

# *Jeremy Ranch Golf & Country Club*



**JEREMY RANCH**

## *Special Event Package*

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## BANQUET ROOM INFORMATION

Welcome to the Jeremy Golf and Country Club! Our spacious, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, luncheon or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With indoor seating up to 100 in our formal dining room, 156 in our Banquet Room and additional seating of 50 in our Pier Bar overlooking our beautiful golf course. We are pleased to offer you first-rate accommodations with the finest amenities. We offer spectacular photo opportunities on our golf course. Additional outdoor seating is available including an area for tents.

## FACILITY RENTAL FEES

Rental fees include all of the following: tables and chairs for seating up to 200, assistance with decorating, formal set-up and clean-up services, tablecloths, skirting, and linen napkins in a variety of colors, use of China, glassware and chafers, and complimentary cake cutting.

Full Clubhouse.....	\$600.00 / 300ppl
Banquet Room.....	\$250.00 / 156ppl
Main Dining Room.....	\$200.00 / 100ppl
North East Lawn.....	\$200.00 / 150ppl
Pier Bar.....	\$150.00 / 50ppl
Board Room.....	\$100.00 / 30ppl

## SPECIALTY ITEMS

Ice Carvings (per Block).....	Price Quote
Flower Arrangements.....	Price Quote
Entertainment.....	Price Quote
Specialty Linens.....	Price Quote
Audio/Visual Equipment.....	\$75.00 - \$150.00
Private Bar Fee.....	\$150.00
Carver Fee.....	\$75.00 Each
On Course Services (Beverage Cart, Mid Mountain).....	\$150.00 Each
Portable Tables (On Course).....	\$10.00 Each
Coolers with Ice.....	\$10.00 Each
Canopies .....	\$15.00 Each

## DECORATIONS AND LINENS

The Jeremy Golf and Country Club is pleased to offer a variety of linen selections for your event. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Our Event Coordinator must approve all decorations prior to the event. You may make arrangements to decorate prior to the scheduled start time of the event.

## **OTHER UP-CHARGE ENHANCEMENTS**

We can arrange to have chair covers with sashes that add to a more elegant atmosphere for your special day. There is an additional fee if you choose to have chair covers. We offer a few different centerpiece options that you may use. A dance floor may be rented and the prices vary according to the size. Tent rentals may be arranged through the club at the expense of the event host. Wedding favors, photographers and videographers will be the responsibility of the host.

## **ENTERTAINMENT**

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

## **FOOD AND BEVERAGE GUIDELINES**

All food and beverages consumed on the site must be purchased from The Jeremy, with the exception of “theme” desserts such as a birthday cake, etc. Leftovers may not be taken off the premises due to health regulations.

A service charge of 20%, as well as all applicable sales taxes, will be added to all food and beverage tabs.

Payment in full is required two (2) business days prior to the event date unless other arrangements have been made. Any incidental charges will be due at the completion of your event.

All Utah State liquor laws, including but not limited to drinking age, will be observed and enforced, and the Jeremy staff reserves the right to refuse service to anyone on the basis of such laws. Further, any guest(s) attempting to serve alcohol in violation of the liquor laws or the Jeremy’s policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from the Jeremy’s premises.

## **GUARANTEE AND CANCELLATIONS**

A deposit of \$500 as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. Final Menu selections and second headcount must be submitted 2 weeks prior to each event to insure the availability of desired menu items. Final headcount is due 1 week prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases.

The final bill based on the final count given by the host will be due two (2) business days prior to your event. We accept Cash, Checks, Visa, MasterCard, Discover and American Express. Prepayment installments are welcome as long as total payment is received prior to the two business days. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.

## **BAR & LIQUOR OPTIONS**

### **CASH BAR**

Individual guests pay for all beverages. There is a \$150 charge for a Bartender. The fee goes down with liquor consumption. \$75 with \$300 in sales and no charge with \$600 in sales. This is an attractive option if there are only a few guests that prefer to drink.

