



THANKSGIVING
POINT
Weddings

One only has to visit Thanksgiving Point to see we offer countless and unparalleled settings for your wedding event. From room selection to menu and décor, our seasoned event planners will assist you in making your wedding experience one you will cherish for the rest of your life.



RECEPTION PACKAGES

50 person minimum

All Reception Packages include choice of beverage.

Choose one beverage: Lemonade, Raspberry Lemonade, Limeade, Sparkling Cranberry, Sparkling Apple, or Passion-Orange Guava. *Upgrade to Specialty Beverage Bar for an additional \$2.50 per person + \$50 bartender fee.*

CELEBRATION BUFFET

\$14.95 per person

Choose one:

Fresh Seasonal Sliced Fruit Tray *or* Garden Vegetable Crudités.

Upgrade to a Display for an additional \$1.60 per person

Choose one Cold Hors d' Oeuvres:

Assorted Mini Wraps, Antipasto Skewer, Grilled Vegetable Bruschetta, or Mini Italian Club

Choose two Hot Hors d' Oeuvres:

Pineapple-Sesame Chicken Skewers, Argentinean Beef Chimichurri, Italian Spiced Meatballs, Pork Pot Stickers, Stuffed Mushrooms, or Spicy Mesquite Chicken Rolled Quesadillas

Choose three Pastries:

Fresh Fruit Tartlets, Assorted Tartlets, Mousse Cups, Petites Fours, Cheesecake, Cupcakes, Chocolate Éclairs, Wedding Cookies, or Chocolate Dipped Strawberries (Seasonal)

CARVING BOARD BUFFET

\$17.95 per person

All Carving Selections include House Rolls, Appropriate Condiments, and Uniformed Thanksgiving Point Chef

Choose one Carving Station:

Roasted Turkey Breast, Smoked Pit Ham, Grilled Flank Steak, or Roast Pork.

Upgrade to Beef Tenderloin for an additional \$3 per person

Fresh Seasonal Sliced Fruit Tray *and* Garden Vegetable Crudités.

Upgrade to a Display for an additional \$1.60 per person

Choose one Salad:

*Garden Greens with Grape Tomatoes, Cucumbers, and Onions served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette*

Choose three Pastries:

Fresh Fruit Tartlets, Assorted Tartlets, Mousse Cups, Petites Fours, Cheesecake, Cupcakes, Chocolate Éclairs, Wedding Cookies, or Chocolate Dipped Strawberries (Seasonal)

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services
Prices and Menu Items Subject to Change*



RECEPTION PACKAGES

50 person minimum

All Reception Packages include choice of beverage.

Choose one beverage: Lemonade, Raspberry Lemonade, Limeade, Sparkling Cranberry, Sparkling Apple, or Passion-Orange Guava. Upgrade to Specialty Beverage Bar for an additional \$2.50 per person + \$50 bar tender fee.

GARDEN BUFFET

\$10.95 per person

Choose one Miniature Sandwich:

Assorted Wraps, Shredded Barbeque Pork with Cabbage Slaw, Petites Croissant, or Mini Italian Club

Choose one:

Fresh Seasonal Sliced Fruit Tray
or Garden Vegetable Crudités.

Upgrade to a Display for an additional \$1.60 per person

Choose one Salad:

*Garden Greens with Grape Tomatoes, Cucumbers, and Onions served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette*

Choose three Pastries:

*Fresh Fruit Tartlets, Assorted Tartlets, Mousse Cups, Petites Fours, Cheesecake, Cupcakes, Chocolate Éclairs, Wedding Cookies,
or Chocolate Dipped Strawberries (Seasonal)*

WEDDING BUFFET

\$13.95 per person

Choose one Miniature Sandwich:

Assorted Wraps, Shredded Barbeque Pork with Cabbage Slaw, Petites Croissant, or Italian Club

Fresh Seasonal Sliced Fruit Tray
and Garden Vegetable Crudités.

