



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 4%. 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.

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

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

PLATED BREAKFASTS

A minimum of 25 guests is required.

All plated breakfasts are accompanied by freshly brewed regular and decaffeinated coffee, assorted black and herbal teas, and orange juice.

English Garden Breakfast

Toasted English Muffin, Fresh Grilled Tomato Slices, Canadian Bacon,
Scrambled Eggs with Scallions and Gruyere Cheese Sauce
Idaho Hash Browns and Fresh Fruit
\$20.50 per person

French Country Breakfast

Pre-Selected Choice of:
Quiche Lorraine (Onions & Bacon)
OR
Quiche Florentine (Spinach & Cheese)
Croissant with Jam & Butter and Fresh Fruit
\$19.50 per person

Idaho Farmhouse Breakfast

Pre-Selected Choice of Plain, Ham & Chives or Southwestern Scrambled Eggs
Pre-Selected Choice of Bacon, Sausage or Ham
Idaho Hash Browns, Homemade Muffin and Fresh Fruit
\$18.75 per person

Austrian Mountain Breakfast

Grilled Idaho Potatoes with Onions, Sweet Peppers and Bacon
Topped with Scrambled Eggs, Swiss and Cheddar Cheese
Homemade Strudel and Fresh Fruit
\$19.75 per person

Big Wood Basque Breakfast

Potato Hash topped with Scrambled Eggs, Leeks, Chorizo and Manchego Béchamel
Potato Rolls with Huckleberry Jam
\$20.00 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services.
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CONTINENTAL BREAKFAST BUFFETS

A minimum of 25 guests is required.
Coffee service is included for two hours.

Dollar Mountain Breakfast

Coffeecake, Assorted Danishes and Muffins, Croissants with Jam and Butter
Fresh Seasonal Fruit Display
Orange, Apple and Cranberry Juices
Regular and Decaf Coffee
Assorted Herbal and Black Teas
\$16.00 per person

Bald Mountain Breakfast

Coffeecake and Assorted Danishes
Croissants with Jam and Butter
Assorted Bagels and Cream Cheese
Fresh Seasonal Fruit Display
Assorted Cereal with Whole, 2% & Skim Milk
Orange, Apple and Cranberry Juices
Regular and Decaf Coffee
Assorted Herbal and Black Teas
\$19.00 per person

The Bavarian

Coffeecake, Muffins and Cinnamon Rolls
Croissants with Jam and Butter
Warm Apple Strudel
Fresh Seasonal Fruit Display
Yogurt and Granola
Assorted Cereal with Whole, 2% & Skim Milk
Orange, Apple and Cranberry Juices
Regular and Decaf Coffee
Assorted Herbal and Black Teas
\$21.00 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services.
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HOT BREAKFAST BUFFETS

A minimum of 25 guests is required.
Coffee service is included for two hours.

Boulder Trail Breakfast

Freshly Baked Coffeecake, Danish and Muffins
Assorted Bagels and Cream Cheese
Butter and Homemade Jams
Fresh Seasonal Fruit Platter
Choice of (1) Egg
Choice of (1) Breakfast Meat
Choice of (1) Breakfast Potato
Orange, Apple and Cranberry Juices
Regular and Decaf Coffee
Assorted Herbal and Black Teas
\$24.50 per person

Ice Cave Buffet

Freshly Baked Muffins, Breakfast Breads and
Pecan Sticky Buns
Butter and Homemade Jams
Fresh Seasonal Fruit Platter
Choice of (1) Egg
Choice of (2) Breakfast Meats
Choice of (1) Breakfast Potato
Choice of (1) Accompaniment
Orange, Apple and Cranberry Juices
Regular and Decaf Coffee
Assorted Herbal and Black Teas
\$27.50 per person

Eggs

Fluffy Scrambled Eggs
Southwestern Scrambled Eggs with Jack Cheese, Tomatoes, Bell Peppers and Pico de Gallo
Smoked Ham and Gruyere Scrambled Eggs
Scrambled Egg Whites with Tomato, Shallots and Herbs
*Sundried Tomato, Artichoke and Spinach Quiche (+\$2.00 per person)
*Egg White Omelets with Tomato, Basil and Manchego Cheese (+\$2.00 per person)

Breakfast Meats

Applewood Smoked Bacon
Country Link Sausage
Canadian Bacon
Smoked Ham
Grilled Chorizo
*Turkey Sausage Patties (+\$1.00 per person)

