

# SUN VALLEY BANQUET EVENT POLICIES & INFORMATION

## ***Food and Beverage***

All food and beverage must be supplied by the Sun Valley Resort. The Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on Sun Valley property. Due to health safety regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another.

## ***Banquet Prices***

Listed Food and Beverage prices are guaranteed 90 days prior to the date of the function. Prices can be guaranteed only after a Sun Valley Catering Contract has been signed and returned to the Sun Valley Catering Department. A 20% Service Charge and 6% state sales tax will be added to the final bill along with varying local sales taxes up to 3%. All buffet menus require a minimum guarantee and are offered for a maximum of two continuous hours. When menus are split between two entrées, the Resort will charge the higher price for all guests. Specific entrée counts will need to be given two weeks prior to the function and guaranteed counts for each entrée must be received 72 hours prior to the event. A place card or name badge with an easily identifiable system of differing guests' entrée selection must be used.

## ***Guaranteed Count***

We require your final guarantee of the exact guest count no later than 72 hours prior to your function. This is the number for which you will be financially obligated even if fewer than the guaranteed number of guests attend the function. Guarantees cannot be decreased after this time. Sun Valley will prepare for 3% over the count. If the group exceeds 3% over the guarantee anytime within the 72-hour period, a 10% surcharge will be added to the price of additional meals and menu items due to increased costs incurred by the resort.

## ***Groups of 25 or Less***

The minimum number of guests for banquet service is 25 people. If your group does not meet with minimum, your Catering Manager will work with you on choosing menu items for continental breakfasts and breaks charged on consumption versus per person. Full meal service is available at our many outstanding restaurants, you can agree also to pay the 25 person minimum for a catered meal (A labor service charge will be assessed).

## ***Vegetarian & Special Diet Requirements***

Sun Valley will do our best to accommodate special dietary requirements with advance notice. Please be certain that your Catering Manager is aware of any special needs a guest may have and is supplied with the name and seat location of the guest. Knowing a special diet need in advance allows the event service to run smoothly.

## ***Meeting Rooms and Event Space***

Meeting rooms and event space are assigned by the resort according to the contracted number of anticipated guests and space required. We reserve the right to reassign function space in the event the venue originally designated for such function becomes unavailable or inappropriate. Additional set up fees will apply if you require extensive meeting room set up or elaborate staging.

### ***Decorations***

All decorations, centerpieces, candles, etc. to be used within or on Sun Valley Resort properties must be approved by a Sun Valley Resort Catering Manager and in compliance with current Fire Code regulations. All candles must be enclosed in glass (i.e. hurricanes, votives or lanterns)—open flames are not permitted. Decorations that are difficult to clean up (glitter, sand and confetti) are not allowed. Decorations and other items may not be attached to any wall or door. Sun Valley Company furnishings and wall decorations may not be removed or relocated.

### ***Tastings***

Tastings for the banquet menu must be scheduled 60 days prior to the tasting, with menu selections being provided by the client no less than 30 days prior. Tastings will include 6 Hors D'oeuvres, 3 Salads, 4 Entrees, 2 additional sides (optional) and 3 cakes. Pricing for the tasting is \$300 before tax and service charge.

### ***Security***

Sun Valley Company does not assume responsibility for damage or loss of any merchandise or articles left in venues prior to, during, or following an event. The guest assumes responsibility for any and all damages incurred.

### ***Shipping Information***

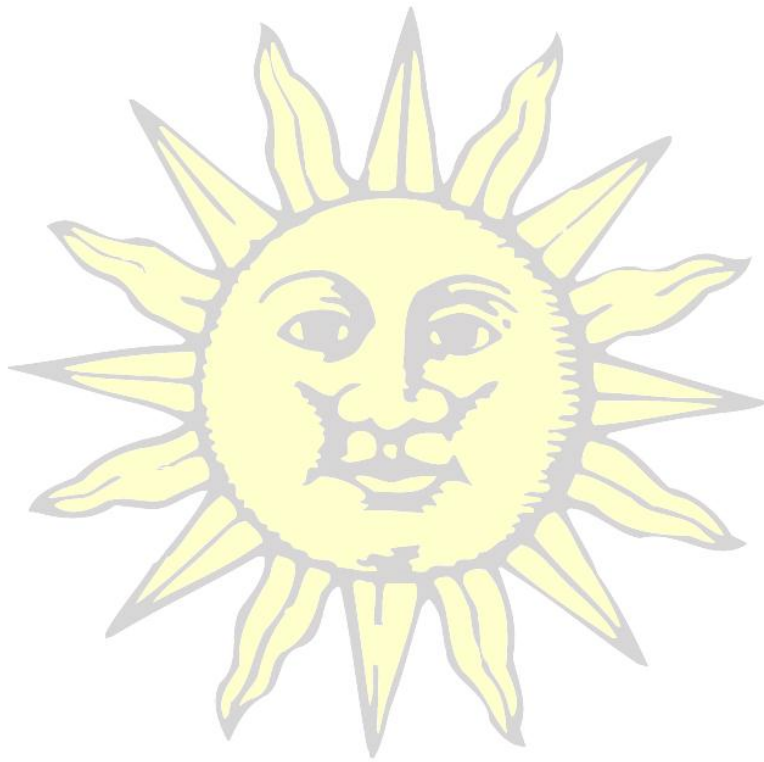
#### Physical Address for FedEx, UPS, DHL, etc:

Guest or Vendor Name  
Name of Convention  
2 Sun Valley Road  
Sun Valley, ID 83353

#### Mailing Address for USPS:

Guest or Vendor Name  
Name of Convention  
PO Box 10  
Sun Valley, ID 83353

# *Sun Valley Venues*



Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.