Upgrade to a Display for an additional \$1.60 per person

Choose one Salad:

*Garden Greens with Grape Tomatoes, Cucumbers, and Onions served with Ranch Dressing
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola served with Strawberry-Balsamic Vinaigrette
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette*

Choose three Pastries:

*Fresh Fruit Tartlets, Assorted Tartlets, Mousse Cups, Petites Fours, Cheesecake, Cupcakes, Chocolate Éclairs, Wedding Cookies,
or Chocolate Dipped Strawberries (Seasonal)*

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RECEPTION PACKAGES

50 person minimum

All Reception Packages include choice of beverage. Choose one beverage: Lemonade, Raspberry Lemonade, Limeade, Sparkling Cranberry, Sparkling Apple, or Passion-Orange Guava. *Upgrade to Specialty Beverage Bar for an additional \$2.50 per person + \$50 bar tender fee.*

PLATED DESSERT \$5.95 per person

Individual plated desserts in the chef's choice of three flavors. Choose one dessert style: Cake, Cheesecake, or Tart

PASTRY BUFFET \$6.95 per person

Assortment of miniature pastries. Choose five pastries: Fresh Fruit Tartlets, Assorted Tartlets, Mousse Cups, Petites Fours, Cheesecake, Cupcakes, Chocolate Éclairs, Wedding Cookies, and Chocolate Dipped Strawberries (Seasonal)

BRIDAL BUFFET \$7.95 per person

Miniature Sandwich served with your choice of three pastries. Choose one sandwich: Assorted Mini Wraps, Shredded Barbeque Pork with Cabbage Slaw, Petites Croissants, or Mini Italian Club. Choose three pastries: Fresh Fruit Tartlets, Assorted Tartlets, Mousse Cups, Petites Fours, Cheesecake, Cupcakes, Chocolate Éclairs, Wedding Cookies, and Chocolate Dipped Strawberries (Seasonal)

ICE CREAM SUNDAE BUFFET \$8.95 per person

Ice Cream Sundae Bar with choice of Ice Cream and Toppings. Served with Wedding Cookies. Choose two ice cream flavors: Chocolate, Vanilla, Strawberry, Chocolate Chip Cookie Dough, Cookies & Cream, or Mint Chip. Choose two sauces: Hot Fudge, Caramel, or Strawberry. Choose three toppings: Sprinkles, Oreo, M&Ms, Reese's Peanut Butter Cups, Butterfinger, Heath or Gummy Bears. Served with Whipped Cream, Toasted Nuts, and Cherries.

CHEESE FONDUE BUFFET \$10.95 per person

Gruyere Cheese Fondue displayed with Mini Breadsticks, Toasted Baguettes, Assorted Artisan Breads and Sesame Toasted Pita Chips. Served with a Fresh Seasonal Sliced Fruit tray and your choice of three miniature pastries. Choose from Fresh Fruit Tartlets, Assorted Tartlets, Mousse Cups, Petites Fours, Cheesecake, Cupcakes, Chocolate Éclairs, Wedding Cookies, and Chocolate Dipped Strawberries (Seasonal). *Upgrade to Fruit Display for an additional \$1.60 per person.*

DESSERT CREPE BUFFET \$11.95 per person

Crepes made to order by uniformed chef. Choose five fillings: Whipped Cream Cheese, Chocolate, Cherry, Strawberry, Lemon, Orange, Mixed Fresh Berry, Pineapple, Peach, and Nutella. Served with Chantilly Cream, Toasted Pecans, and a Fresh Seasonal Sliced Fruit Tray. *Upgrade to Fruit Display for an additional \$1.60 per person.*

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HORS D'OEUVRES

*Minimum order of two dozen pieces per item. *Available for Butler Passed for \$25 per hour*

