

# Weddings

at Eagle Mountain

THE  
WEDDING  
—CATALOG—

# FOOD

People who love food are always the best people

*Julia Child*

*Were  
Hitched*



now  
let's eat!

## *MENUS*

**Gourmet** classic, decadent pg 3

**Classic** homestyle, rustic pg 4

**Global** modern, social pg 5

**Market** organic, local pg 6

**Summer** special, eclectic pg 7





*gourmet*

## Passed Hors d'oeuvres choice of three **\$15**

**Buffalo Chicken Spring Rolls**

**Bacon Wrapped Chicken Jalapeno Cheese Skewers**

**Brie & Raspberry Phyllo Rolls**

**Chicken Satay Skewers** thai chili peanut sauce

**Crab Cakes** chipotle goat cheese

**Coconut Crusted Shrimp** chili orange marmalade

**Artichoke-Boursin Crostinis**

## Plated Dinner **\$44**

**SALAD** choice of one

**Roasted Apple & Pear** spring mix, candied walnuts, grilled apples, pears and blue cheese

**Spinach** portobello mushrooms, heirloom tomatoes, red onions and balsamic vinaigrette

**ENTRÉES** choice of two

**Apple & Sausage Stuffed Chicken** artichoke and sundried tomato risotto, sautéed vegetable medley

**Baked Chicken** spinach-mushroom white wine sauce, angel hair pasta, lemon-butter artichoke hearts

**Applewood Smoked Pork Loin** honey chipotle sauce, herb roasted red potatoes, roasted vegetable medley

**Caprese Portobello Mushroom** saffron rice, grilled asparagus

**Grilled Flounder** spinach cream sauce, rice pilaf, wild mushroom and tomato sauté

**Halibut Picatta** parmesan risotto, sautéed vegetable medley

**Herb Crusted New York Strip Steak** beurre blanc sauce – roasted fingerling potatoes, parmesan asparagus

**Classic Beef Wellington** garlic mashed potatoes, roasted sprouts with bacon **add \$7**

**Filet of Beef Tenderloin** béarnaise, roasted fingerling potatoes, herb baby carrots **add \$5**

## Enhancements

**Late-Night Snacks** inquire about pricing and packages

**S'mores Bar** add \$10

Enhancements require minimum of 50 attendees.

Includes bread service, coffee, hot tea and water  
Prices are per person unless otherwise specified and do not include tax or service charge



classic

**BUFFET HORS D'OEUVRES** choice of three **\$12**

- Strawberry-Brie Crostini**
- Fresh Sliced Fruit Arrangement**
- Sausage & Cheese Stuffed Mushroom Caps**
- Southwest Chicken Rolls** chipotle ranch

- Vegetable Spring Rolls** teriyaki chili sauce
- Spinach Artichoke Dip**
- Chicken and Waffle Bites** maple rum syrup
- Swedish Meatballs**

**DINNER BUFFET \$47**

**SALAD** choice of one

- Mixed Greens** roasted beet salad, arugula, roasted red beets, cashews, feta, red onion, honey dijon
- Roasted Apple & Pear** spring mix, candied walnuts, grilled apples, pears and blue cheese
- Classic Caesar** croutons and shaved parmesan

**ENTRÉES** choice of one

- Grilled Chicken** sun dried tomato beurre blanc
- Prosciutto & Cheese Stuffed Chicken**
- Bone-In Pork Chop** roasted pepper sauce
- Mahi-Mahi** lemon garlic
- Pan Seared Salmon** basil pesto cream
- Saltimbocca Di Capicola** herb butter

**CARVING STATION** choice of one

- Prime Rib**
- Herb Crusted NY Strip**
- Pork Steamship**

**SIDES** choice of three

- Rice Pilaf**
- Herb & Garlic Penne**
- Champagne Risotto**
- Au Gratin Potatoes**
- Cheddar-Herb Smashed Potatoes**
- Sautéed Vegetable Medley**
- Parmesan Coated Asparagus**
- Sautéed Mushrooms & Cherry Tomatoes**
- Roasted Sprouts** with bacon