## *Carol's Dollar Mountain Lodge*

*Carol's Dollar Mountain Lodge, the newest addition to the Sun Valley Mountain Lodges, features a magnificent combination of rustic logs, stones, and luxury. Located at the base of the Dollar Mountain Ski Hill and one half mile from the Sun Valley Village, this venue boasts breathtaking views of Bald Mountain and its surroundings. Combining mountain charm and Sun Valley's renowned elegance, Carol's Dollar Mountain Lodge is guaranteed to warm the hearts and memories of all its guests.*

### *Availability*

*Carol's Dollar Mountain Lodge is available to year-round for parties, weddings, and meetings. During the ski season, the Lodge is open to the public during the day and is only available for private functions after 7:30 pm. The Ski School Room is not available in the winter.*



### *Rental Fee*

*The rental fee for Carol's Dollar Mountain Lodge is \$5,500.00 plus 9% tax and includes use of the facility, existing tables, chairs, patio furniture, restrooms, and parking area. The fee also includes the set-up and teardown of the selected table layout, stage and dance floor. Reservations are not guaranteed until deposit is received.*

### *Seating Capacity*

*There are two options for seating in the Main Room and the Ski School Room. Option #1 is the maximum occupancy and doesn't allow space for a stage or a dance floor. Option #2 allows for an 8'x24' stage and a 15'x21' dance floor.*

<i>ROOM:</i>	<i>Option #1</i>	<i>Option #2</i>
<i>Main Dining Room:</i>	<i>150</i>	<i>80</i>
<i>Ski School Room</i>	<i>225</i>	<i>175</i>

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## *The Sun Valley Duck Pond Lawn*

*The Duck Pond Lawn, located in the heart of the Sun Valley Village, is the perfect location for an intimate ceremony and reception. Gorgeous views of Dollar Mountain, waterfalls, and peaceful swans help make this romantic setting one you and your guests will never forget.*



### *Availability*

*The Duck Pond Lawn is available to rent June through September.*

### *Rental Fee*

*The rental fee for the Duck Pond Lawn is \$1,500.00 plus 9% tax.*

*Set-up fees are not included.*

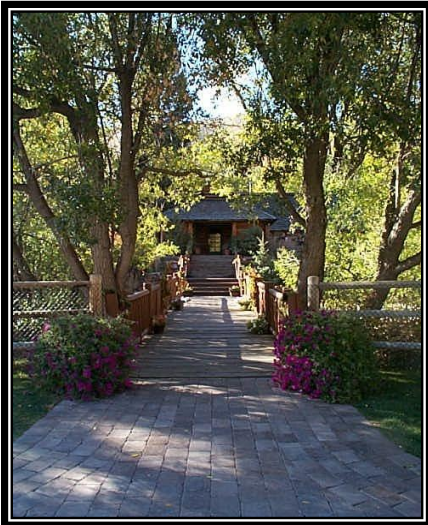
*Reservations are not guaranteed until deposit is received.*



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## *Trail Creek Cabin*



*Constructed in 1937, Trail Creek Cabin couples the cozy atmosphere of the early West with the warmth and glow of a Nordic ski lodge. Historic mountain décor, rock fireplaces and a panoramic window offering a picture-perfect view of Bald Mountain all add to the warmth and charm of the Cabin.*

### *Availability*

*Trail Creek Cabin is available to rent Sundays year-round for parties, weddings, or banquets.*

### *Rental Fee*

*The rental fee for Trail Creek Cabin is \$4,000.00 plus 9% sales tax, and includes use of the Cabin, the Cabin Meadow, existing tables, chairs, the deck, restrooms, and parking area. Reservations are not guaranteed until deposit is received.*



### *Capacity of Cabin*

*Large Room: 70 people Maximum*

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.



## *Trail Creek Pavilion*

*The Trail Creek Pavilion is located on the Trail Creek Cabin Lawn Area, with an incredible view of Bald Mountain. The Pavilion is an elegant outdoor venue, equipped with White Liners, Chandeliers, French Windows, and a Paved Floor. Trail Creek has been recognized as the "Valley's Best Place to Tie the Knot".*

### *Availability*

*Trail Creek Pavilion is available in the summer only. The tent is usually erected at the end of May and stands until the third week of October (weather permitting). Trail*

*Creek Cabin Restaurant is open 7 days a week from 5:30 pm to 9:30 pm.*



### *Rental Fee*

*The rental fee for Trail Creek Pavilion is \$8,000.00 plus 9% sales tax, and includes use of the Tent, the Pavilion Lawn, Tables, Chairs, Dance Floor, Stage, Cocktail Tables, and Restrooms. The rental fee also includes the set-up and teardown of the selected table layout. It is possible to rent Trail Creek Pavilion and Trail Creek Grounds, for a venue fee of \$10,000.00 plus 9% sales tax. If the Extension Tent is needed then an additional \$3,500 plus 9% sales tax. Reservations are not guaranteed until deposit is received.*

### *Capacity and Size of the tent*

*Capacity: 340pp Max  
Main Tent Size: 50' x 120'      Extension Tent Size: 30' x 110'*

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.



## *Trail Creek Grounds*

*The Trail Creek Grounds is located next to Trail Creek Cabin, just over the bridge that spans the Cabin's namesake, "Trail Creek." Trail Creek Grounds offer a spacious grassy area for fun and games, brick-paved walkways and patio area, picnic tables, a five-foot open fire pit, and rough-cut log bandstand, perfect for a relaxed outdoor wedding or rehearsal dinner.*

*During the summer season, Western Barbeques on Trail Creek Grounds provide a fun and fitting end to a busy wedding rehearsal. Blue checked linen, western-style attire for the wait staff and hot, sizzling grills all add to the flare and flavor of the evening.*

### *Availability*

*Trail Creek Grounds is available seven days a week during the summer season for day and evening functions.*

### *Rental Fee*

*The rental fee for Trail Creek Grounds is \$4,000 plus 9% sales tax and includes the use of the Grounds area, picnic tables, and restrooms. Reservations are not guaranteed until deposit is received.*



Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.





## *The River Run Lodge*

*Nestled between the picturesque Big Wood River and the base of Bald Mountain, River Run Lodge at Sun Valley provides an unparalleled setting and offers a unique combination of elegance, romance, and alpine surroundings.*



*Built in 1995, River Run Lodge features majestic river rock and exposed log construction, enhanced by massive floor-to ceiling fireplaces, elegant chandeliers, expansive windows offering views of both the mountain and river, and two relaxing brick-paved patios.*

### *Availability*

*River Run Lodge is available to rent year-round for parties, weddings and banquets. During the ski season the Lodge is open to the public during the day and is only available for private functions after 7:30 pm.*

### *Rental Fee*

*The rental fee for River Run Lodge is \$6,500.00 plus 8% sales tax, and includes use of the facility, existing tables, chairs, patio furniture, restrooms, and parking area. The rental fee also includes the set-up and teardown of the selected table layouts, stage, and dance floor. Reservations are not guaranteed until deposit is received.*

### *Capacity of River Run*

*Main Dining Room: 204 people maximum*

*Lower Mezzanine: 60 people maximum*



Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.