ASSORTED MINI WRAPS - Turkey and Cheddar with Cranberry Aioli and Ham and Swiss with Honey Dijon Spread.....	\$15 per dozen*
MINI ITALIAN CLUB - Ham, Salami, Sopressata, Provolone, Yellow Peppers, and Grilled Marinated Onions on Focaccia	\$18 per dozen*
TOASTED DEMI BAGUETTE - with Roma Tomato, Melted Brie, Provolone, and Mozzarella with Avocado and Basil	\$15 per dozen*
PETITES CROISSANTS - Chicken Salad or Ham and Swiss	\$18 per dozen*
ANTIPASTO SKEWER - Tomatoes, Artichoke, Fresh Mozzarella, Kalamata Olives and Sopressata with Herb Vinaigrette	\$18.50 per dozen*
GRILLED VEGETABLE BRUSCHETTA - Char-Grilled Vegetables with Garlic and Olive Oil topped with Feta Cheese.....	\$15 per dozen*
CHILE LIME PRAWNS - Grilled Shrimp Skewered on a Fork with Avocado Lime Chile Salsa.....	\$33 per dozen*
SPICY ROCK SHRIMP - Avocado Sauce, Queso Fresco, and Pico de Gallo served on an Asian Spoon with Fried Tortilla.....	\$24.50 per dozen*
ASIAN CHICKEN SLAW - Served on an Asian Soup Spoon with Fried Wonton Strips.....	\$20.50 per dozen*
SLOW ROASTED PICNIC SHOULDER ROAST - With House BBQ Sauce and Cabbage Slaw served on a Mini Bun.....	\$18 per dozen*
ICED GULF SHRIMP with Traditional Cocktail Sauce and Lemon	\$33 per dozen
TRIO OF DIPS - Hummus, Roasted Tomato, and Pesto with Assorted Breads and Pita Chips	\$90 per 25 guests
HEIRLOOM TOMATO PLATTER with Fresh Torn Basil, balsamic Reduction, and Extra Virgin Olive Oil.....	\$65 per 25 guests
ASSORTED GRILLED GARDEN VEGETABLE PLATTER with Feta Cheese and Roasted Pine Nuts.....	\$75 per 25 guests
GARDEN VEGETABLE CRUDITÉS served with Herbed Ranch Dip.....	\$75 per 25 guests
FRESH SEASONAL FRUIT TRAY	\$85 per 25 guests
ANTIPASTI – Genoa Salami, Prosciutto, Smoked Turkey, Grilled Vegetables, and Italian Cheeses	\$100 per 25 guests
IMPORTED AND DOMESTIC CHEESE TRAY served with Strawberries, Table Grapes, and Water Crackers	\$135 per 25 guests
PINEAPPLE-SESAME CHICKEN SKEWERS with a Soy Pineapple Orange Ginger Glaze.....	\$21 per dozen
CAJUN COCONUT SHRIMP with an Orange-Horseradish Dipping Sauce.....	\$33 per dozen
STUFFED MUSHROOMS with Sausage, topped with Pecorino Romano and Bread Crumbs.....	\$21 per dozen
PORK POT STICKERS served with Coconut Soy Dipping Sauce.....	\$19 per dozen
CHICKEN ROLLED QUESADILLAS served with House Pico de Gallo.....	\$22 per dozen
BACON WRAPPED SCALLOPS served with Smoked Tomato Horseradish	\$27 per dozen
ARGENTINEAN BEEF CHIMICHURRI – Skewered Beef with Chimichurri Sauce.....	\$22 per dozen
ITALIAN SPICED MEATBALLS served with a Wild Mushroom Supreme Sauce.....	\$13.50 per dozen
MARINATED BRAISED MUSHROOMS served with a Sherry and Garlic Butter Sauce.....	\$13.50 per dozen
PORK KABOBS with a Teriyaki Plum Sauce.....	\$22 per dozen
SPINACH ARTICHOKE FOUR CHEESE DIP served with Toasted Pita Chips	\$90 per 25 guests
GRUYERE CHEESE FONDUE served with Breadsticks, Crostini, and Toasted Pita Chips	\$75 per 25 guests

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ARTISAN DISPLAYS

Serves 100 Guests

GRUYERE CHEESE FONDUE DISPLAY.....	\$350
Served with Mini Breadsticks, Toasted Baguettes, Sesame Toasted Pita Chips, and Artisan Breads	
GARDEN VEGETABLE CRUDITÉS DISPLAY.....	\$450
Tomatoes, Cucumber, Cauliflower, Carrots, Celery, Squash, Peppers, Mushrooms, and Radishes with Herb Ranch Dip	
Additional Vegetables	\$75 per 25 guests
SEASONAL FRESH FRUIT DISPLAY	\$500
Pineapple, Cantaloupe, Watermelon, Honeydew, Strawberries, and Grapes <i>(Based on Seasonality)</i>	
Additional Fruits	\$85 per 25 guests
Add Blackberries, Raspberries, and Blueberries	\$75 per 25 guests
ARTISAN CHEESE DISPLAY	\$750
Open Eye Swiss, Provolone, Cheddar, Buttermilk Blue Cheese, Brie, and Smoked Gouda served with Table Grapes, Strawberries, and Water Crackers	
Additional Cheese	\$135 per 25 guests
Add Blackberries, Raspberries, and Blueberries	\$75 per 25 guests
ICED SHRIMP DISPLAY	\$975
Display of 300 Gulf Shrimp served with Cocktail Sauce and Lemon Wedges. Includes Carved Iced Bowl Sculpture	
Additional Shrimp	\$33 per dozen
Upgrade to Clam Shell Ice Sculpture.....	additional \$300

CHEF STATIONS

Priced per Person

CARVING STATIONS - All Carving Selections include House Rolls and Uniformed Thanksgiving Point Chef. Served Reception Style.

