



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 5% over the count. If the group exceeds 5% 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 \$175 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 Starbucks regular and decaffeinated coffee, assorted Tazo teas and orange juice.

English Garden Breakfast

Toasted English Muffin, Fresh Grilled Tomato Slices, Canadian Bacon,
Scrambled Eggs with Scallions and Gruyere Cheese Sauce
\$18.50 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 Garnish
\$18.75 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 Garnish
\$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 Garnish
\$19.00 per person

Basque Breakfast

Potato Rolls with Huckleberry Jam
Potato Hash with Leeks, Smoked Cheddar and Chorizo
Topped with Scrambled Eggs
Gaufrette Potato
\$19.75 per person

Classic Eggs Benedict

Poached Egg, Canadian Bacon and Hollandaise Sauce,
Served on an English Muffin
Cottage Potatoes and Fresh Seasonal Fruit
\$19.50 per person

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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
Starbucks Regular and Decaf Coffee
Assorted Tazo Teas
\$15.00 per person

Bald Mountain Breakfast

Coffeecake and Assorted Danishes
Assorted Bagels and Cream Cheese
Croissants with Jam and Butter
Fresh Seasonal Fruit Display
Assorted Cereal with Whole, 2% & Skim Milk
Orange, Apple and Cranberry Juices
Starbucks Regular and Decaf Coffee
Assorted Tazo Teas
\$18.25 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
Starbucks Regular and Decaf Coffee
Assorted Tazo Teas
\$20.25 per person

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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
Starbucks Regular and Decaf Coffee
Assorted Tazo Teas
\$22.50 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
Starbucks Regular and Decaf Coffee
Assorted Tazo Teas
\$25.75 per person

Eggs

Fluffy Scrambled Eggs
Southwestern Scrambled Eggs with Cheddar Cheese, Bell Peppers and Salsa
Scrambled Eggs with Ham and Cheddar Cheese
Scrambled Eggs with Sautéed Mushrooms, Swiss Cheese and Scallions
Egg White Omelets with Tomato, Basil and Manchego Cheese
Scrambled Egg Whites with Tomato, Shallots and Herbs

Breakfast Meats

Bacon
Turkey Bacon
Country Sausage
Turkey Sausage Patties
Canadian Bacon

Potatoes

Idaho Hash Browns
Seasoned Idaho Country Potatoes
Basque Potato Hash with Chorizo, Bell Peppers and Sweet Onions
Herb Roasted Fingerling Potatoes

Accompaniments

Southern Style Cheddar Grit with Fresh Tomatoes and Herbs
Country Buttermilk Biscuits and Sausage Gravy
Whole Wheat Vanilla French Toast with Maple Syrup
Traditional Cinnamon French Toast with Maple Syrup
Buttermilk Pancakes with Maple Syrup
Hot Oatmeal with Brown Sugar, Honey and Raisins

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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.

Breakfast Sandwich

Breakfast Sandwiches are Served on Toasted English Muffins or Croissants

Choice Of:

Scrambled Eggs, Sausage Patty and Smoked Cheddar

or

Scrambled Eggs, Canadian Bacon and Smoked Cheddar

or

Scrambled Egg White, Tomato and Swiss Cheese

\$7.00 per person

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	\$3.50 per person
Hot Oatmeal with Honey, Brown Sugar and Raisins	\$4.75 per person
Stuffed Croissants (Spinach & Cheese or Chocolate)	\$45.00 per dozen
Assorted Bagels with Cream Cheese	\$44.50 per dozen
Side of Smoked Salmon Lox Platter (serves 50)	\$225.00 each
Lowfat Vanilla Yogurt and Granola	\$4.50 per person
Assorted Cereal with Whole, 2% & Skim Milk	\$3.50 per person
Fresh Sliced Fruit	\$5.75 per person
Assorted Whole Fruit	\$2.25 each
Individual Yogurt	\$2.75 each

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Prices subject to change.