Potatoes

Idaho Hash Browns
Seasoned Idaho Country Red Bliss Potatoes
Golden Yukon Idaho Shepherder Potatoes
Crispy Russet Potatoes with Olives and Tomatoes
Chili Roasted Potatoes with Lemon and Thyme

Accompaniments

Country Buttermilk Biscuits and Sausage Gravy
Citrus Vanilla Challah French Toast with Fresh Berries and Maple Syrup
Traditional Cinnamon French Toast with Maple Syrup
Whole Wheat Pancakes with Maple Syrup
Hot Oatmeal with Brown Sugar, Honey and Raisins

Please add 20% service charge, plus current sales tax to all banquet menus and services.
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BREAKFAST BUFFET ENHANCEMENTS

Offered as additions to breakfast buffets for a minimum of 25 guests.
Enhancements must be orders for the full guarantee.

Omelet Station

Fresh Eggs and Omelets Cooked to Order
Ham, Cheese, Mushrooms, Onion, Peppers and Tomatoes
\$8.00 per person

Crêpe Station

Delicious Crêpes Flambéed to Order
Featuring Fresh Strawberries, Berry Compote, Apple Compote,
Chocolate Crumbles and Crème Anglaise
\$8.00 per person

Additional Selections:

Additional Entrée or Meat Selection	\$4.00 per person
Hot Oatmeal with Honey, Brown Sugar and Raisins	\$4.75 per person
Stuffed Croissants (Spinach & Cheese or Chocolate)	\$46.00 per dozen
Assorted Bagels with Cream Cheese	\$45.00 per dozen
Side of Smoked Salmon Lox Platter (serves 50)	\$225.00 each
Low-fat Vanilla Yogurt and Granola	\$5.25 per person
Assorted Cereal with Whole, 2% & Skim Milk	\$4.25 per person
Fresh Sliced Fruit	\$6.75 per person
Assorted Whole Fruit	\$2.50 each
Individual Yogurt	\$3.00 each

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BRUNCH BUFFET

A minimum of 25 guests is required.
Coffee service is included for two hours.

Camas Brunch

Sliced Seasonal Fresh Fruit
Smoked Salmon Platter with Capers, Chopped Egg and Chopped Red Onion
Sliced Artisanal Cheese Display with Rustic Breads and Crackers
Bagels with Cream Cheese,
Homemade Preserves
Assorted Breakfast Pastries including
Danish, Cinnamon Rolls, Muffins,
Coffee Cake & Chocolate Croissants
Citrus Vanilla Challah French Toast with Fresh Berries and Maple Syrup
Fluffy Scrambled Eggs
Seasoned Idaho Country Red Bliss Potatoes
Bacon and Sausage
Orange, Apple and Cranberry Juices
Regular and Decaf Coffee
Assorted Herbal and Black Teas
\$34.00 per person

BOXED BREAKFAST

For those with no time for a sit-down breakfast, our Boxed Breakfast will get you on your way fast.
The carry-away box contains: napkin, spoon, salt and pepper.

Regular Box Breakfast

Fresh Fruit Cup
Individual Yogurt
Choice of Muffin, Danish, Cinnamon Roll or Croissant
Hard-Boiled Egg
\$16.00 per person

See page 8 for additional beverage options.

Please add 20% service charge, plus current sales tax to all banquet menus and services.
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SUN VALLEY BEVERAGE SERVICES

All beverages are charged on consumption.

	Pitcher (64 oz. - 5 cups)	Gallon (128 oz. - 10 cups)	1.5 Gallon (192 oz. - 16 cups)
Freshly Brewed Coffee	\$23.00	Not Available	\$63.00
Freshly Brewed Decaf Coffee	\$23.00	Not Available	\$63.00
Assorted Herbal & Black Teas and Hot Water	\$23.00	Not Available	\$63.00
Hot Chocolate	\$23.00	Not Available	\$63.00
Lemonade, Fruit Punch or Iced Tea	\$23.00	\$43.00	\$63.00
Sparkling Lemon-Cranberry Punch	\$26.00	\$50.00	\$70.00
Orange, Apple, Cranberry or Tomato Juice	\$23.00	\$43.00	\$63.00
Freshly Squeezed Orange Juice	\$26.00	\$50.00	\$70.00

Individual Beverages:

Assorted Soda	\$2.75 each
Assorted Minute Maid Juices	\$3.00 each
Sparkling Water	\$3.00 each
Bottled Water	\$3.00 each
Powerade	\$3.00 each
Vitamin Water	\$3.00 each
Monster Energy Drink	\$4.50 each
Carton of Milk	\$2.50 each

(Nonfat, 1%, 2%, Whole or Chocolate)

Wine, Beer & Cocktails

Please see our Banquet Bar Menu on Page 39.