## *~The Ball Room ~*

*The Limelight Ballroom is Sun Valley Resort's newly remodeled and enlarged Conference Space. The Limelight Ballroom consists of three separate Salons that can be opened to create one large room. The Limelight Ballroom has access to a secluded terrace with a lovely water fountain.*

### *~Availability~*

*The Limelight Ballroom is available year-round. Please check with Sun Valley Catering for availability.*

### *~Rental Fee~*

*The rental fee for the Limelight Ballroom and Terrace is \$6,000.00, Salon A is \$1,000.00, Salon B is \$3,000.00, Salon C is \$2,000.00 and the Limelight Terrace is \$2,000.00 plus 9% sales tax. The rental fee includes the room and cleanup of the room. All tables, chairs, dance floors are included. Reservations are not guaranteed until deposit is received.*

Room	Dimension	Sq. Ft.	Ceiling	Ceremony Set	Banquet	Reception
Limelight Ballroom	154'x 55'	8470	12'	800	500	1000
Salon A	32'x55'	1760	12'	280	120	200
Salon B	75'x55'	4125	12'	480	240	300
Salon C	47'x55'	2585	12'	300	128	200
Limelight Terrace	128'x26'	3328	N/A	Call*	Call*	250

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# HOT HORS D'OEUVRES

Individual Hors d'Oeuvres are available in minimum quantities of 25 items per selection.  
Items may be passed or beautifully displayed on a buffet.

## **\$3.25 per piece**

Mushrooms Stuffed with Spinach, Shallots & Pernod  
Cheese and Scallion Quesadilla  
Chicken Wings with Ranch, Spicy Barbeque or Teriyaki Sauce  
Spinach Spanakopita  
Pot Stickers with Ginger-Soy Dipping Sauce  
Caramelized Sweet Onion and Gruyere Cheese Fondue in a Filo Cup  
Egg Rolls

## **\$3.75 per piece**

Chicken and Jack Cheese Quesadilla  
Crab Stuffed Mushrooms  
Spinach and Manchego Cheese Tartlets  
Chicken Satay with Thai Peanut Sauce  
Baked Artichoke Bottoms with Blue Cream Cheese and Provencal Bread Crumbs  
Seared Duck Sausage with Huckleberry Dipping Sauce  
Strip Steak Satay with Thai BBQ Sauce  
Mini Beef Empanadas  
Wild Mushroom and Goat Cheese Tart

## **\$4.50 per piece**

Prosciutto Wrapped Scallops  
Maryland Crab Cakes with Herbed Remoulade  
Parmesan Flan on Garlic Toast  
Pâte a Choux Puffs Stuffed with Warm Brie and Toasted Almonds  
Duck Confit Wontons with Orange Plum Dipping Sauce  
Curried Lamb Skewers  
Lobster Newburg in Filo Cup

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# COLD HORS D'OEUVRES

## **\$3.25 per piece**

Belgian Endive Leaves with Vegetable Cream Cheese  
Roasted Tomato Canapés with Pine Nuts and Gorgonzola Cheese  
Balsamic Marinated Artichoke Hearts wrapped in Prosciutto  
Mediterranean Flat Bread Bites  
Tomato Basil Bruschetta on Crostini  
Toasted Pita Chips topped with White Bean Hummus  
Mozzarella, Prosciutto and Sage on Grilled Ciabatta  
Deviled Eggs

## **\$3.75 per piece**

Smoked Salmon and Herbed Cream Cheese Roulade on a Crostini  
Tomato Caprese Skewer with Balsamic Drizzle  
Belgian Endive with Rock Shrimp or Smoked Trout Mousse  
Smoked Salmon Mousse on a Cucumber Slice  
Heirloom Tomato and Goat Cheese Crostini  
Idaho Smoked Trout Crostini with Dill, Scallion and Cream Cheese  
Watermelon and Minted Cucumber Skewers (*seasonal*)  
Chocolate Dipped Strawberries

## **\$4.50 per piece**

Lox, Jicama and Baby Lettuce Wrapped in Herb Crêpes  
Carpaccio of Beef on Toasted French Bread with Sun-dried Tomato and Basil  
Ahi Tuna and Wasabi Cream on a Crisp Wonton  
Chipotle Lime Shrimp Ceviche in a Corn Tostada Crisp  
Belgian Endive with Thinly Sliced Rare Roast Beef and Horseradish Cream  
Grilled Summer Nectarine, Mozzarella and Fresh Basil with Balsamic Reduction (*seasonal*)  
Assorted Petit Fours & Treats  
Long Stemmed Chocolate Dipped Strawberries (*seasonal*)

## **DISPLAYS & SPECIALTY STATIONS**

A minimum of 25 guests is required for each menu. Please note that Individual Stations are not meant to be served as dinner portions, but are served on 6" plates.

Display menu pricing is based on 1 hour of continuous service.

### ***Light Hors d'Oeuvres***

Domestic and Imported Cheeses with Crackers and Hearth Breads  
Fresh Vegetable Crudités with Roasted Red Pepper Cream Cheese Dip  
Toasted Pita Chips with Chick Pea Roasted Garlic Hummus and Olive Tapenade  
\$15.25 per person

### ***International Medium Hors d'Oeuvres***

Antipasto Display including Cured Olives, Marinated Artichoke Hearts,  
Italian Salamis and Prosciutto, Italian Cheeses with Rustic Breads and Crackers  
Chicken Satay with Thai Peanut Dipping Sauce  
Mini Chesapeake Style Crab Cakes with Herbed Remoulade  
Pâte a Choux Puffs Stuffed with Warm Brie and Toasted Almonds  
Chicken & Jack Cheese Quesadillas with Chipotle Cilantro Salsa  
\$27.50 per person

### ***Native Idaho Hors d'Oeuvres Spread***

Carving Station with Roast Beef Strip Loin,  
Idaho Mini Lamb Chops with Apple, Sweet Pepper and Mint Chutney,  
Herb Roasted Breast of Turkey, Cocktail Rolls, Condiments,  
Mini Chesapeake Style Crab Cakes with Herbed Remoulade  
Warm House-Smoked Salmon with Crispy Crostini and Herbed Remoulade  
Slices of Seared Duck Sausage with Huckleberry Sauce  
Chilled Cucumber Salad  
Twice-baked Mini Idaho Potatoes with Sour Cream and Chives  
Endive Leaves Stuffed with Garden Veggie Cream Cheese  
Mushrooms Stuffed with Baby Spinach, Shallots and Pernod  
Roasted Corn on the Cob with Chipotle Cilantro Butter  
\$56.00 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.

# DISPLAYS & SPECIALTY STATIONS

A minimum of 25 guests is required for each menu.  
Display menu pricing is based on 1 hour of continuous service.