BRUNCH BUFFETS

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
Imported Cheese Display with
Rustic Breads and Crackers
Bagels with Cream Cheese,
Homemade Jellies and Preserves
Assorted Breakfast Pastries including
Danish, Cinnamon Rolls, Muffins,
Coffee Cake & Chocolate Croissants
French Toast with Warm Maple Syrup
Scrambled Eggs
Idaho Country Potatoes
Bacon and Sausage
Orange, Apple and Cranberry Juices
Starbucks Regular and Decaf Coffee
Assorted Tazo Teas
\$31.50 per person

Lupine Brunch

Sliced Seasonal Fresh Fruit
Smoked Salmon Platter with Capers,
chopped Egg and chopped Red Onion
Imported Cheese Display with
Rustic Breads and Crackers
Homemade Jellies and Preserves
Assorted Breakfast Pastries including
Danish, Cinnamon Rolls, Muffins,
Coffee Cake and Chocolate Croissants
Asparagus and Mushroom Salad
Scrambled Eggs
Idaho Country Breakfast Potatoes
Bacon and Sausage
Chef Carved Honey Baked Ham and
Fresh Roasted Turkey Breast with
Dijon Mustard and Cranberry Chutney
Garlic Roasted Red Potatoes
Fresh Steamed Vegetables
Orange, Apple and Cranberry Juices
Starbucks Regular and Decaf Coffee
Assorted Tazo Teas
\$39.50 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
\$14.00 per person

See page 8 for additional beverage options.

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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 Starbucks Coffee	\$21.50	Not Available	\$58.00
Freshly Brewed Starbucks Decaf	\$21.50	Not Available	\$58.00
Designer Teas & Hot Water	\$21.50	Not Available	\$58.00
Hot Chocolate	\$21.50	Not Available	\$58.00
Lemonade, Fruit Punch or Iced Tea	\$21.50	\$38.50	\$58.00
Sparkling Lemon-Cranberry Punch	\$24.00	\$43.50	\$65.00
Orange, Apple, Cranberry or Tomato Juice	\$21.50	\$38.50	\$58.00
Freshly Squeezed Orange Juice	\$25.00	\$47.00	\$70.00

Individual Beverages:

Assorted Soda	\$2.75 each
Knudsen Juice	\$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	\$2.25 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	\$30.50 per dozen
<i>Coffee Cake or Blueberry Buckle</i> 24 individual pieces per dozen	\$30.50 per dozen
<i>Muffins</i> Assorted flavors including Blueberry, Lemon Poppy Seed, Banana Nut & Bran	\$32.00 per dozen
<i>Danish Pastries</i> Including Fruit-Cheese Danish, Cinnamon Rolls, Bear Claws, Chocolate Croissants & Raisin Rolls	\$35.00 per dozen
<i>Croissants</i> Freshly baked, light and buttery	\$35.00 per dozen
<i>Chocolate Croissants</i>	\$39.00 per dozen
<i>Assorted Bagels</i> Served with Cream Cheese, Butter & Jam	\$44.50 per dozen
<i>Jumbo Cookies</i> Including Chocolate Chip, White Chocolate Chip, Oatmeal Raisin & Peanut Butter	\$32.00 per dozen
<i>Fudge Brownies or Blondies</i>	\$32.00 per dozen
<i>Chocolate Peanut Butter Granola Bars</i>	\$32.00 per dozen
<i>Energy Bars</i> A Sun Valley Bake Shop Specialty	\$32.00 per dozen
<i>Rice Krispie Squares</i>	\$32.00 per dozen
<i>Lemon or Raspberry Bars</i>	\$35.00 per dozen
<i>Miniature Chocolate Dipped Biscotti</i>	\$35.50 per dozen
<i>Assorted Scones</i> Chocolate Chip, Orange Cranberry	\$35.50 per dozen
<i>Brioche</i> A classically shaped, light bread, rich with butter & eggs	\$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
\$9.50 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
\$11.25 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
Gourmet Tea Sandwiches
\$12.50 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
\$12.75 per person

5 O'clock Somewhere Break

Chips and Salsa
Cheese Quesadillas and Chicken Taquitos
Guacamole, Bean Dip and Sour Cream
\$13.25 per person

Italian Hoagie Break

Sliced Hoagies with Italian dry-cured Salami, Provolone Cheese, Ham,
Shredded Lettuce, Vine-ripened Tomatoes, Olive Tapenade Spread, Red Wine Oregano Vinaigrette
Potato Chips
\$13.25 per person

Mediterranean Break

Assorted Domestic and International Cheeses, Italian Salami, Rustic Breads,
Tapenade and Hummus, Imported Olives & Roasted Peppers
\$15.75 per person