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

FROM THE SUN VALLEY BAKE SHOP

Minimum of one dozen per order.

<i>Sliced Breakfast Breads</i> Assorted flavors including Banana Nut, Cranberry Orange, Zucchini & Blueberry Nut	\$34.00 per dozen
<i>Coffee Cake or Blueberry Buckle</i> 24 individual pieces per dozen	\$34.00 per dozen
<i>Muffins</i> Assorted flavors including Blueberry, Lemon Poppy Seed, Banana Nut & Bran	\$36.00 per dozen
<i>Danish Pastries</i> Including Fruit-Cheese Danish, Cinnamon Rolls, Bear Claws, Chocolate Croissants & Raisin Rolls	\$39.00 per dozen
<i>Croissants</i> Freshly baked, light and buttery	\$40.00 per dozen
<i>Chocolate Croissants</i>	\$42.00 per dozen
<i>Assorted Bagels</i> Served with Cream Cheese, Butter & Jam	\$45.00 per dozen
<i>Jumbo Cookies</i> Including Chocolate Chip, White Chocolate Chip, Oatmeal Raisin & Peanut Butter	\$34.00 per dozen
<i>Fudge Brownies or Blondies</i>	\$34.00 per dozen
<i>Chocolate Peanut Butter Granola Bars</i>	\$35.00 per dozen
<i>Energy Bars</i> A Sun Valley Bake Shop Specialty	\$35.00 per dozen
<i>Rice Krispie Squares</i>	\$34.00 per dozen
<i>Lemon or Raspberry Bars</i>	\$39.00 per dozen
<i>Miniature Chocolate Dipped Biscotti</i>	\$39.00 per dozen
<i>Assorted Scones</i> Chocolate Chip, Orange Cranberry	\$37.00 per dozen
<i>Brioche</i>	\$39.00 per dozen
<i>Assorted Petit Fours</i>	\$54.00 per dozen
<i>Chocolate Dipped Strawberries</i>	\$54.00 per dozen

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GREAT BREAK IDEAS

Break menus are based on 45 minutes of service with a minimum of 25 guests.

Fruit & Veggie Break

Fresh Vegetable Crudités served with Hummus and Ranch Dip
Fresh Seasonal Fruit Display
\$11.00 per person

Ice Cream Sundaes Break

Vanilla & Chocolate Ice Cream
Chocolate, Strawberry & Caramel Sauce
Chopped Nuts, Whipped Cream, Maraschino Cherries,
Petite Chocolate Chip Cookies & Double Fudge Brownie Squares
\$12.00 per person

Sun Valley Spa Break

Pita Chips with assorted Savory Spreads
Sliced Seasonal Melon and Berries
Fresh Rocky Mountain Trail Mix with Yogurt Pretzels
Assorted Tea Sandwiches
\$14.50 per person

Afternoon Brew Pub Break

Spicy Chicken Wings with Cool Ranch Dip
Crispy Idaho Potato Skins with Melted Cheese, Sour Cream and Fresh Chives
Tri Colored Corn Chips with Smokey Chipotle Salsa
\$15.00 per person

5 O'clock Somewhere Break

Chips and Salsa
Cheese Quesadillas and Chicken Taquitos
Guacamole, Bean Dip and Sour Cream
\$15.00 per person

Afternoon in the Park

Hand-Dipped Corn Dogs
Jumbo Pretzels with Honey Mustard
Chocolate Dipped Rice Krispie Squares
\$14.75 per person

Mediterranean Break

Assorted Domestic and International Cheeses, Italian Charcuterie, Rustic Breads,
Tapenade and Hummus, Imported Olives & Roasted Peppers
\$16.00 per person

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A LA CARTE BREAK ITEMS

Yogurt Parfait with Granola & Fresh Seasonal Berries	\$5.25 each
Fresh Fruit Skewers with Yogurt Dipping Sauce	\$4.00 per skewer
Individual Yogurt	\$3.00 each
Bowl of Potato Chips with French Onion Dip	\$2.50 per person
Tortilla Chips (yellow, red & blue corn) with Salsa	\$2.50 per person
Tortilla Chips with Salsa, Guacamole & Bean Dip	\$4.75 per person
Pita Chips with Hummus	\$4.50 per person
Warm Jumbo Pretzels with Honey Mustard	\$4.00 per person
Bowl of Mixed Nuts (12 oz.)	\$24.00 per bowl
Bowl of Peanuts (24 oz.)	\$26.00 per bowl
Homemade Rocky Mountain Trail Mix	\$2.75 per person
Plain M&M's (16 oz.)	\$12.00 per bowl
Individual Bag of Chips	\$2.50 each
Individual Bag of Nuts	\$3.00 each
Assorted Clif Bars	\$4.00 each
Assorted Candy Bars	\$2.50 each
Assorted Whole Fresh Fruit	\$2.50 per piece