ROASTED BREAST OF TURKEY with Cranberry-Orange Compote <i>(Minimum 35 people)</i>	\$5.95
SMOKED PIT HAM with Honey-Dijon Sauce <i>(Minimum 50 people)</i>	\$5.95
ROASTED BARON OF BEEF with Horseradish and Au Jus <i>(Minimum 100 people)</i>	\$5.95
GRILLED FLANK STEAK with Honey-Lime Chipotle Glaze <i>(Minimum 25 people)</i>	\$6.95
ROAST PORK LOIN with Natural Pork Jus and Thyme Essence <i>(Minimum 30 people)</i>	\$6.95
TENDERLOIN OF BEEF with Fresh Herb Au Jus and Horseradish <i>(Minimum 25 people)</i>	\$8.95
DESSERT CREPES	\$9.95 per person
Crepes made to order by uniformed chef. Served with Chantilly Cream and Toasted Pecans. Choose five Fillings: Cream Cheese, Chocolate, Cherry, Strawberry, Lemon, Orange, Mixed Fresh Berry, Pineapple, Peach, or Nutella <i>(Minimum 50 people)</i>	
ICE CREAM SUNDAE BAR	\$6.95 per person
Served with Whipped Cream, Almonds, and Cherries. Choose two Ice Cream Flavors: Vanilla, Chocolate, Strawberry, Chocolate Chip Cookie Dough, Mint Chip, or Cookies and Cream. Choose two Sauces: Hot Fudge, Caramel, or Strawberry Choose three Toppings: Sprinkles, Oreos, M&Ms, Butterfinger, Reese's, Heath, or Gummy Bears <i>(Minimum 50 people)</i>	

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PASTRIES

Minimum order of two dozen pieces per item. All Available for Butler Passed for \$25 per hour

CHOCOLATE DIPPED STRAWBERRIES – Available May-September at Listed Price (other times at Market Price)	\$18 per dozen
ASSORTED PETITES FOURS – Almond Sponge Cake with White or Dark Chocolate	\$20 per dozen
FRESH FRUIT TARTLETS – Assorted Fruit with a Vanilla Pastry Cream	\$20 per dozen
ASSORTED TARTLETS – Assorted Varieties of Miniature Tarts	\$18 per dozen
ASSORTED FLAVORED CHEESECAKES - Assorted Varieties of Cheesecake Bites	\$15 per dozen
ASSORTED CUPCAKES – Bite-sized Flavored Cupcakes with Butter Cream Frosting	\$12 per dozen
ASSORTED MOUSSE CUPS – Whipped Mousse in a Crispy Phyllo Shell	\$18 per dozen
CHOCOLATE ÉCLAIRS – Petites Éclairs filled with Vanilla Pastry Cream and Covered in Chocolate Ganache	\$15 per dozen
NAPOLEONS – Puff Pastry Layered with Whipped Pastry Cream with Royal Chocolate Icing	\$15 per dozen
ASSORTED WEDDING COOKIES – Biscotti, Linzer, and Coconut Macaroon	\$12 per dozen
BROWNIES & BARS – Bite-sized Fudge Brownies, Lemon Bars, and Pecan Bars	\$15 per dozen