## DISPLAYS

Sliced Fresh Fruit with Seasonal Berries  
\$6.25 per person

Fresh Vegetable Crudités served with Greek Hummus and Ranch Dip  
\$5.25 per person

Domestic Cheese Display with Assorted Crackers  
\$5.75 per person

Imported Cheese Display with Assorted Crackers  
\$7.00 per person

Baked Brie en Croûte with Fresh Fruit Garnish, Sliced Baguette and Crackers

Half Wheel            \$195.00 each

Quarter Wheel        \$110.00 each

### Antipasto Platter

Cured Olives, Marinated Artichoke Hearts, Italian Salamis and Prosciutto, Italian Cheeses,  
Assorted Sliced Hearth Breads and Crackers  
\$12.00 per person

Side of Smoked Salmon with Capers, Egg, Onion and Crackers (serves 50)  
\$225.00 each

# DISPLAYS & SPECIALTY ACTION STATIONS

A minimum of 25 guests is required for each station unless otherwise noted. Action stations are available as Hors d'Oeuvres offerings or may be combined to create a dinner buffet.

(Minimum of 3 stations for dinner).

Stations must be ordered for the full guaranteed guest count.

Menu pricing is based on 1 hour of continuous service.

## FROM THE CARVER

Freshly Carved Meats served in "Cocktail-Sized" portions with  
Homemade Rolls and a variety of Condiments.

Baron of Beef (serves 150)	\$750.00
Roast Round of Beef (serves 75)	\$375.00
Roasted Prime Rib of Beef (serves 40)	\$395.00
Roasted NY Strip Loin (serves 40)	\$365.00
Boneless Leg of Lamb (serves 30)	\$275.00
Honey Baked Ham (serves 65)	\$265.00
Oven Roasted Turkey Breast (serves 40)	\$205.00
Ginger Roasted Pork Loin (serves 40)	\$205.00

We are also pleased to offer Buffalo, Venison and Elk.  
Please contact the catering office for current prices.

## *Pasta Station*

*Made to Order by our Experienced Sun Valley Staff*

Butternut Squash Ravioli, White Cheese Tortellini, and Penne Pasta  
Classic Bolognese, Tomato Basil and Sauvignon Blanc Parmesan Cream Sauces  
Shaved Parmesan and Pepper Mills  
\$19.50 per person

## *Pizza Station*

*Choice of three of the following pizzas:*

Margherita Pizza with Mozzarella, Basil and Cherry Tomatoes,  
Drizzled with Olive Oil and sprinkled with Sea Salt

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Wild Mushrooms, Onions and Italian Sausage

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Dry Italian Salami, Kalamata Olives and Roasted Artichokes

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Barbeque Chicken Pizza with Caramelized Onions & Cilantro

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Four Cheese Pizza with Fresh Herbs

Shaved Parmesan, Pepper Mills and Flaked Red Pepper on Station

\$21.00 per person

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# DISPLAYS & SPECIALTY ACTION STATIONS

## ***Salad Station***

*Choice of 3 of the following salads:*

Classic Caesar Salad, Crisp Romaine, Homemade Caesar Dressing,  
Parmesan and Garlic Crostini  
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Spinach Salad with Wild Mushrooms, Goat Cheese and Red Peppers  
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Mixed Green Salad and Arugula with Stilton, Toasted Walnuts and Apple Cider Vinaigrette  
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Tossed Baby Greens with Champagne Vinaigrette  
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Mixed Greens with Cherry Tomatoes, Shaved Carrots, Cucumbers & Balsamic Vinaigrette

Assorted Hearth Breads, Olive Oil, Balsamic Vinegar and Shaved Parmesan

\$18.00 per person

## ***Paella Station***

*Made to Order by our Experienced Sun Valley Staff*

(minimum of 50 guests)

Saffron Rice, Shrimp, Mussels, Sausage, Chicken,

Roasted Peppers, Caramelized Onions, Roasted Bi-colored Tomatoes

\$36.50 per person

## ***Seafood Station***

Cocktail Shrimp with Cocktail Sauce and Lemon	\$3.50 each
Large Gulf Shrimp with Cocktail Sauce and Lemon	\$4.75 each
Lobster Claws	\$6.25 each
Steamed Pacific Mussels on the Half Shell	\$3.50 each
King Crab with Traditional Louis Dressing	\$5.50 each
Season's Finest Oyster on the half Shell with Horseradish, Cocktail Sauce and Lemon	\$3.75 each

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.



# PLATED DINNERS

Each plated dinner includes freshly baked rolls with butter, your choice of salad, coffee service, and your choice of dessert. Upgrade your meal to four courses by selecting an appetizer.

## PLATED APPETIZER

Sesame Seared Tuna, Ginger Plum Sauce and Wasabi Cream  
\$9.25 per person

Beef Carpaccio, Arugula, Sundried Tomato Pesto and Horseradish  
\$9.75 per person

Smoked Salmon with Frisée, Dill Chives and Lemon Crème Fraiche  
\$8.75 per person

Chesapeake Style Crab Cake, Native Corn Salsa and Herbed Remoulade  
\$8.75 per person

Chioggia Beet Carpaccio, Arugula, Goat Cheese and White Balsamic Vinaigrette  
\$8.25 per person

Seared Diver Scallops, Truffle Cauliflower Gratin and Chive Essence  
\$10.25 per person

## SALAD SELECTIONS

Classic Caesar Salad, Crisp Romaine, Homemade Caesar Dressing, Parmesan and Garlic Crostini

Wedge Salad, Iceberg Lettuce, Vine-ripened Tomatoes, Bacon, Shafts Bleu Cheese and White Balsamic Vinaigrette

Belgian Endive, Fresh Greens, Sun-dried Cranberries, Gorgonzola Cheese Salad and Balsamic Vinaigrette

Radicchio, Belgian Endive and Frisée with Baby Sprouts, Shaved Cucumber and Apple Chervil Vinaigrette

Boston Bibb Salad, Honey Lemon Dressing and Toasted Sunflower Seeds

Spinach Salad with Wild Mushrooms, Goat Cheese and Red Peppers

Mixed Green Salad and Arugula with Stilton, Toasted Walnuts and Apple Cider Vinaigrette

Heart of Romaine with Herbed Feta Vinaigrette and Shaved Parmesan

Butter leaf Lettuce, Minted Cucumber, Fresh Tomatoes and Champagne Vinaigrette

Steakhouse Salad, Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Fresh Parmesan, Croutons and Burgundy Vinaigrette

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# PLATED DINNER ENTRÉE SELECTIONS

With a minimum guaranteed guest count of 50 or more, a second entrée may be selected.  
Split Entrée menus will be charged at the higher entrée price.