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HOT PLATED LUNCHEONS

All plated lunches require a minimum of 25 guests for service.

Our Plated Lunches include soft homemade rolls, your choice of soup or salad, regular and decaffeinated coffee, assorted herbal and black teas, and choice of dessert.

Lunch menus are not available after 3pm.

SALADS

Classic Caesar with Crisp Romaine, Herbed Croutons and Fresh Parmesan

Mixed Greens with Cherry Tomatoes, Shaved Carrots & Cucumbers
Balsamic Vinaigrette

Boston Bibb Salad with Honey Lemon Dressing and Toasted Sunflower Seeds

Field Greens with Cucumber, Tomatoes, Pickled Red Onions
Herbed Feta Vinaigrette

Cucumber Salad with Tomato, Fresh Dill, Red Onion and Meyer Lemon Vinaigrette

SOUPS

Minestrone

Tomato Cognac

Butternut Squash

Chicken & Wild Rice

Carrot Ginger

Tuscan Ham, White Bean & Swiss Chard

Curried Lentil

Gazpacho

Beef Barley with Wild Mushrooms

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

HOT PLATED LUNCHEONS CONTINUED

ENTRÉE SELECTIONS

Fettuccine Alfredo

Pasta Served with a Creamy Garlic Parmesan Sauce and Garlic Breadstick
\$21.00 per person

Add Grilled Chicken for

\$3.50 per person

Add Sautéed Shrimp for

\$4.75 per person

Herb Roasted Chicken Breast

Thyme Balsamic Jus, Roasted Idaho Russet Potatoes and Fresh Vegetables
\$24.00 per person

Pan Fried Idaho Trout

Lemon Chervil Beurre Blanc, Oven Roasted Rosemary Fries and Fresh Seasonal Vegetable
\$24.50 per person

Chicken Breast Marsala

Sautéed Mushrooms, Vegetable Wild Rice and Fresh Seasonal Vegetable
\$25.00 per person

Sun Valley Meatloaf

Sun-Dried Tomatoes, Basil, Pine Nuts, Mushroom Jus and Oven Roasted Rosemary Fries
\$25.00 per person

Pan-Seared Salmon

Sweet Soy Marinade with Ginger Scallion Rice and Fresh Vegetables
\$27.00 per person

Filet of Halibut

Spinach & Shiitake Mushroom Risotto, Sauce Romesco and Fresh Vegetables
\$30.00 per person

New York Strip Loin

Red Wine Portobello Mushroom Sauce with Garlic Mashed Potatoes and Fresh Vegetables
\$29.00 per person

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

HOT PLATED LUNCHEONS CONTINUED

DESSERT SELECTIONS

Please choose one of the following desserts to complete your three-course lunch

Mixed Berry, Cherry, Apple or Peach Pie with Vanilla Ice Cream

Vanilla Roulade with Brandy Cream

Chocolate Brownie with Vanilla Ice Cream

Chocolate Chip Cookie with Vanilla Ice Cream

Homemade Cheesecake with choice of Raspberry, Caramel or Chocolate Sauce

Carrot Cake with Cream Cheese Frosting

Red Velvet Cake with Cream Cheese Frosting

Angel Food Cake with Sliced Strawberries

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

PLATED LIGHT LUNCHEONS

Our Light Luncheons include soft homemade rolls, regular and decaffeinated coffee, assorted herbal and black teas, and choice of dessert.