**ENHANCEMENTS**

- Mashed Potato Bar** add \$3
- Hot Chocolate Bar** add \$6
- Popcorn Bar** add \$7

*Includes bread service, coffee, hot tea and water  
Prices are per person unless otherwise specified and do not include tax or service charge*





global

**BUFFET HORS D'OEUVRES** choice of two **\$9**

- Antipasti Tray
- Carpese Salad Skewers
- Classic Bruschetta
- Spanikopita Bites

**BUFFET DINNER \$40**

**SALAD** choice of one

**Classic Caesar** croutons and shaved parmesan

**Greek** tomatoes, cucumber, red onion, green pepper, Kalamata olive and feta

**ENTRÉES** choice of two

- Chicken Piccata
- Shrimp Scampi Pasta
- Greek Stuffed Pork Loin
- Italian Herb Crusted Roast Beef
- Blackened Chicken Pasta

**SIDES** choice of two

- Roasted Red Potatoes
- Rice Pilaf
- Butter Herb Gnocchi
- Garlic Smashed Potatoes

- Sautéed Vegetable Medley
- Steamed Broccoli & Cauliflower
- Sautéed Mushrooms & Tomatoes
- Green Bean Almandine

**ENHANCEMENTS**

**Artisan Flatbread Pizzas** add \$7

*Includes bread service, coffee, hot tea and water  
Prices are per person unless otherwise specified and do not include tax or service charge*



market

## PASSED HORS D'OEUVRES choice of four \$25

**Free Range Chicken Satay** skewered chicken, spicy thai peanut sauce

**Grass Fed Mini Beef Wellingtons**

**Wild Smoked Salmon Canapé** dill cream cheese focaccia points

**Cashew-Pesto Stuffed Mushrooms** button mushroom, basil and cashew pesto spread, parmesan cheese

**Artichoke and Boursin Cheese Crostini** toasted rosemary focaccia, lemon marinated artichoke

**Avocado Egg Rolls** won tons, black bean, cilantro

## PLATED DINNER \$55

**SALAD** choice of one

**Organic Greens** roasted red and gold beets, bleu cheese, candied pecans, pine nuts, dried cranberries, balsamic vinaigrette

**Spinach Salad** mushrooms, red onion, candied walnuts, feta, sun dried tomato vinaigrette

**ENTRÉES** choice of two

**Grass Fed Filet of Beef** garlic mashed potatoes, roasted root vegetables

**Free Range Chicken Saltimbocca** lemon-garlic roasted potatoes, herbed zucchini

**Wild Blackened Trout** blue cheese butter, jasmine rice pilaf, heirloom tomato sauté

**All Natural Tuscan Pork Chop** lemon-garlic roasted potatoes, herbed zucchini

**Olive Oil Pasta** portobello mushrooms, lentils and red pepper, roasted root vegetables

**Caprese Stuffed Portobello Mushroom** jasmine rice pilaf, organic squash

## ENHANCEMENTS

**Vegan Cupcake Tower** add \$40/dozen

**Exotic Fresh Fruit Display** four pieces per person add \$12

**Salad Skewer and Organic Dressing Display** three pieces per person add \$12

**Heirloom Veggie and Herb Tarts** two pieces per person add \$15

*Includes bread service, coffee, hot tea and water  
Prices are per person unless otherwise specified and do not include tax or service charge*