## ***Native Ruby Rainbow Trout***

Lemon Chervil Beurre Blanc  
Wild Rice Pilaf  
Steamed Fresh Asparagus  
\$39.00 per person

## ***Breast of Chicken Marsala with Wild Mushrooms***

Herbed Orzo  
Sautéed Broccolini  
\$39.50 per person

## ***Citrus Braised Tuscan Chicken***

Roasted Tomatoes and Olives  
Soft Herbed Polenta  
Haricot Vert  
\$39.50 per person

## ***Pesto Grilled Chicken with Prosciutto and Prawns***

Wild Mushroom Risotto  
Roasted Tomato and Asparagus  
\$43.00 per person

## ***Stuffed Chicken Breast***

Mozzarella Cheese, Prosciutto and Fresh Spinach with Roasted Red Pepper Coulis  
Parmesan Herb Orzo  
Baby Carrots and Haricot Vert  
\$43.50 per person

## ***Roast Prime Rib of Beef Au Jus***

Idaho Baked Potato  
Baby French Green Beans  
\$44.50 per person

## ***Pavé of Salmon***

Orange Pepper Beurre Blanc  
Spinach Risotto  
Asparagus and Baby Carrots  
\$46.50 per person

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# PLATED DINNER ENTRÉE SELECTIONS

## ***Beef Strip Loin***

Cabernet Thyme Sauce  
Garlic & Chive Mashed Potatoes  
Cherry Tomatoes and Broccolini  
\$48.00 per person

## ***Chateaubriand with a Pinot Noir Sauce***

Horseradish Mashed Potatoes  
Asparagus and Baby Carrots  
\$56.50 per person

## ***Kobe Beef Short Rib***

Yukon Smashed Potatoes with Gorgonzola  
Roasted Root Vegetables  
\$54.00 per person

## ***Filet Mignon***

Gorgonzola Butter & Caramelized Shallots  
Roasted Fingerling Potatoes  
Broccolini and Cherry Tomatoes  
\$58.50 per person

## ***Roast Rack of Lamb with Zinfandel Jus***

Chive Mashed Potatoes with Shiitake Mushrooms  
Baby French Green Beans  
\$59.75 per person

# PLATED DINNER ENTRÉE SELECTIONS

## DUET PLATES

*All Duet Entrees are served with Chef's Choice of seasonal vegetable*

### ***Northwest Combo Plate***

Chateaubriand with a Pinot Noir Sauce  
Baked Salmon Filet with a Citrus Beurre Blanc  
Dauphinoise Potatoes  
\$63.00 per person

### ***Made in Idaho Duet***

Grilled Idaho Lamb Chops with Sundried Cherry Jus  
Idaho Trout Roulade  
Dauphinoise Potatoes  
\$63.00 per person

### ***Filet Mignon and Shrimp Scampi***

Grilled 5 oz. Filet Mignon  
Garlic, Lemon & Herb Shrimp  
Spinach & Shiitake Risotto  
\$64.00 per person

### ***New York Strip Loin and Ahi Tuna***

Petite Filet of Strip Loin  
Sesame Encrusted Ahi Tuna with Orange Chile Reduction  
Wasabi Mashed Potatoes  
\$64.50 per person

### ***Filet Mignon and Seared Diver Scallops***

Filet Mignon with a Veal Reduction Sauce  
Seared Diver Scallops with a Citrus Beurre Blanc  
Golden Russet Columns  
\$66.00 per person

### ***Filet Mignon and Halibut***

Filet Mignon with a Pinot Noir Jus  
Citrus Glazed Pan-Seared Halibut  
Truffle Mashed Potatoes  
\$66.00 per person

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# PLATED DINNER ENTRÉE SELECTIONS

## VEGETARIAN PLATES

### ***Orzo with Roasted Vegetables***

Roasted Eggplant, Red and Yellow Bell Peppers, Red Onions,  
Pine Nuts and Feta Cheese in a  
Lemon Vinaigrette

### ***Grilled Polenta and Summer Vegetables***

with a Smoked Tomato Broth

### ***Spinach and Shiitake Mushroom Risotto***

with Roasted Tomatoes and Asparagus

### ***Orange Sage Gnocchi***

Gnocchi and Chopped Tomato with Fresh Sage, Brown Butter and Orange Essence

### ***Portobello Mushroom Napoleon***

Grilled Portobello Mushroom Topped with Roasted Red Pepper,  
Ribbon Squash & Grilled Red Onion  
Served with Warm Hummus and Cherry Tomatoes  
(Vegan)

# PLATED DINNERS CONTINUED

## DESSERT SELECTIONS

*(please choose one)*

Apple Galette with Vanilla Ice Cream and Caramel Sauce

Sun Valley Cheesecake with Raspberry Sauce

Double Chocolate Mousse Torte

Tiramisu with Chocolate Sauce

Frangipane Fruit Torte

Apple Pie with Caramel Whipped Cream

Chocolate-glazed Banana Pecan Cake Layered with Maple Buttercream

Caramel Apple Bavarian with Vanilla and Raspberry Sauce

Pumpkin Roulade with Toffee Cream

Ginger Spiced Roulade with Caramel Cream

Espresso Torte with Crème Anglaise

# DINNER BUFFETS

A minimum of 25 guests required.

Buffet menus include freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo teas.

## *The Sun Valley Tradition Buffet*

Caesar Salad

Northwest Cheese Display

Homemade Rolls and Butter

Choice of (2) Entrée Selections

Choice of (2) Accompaniments

Fresh Seasonal Vegetable

Table of Sweets including Cakes, Chocolate Mousse and Trifle

### **Accompaniments**

Garlic Roasted Red Potatoes

Dauphinoise Potato Gratin

Oven Roasted Idaho Fingerling Potatoes

Horseradish Mashed Potatoes

Garlic Mashed Potatoes

Wild Rice & Shiitake Mushroom Pilaf

Apple Sage Stuffing

Cherry Tomato and Fresh Basil Gratin

Parmesan Herbed Orzo

### **Entrée Selections**

Dinner will be priced, per person, at the higher entrée price.

With a minimum guaranteed count of 50 or more, a third entrée may be chosen.

Roasted Rosemary Chicken - \$43.00 per person

Searched Idaho Trout Filets with Lemon Gastrique - \$43.50 per person

Breast of Chicken with Smoked Apple Butter - \$43.50 per person

Roasted Ginger Pork Loin with Apple Brandy Demi-glace - \$45.00 per person

Braided Salmon with a Whole Grain Mustard Tarragon Beurre Blanc- \$46.50 per person

Carved Fresh Roasted Turkey Breast with Sage Gravy and Cranberry Chutney - \$45.00 per person

Carved Prime Rib of Beef with Horseradish & Jus - \$48.00 per person

Grilled Flank Steak with Chimichurri Sauce - \$48.00 per person

Braised Beef Short Ribs - \$49.00 per person

Roast Leg of Lamb with Tomato Mint Chutney - \$52.00 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.