ENTRÉE SALADS

Grilled Chicken Caesar Salad

Crisp Romaine, Fresh Parmesan & Grilled Garlic Crostini
\$19.50 per person

Cobb Chopped Salad

Grilled Chicken, Romaine Hearts, Smoked Bacon, Hard Boiled Egg and Avocado
Green Goddess Dressing
\$19.75 per person

Asian Chicken Salad

Grilled Chicken, Rice Noodles, Field Greens, Shiitake Mushrooms, Red Peppers,
Toasted Almonds, Fried Wontons and Ginger Sesame Vinaigrette
\$20.50 per person

Pappardelle Shrimp Salad

Grilled Shrimp, Pappardelle, Artichokes, Roasted Vegetables
Spicy Tomato Vinaigrette
\$21.00 per person

Grilled Flank Steak Salad

Grilled Flank Steak on a Mixed Baby Green Salad with Cherry Tomatoes,
Fresh Mozzarella and Chimichurri Vinaigrette
\$21.50 per person

Alaskan Crab Cake Salad

Fresh Crab Cake, Salad of Cucumber, Lemon Aioli and Watercress
\$23.00 per person

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

PLATED LIGHT LUNCHEONS CONTINUED

SANDWICHES

Sun Valley Chicken Salad Croissant

Chicken Salad on a Freshly Baked Croissant
Pasta Salad and Fresh Fruit Salad
\$18.00 per person

Turkey & Avocado Sandwich

Roasted Turkey, Aged White Cheddar, Lettuce, Tomato, Applewood Smoked Bacon,
Avocado, and Mustard Aioli on Ciabatta
Whole Grain Potato Salad
\$18.75 per person

Greek Gyro

Roast Lamb, Lettuce, Tomato, Feta, Cilantro, and Tzatziki on a Pita
\$20.00 per person

Honey Chipotle BBQ Beef Sandwich

Braised Barbequed Beef and Chili Fried Onions on a Freshly Baked Sandwich Roll
Tangy Napa Cole Slaw and Roasted Potato Wedges
\$19.50 per person

New Yorker Sandwich

Fresh Corned Beef, Swiss Cheese, Horseradish Thousand Island on a Rye Roll
Roasted Rosemary Fries
\$20.50 per person

Orange Coriander Salmon Sandwich

Asian Slaw & Ginger Miso Dressing
Served on a Brioche Bun with Noodle Salad
\$23.00 per person

Add a soup or salad to any light luncheon for \$4.00 per person. See page 12 for selections.

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

LUNCH BUFFETS

A minimum of 25 guests required unless otherwise noted.

Our Lunch Buffets include regular and decaffeinated coffee and assorted herbal and black teas.

Additional beverages are available on consumption.

The Mountain Picnic

Mediterranean Penne Pasta Salad

Tossed Green Salad with House Dressing

Fresh Melon & Assorted Fruits

Sliced Roast Turkey, Smoked Ham, Roast Beef, Salami

Herbed Focaccia, Sourdough Baguette and Assorted French Rolls

Lettuce, Vine-ripened Tomatoes, Marinated Red Onions and Pickles

Aged Provolone, Medium Cheddar and Domestic Swiss Cheese

Whole Grain Mustard, Dijon Mustard and Herbed Aioli

Double Chocolate Brownie Squares and Assorted Cookies

\$23.75 per person

Idaho Potato Bar

Caesar Salad

Oven Roasted Mediterranean Vegetables

Famous Idaho Baked Potatoes

Sour Cream, Green Onions, Crisp Bacon Pieces, Shredded Cheddar Cheese

Chicken Basil Chili

Broccoli Sharp Cheddar Cheese Sauce with Roasted Red Peppers

Homemade Rolls and Butter

Assorted Cookies and Brownies

\$24.25 per person

Soft Taco Bar

Tossed Greens with Cilantro and Chili Lime Vinaigrette

Seasoned Carne Asada or Chicken

Corn and Flour Tortillas

Lettuce, Cheddar Cheese, Salsa, Guacamole and Sour Cream

Refried Beans or Black Beans

Spanish Rice

Fruit Empanadas and Key Lime Tarts

\$25.00 per person

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*Add Carne Asada and Chicken for*

\$3.50 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services.  
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# LUNCH BUFFETS CONTINUED

## *Ciao! Italiano*

Caesar Salad  
Roma Tomato, Fresh Basil and Fresh Mozzarella Display  
Lemon Roasted Chicken with Rosemary and Garlic  
Traditional Meat Lasagna  
Bowtie Pasta with Tomato Basil Sauce  
Warm Fresh Garlic Bread  
Tiramisu, Amaretto Cookies & Cannoli  
\$26.00 per person

## *The Sun Valley Tradition*

Tossed Green Salad  
Seasonal Fruit Display  
Carving Station with Roast Round of Beef and Turkey Breast  
Whole Grain Mustard, Dijon Mustard, Cranberry Chutney and Horseradish Aioli  
Roasted Seasonal Vegetables  
Garlic Roasted Potatoes  
Sliced Rustic Breads and Homemade Rolls with Butter  
Sun Valley Cheesecake with Raspberry Sauce and Carrot Cake  
\$28.50 per person