*dinner buffet* **\$30**

**SALAD** choice of one

**Mixed Greens** roasted beet salad, arugula, roasted red beets, cashews, feta, red onion, honey dijon

**Classic Caesar** croutons and shaved parmesan

**ENTRÉES** choice of two

**Chicken Marsala**

**Panko Baked Chicken** dijon sauce

**Parmesan Tilapia**

**Smoked BBQ Beef Brisket**

**Peppered Beef Kabobs**

**Pork Tenderloin** raspberry chipotle sauce

*summer*

**SIDES** choice of two

**Roasted Red Potatoes**

**Garlic Mashed Potatoes**

**Au Gratin Potatoes**

**Spinach & Tomato Orzo**

**Sautéed Vegetable Medley**

**Chili Lime Corn**

**Honey Glazed Carrots**

**Parmesan Coated Asparagus**

**Only available June - September**

*Includes bread service, coffee, hot tea and water  
Prices are per person unless otherwise specified and do not include tax or service charge*

# DRINK

A close-up photograph of several brown glass beer bottles chilling in a metal tray filled with crushed ice. The bottles are arranged in rows, and their labels are partially visible. The lighting is bright, highlighting the condensation on the bottles and the texture of the ice.

Because no good story starts with a salad

## *PACKAGES*

**Well** classic, expected pg 9

**Posh** trendy, indulgent pg 10

**Pub** barley, grapes pg 11





# Well

**2 hours \$25**

**Additional hours add \$3 per hour, per person**

## Spirits

**Absolute** Vodka

**Bacardi** Rum

**Beefeaters** Gin

**Jose Cuervo** Tequila

**Jack Daniels** Bourbon

**J&B** Scotch

## Wine

**Includes House**

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

**Champagne Toast**

## Beer

**Includes all house draft, domestic & import beers** inquire about specific brands

## Enhancements

**Soda & Champagne Float Station add \$14**



# Posh

**2 hours \$30**

**Additional hours add \$3 per hour, per person**

## Spirits

**Grey Goose** Vodka

**Bombay Sapphire** Gin

**Mount Gay** Rum

**Patron** Tequila

**Maker's Mark** Bourbon

## Beer

**Includes all house draft, domestic & import beers** inquire about specific brands

## Wine

**Includes House**

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

**Champagne Toast**

## Signature Cocktails

**Love-tinis** citrus vodka, cranberry juice, orange flavored liqueur, lime juice **add \$7**

**Cucumber Vanilla Martini** cucumber vodka, lemon juice, vanilla vodka simple syrup **add \$7**

## Enhancements

**Bubble Bar** house champagne and prosecco, cranberry and pomegranate juice, raspberry, strawberry and peach purees, sugar cubes **one hour of service add \$15**





# PUB

2 hours \$20

Additional hours add \$3 per hour, per person

## BEER

Includes all house draft, domestic & import beers inquire about specific brands

## WINE

Includes House

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

Champagne Toast

## SIGNATURE COCKTAILS

Moscow Mule add \$7

Red or White Sangria add \$7

# VENUES

PARIS

Making your Pinterest board a reality

## *STYLES*

**Casual** classic, simple [pg 13](#)

**Rustic** natural, eco-friendly [pg 14](#)

**Romantic** elegant, traditional [pg 15](#)

**Vintage** stylish, artsy [pg 16](#)

**Modern** unique, trendy [pg 17](#)



# CASUAL

Our standard ceremony and reception site fee includes the items listed below. You can select this for the basics or upgrade by adding one of our stylized reception packages.

## CEREMONY

White Resin Chairs

Use of Event Lawn for the Ceremony

Ceremony Table

One Hour Rehearsal 1-2 days prior to your wedding day

**\$2,000** ceremony & reception Saturday

**\$1,750** ceremony & reception Sunday - Friday

## RECEPTION

White Resin Chairs

Poly Floor-Length Linens ivory or white

Poly Napkins ivory or white

Use of Overlook Pavilion for Five Hours,  
Votive Candles & Mirror Centerpieces, Gift  
& Guestbook Tables, China, Dance Floor,  
Silverware, Glassware, Cake Cutting Service,  
Set Up & Breakdown