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A LA CARTE BREAK ITEMS

Yogurt Parfait with Granola & Fresh Seasonal Berries	\$4.25 each
Fresh Fruit Skewers with Yogurt Dipping Sauce	\$5.25 per skewer
Individual Yogurt	\$2.75 each
Bowl of Potato Chips with French Onion Dip	\$1.95 per person
Tortilla Chips (yellow, red & blue corn) with Salsa	\$1.95 per person
Tortilla Chips with Salsa, Guacamole & Bean Dip	\$3.75 per person
Pita Chips with Hummus	\$3.75 per person
Warm Jumbo Pretzels with Honey Mustard	\$4.00 per person
Warm Mini Bagels with Tomato & Mozzarella	\$3.50 per piece
Bowl of Mixed Nuts (12 oz.)	\$24.25 per bowl
Bowl of Peanuts (24 oz.)	\$25.95 per bowl
Homemade Rocky Mountain Trail Mix	\$2.25 per person
Plain M&M's (16 oz.)	\$11.95 per bowl
Individual Bag of Chips	\$2.50 each
Individual Bag of Nuts	\$2.00 each
Assorted Sun Valley Bars	\$3.00 each
Assorted Candy Bars	\$2.50 each
Assorted Whole Fresh Fruit	\$2.25 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,
Starbucks regular and decaffeinated coffee, assorted Tazo 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

Greek Gourmet 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

Indian Style 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

Fettuccini Alfredo

Pasta Served with a Creamy Garlic Parmesan Sauce and Garlic Breadstick
\$20.75 per person

Add Grilled Chicken for

\$2.25 per person

Add Sautéed Shrimp for

\$4.25 per person

Herb Roasted Chicken Breast

Thyme Balsamic Jus, Roasted Idaho Russet Potatoes and Fresh Vegetables
\$23.50 per person

Pan Fried Idaho Trout

Lemon Chevril Beurre Blanc, Oven Roasted Rosemary Fries and Fresh Seasonal Vegetable
\$23.75 per person

Grilled Chicken Breast Marsala

Sautéed Mushrooms, Vegetable Wild Rice and Fresh Seasonal Vegetable
\$24.25 per person

Pan-Seared Salmon

In a Sweet Soy Marinade with Ginger Scallion Rice and Fresh Vegetables
\$24.25 per person

Filet of Halibut

Spinach & Shitake Mushroom Risotto, Sauce Romesco and Fresh Vegetables
\$25.25 per person

New York Strip Loin

Red Wine Portobello Mushroom Sauce with Garlic Mashed Potatoes and Fresh Vegetables
\$26.75 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, Starbucks regular and decaffeinated coffee, assorted Tazo teas and choice of dessert.

ENTRÉE SALADS

Grilled Chicken Caesar Salad

Crisp Romaine, Fresh Parmesan & Grilled Garlic Crostini
\$18.75 per person

Greek Salad

Grilled Chicken or Roasted Eggplant
Greek Gourmet Greens with Cucumber, Kalamata Olives, Tomatoes, Pickled Red Onions
Herbed Feta Vinaigrette
\$18.75 per person

Asian Chicken Salad

Grilled Chicken, Rice Noodles, Field Greens, Shiitake Mushrooms, Red Peppers,
Toasted Almonds, Fried Wontons and Ginger Sesame Vinaigrette
\$19.00 per person

Baja Salad

Chiffonade of Butter Leaf and Iceberg Lettuces
Marinated Prawn Halves, Fresh Avocado, Jicama and Radish Sprouts
Spicy Red Pepper Vinaigrette
\$19.50 per person

Grilled Flank Steak Salad

Grilled Flank Steak on a Mixed Baby Green Salad with Cherry Tomatoes,
Fresh Mozzarella and Chimichurri Vinaigrette
\$20.25 per person

Grilled Shrimp Niçoise

Grilled Marinated Shrimp Niçoise with Butter Lettuce, Roasted Red Potatoes,
Kalamata Olives and Haricot Verts
\$20.75 per person

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PLATED LIGHT LUNCHEONS CONTINUED

SANDWICHES

Sun Valley Chicken Salad Croissant

Chicken Salad on a Freshly Baked Croissant
Pasta Salad and Fresh Fruit Garnish
\$17.25 per person

Ham & Swiss Sandwich

Caramelized Sweet Onion Chutney,
Spicy Brown Mustard on a Ciabatta Roll
Sun Valley Potato Salad
\$17.75 per person