## *A Taste of Tuscany*

Tuscan White Bean Soup with Prosciutto  
Caprese Salad of Tomato, Mozzarella and Fresh Basil  
Tuscan Panzanella Salad  
Citrus Braised Chicken with Tomatoes and Olives  
Grilled Flank Steak with Chimichurri Puree  
Ratatouille Couscous  
Assortment of Hearth Breads, Rolls and Butter  
A Table of Italian Sweets  
\$30.00 per person

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Prices subject to change.

# SANDWICHES & WRAPS

Sandwiches & Wraps may be offered as a lunch buffet or boxed lunch.  
Beverages available on consumption (see page 8).

## ***Salad and Sandwich Buffet***

Grain Mustard Potato Salad  
Coleslaw  
Choice of (2) Sandwiches or Wraps  
Assorted Jumbo Cookies & Brownies  
\$22.00 per person

**\*Available for a minimum of 10 guests\***

## ***Regular Box Lunch***

Pre-Selected Sandwich or Wrap  
Bottled Water  
*Choice of (2) Accompaniments:*  
Idaho Potato Salad  
Tomato, Basil and Mozzarella Salad  
Pasta Salad  
Coleslaw  
Potato Chips  
Whole Fruit  
Cookie or Brownie  
\$22.00 per person

## SANDWICH SELECTIONS

Roast Turkey with Cucumbers, Arugula and Herbed Oil Aioli on an Italian Hoagie Roll  
Roast Turkey with Cranberry Chutney, Pepper Jack Cheese and Arugula on Ciabatta  
Honey Roasted Ham with Jarlsberg, Lettuce and Rustic Mustard on a French Baguette  
Roast Beef with Sharp Cheddar, Butter Leaf Lettuce, Tomatoes and Horseradish Sauce on Ciabatta  
Pastrami with Jarlsberg and Spicy Mustard on a Pretzel Roll  
Mozzarella, Sliced Tomatoes, Chiffonade of Basil with Cracked Pepper, Drizzled with Olive Oil and Balsamic Vinegar on a Baguette

## WRAP SELECTIONS

Turkey Breast, Bacon, Red Leaf Lettuce, Avocado, & Fresh Tomato with Herbed Ranch Mayonnaise  
Grilled Chicken, Crisp Romaine, Parmesan and Caesar Dressing  
Thinly Sliced Roast Beef, Crisp Lettuce, Red Pepper, Blue Cheese and Horseradish Cream  
Chinese Chicken Wrap with Leaf Lettuce, Sesame Ginger Chicken Breast, Green Onions, Bell Peppers, Carrots, Cilantro, Dry Roasted Cashews, and Ginger-Soy Vinaigrette  
Balsamic Roasted Portobello, Roasted Tomatoes, Sweet Onions, Avocado and Muenster Cheese

***\*Sandwiches & Wraps are available in minimum quantities of 25 per type of wrap selected.***

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

# BARBEQUE LUNCHESES

Barbeque Lunches may only be served in select areas and venue/set-up fees may apply.

Beverages available on consumption (see page 8).

A minimum of 25 guests is required.

## ***Trail Creek BBQ***

Choice of (2) Salad

Potato Chips

Choice of (3) Entrées

Freshly Baked Buns

Assorted Toppings & Condiments

Homemade Cookies & Brownies

\$27.50 per person

## **Salads**

Potato Salad

Coleslaw

Pasta Salad

Tomato Cucumber Salad

## **Entrée Selections**

Hot Dogs

Hamburgers

Garden Burgers

Herbed Chicken Breasts

Marinated Portobello Steaks - \$3.50 per person additional

NY Steak Sandwich - \$4.50 per person additional

Pulled Pork with Southwestern BBQ Sauce - \$4.00 per person additional

Ginger Lime Salmon - \$5.00 per person additional

Grilled Albacore Tuna Steak - \$5.00 per person additional

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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 Gruyère Fondue in a Filo Cup  
Egg Rolls

## **\$3.75 per piece**

Chicken and Jack Cheese Quesadilla  
Crab Stuffed Mushrooms  
Spinach and Manchego Cheese Tartlets  
Red Curry Chicken Kabob 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 Plum BBQ Sauce  
Mini Beef Empanadas  
Wild Mushroom and Goat Cheese in a Filo Cup  
Vietnamese Turkey Meatball, Butter Leaf Cup, Apricot and Chili Glaze