# DINNER BUFFETS CONTINUED

## ***South of the Border***

Romaine Hearts with Spicy Caesar Dressing  
Black Bean Corn Salad  
Adobo Chicken and Peppers  
Wild Mushroom and Cheese Enchiladas  
Adobo Beef and Onions  
Spanish Rice  
Skillet Seared Vegetables  
Green Chili Corn Muffins, Tortillas and Assorted Rolls  
Caramel Flan  
\$44.00 per person

## ***Bella Luna Buffet***

Caesar Salad  
Roma Tomato, Fresh Basil & Baby Mozzarella  
Lasagna Bolognese  
Grilled Italian Sausages with Caramelized Onions and Peppers  
Eggplant Parmesan  
Oven Roasted Vegetables  
Warm Garlic Bread Sticks and Garlic Bread  
Table of Italian Sweets featuring Tiramisu and Ricotta Cheesecake  
\$44.00 per person

## ***The Sun Valley Feast Buffet***

Caesar Salad  
Fresh Seasonal Fruit Display  
Chicken Basil or Vegetarian Chili  
Roasted Rosemary Chicken  
BBQ Pork Back Ribs  
Scalloped Potatoes  
Herb Roasted Vegetables  
Homemade Rolls and Butter  
Corn Muffins and Honey Butter  
Cherry, Mixed Berry, Peach or Apple Crisp  
\$44.50 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.



# DINNER BUFFETS CONTINUED

## ***Red Fish Buffet***

Fresh Garden Salad  
Northwest Seafood Chowder  
Napa Cabbage Slaw with Apples and Raisin  
Crab Cakes with Lime Aioli  
Herb Seared Trout Filet with Citrus Beurre Blanc  
Grilled Chicken topped with Sage, Lemon and Artichoke  
Seasonal Vegetables  
Garlic Roasted Red Potatoes  
Wild Rice Pilaf  
Rustic Rolls with Butter  
Ginger Spiced Roulade with Caramel Cream  
Lemon Bavarian  
\$47.00 per person

## ***Italian Buffet***

Antipasto Display featuring Italian Cheeses, Prosciutto & Salamis, Sun-dried Tomato Pesto,  
Roasted Garlic & Red Peppers, Marinated Artichoke Hearts & Olives  
Italian Caesar Salad  
Arugula Salad with Fresh Basil, Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette  
Cheese Tortellini with Pesto Cream, Roasted Almonds  
Chicken and Wild Mushroom Marsala  
Beef Strip Loin with Gorgonzola Butter and Slow Roasted Tomatoes  
Creamy Polenta with Parmesan and Herbs  
Grilled Broccoli & Roasted Peppers  
Assorted Hearth Breads with Olive Oil & Balsamic Vinegar  
Tiramisu and Ricotta Cheesecake  
\$54.00 per person

## ***Rocky Mountain Buffet***

Sweet Potato Leek Soup  
Tossed Baby Greens Salad with Meyer Lemon Vinaigrette  
Wild Rice Salad  
Roasted Halibut with Orange Truffle Butter  
Herb Roasted Chicken Breast  
Braised Short Ribs with a Pinot Noir Jus  
Garlic Mashed Potatoes  
Herbed Orzo  
Grilled Seasonal Vegetables  
Assorted Gourmet Rolls with Butter  
Symphony of Sun Valley Desserts  
\$56.00 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.

# DINNER BUFFETS CONTINUED

## *Sun Valley Grand Buffet*

Tossed Baby Greens with White Balsamic Vinaigrette  
Tricolor Tomato and Mozzarella Platter with Fresh Basil  
Northwest Cheese Display  
Grilled Asparagus with Herbed Aioli  
White Bean Salad with Lemon Vinaigrette  
Seared Salmon on Leek Confit  
New York Strip Steak with Slow Roasted Tomatoes and Gorgonzola Butter  
Chicken, Shrimp & Chorizo Paella  
Roasted Fingerling Potatoes  
Baby Green Beans and Carrots  
Assorted Gourmet Hearth Breads with Butter  
Symphony of Sun Valley Desserts  
\$66.00 per person

# BARBEQUE DINNER BUFFETS

BBQ Dinner Buffets are only available at venues with an outdoor area nearby.  
Set-up charges may be incurred.

## *The Western Barbeque Buffet*

Caesar Salad  
Potato Salad  
Fresh Fruits and Seasonal Berries  
Fresh Sliced Watermelon  
Homemade Rustic Rolls and Butter  
Corn Muffins and Honey Butter  
Your Choice of (2) Entrée Selections  
Western Ranch Beans  
Corn on the Cob  
Choice of Apple, Cherry, Peach or  
Mixed Berry Cobbler  
\$44.00 per person

## *Idaho Grill Buffet*

Caesar Salad  
Yukon Gold Potato Salad  
Napa Cabbage Slaw with Ginger  
and Apples  
Fresh Fruit and Seasonal Berries  
Fresh Sliced Watermelon  
Homemade Rustic Rolls and Butter  
Corn Muffins with Honey Butter  
Your Choice of (2) Entrée Selections  
Western Ranch Beans  
Sheep Herder Potatoes with Bacon  
and Caramelized Onions  
Corn on the Cob  
Grilled Vegetables with Lemon  
and Thyme  
Choice of Apple, Cherry, Peach or  
Mixed Berry Cobbler  
\$52.00 per person

## **BBQ Entrée Selections**

With a minimum guaranteed count of 100 or more, a third entrée may be chosen.

Chicken Basil Chili & Vegetarian Chili  
Hamburgers, Garden Burgers, Hot Dogs & Buns  
Grilled Herbed Chicken Breast  
BBQ Pork Back Ribs

Grilled Idaho Trout - \$3.25 per person additional  
Grilled Salmon - \$4.25 per person additional  
Grilled New York Steak - \$5.25 per person additional  
Grilled Lamb Chops - \$6.50 per person additional

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.

# WEDDING CAKES

The wedding cake is truly the signature piece of your wedding. The Sun Valley Pastry Chefs use their vast knowledge and experience in creating some of the most beautiful cakes from traditional to the most elaborate designs.

Creating your version of the perfect cake is our specialty.

## *Sun Valley Recommendations*

*Vanilla Sponge with Vanilla Cream and /or Fresh Fruit Decorated with Buttercream*

*Vanilla Sponge with Lemon Curd and/or Fresh Fruit Decorated with Buttercream*

*Chocolate Sponge with Chocolate Mousse Filling Decorated with  
Chocolate Glaze or Buttercream*

*Honey Spice Cake with Cream Cheese Filling Decorated with Buttercream*

*Carrot Cake with Cream Cheese Filling Decorated with Buttercream*



Cakes begin at \$7.00 per person per cake (minimum of \$150.00)

Additional charges apply for more elaborate designs

A \$2.00 per person cutting fee is applied to all cakes not provided by Sun Valley Resort

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.

