



ENTRADA
AT SNOW CANYON COUNTRY CLUB

WEDDINGS
BY
ENTRADA



Photo by Danny Lee

entrada
events *by*



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Weddings

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SITE FEES

Wedding Ceremony and Reception Pricing	
Location	Site Fee
Ballrooms & Event Lawn (up to 300 guests) Friday—Saturday	\$2750 (Sep-Jun) \$2000 (Jul-Aug)
Ballrooms & Event Lawn (up to 300 guests) Sunday—Thursday	\$2000 (Sep-Jun) \$1700 (Jul-Aug)

Site fee includes use of the space for up to 5 hours of event time, use of our tables, chairs, house linens, staffing as well as all dishes and utensils. Additional time may be purchased.

*For 2

ADDITIONAL SERVICES

All Sunday—Thursday Wedding Events Require a Food & Beverage Minimum of \$30 Per Person To Be Spent
All Friday & Saturday Wedding Events Require a Food & Beverage Minimum Of \$5000 To Be Spent

Our Wedding Menus Provide an Excellent Selection of Food & Beverage Choices for Your Event!

Cake Cutting Fee

\$75

We will cut and serve your cake for you

Bartender Fee

\$75 Per Bartender, 1 Bartender Per 50 Guests

A/V Package

\$300

High Definition Projector and Screen with Stereo Sound, High Speed Internet Access (wireless), Hand Held Microphones

Dance Floor

12x12 \$300

18x18 \$350

Outdoor Heaters

\$65 Each

Butler Passed Hors d'oeuvres Fee

\$50 Per Butler, 1 Butler Per 25 Guests

Patio String Lighting

\$300

Please Inquire with our staff about additional rental items not listed in this packet



PLATED DINNERS

Entrada Plated Dinners

Add Soda or Coffee for \$2.50 Per Person
All Entrees Include Freshly Baked Bread and Butter
Available for up to 120 Guests

Please Select From One Of Our Salads

Choose One

Mixed Greens with Tomatoes, Shaved Onion, Shredded Carrot, Cucumbers and Croutons

Or

Caesar Salad with Parmesan Cheese, Croutons and Shaved Onions

Or for An Additional \$2.50 You May Upgrade to...

Entrada Strawberry Salad

Shaved Almonds, Strawberries and Bleu Cheese Crumbles with Fat Free Raspberry Vinaigrette

Or

Entrada Spinach Salad

Fresh Baby Spinach, Candied Walnuts, Gorgonzola Cheese, Apples and

ENTREES

All Entrees Come With Your Choice Of One Starch, And Chef's Seasonal Vegetables.

(Buttermilk Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Roasted Yukon Potatoes)

Pepper Crusted Angus Flat Iron Steak

Merlot Braised Onions,

\$34.00

Pesto Crusted Halibut

Roasted Herbed Cherry Tomatoes,

Lemon Basil Sauce

\$36.00

Grilled Salmon

Cherry BBQ Sauce, Herb Aioli

\$36.00

Sage Dusted Pork Loin Medallions

Apple and Prosciutto Salad, Tart Dried Cherry Sauce

\$34.00

Grilled Herbed Chicken Breast

Sweet Shallot Reduction, Fried Onion Straws

\$29.00

Pan Seared Filet Mignon

Bacon Wrapped, 8oz Filet Mignon, Red Wine Demi Glace

\$42.00

Stuffed Cabbage

Large Cabbage Leaf, Wild Rice Pilaf Stuffing Black Bean Chutney, Red Pepper Puree

\$27.00

Surf and Turf

6 oz. Pan Seared Filet, Red Wine Demi Shrimp Scampi

\$46.00

Custom created menus can be discussed

****All Plated Dinner Selections And Counts Must Be Provided to
The Club 7 Business Days Prior To The Event.****



PLATED DESSERTS

Plated Dessert Options

Please Select One

To Provide A Choice of Two Desserts, Add An Additional \$2.00 Per Person

New York Cheesecake, Mixed Berry Coulis
\$7.00

Carrot Cake, Cream Cheese Frosting
\$7.00

Bananas Foster Cheese Cake, Caramel Sauce
\$7.00

Chocolate Fudge Cake, Freshly Made Whipped Cream
\$7.00

Pastel Chocolate Mousse Cake, Raspberry Sauce
\$7.00



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BUILD A DINNER BUFFET

Build a Dinner Buffet

Add Soda or Coffee for \$2.50 per person
All Buffet Dinners Require A Minimum of 25 Guests
Includes Freshly Baked Bread and Butter