## **\$4.50 per piece**

Prosciutto Wrapped Scallops  
Maryland Crab Cakes on Garlic Crisp with Herbed Remoulade  
Pâté à 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

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

# 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  
Artichoke, Roasted Tomato, and Gorgonzola Flat Bread  
Tomato Basil Bruschetta on Crostini  
Toasted Pita Chips, Roasted Eggplant, Curry, Cucumber and Tzatziki  
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  
Apple, Sage, Prosciutto and Parmesan Reggiano Flatbread  
Heirloom Tomato and Goat Cheese Bruschetta  
Idaho Smoked Trout Crostini with Dill, Scallion and Cream Cheese  
Watermelon, Feta & Mint with Black Pepper Vinaigrette  
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 Poke 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*)  
Fresh Ahi Tuna, Asian Pear, Ginger Vinaigrette on a Wonton Crisp  
Roasted Baby Bliss Potato, Smoked Salmon, Vegetable Salad and Crème Fraiche

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Prices subject to change.

# 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  
\$16.00 per person

## *International Medium Hors d'Oeuvres*

Antipasto Display including Cured Olives, Marinated Artichoke Hearts, Roasted Peppers, Arugula Pesto, 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  
Pâté à Choux Puffs Stuffed with Warm Brie and Toasted Almonds  
Chicken & Jack Cheese Quesadillas with Chipotle Cilantro Salsa  
\$29.00 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

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# 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  
\$6.75 per person

Fresh Vegetable Crudités served with Greek Hummus and Ranch Dip  
\$5.50 per person

Domestic Cheese Display with Assorted Crackers  
\$6.00 per person

Imported Cheese Display with Assorted Crackers  
\$8.00 per person

Baked Brie en Croûte with Fresh Fruit Garnish, Sliced Baguette and Crackers  
Full Wheel (32 oz.) \$200.00 each  
Half Wheel (16 oz.) \$110.00 each

Antipasto Platter  
Cured Olives, Marinated Artichoke Hearts, Roasted Peppers, Arugula Pesto, Italian Salamis  
and Prosciutto, Italian Cheeses, Assorted Sliced Hearth Breads and Crackers  
\$14.00 per person

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

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# 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 30)      | \$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, Pepper Mills and Flaked Red Pepper on Station  
\$21.00 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

~~~

Wild Mushrooms, Onions and Italian Sausage

~~~

Dry Italian Salami, Kalamata Olives and Roasted Artichokes

~~~

Barbeque Chicken Pizza with Caramelized Onions & Cilantro

~~~

Four Cheese Pizza with Fresh Herbs

Shaved Parmesan, Pepper Mills and Flaked Red Pepper on Station  
\$22.00 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services.  
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# DISPLAYS & SPECIALTY ACTION STATIONS

## ***Salad Station***

*Choice of 3 of the following salads:*

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

Spinach Salad with Wild Mushrooms, Goat Cheese and Red Peppers
~~~

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

Tossed Baby Greens with Champagne Vinaigrette
~~~

Mixed Greens with Cherry Tomatoes, Shaved Carrots, Cucumbers & Balsamic Vinaigrette

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

\$19.00 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

\$39.00 per person

## ***Seafood Station***

|                                                                                        |             |
|----------------------------------------------------------------------------------------|-------------|
| Cocktail Shrimp with Cocktail Sauce and Lemon                                          | \$3.75 each |
| Large Gulf Shrimp with Cocktail Sauce and Lemon                                        | \$4.75 each |
| Lobster Claws                                                                          | \$7.00 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,<br>Cocktail Sauce and Lemon | \$4.00 each |

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# 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

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, Bleu Cheese and White Balsamic  
Vinaigrette

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

Boston Bibb Salad, Honey Lemon Dressing and Toasted Sunflower Seeds

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

Spinach Salad with Wild Mushrooms, Goat Cheese and Red Peppers (+3.00 per person)

Arugula, Frisée, Shaved Fennel & Julienne Apple, Honey Lemon Vinaigrette (+3.00 per person)

Pear, Watercress, Chèvre, Hazelnut Brittle and Champagne Vinaigrette (+3.00 per person)

Baby Beet Salad, Pistachio Pesto and Lemon Vinaigrette (+3.00 per person)

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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  
\$39.75 per person

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

Herbed Orzo  
Sautéed Broccolini  
\$40.00 per person

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

Roasted Tomatoes and Olives  
Soft Herbed Polenta  
Haricots Verts  
\$40.00 per person