*Prices do not include tax.*



# rustic

## style 1

**Fruitwood Folding Chairs** for ceremony & reception

**Herb Infused Water Station** for ceremony only

**Burlap Table Runner**

**Poly Floor Length Linens** choice of colors

**Poly Napkins** ivory or white

## style 2

**Fruitwood Chiavari Chairs** for ceremony & reception

**Herb Infused Water Station** for ceremony only

**Burlap Overlay**

**Poly Floor Length Linens** choice of colors

**Poly Napkins** choice of colors

## enhancements

**Rustic Renaissance Arch** add \$90

**Descanso Table** 4' x 8' \$55 each

**Pricing varies dependent on guest count. Please inquire.**

*Prices do not include \$75 delivery fee or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.*





# Romantic

## style 1

**Chiavari Chairs** silver, gold or white (for ceremony & reception)

**Berry Infused Water Station** for ceremony only

**Poly Floor Length Linens** ivory or white

**Poly Napkins** ivory or white

## style 2

**Chiavari Chairs** silver, gold or white (for ceremony & reception)

**Berry Infused Water Station** for ceremony only

**Lamour Floor Length Linens** choice of colors

**Lamour Napkins** choice of colors

## enhancements

**Victorian Scroll Arch** add \$80

**Chair Sash** \$4 each

**Lacquer Charger** gold or silver \$3 each

**Pricing varies dependent on guest count. Please inquire.**

*Prices do not include \$75 delivery fee or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.*



# Vintage

## style 1

**Tuscan Chiavari Chairs** for ceremony & reception  
**Iced Tea & Lemonade Station** for ceremony only  
**Poly Floor Length Linens** ivory or white  
**Poly Napkins** ivory or white  
**Lace Overlay** ivory or white

## style 2

**Tuscan Chiavari Chairs** ivory (for ceremony & reception)  
**Iced Tea & Lemonade Station** for ceremony only  
**Lamour** or **Bengaline Floor Length Linens** choice of colors  
**Lamour** or **Bengaline Napkins** choice of colors

## enhancements

**Old Wooden Doors** add \$25 each  
**Vintage Décor** inquire for options

**Pricing varies dependent on guest count. Please inquire.**

*Prices do not include delivery fee or tax (fee varies on vintage package). Ceremony & reception packages cannot be modified, please inquire for custom pricing.*



# MODERN

## STYLE 1

**Valencia Chairs** white or black (for ceremony & reception)

**Citrus Infused Water Station** for ceremony only

**Poly Floor Length Linens** choice of colors

**Poly Napkins** choice of colors

## STYLE 2

**Valencia Chairs** white or black (for ceremony & reception)

**Citrus Infused Water Station** for ceremony only

**Nova Solid** or **Nova Pintuck Floor Length Linens** choice of colors

**Nova Solid** or **Nova Pintuck Napkins** choice of colors

## ENHANCEMENTS

**Lounge Furniture for Cocktail Reception**  
inquire for pricing

**Pricing varies dependent on guest count. Please inquire.**

*Prices do not include \$75 delivery fee or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.*





# EXPERIENCES

A group of people, likely at a wedding reception, are clinking champagne glasses at a table. The table is decorated with pink flowers and several bottles of wine and beer. The background is blurred, showing more people and greenery, suggesting an outdoor setting.

## *EVENTS*

**His** stag, golf pg 19

**Hers** tea party, girls night out pg 20

**Yours** rehearsal, luau, brunch pg 21

# HIS

## STAG DINNER \$56

THREE COURSE MEAL with beer pairing

**Chopped Romaine** roasted corn, avocado, grape tomato, creamy peppercorn **Four Peaks SunBru**

**Pecan Wood Smoked Baby Back Ribs** bourbon bbq sauce **Four Peaks Hop Knot**

OR

**Chimichurri Beef and Barley** flank steak, cilantro, steel cut barley **Four Peaks 8th Street Ale**

Accompanied by Chef's selection of starch and vegetable

**Candied Bacon Brownies** with walnuts **Four Peaks Oatmeal Stout**

## GOLF LUNCHEON \$25

Romaine House Salad

Jalapeno-Jicama Cole Slaw

Grilled Burgers

BBQ Smoked Pulled Chicken

Traditional Garlic Bread

Maple Baked Beans

Chef's Choice Dessert Tray

\***Golf Outings** please inquire about special golf rates available for groups of 8 or more players.