Buffalo Chicken Sandwich

Breaded Chicken Dressed in Hot Sauce and Creamy Bleu Cheese Dressing
Served on a Soft House-Baked Hoagie Roll with Coleslaw
\$18.25 per person

Honey Chipotle BBQ Beef Sandwich

Braised Barbequed Beef Served Hot
On a Fresh Baked Sandwich Roll
Chili Fried Onions, Tangy Napa Cole Slaw & Roasted Potato Wedges
\$18.50 per person

New York Steak Sandwich

Stacked on Freshly Baked French Bread
Caramelized Onions, Portobello Mushrooms and Swiss Cheese
Roasted Rosemary Potatoes
\$22.75 per person

Grilled Albacore Tuna Sandwich

Asian Slaw & Ginger Miso Dressing
Served on a Brioche Bun with Pomme Frites
\$23.75 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 Starbucks regular and decaffeinated coffee and assorted Tazo 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, Rare 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
\$22.75 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
\$23.25 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
\$23.25 per person

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*Add Carne Asada and Chicken for*  
\$3.25 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 Baby Mozzarella Display  
Thyme Roasted Chicken  
Traditional Meat Lasagna  
Bowtie Pasta with Tomato Basil Sauce  
Warm Fresh Garlic Bread  
Tiramisu, Amaretto Cookies & Cannoli  
\$24.75 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  
\$26.75 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  
\$28.75 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***

Sun Valley Potato Salad  
Coleslaw  
Choice of (2) Sandwiches or Wraps  
Assorted Jumbo Cookies & Brownies  
\$21.50 per person

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

## ***Regular Box Lunch***

Preselected Sandwich or Wrap  
*Choice of (2) Accompaniments:*  
Idaho Potato Salad  
Tomato, Basil and Mozzarella Salad  
Pasta Salad  
Coleslaw  
Potato Chips  
Whole Fruit  
Assorted Cookie or Brownie  
\$20.50 per person

## **SANDWICH SELECTIONS**

Smoked Turkey with Cucumbers, Arugula and Herbed Oil Aioli on Ninegrain

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

Dried Salami, Italian Vegetables and Manchego Cheese on a Baguette

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 with Crisp Romaine and Caesar Dressing

Thinly sliced Roast Beef tossed with Boston Lettuce, Carrots, Red Pepper  
Bleu Cheese in a tangy Worcestershire Cream Sauce

Chinese Chicken Wrap with Red Leaf Lettuce, Lemon Herb Chicken Breast,  
Snow Peas, Green Onions, Bell Peppers, Carrots, Cilantro and Dry Roasted Cashews,  
Tossed with a Ginger-Soy Dressing

Garden Market Wrap Loaded with Vegetables including Carrots, Lettuce, Cucumbers, Tomato,  
Pickled Red Onion, Avocado, Sautéed Mushrooms and Sprouts with an Herb Cream Cheese Spread

***\*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 LUNCHEs

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 (1) Salad

Potato Chips

Choice of Three Entrées

Freshly Baked Buns

Assorted Condiments

Homemade Cookies & Brownies

\$23.50 per person

## **Salads**

Potato Salad

Coleslaw

Pasta Salad

Tomato Cucumber Salad

## **Entrée Selections**

Hot Dogs

Hamburgers

Garden Burgers

Herbed Chicken Breasts

Marinated Portobello Steaks - \$3.00 per person additional

NY Steak Sandwich - \$3.50 per person additional

Grilled Swordfish Steak - \$4.00 per person additional

Grilled Ahi Steak - \$4.00 per person additional

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

# 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

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  
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*)

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. 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.

## FROM THE CARVER

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

|                                        |          |
|----------------------------------------|----------|
| Baron of Beef (serves 150)             | \$695.00 |
| Roast Round of Beef (serves 75)        | \$350.00 |
| Roasted Prime Rib of Beef (serves 40)  | \$375.00 |
| Roasted NY Strip Loin (serves 40)      | \$350.00 |
| Boneless Leg of Lamb (serves 30)       | \$265.00 |
| Honey Baked Ham (serves 65)            | \$240.00 |
| Oven Roasted Turkey Breast (serves 40) | \$190.00 |
| Ginger Roasted Pork Loin (serves 40)   | \$190.00 |

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

## DISPLAYS

Sliced Fresh Fruit with Seasonal Berries  
\$5.75 per person

Fresh Vegetable Crudités served with Greek Hummus and Ranch Dip  
\$4.75 per person