Select 2 Entrees From The Category, 1 Salad, 2 Side Items, & 1 Dessert

Choice of Three Entrees-Additional \$4.00 Per Person
Choice of Four Entrees-Additional \$6.00 Per Person

KOKOPELLI BUFFET \$46.00

Sautéed Chicken with Lemon Caper Sauce
Grilled Flank steak with Red Wine-Shallot Jus
Blackened Chicken Breast with Andouille Gravy
Chive Crusted Tilapia with Citrus Buerre Blanc
Roasted Pork Loin with Creamy Herbal Sauce
Seasonal Garden Vegetable Pasta
With Tomato-Herb Sauce & Parmesan

ANASAZI BUFFET \$52.00

Pepper Seared Angus New York Strip Loin
With Merlot-Red Onion Demi Glace
Chipotle-Mango Grilled Chicken
With Cilantro Lime Butter Sauce & Corn Salsa
Penne Pasta Bolognese, Ground Beef,
Italian Sausage & Pancetta
Pan Seared Salmon with Dark Cherry BBQ Sauce
& Herb Aioli
Grilled Mahi Mahi with Soy Ginger Sauce
Chicken Saltimbocca with Port Wine Demi Glace

SELECT ONE SALAD

House

Mixed Greens with Tomatoes, Shaved Onion, Shredded Carrot, Cucumbers and Croutons

Caesar

Crisp Romaine, Parmesan Cheese, Croutons and Shaved Onions

The Wedge

Iceberg Wedge, Apple Wood Smoked Bacon, Grape Tomatoes, Bleu Cheese Crumbles

SELECT TWO SIDES

Choice of Three Sides-Additional \$3.00 Per Person

Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Herb Roasted Yukon Potatoes
Wild Rice Pilaf
Anna Potatoes
Blue Cheese-Bacon Au Gratin Potatoes
Chefs Seasonal Vegetables, Herb Butter
Grilled Vegetables, Balsamic Reduction
Haricot Vert, Brown Butter, Toasted Almonds
Grilled Asparagus
Sautéed Baby Carrots

DESSERT

Choice of Two Desserts-Additional \$2.00 Per Person
Tall Carrot Cake, Cream Cheese Frosting
German Chocolate Cake, Chocolate Sauce
New York Style Cheesecake, Raspberry Sauce
Chocolate Mousse Cake, Dark and White Chocolate Sauce
Bananas Foster Cheesecake, Caramel Sauce

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DINNER BUFFETS

Dinner Buffets

Add Soda or Coffee for \$2.50 Per Person

All Buffet Dinners Require A Minimum of 25 Guests

THE BACKYARD

Baby Greens, Garden Vegetables, Ranch Dressing
Potato Salad or Cole Slaw
Barbequed Chicken Breasts
Smoked Angus Beef Brisket
Cowboy Baked Beans
Grilled Corn on the Cob with Chile Butter
Toasted Garlic Bread
Apple Pie
\$36.00

DOWN HOME BUFFET

Iceberg Salad, Shredded Carrot, Tomato Wedges, Hard-Boiled Eggs
With 1000 Island and Ranch Dressings
Drop Corn Biscuits with Butter
"Better than Your Grandma's" Meatloaf with Crispy Fried Onions
Buttermilk Hot Sauce Soaked Fried Chicken
Baked Mac & Cheese
Home-style Mashed Potatoes with Gravy
Green Beans with Bacon
Apple Pie
\$36.00

THE ITALIAN AFFAIR

Traditional Caesar Salad, Shaved Parmesan, Croutons
Rotelli Pasta al Fresco, Tomatoes, Pepperoncini, Olives, Red Onion, Genoa Salami
Grilled Asparagus, Lemon, Truffle Oil
Penne Pasta Pomodoro, Italian Sausage, Olive Oil, Shaved Parmesan
Sautéed Chicken Medallions, Mushrooms, Marsala Wine Reduction
Rosemary & Garlic Rubbed Pork Loin Medallions, Madeira Sauce
Focaccia, Olive Oil, Balsamic
Tiramisu
\$40.00