# BANQUET BAR MENU

## SUN VALLEY BAR MENU POLICIES AND GUIDELINES

### ***Types of Parties***

A cocktail party, dance or reception, whether a stand-alone event or accompanied by a dinner or other event, may be offered as either a “hosted” or “no-host” function. At hosted functions all drinks are paid for by a sponsor. At no-host functions drinks are paid for individually at the time of service. All drinks and wine by-the-glass are billed on a consumption basis. Wine by-the-bottle is sold only by the full bottle.

Any alcoholic beverage served on Sun Valley Company Property must be purchased from the Sun Valley Company, and opened and dispensed by Sun Valley Company bartenders and wait staff. Special permission must be obtained to bring wines and champagnes onto the property for an event and a corkage fee of \$25.00 per bottle will be charged. Please contact the Catering Department for more information. No other types of beverages may be brought to an event.

By law, our bartenders are required to verify that everyone consuming alcohol are over the age of 21. Proof of age may be requested.

### ***Tastings***

Tastings for the banquet menu must be scheduled 60 days prior to the tasting, with menu selections being provided by the client no less than 30 days prior. Tastings will include 6 Hors D’oeuvres, 3 Salads, 4 Entrees, 2 additional sides (optional) and 3 cakes. Pricing for the tasting is \$300 before tax and service charge.

### ***Minimum Guarantee***

There is a minimum guaranteed revenue, per single bar, of \$275.00 for every two service hours at both hosted and no-host functions. For additional single bars there is a minimum guarantee, per bar, of \$200.00 for every two service hours. The minimum guarantee for a double bar, a longer bar with two bartenders and a double set-up of beverages, is \$500.00 for every two service hours. Service hours do not include bar set-up or take-down.

If the minimum guaranteed revenue is not met for hosted parties, the individual or group hosting the event will be charged the minimum price, regardless of the amount of beverages consumed. If the minimum guaranteed revenue is not met for no-host parties, the individual or group who requested the party will be charged the minimum price, regardless of the amount of beverages consumed.

### ***Bartender and Wait Staff Service***

All Sun Valley bartenders and wait staff are experienced and fully qualified. One bartender can efficiently serve 75-100 guests. This figure should be used as a basis for planning. For hosted functions, additional bartenders are available for \$75.00 per hour and additional wait staff for \$40.00 per server per hour for a minimum of two hours.

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.

# BANQUET BAR MENU

## COCKTAILS & NON-ALCOHOLIC BEVERAGES

When planning a Cocktail Party, please select either one or a combination of Call Brands, Premium Brands or Super Premium Brand Liquors.

	<b>Call \$ 6.00</b>	<b>Premium \$7.00</b>	<b>Super Premium \$8.00</b>
<b><i>Bourbon</i></b>	Jim Beam	Jack Daniels	Maker's mark
<b><i>Scotch</i></b>	Lauder's	J&B Rare	Chival Regal
<b><i>Gin</i></b>	Seagrams	Tanqueray	Bombay Sapphire
<b><i>Vodka</i></b>	Smirnoff	Absolut	Grey Goose
<b><i>Brandy</i></b>	Korbel	Courvoisier	Hennessey V.S.
<b><i>Tequila</i></b>	Cuervo Gold	Sauza Commemorativo	Cuervo 1800
<b><i>Rum</i></b>	Bacardi Silver	Bacardi Gold	Bacardi 8

*Liqueurs and Cordials* - \$6.00 and up

## NON-ALCOHOLIC BEVERAGES

Assorted Sodas	\$2.75 each
Assorted Mineral & Sparkling Water	\$3.25 each
Bottled Water	\$3.25 each

Please add 20% service charge, plus current sales tax to all banquet menus and services. Prices subject to change.

# BANQUET BAR MENU CONTINUED

## BEER

Sun Valley Resort serves beer by the bottle or by the keg only.  
Canned beer is not available.

## BOTTLED BEER

Sun Valley recommends a choice of 6 different types of beer for most bars.

### *Domestic*

**\$4.50 each**

Budweiser  
Coors Light

### *Available Substitutions:*

Miller Genuine Draft  
Miller Lite  
Bud Light  
Coors

### *Micro Brew*

**\$5.50 each**

Sierra Nevada  
Fat Tire

### *Available Substitutions*

Sam Adams Lager  
Mirror Pond  
Widmer Hefeweisen  
Newcastle

### *Imported*

**\$5.50 each**

Heineken  
Corona Extra

### *Available Substitutions:*

Stella Artois  
Beck's  
Guinness Stout

### *Non-Alcohol Beer - \$4.75 each*

Beck's Non-Alcohol

## KEG BEER

One keg serves approximately 150 twelve-oz. glasses of beer.  
Once a keg has been tapped, it is not possible to relocate the keg.

Miller Lite or Genuine Draft	\$350.00
Budweiser or Bud Light	\$350.00
Coors or Coors Light	\$350.00
Blue Moon Belgian White	\$475.00
Fat Tire	\$475.00
Deschutes "Mirror Pond" Pale Ale	\$475.00
Sierra Nevada Pale Ale	\$475.00

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# BANQUET BAR MENU CONTINUED

## WINE

Wine is an agricultural commodity, and is subject to changes in price, quality and availability. It is our goal to provide the best quality Wines available for the price at the time of your event. Please discuss our current Wine Selections with your Catering Manager.

### WINES BY THE GLASS

*Sun Valley Select Wines* - \$8.00 per glass

Chardonnay  
Sauvignon Blanc  
Merlot  
Cabernet Sauvignon

*Sun Valley Premium Wines* - \$9.00 per glass

Chardonnay  
Sauvignon Blanc  
Merlot  
Cabernet Sauvignon

*Sun Valley Northwest Wines* - \$10.00 per glass

Chardonnay  
Sauvignon Blanc  
Pinot Gris  
Merlot  
Cabernet Sauvignon  
Pinot Noir

*Sun Valley Super-Premium Wines* - \$12.00 per glass

Chardonnay  
Sauvignon Blanc  
Pinot Gris  
Merlot  
Cabernet Sauvignon  
Pinot Noir

### WINES BY THE BOTTLE

While we try to suggest wines with consistent quality and supply, please be aware that specific wines are limited in supply and subject to availability. When a wine is not available, we will recommend or substitute a wine of the same or higher quality. If you have a favorite that we do not carry we will be happy to get any wine for you if it is available to us.

Please ask your catering manager for our current wine list and pricing.

Please add 20% service charge, plus current sales tax to all banquet menus and services.  
Prices subject to change.