*Prices are per person unless otherwise specified and do not include tax or service charge*



# Hers

## Girl's Night Out \$42

Toasted Ravioli with Marinara  
Spinach-Artichoke Dip  
Caprese Salad Skewers  
Veggie Shooters with Chipotle Ranch  
Assorted Sorbet or Gelato  
Lemon Drop Cupcakes  
Two Martinis per guest

## Tea Sandwiches & Pastries \$30

**Assorted Finger Sandwiches** avocado-chicken salad on croissants, BLT wraps, turkey pesto  
**Pastries** crème puffs, assorted shortbreads with jam, pumpkin-cream cheese bread  
**Chickpea and Tomato Salad** fresh basil, cucumber, gazpacho vinaigrette  
**Mini Desserts** cheesecakes, éclairs, lemon bars  
**Assorted Gourmet Teas**

\***Yoga Session** please inquire about sessions on ceremony lawn

*Prices are per person unless otherwise specified and do not include tax or service charge*





# Yours

## Rehearsal Dinner Buffet \$48

ENTRÉE choice of one

**Stuffed Sole** lobster cream sauce

**Honey Chipotle Chicken**

**3-Herb Crusted Roast Beef** rosemary, thyme, oregano, natural Jus, horseradish cream

SIDES, ETC

**Spinach Salad** with portobello, heirloom tomato, radish, creamy peppercorn dressing

**Sun Dried Tomato Polenta**

**Spinach and Tomato Orzo**

**White Chocolate-Raspberry Bread Pudding** bacardi rum sauce

**House Wine Pour with Dinner** one glass per guests

## Brunch \$45

**Seasonal Fruit Display**

**Assorted Yogurt Parfait**

**Fresh Pastries & Breads**

**Applewood Smoked Bacon**

**Crab Cake Benedict**

**Orange Vanilla French Toast**

**Veggie & Herb Quiche**

**Apple & Pear Salad** mixed greens, bleu cheese, candied walnuts and pecans, balsamic vinaigrette

**Chicken Scampi Penne**

**Roasted Red Potatoes**

**Blackened Mahi Mahi** pineapple relish

**Herb Crusted NY Strip**

**Assorted Cupcakes**

**Fresh Berry Tarts** citrus crème

*Prices are per person unless otherwise specified and do not include tax or service charge*





# Yours

## Luau Cocktail Party **\$38**

DISPLAYED HOR D'OUEVRES

**Exotic Fresh Fruit Display**

**Tiki Island Tacos**

**Sweet and Sour Pork Sliders**

**Honey Teriyaki Chicken Skewers**

TWO HOUR HAWAIIAN STYLE LIMITED HOSTED BAR

**Kona Pale Ale, Kona Pipeline Porter, Kona Koko Brown, Kona Wailua Wheat, Meyer's Rum Pina Coladas, Pineapple-Mango Martinis, Island-style Sangria**

## Putting Party Cocktail Reception **\$36**

MINI GOLF STYLE PUTTING **holes created around the clubhouse**

DISPLAYED HOR D'OUEVRES **one hour of service**

**Vegetable Crudité**

**Pigs in a Blanket**

**Beef Sliders** with caramelized onions

**Baked Potato Skins**

ONE HOUR HOSTED BEER BAR

**Choice of Four Peaks or San Tan Brewery Beer Selection**

*Prices are per person unless otherwise specified and do not include tax or service charge*







THE  
WEDDING  
—CATALOG—