Domestic Cheese Display with Assorted Crackers  
\$5.25 per person

Imported Cheese Display with Assorted Crackers  
\$6.25 per person

Baked Brie en Croûte with Fresh Fruit Garnish, Sliced Baguette and Crackers  
Half Wheel \$185.00 each  
Quarter Wheel \$100.00 each

Antipasto Platter  
Cured Olives, Marinated Artichoke Hearts, Italian Salamis and Prosciutto, Italian Cheeses,  
Assorted Sliced Hearth Breads and Crackers  
\$9.75 per person

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

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. 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  
\$13.75 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  
\$26.75 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  
\$48.75 per person

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

# 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.

## ***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

\$18.25 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

\$18.95 per person

## ***The Soup Station***

*(with a Server)*

*Choice of two of the following:*

Northwest Clam Chowder

Idaho Potato Leek

Lentil and Fresh Herb Soup

Vegetarian Chili

Butternut Squash

Tomato Cognac

Chicken Posole

Olive Bread and Potato Sage Bread with Assorted Flavored Butters

\$17.95 per person

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

# DISPLAYS & SPECIALTY ACTION STATIONS

## ***Antipasto Station***

(minimum of 50 guests)

Pickled Vegetables, Cured Olives, Marinated Artichokes  
Italian Salamis and Prosciutto  
Imported Cheeses with Fresh Fruit Garnish and Crackers  
Roasted Red Pepper Spread, Roasted Garlic Hummus and Olive Tapenade  
Grilled Flatbread, Sliced Hearth Breads and Assorted Crackers  
\$23.00 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

## ***Crêpe Station***

*Flambéed to Order by our Experienced Sun Valley Staff*

Savory Fillings

Grilled Chicken, Smoked Salmon or Roasted Vegetable Filling  
Florentine, Béarnaise or a Red Pepper Coulis  
\$18.25 per person

Sweet Fillings

Seasonal Berry Compote and Granny Smith Apple Compote  
Crème Anglaise, Chocolate and Mandarin Orange Glaze  
\$15.50 per person

## ***Seafood Station***

|                                                                                        |             |
|----------------------------------------------------------------------------------------|-------------|
| Cocktail Shrimp with Cocktail Sauce and Lemon                                          | \$3.25 each |
| Large Gulf Shrimp with Cocktail Sauce and Lemon                                        | \$4.50 each |
| Lobster Claws                                                                          | \$5.25 each |
| Steamed Pacific Mussels on the Half Shell                                              | \$3.00 each |
| Cracked Rock Crab Claws with Traditional Louis Dressing                                | \$3.75 each |
| Season's Finest Oyster on the half Shell with Horseradish,<br>Cocktail Sauce and Lemon | \$3.50 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  
\$8.50 per person

Beef Carpaccio, Arugula, Sundried Tomato Pesto and Horseradish  
\$8.50 per person

Smoked Salmon with Frisée, Dill Chives and Lemon Crème Fraiche  
\$8.00 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  
\$7.75 per person

Seared Diver Scallops, Truffle Cauliflower Gratin and Chive Essence  
\$9.50 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

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

# 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  
\$38.50 per person

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

Herbed Orzo  
Sautéed Broccolini  
\$39.00 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  
\$42.75 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  
\$44.50 per person

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

# PLATED DINNER ENTRÉE SELECTIONS

## ***Beef Strip Loin***

Cabernet Thyme Sauce  
Garlic & Chive Mashed Potatoes  
Cherry Tomatoes and Broccolini  
\$46.00 per person

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

Creamy Chive Mashed Potatoes  
Sautéed Sugar Snap Peas  
\$48.00 per person

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

Horseradish Mashed Potatoes  
Asparagus and Baby Carrots  
\$52.50 per person

## ***Lamb Loin***

Sautéed Corn & Cherry Tomato Confit  
Roasted Fingerling Potatoes  
Haricot Verts  
\$53.50 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  
\$55.50 per person

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

Chive Mashed Potatoes with Shiitake Mushrooms  
Baby French Green Beans  
\$55.75 per person

## ***Roasted Elk Strip Loin with Huckleberry Herb Butter***

Dauphinoise Potatoes  
Haricot Verts & Baby Carrots  
\$56.50 per person

Please add 20% service charge, plus current sales tax to all banquet menus and services.  
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  
\$59.00 per person