# AUDIO VISUAL RENTAL PRODUCTS AND PRICES

All prices are per item, per room, per day and include delivery, set-up and pick-up service.

## OUTSIDE AV EQUIPMENT SURCHARGE

The Sun Valley Audio Visual Department carries state-of-the-art equipment. Should an off-property full service audio visual supplier be selected, a \$1000 per day surcharge will be assessed.

### **LCD Projectors**

4000 Lumen Projector \$250

### **Tripod & Drop-Down Screens\***

72" x 72" (6ft) \$50

96" x 96" (8ft) \$50

Drop Down (size varies by room) \$50

*\*Screen Size is determined by room size*

### **Cradle Screens**

10' x 10' \$100

12' x 12' \$125

### **Fast Fold with Dress Kit**

6' x 8' \$100

7.5' x 10' \$150

9' x 12' (Mountain Lodges Only) \$200

61" x 80" (Continental Only) \$50

### **LCD Monitors**

20" LCD Monitor \$100

42" LCD Monitor \$200

46" LCD Monitor \$250

55" LCD Monitor \$300

### **Video Equipment**

8-Input Video Switcher \$150

2- Input VGA/Computer Switcher \$50

Sony Video Camera with Tripod \$80

### **Lighting**

Stage Wash \$120

LED Color Light (each) \$20

*\*Lighting packages available upon request*

Please add 20% service charge, plus current sales tax to all banquet menus and services.  
Prices subject to change.

# AUDIO VIDEO RENTAL PRODUCTS AND PRICES

## **Microphones**

Podium, Tabletop or Standing	\$40
Wireless Handheld Microphone	\$75
Wireless Lavalier Microphone	\$75

*\*2 or more microphone rentals will require a mixer*

## **Audio Equipment**

4 Channel Mixer	\$30
14 Channel Mixer	\$50
16 Channel Mixer	\$75

## **Audio Playback Equipment**

Compact Disc Player	\$40
DVD/Blu-ray Player	\$50
Digital Audio Recorder	\$50

## **Speakers**

Amplified 200 Watt Speaker with Stand	\$55
Amplified 400 Watt Speaker with Stand	\$70

*\*Additional speakers at the same rate*

## **Computers & Accessories**

Laptop PC	\$125
<i>(Windows, Office, Powerpoint, CD/DVD Rom)</i>	
USB Presentation Remote	\$35
Direct Box	\$20

*(Used with I-Pod patch in or laptop audio)*

## **Miscellaneous**

AV Table with Power	\$25
Extension Cord	\$5
Power Strip	\$10
VGA Extension Cable	\$15
HDMI Cable	\$15
Laser Pointer	\$15
Flip Chart with Markers	\$30
White Board with Dry Erase Markers	\$30

## **Technical Support**

Technical & General Labor Time <i>(2 hour minimum)</i>	\$50 per hour
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Please add 20% service charge, plus current sales tax to all banquet menus and services.  
Prices subject to change.

## SUN VALLEY AUDIO VISUAL PACKAGES

All package prices are per room, per day.

<b><i>Basic LCD Projector Package</i></b> 4000 Lumen Projector, Tripod or Drop-Down Screen, AV Table, Power, Hook-Ups and Technical Support	\$300
<b><i>Limelight Meeting Package</i></b> 4 LCD Projectors, 4 Screens, 2 Wireless Microphones, 4 Channel Mixer, Hook-Ups and Technical Support <i>(Fast Fold Screens not included)</i>	\$1,200
<b><i>Gold Projector Package</i></b> 4 LCD Projectors, 4 Screens, Hook-Ups and Technical Support <i>(Fast Fold Screens not included)</i>	\$1,000
<b><i>Silver Projector Package</i></b> 2 LCD Projectors, 2 Screens, Hook-Ups and Technical Support <i>(Fast Fold Screens not included)</i>	\$1,000
<b><i>LCD Projector Support Package</i></b> Tripod or Drop-Down Screen, AV Table, Power, Hook-Ups and Technical Support	\$75
<b><i>Limelight Audio Package</i></b> Extra speakers necessary (limit 8) for large ballroom functions. Recommended when noise levels are high and house system not adequate.	\$325

## INFORMATION TECHNOLOGY & TELEPHONES

### ***Internet Access***

Wired High Speed Internet Access	<b>\$50 per line/per day</b> (\$250 maximum charge for event)
Secured Wireless High Speed Internet	<b>\$250 per room/per day</b> (\$500 maximum charge for event)
Wired High Speed Internet (Connections up to 100MB available)	Cost depends on speed and location
IT Technician	<b>\$75 per hour</b> (minimum one hour)

### ***Conference Telephone Service - Charges are per room, per day***

Analog Telephone Extension with Standard Speaker Phone	\$40
Conference Telephone Extension with Polycom Duplex Speaker Phone	\$100
Telephone Extension Installation	\$25
<i>Groups providing their own telephone equipment</i>	

*All phones can have local or long distance calling capabilities.  
All long distance calls made on an extension will be charged to the master account.*

Other Products and Services Available. Please contact us for more information.

Phone: (208) 622-2961 Fax: (208) 622-2963

Please add 20% service charge, plus current sales tax to all banquet menus and services.  
Prices subject to change.

# CONVENTION AND EVENT SERVICES

## SET-UP ITEMS & PRICES

All prices are per item, per room, per day and include delivery, set-up and pick-up service.

### *Stage*

8'x 4' sections, 8", 12" or 16" height with Black Skirting \$25 per section

### *Dance Floor*

3'x 3' Oak Parquet Indoor Flooring Sections \$10 per section

4'x 4' Oak Parquet Outdoor Flooring Sections \$10 per section

### *Tables*

48" Round – Seats 4

60" Round – Seats 8

72" Round – Seats 8-10

84" Round – Seats 10-12

36" x 36" Square – Seats 2

6'x 18" Conference – Seats 2

6'x 30" Conference – Seats 2 to 3

8'x 18" Conference – Seats 3 to 4

48"x 48" Square – Seats 4

### *Chairs*

White Chair \$4 per chair

Gold Bamboo-Style Padded Chair \$5 per chair

### *Miscellaneous*

Outdoor Propane Heaters \$80 each

Easels \$10 each

8'x 4' Corkboard with Pushpins \$15 each

Sun Valley White & Gold Chargers \$4 each

BBQ Grills \$175 each

Spider Box \$150 each

Table Skirting \$25 per skirt

## ADDITIONAL EVENT SERVICES

Coat Check Attendant \$25 per hour per attendant

Valet Service \$25 per hour per attendant

Dedicated Security \$25 per hour per guard

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Prices subject to change.