PACIFIC RIM

Baby Greens, Ponzu, Wonton Crisps, Mandarin Oranges and Slivered Almonds
Soy Glazed Salmon, Lemon Herb Aioli
Hibachi Chicken, Wasabi-Soy Glaze
Kahlua Pork with Cabbage
Vegetable Chow Mein
Steamed Jasmine Rice
Coconut Mousse
\$40.00



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HORS D'OEUVRES

Prices Are Based on Two pieces Per Person

Buffet Style **or** Butler Passed on Silver Trays (Add \$50 for Butler Passed Per 100 People)

Buffet Style Open up to 30 minutes. Butler Passed up to 45 minutes

Minimum of 50 Guests Required

COLD

Roma Tomatoes, Roasted red Peppers, Capers on Crostini
\$4.00

Smoked Salmon, Mini Cornbread Muffin with Mango Serrano Crème Fraîche
\$5.50

Salami Coronet with Herbed Boursin Cheese
\$4.50

Tomato and Mozzarella Crostini with Basil Pesto
\$4.00

Lemon Poached Shrimp on a Cucumber Round with Basil Aioli and Lemon Zest
\$4.50

Seared Beef and Balsamic Onions on Toast Points
\$5.50

Southwest Smoked Chicken Salad on a Toast Point with Santa Fe Aioli
\$5.00

HOT

Coconut Shrimp with Orange Marmalade
\$5.50

Mini Crab Cakes with Remoulade Sauce
\$6.50

Polynesian Meatballs with Sweet Teriyaki Glaze
\$4.50

Teriyaki Chicken Sate with Thai Peanut Sauce
\$5.00

Spinach Stuffed Mushrooms Caps
\$4.00

Sausage Stuffed Mushroom Caps
\$4.50

Bacon-Wrapped Scallops
\$6.50



HORS D'OEUVRE DISPLAYS

Displays

Prices Based on 100 Guests

Domestic Cheese Display, Assorted Crackers	\$470.00
Smoked Salmon Platter, Traditional Garnishments	\$500.00
Sliced Seasonal Fruits and Berries	\$400.00
Garden Fresh Vegetable Platter, Served with Ranch	\$400.00
Baked Brie En Crouete Filled with Apricot Preserves With Toasted Baguettes	\$350.00

Assorted Mini Dessert Displays

One Piece of Each Per Person
Minimum of 50 guests Required

Choose A Variety Of Three Items	\$9.00 per person
Choose A Variety Of Four Items	\$12.50 per person
Choose A variety Of Five Items	\$15.00 per person

Macaroons
Lemon Curd Bars
Cheese Cake Bites
Fudge Brownies
Fresh Fruit Tarts
Assorted Cupcakes
Napoleons
Chocolate Éclairs
Coconut Cream Tarts
Lemon Curd Tarts
Chocolate Truffles
Chocolate Dipped Strawberries
Tiramisu Bites
Assorted Cookies



ALCOHOL SERVICES

All bars are 4 hours maximum. Additional hours may be requested at \$50.00 per hour.

Hosted Bars

Host pays for all beverages ordered by quests. All drinks are subject to service charge and state sales tax.

Hosted Bar Prices

(Prices are per drink)

Bottled Domestic Beers

~\$4.00 Per Bottle~

Budweiser
Bud Light
Coors Light
Miller Lite

Bottled Imported Beers

~\$6.00 Per Bottle~

Corona
Heineken
Lagunita's IndiaPale Ale
Full Suspension Pale Ale
Black Butte Porter

Other varieties available upon request
and subject to availability

Keg Beer

Please inquire for pricing

Liquor Menu

~Standard \$6.00 Per Drink~

New Amsterdam Vodka
New Amsterdam Gin
Bacardi Run
Jose Cuervo Silver
Jim Beam Bourbon
Jack Daniels Whiskey
Cutty Sark Scotch

Ask about our premium
selections and pricing

Award Winning Wine

Ask To See A List Of Our Current Wine Offerings

Don't see the selections you would like to have available?

We can bring in just about anything you would like to offer, just ask.

Items will be priced accordingly by the club

One bartender required for every 50 guests.

\$75.00 charge for each bartender