SPECIALTY BEVERAGE BARS

ITALIAN SODA BAR	\$3.50 per person + \$50 bar tender fee
Sparkling Flavored Cream Sodas Made-To-Order. Served with Whipped Cream. Choose three syrup flavors: Coconut, French Vanilla, Hazelnut, Almond, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Apple, and Strawberry	
<i>Includes two hours of service. \$0.50 per person for each additional hour of service. Additional Bar Tender \$50 (Recommended per each additional 100 guests)</i>	
FLAVORED LEMONADE BAR	\$3.50 per person + \$50 bar tender fee
Choice of Lemonade or Limeade. Mixed with Fresh Strawberry, Blackberry, and Raspberry Purées to order.	
<i>Includes two hours of service. \$0.50 per person for each additional hour of service. Additional Bar Tender \$50 (Recommended per each additional 100 guests)</i>	
GOURMET HOT CHOCOLATE BAR	\$3.50 per person + \$50 bar tender fee
Hot Chocolate Mixed-To-Order. Served with Whipped Cream, Marshmallows, and Peppermint Sticks. Choose three syrup flavors: Almond, Crème De Menthe, Hazelnut, French Vanilla, Caramel, Coconut, Irish Cream, Raspberry, Strawberry, and Cherry	
<i>Includes two hours of service. \$0.50 per person for each additional hour of service. Additional Bar Tender \$50 (Recommended per each additional 100 guests)</i>	

BEVERAGES

ASSORTED SODAS AND BOTTLED WATER	\$2.00 per beverage
Coca-Cola, Diet Coke, Barq's Root Beer, Sprite, Minute Maid Lemonade, and Dasani	
ASSORTED BEVERAGES	\$2.00 per person
Raspberry Lemonade, Lemonade, Limeade, Sparkling Cranberry, Sparkling Apple, or Passion-Orange Guava Served in punch bowl. Upgrade to punch fountain for an additional \$75 rental fee.	
FRUIT JUICES - Orange, Apple, Cranberry, or Tomato	\$10 per carafe
HOT BEVERAGES - Coffee, Tea, and Hot Chocolate	\$20.00 per pot
SPARKLING CIDER TOAST - served in Champagne Flutes	\$2.50 per person

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I M P O R T A N T I N F O R M A T I O N

FOOD AND BEVERAGE: All food and beverage must be purchased through Thanksgiving Point. Due to health regulations, no outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises.

MENU SELECTIONS: Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required three weeks in advance of your function. Changes to the Banquet Event Order (B.E.O.) or contract within seventy-two (72) hours of the function are subject to an additional 30% service charge. Signed Banquet Event Orders are required prior to the start of any function. If a signed Banquet Event Order is not received prior to the event, the last Banquet Event Order will be accepted as approved. Special rates, menus, and minimums apply during December.

GUARANTEE OF ATTENDANCE: A guaranteed number of guests attending the function is required one business week prior to the function date. Guarantees for Saturday events must be confirmed on the proceeding Friday by 3 p.m. guests will be charged the guarantee or the number served whichever is greater. Increases to guest count within 72 hours of the event are subject to an additional 30% service charge. Final payment is due in-full one business week prior to the function date. If payment is not received, the credit card on file will be charged.

DEPOSIT: Space is not contractually obligated until a signed contract, with a credit card and a non-refundable deposit, is received by Thanksgiving Point. If a contract and deposit are not received by the specified due date, space will be released without notification. Wedding reception deposits are \$1000.

CANCELLATIONS: Deposits will not be refunded in the event of a cancellation. Events cancelled within forty-five (45) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guests, in addition to the cost of the room, applicable taxes and service charges.

ROOM RENTAL: Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Thanksgiving Point reserves the right to reassign function space with written notice to the guests. Additional charges may be applied to room and/or set-up changes made within twenty-four (24) hours of the event.

SERVICES: A 19.5% service charge and Utah State sales tax will be added to all prices (excepting Room Rentals).

OUTDOOR FUNCTIONS: Thanksgiving Point maintains the right to move any outdoor function indoors based upon current weather conditions and/or local forecasted weather--including wind, rain and/or snow. The decision to move a function indoors must be made at least four (4) hours prior to the start of a function. In the event that guests choose to move a function inside after the four (4) hour cut off, delays and/or additional charges may apply.

PROPERTY DAMAGE AND LOSSES: The guest will be responsible to reimburse Thanksgiving Point for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately. Thanksgiving Point shall not be held responsible for items lost, stolen, damaged or left on the premises. guests shall not move any Thanksgiving Point item from its current location or attach any items to any Thanksgiving Point property (including furniture, walls and windows) without prior approval from the Sales Representative and/or Event Manager.

GENERAL ETIQUETTE: With the exception of the Golf Course Clubhouse, Thanksgiving Point maintains a smoke and alcohol free environment.

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