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

Grilled Idaho Lamb Chops with Sundried Cherry Jus  
Idaho Trout Roulade  
Dauphinoise Potatoes  
\$59.50 per person

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

Grilled 5 oz. Filet Mignon  
Garlic, Lemon & Herb Shrimp  
Spinach & Shiitake Risotto  
\$59.75 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  
\$62.50 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  
\$62.50 per person

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

Filet Mignon with a Pinot Noir Jus  
Citrus Glazed Pan-Seared Halibut  
Truffle Mashed Potatoes  
\$62.75 per person

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

# 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  
\$38.50 per person

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

with a Smoked Tomato Broth  
\$40.75 per person

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

with Roasted Tomatoes and Asparagus  
\$42.00 per person

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

Gnocchi and Chopped Tomato with Fresh Sage, Brown Butter and Orange Essence  
\$43.00 per person

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

Grilled Portobello Mushroom Topped with Roasted Red Pepper,  
Ribbon Squash & Grilled Red Onion  
Served with Warm Hummus and Cherry Tomatoes  
(Vegan)  
\$43.00 per person

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

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

## **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 - \$41.00 per person

Searched Idaho Trout Filets with Lemon Gastrique - \$41.50 per person

Breast of Chicken with Smoked Apple Butter - \$42.00 per person

Roasted Ginger Pork Loin with Apple Brandy Demi-glace - \$44.00 per person

Braided Salmon with a Whole Grain Mustard Tarragon Beurre Blanc- \$44.50 per person

Carved Fresh Roasted Turkey Breast with Sage Gravy and Cranberry Chutney - \$44.75 per person

Carved Prime Rib of Beef with Horseradish & Jus - \$47.00 per person

Grilled Flank Steak with Chimichurri Sauce - \$47.50 per person

Braised Beef Short Ribs - \$48.25 per person

Roast Leg of Lamb with Tomato Mint Chutney - \$55.25 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  
\$42.00 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  
\$42.50 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  
\$42.75 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  
\$44.50 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  
\$52.00 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  
\$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

## *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  
\$62.00 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  
\$42.00 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  
\$49.50 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 - \$2.95 per person additional  
Grilled Salmon - \$3.25 per person additional  
Grilled Idaho Lamb Chops - \$4.95 per person additional  
Grilled New York Steak - \$4.95 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 are 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 \$ 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 |

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# 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*

**\$5.00 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.  
All audio and visual wires are included in set-up.

## OUTSIDE AV EQUIPMENT SURCHARGE

The Sun Valley Audio Visual Department carries state-of-the-art equipment.  
If you feel the need to bring in your own AV equipment, a \$75 per piece, per room, per day fee will be assessed. Should an off-property full service audio visual supplier be selected, a \$1000 per day surcharge will be assessed.

## VISUAL EQUIPMENT

### ***Video Equipment***

|                                                      |       |
|------------------------------------------------------|-------|
| 8-Channel Video Mixer (Model Octo-Plus OCP802)       | \$100 |
| 20" TV/VCR/DVD Combo with Cart (Panasonic PV-DF2003) | \$63  |
| 27" TV/VCR/DVD Combo with Cart (Panasonic PV-DF2703) | \$84  |
| 20" Computer Monitor (NEC LCD2080UX-BK)              | \$80  |
| 40" Plasma Screen (Panasonic TH-37PWD4)              | \$250 |
| VCR (Sony SLV-N700)                                  | \$20  |
| CD/DVD (Sony DVP-NS725P)                             | \$25  |
| Video Camera (Sony DCR-HC30)                         | \$75  |
| Recording Tape                                       | \$5   |
| LCD Projector (Sanyo PIC-XP46)                       | \$200 |

### ***Screen Projectors, In-House: Continental & Limelight Rooms***

|                                             |            |
|---------------------------------------------|------------|
| LCD Projector (PLC-XP50L/XP51L) with Screen | \$250      |
| Drop Down Screen (7.5'x10')                 | \$50       |
| Secondary Projector & Screen                | \$175 each |

### ***Fast Fold Screens***

|                                |       |
|--------------------------------|-------|
| 6'x 8' Screen skirt only       | \$125 |
| 7.5'x10' Screen with dress kit | \$131 |
| 9.5'x12' Screen with dress kit | \$150 |