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

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

## ***Pan Roasted Organic Chicken Breast***

Caramelized Apples, Wild Mushrooms, Velouté and Sage  
Barley Pilaf  
\$44.00 per person

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

Idaho Baked Potato  
Baby French Green Beans  
\$45.00 per person

## ***Pavé of Salmon***

Orange Pepper Beurre Blanc  
Spinach Risotto  
Asparagus and Baby Carrots  
\$47.00 per person

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# PLATED DINNER ENTRÉE SELECTIONS

## ***Beef Strip Loin***

Cabernet Thyme Sauce  
Garlic & Chive Mashed Potatoes  
Cherry Tomatoes and Broccolini  
\$49.00 per person

## ***Pan-Seared Halibut with Orange Truffle Butter***

Creamy Chive Mashed Potatoes  
Sautéed Sugar Snap Peas  
\$54.00 per person

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

Horseradish Mashed Potatoes  
Asparagus and Baby Carrots  
\$58.00 per person

## ***Beef Short Rib***

Yukon Smashed Potatoes  
Roasted Root Vegetables  
\$54.00 per person

## ***Cider-Brined Pork Prime Rib***

Balsamic Honey Onions  
Butternut Squash Purée and Cabbage  
\$58.00 per person

## ***Filet Mignon***

Caramelized Shallots and Trumpet Mushrooms  
Gorgonzola Mashed Potatoes  
Broccolini and Cherry Tomatoes  
\$59.00 per person

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

Chive Mashed Potatoes with Shiitake Mushrooms  
Baby French Green Beans  
\$62.00 per person

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Prices subject to change.

# 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  
\$66.00 per person

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

Grilled Idaho Lamb Chops with Sundried Cherry Jus  
Idaho Trout Roulade  
Dauphinoise Potatoes  
\$66.00 per person

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

Grilled 5 oz. Filet Mignon  
Garlic, Lemon & Herb Shrimp  
Spinach & Shiitake Risotto  
\$67.00 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  
\$68.00 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  
\$69.00 per person

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

Filet Mignon with a Pinot Noir Jus  
Citrus Glazed Pan-Seared Halibut  
Truffle Mashed Potatoes  
\$69.00 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  
Warm Hummus and Cherry Tomatoes  
(Vegan)

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

# 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

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Prices subject to change.



## **DINNER BUFFETS**

A minimum of 25 guests required.  
Buffet menus include freshly brewed regular and decaffeinated coffee  
and assorted herbal and black 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 - \$44.00 per person  
Seared Idaho Trout Filets with Lemon Gastrique - \$45.00 per person  
Breast of Chicken with Smoked Apple Butter - \$45.00 per person  
Roasted Ginger Pork Loin with Apple Brandy Demi-glace - \$47.00 per person  
Braided Salmon with a Whole Grain Mustard Tarragon Beurre Blanc- \$48.00 per person  
Carved Fresh Roasted Turkey Breast with Sage Gravy and Cranberry Chutney - \$48.00 per person  
Carved Prime Rib of Beef with Horseradish & Jus - \$50.00 per person  
Grilled Flank Steak with Chimichurri Sauce - \$49.00 per person  
Braised Beef Short Ribs - \$50.00 per person  
Roast Leg of Lamb with Tomato Mint Chutney - \$53.00 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  
\$46.00 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  
\$46.00 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  
\$46.50 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  
\$49.00 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  
\$56.00 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  
\$58.00 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  
\$68.00 per person

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

# 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  
\$46.00 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  
Shepherd Potatoes with Bacon  
and Caramelized Onions  
Corn on the Cob  
Grilled Vegetables with Lemon  
and Thyme  
Assorted Fresh Summer Pies  
\$55.00 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 - \$3.50 per person additional  
Grilled Salmon - \$5.00 per person additional  
Grilled New York Steak - \$6.00 per person additional  
Grilled Lamb Chops - \$7.00 per person additional

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 is over the age of 21. Proof of age may be requested.

### ***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 \$ 7.00</b> | <b>Premium \$8.00</b> | <b>Super Premium \$10.00</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>     | Seagram's           | 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* - \$7.00 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 - \$5.00 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) \$25

*\*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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Prices subject to change.

## SUN VALLEY AUDIO VISUAL PACKAGES

All package prices are per room, per day.

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

## 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<br>(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  |

*Groups providing their own telephone equipment*

*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

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# 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 \$50 per hour per guard

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