### ***Tripod Screens***

|                       |       |
|-----------------------|-------|
| 8'x 8' Tripod Screen  | \$47  |
| 10'x10' Tripod Screen | \$80  |
| 12'x12' Tripod Screen | \$100 |

### ***Conference Accessories***

|                                                     |      |
|-----------------------------------------------------|------|
| Flip Chart with 25 Sheets & two Markers             | \$20 |
| Whiteboard with two Markers and Eraser              | \$20 |
| Laser Pointer                                       | \$16 |
| Overhead Projector (Starfire SF4030)                | \$50 |
| 35mm Slide Projector (Kodak Ektagraphic III)        | \$50 |
| <i>Extra Carousel for Slide Projector available</i> |      |

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Prices subject to change.

# AUDIO VIDEO RENTAL PRODUCTS AND PRICES

## SOUND & AUDIO EQUIPMENT

### **Speakers**

|                              |                       |
|------------------------------|-----------------------|
| Two JBL Eon 10's with stands | \$105 (\$53 per unit) |
| Two JBL Eon 15's with stands | \$158 (\$79 per unit) |

### **Microphones**

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| Podium Mic with House Sound System (Shure SM58)                                       | \$11 |
| Corded Mic with Floor or Table Top Stand (Shure SM58)                                 | \$21 |
| Podium Mic, Condenser with House Sound System (Shure SM81)                            | \$11 |
| Corded Mic, Condenser with Floor or Table Top Stand (Shure SM81)                      | \$21 |
| Wireless Mic Combo Unit Lavalier with Clip or Handheld<br>(Serial-Technica AEW-R4100) | \$50 |

### **Audio Mixers**

|                                |      |
|--------------------------------|------|
| 4-Channel Mixer (Shure SCM268) | \$21 |
| 14-Channel Mixer               | \$47 |
| 16-Channel Mixer               | \$53 |

### **CD & Cassette Players**

|                                      |      |
|--------------------------------------|------|
| 5-Disk CD Changer                    | \$60 |
| CD/Cassette Player (Marantz PDM-350) | \$48 |
| CD/DVD Player (Sony DCR-HC30)        | \$25 |

### **Service and Labor Costs Per Person/Per Hour**

|                                                   |      |
|---------------------------------------------------|------|
| Technical & General Labor Time: Daily, before 5pm | \$42 |
| Technical & General Labor Time: Daily after 5pm   | \$58 |

### **Audio & Video Recordings**

The Sun Valley Resort Audio Visual Department can record your conference room meetings or special event either video and/or audio, and provide you a high quality copy. Please contact the Audio Visual Department for pricing information.

### **Lighting**

Spot lighting available upon request. Prices vary. Please contact your catering manager for a complete entertainment pricing sheet.

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

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

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# INFORMATION TECHNOLOGY & TELEPHONES

## ***Internet Access***

|                                                                  |                                                                |
|------------------------------------------------------------------|----------------------------------------------------------------|
| Wired High Speed Internet Access                                 | <b>\$50 per line/per day</b> (\$250 maximum charge for event)  |
| 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)                        |

## ***Computers & Office Equipment***

|                                                                                                    |       |
|----------------------------------------------------------------------------------------------------|-------|
| USB Computer Presentation Remote                                                                   | \$20  |
| Pentium Laptop - <i>Windows &amp; Office XP, PowerPoint, CD Rom</i><br><i>(Dell Latitude D800)</i> | \$125 |
| 25' Extension Cable with Multi-Plug                                                                | \$5   |

## ***Conference Telephone Service - Charges are per extension, per event***

|                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------|-------|
| Analog Telephone Extension Installation with Handset<br><i>Standard Speaker Phone</i>                  | \$100 |
| Digital Telephone Extension Installation with Handset<br><i>Multiple Line Capability Speaker Phone</i> | \$150 |
| Conference Telephone Extension Installation<br><i>Polycom Duplex Speaker Phone</i>                     | \$180 |
| Telephone Extension Installation<br><i>Groups providing their own telephone equipment</i>              | \$25  |

*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.*

*In addition, there is a \$.50 charge per call.*

## ***Additional Telephone Services***

|                                     |                               |
|-------------------------------------|-------------------------------|
| Voice Mail Set-Up for any extension | \$50 per extension, per event |
| Hands-Free Headsets – Corded        | \$30 per day                  |
| Hands-Free Headsets – Wireless      | \$40 per day                  |

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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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