### **BASE BAR**

Guests drink non-alcoholic beverages (,Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Lemonade, Diet Dr. Pepper, Rootbeer and Ice Tea) without any cost to them. This is unlimited. \$2.00 per person

### **DRINK TICKETS BAR**

Your choice of Draft Beer, Bottled Beer and House Wines (Chardonnay, Pinot Grigio, Merlot and Cabernet. Once the pre-determined tickets has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis. \$6 Per Ticket

### **COMPLETE OPEN BAR**

Our most popular selection for banquets includes beer, wine and soft drinks as well as Rail Liquor selections (Vodka, Gin, Rum, Whiskey, Scotch and Tequila). Once the pre-determined money limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

### **DELUXE OPEN BAR**

This Selection offers the next level and includes unlimited beer, wine and soft drinks as well as Name Brand Liquor selections (Dewar's, Tangueray, Titos, Bacardi, Jack Daniels and Cuervo). Once the pre-determined money limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

### **PREMIUM OPEN BAR**

This bar option can be referred as the "Top Shelf" selection and includes unlimited beer, wine and soft drinks as well as Premium Liquor selections (Chivas Regal, Crown Royal, Hendricks Gin, Grey Goose, High West Double Rye and Cazadores Tequila). Once the pre-determined money limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

### **KEG OPTIONS**

Purchase an entire keg of beer for your event, available in a ½ keg (115 pints) or 1/6 keg (35 pints) sizes. Please speak to your event coordinator about pricing and selection.

## BANQUET MENU OPTIONS

### HORS D' OEUVRES

A minimum of 30 people for all Hors D' Oeuvres Options

#### Option One

Pick Three choices of Hors D' Oeuvres from below

\$9.00

#### Option Three

Pick Seven choices of Hors D' Oeuvres from below

\$19.00

#### Option Two

Pick Five choices of Hors D' Oeuvres from below

\$14.00

#### Option Four

Pick Nine choices of Hors D' Oeuvres from below

\$22.00

### ADDITIONAL ITEMS

The following items may add to any hors d' oeuvres Package for \$3.00 per selection

Swedish Meatballs  
Sweat & Sour Meatballs  
Baked Brie  
Spinach & Artichoke Dip with Pita Bread  
Chicken Satay  
Sweet Chili Glazed Wings with Bleu Cheese  
Bruschetta on Grilled Crostini  
Pork Filled Pot Stickers with Ginger Soy  
Fruit Platter  
Vegetable Platter

Ham, Apple and Gorgonzola Crostini  
Cucumber Cups and Vegetable Cream Cheese  
Chips, Salsa and Guacamole  
Sausage Stuffed Mushrooms  
Red Bell Pepper Hummus with Grilled Pita  
Egg Rolls  
Caprese Salad on a Skewer  
Asparagus Wrapped in Prosciutto  
Domestic Cheese Platter & Crackers

### HORS D' OEUVRE UPGRADES

The following are available as enhancements to any of the hors d' oeuvre options

#### Carving Stations

Portabella stuffed Pork Tenderloin  
\$5.00  
Slow Roasted Prime Rib \$6.00  
Roasted Leg of Lamb \$5.00  
Roasted Beef Tenderloin \$8.00  
Roasted Pork Loin \$4.00  
Honey Cured Ham \$4.00  
Roasted Turkey Breast \$5.00

#### Seafood Selections

King Crab Legs \$10.00  
Bacon Wrapped Scallops \$6.00  
Oysters on the Half Shell \$6.00  
Bacon Wrapped Shrimp \$6.00  
Shrimp Cocktail on Ice \$6.00  
Smoked Trout Mousse on a Crostini  
\$4.00  
Mushrooms Stuffed with Rock Crab  
\$4.00  
Crab Cakes with Sweet & Savory Aioli  
\$6.00

#### House Specialties

Farmer Bags Stuffed with Fruit, Goat  
Cheese and Walnuts \$6.00  
Asian Beef Skewers \$7.00  
Hawaiian Chicken Brochette \$5.00  
Hot & Savory Crab Dip \$6.00  
Pork Belly Rockefeller \$4.00  
Miniature Quiche \$5.00

A Service Charge of 20% as well as appropriate taxes will be applied to all Food & Beverage Purchases.

## BREAKFAST BUFFETS

A minimum of 30 guests are required for buffets. All prices are per person

### **The Continental**

Assorted Chilled Juices, assorted muffins and breakfast, breads, seasonal fresh fruit. Served with coffee & decaf.

\$10.00

### **The Day Break**

Assorted chilled juices, selection of morning pastries & muffins, seasonal fresh fruit, fluffy scrambled eggs, choice of bacon, sausage, or ham, choice of hash browns or potatoes O' Brien.

Served with coffee & Decaf.

\$14.00

### **The Elk Run**

Assorted chilled juices, seasonal fresh fruit, assorted coffee cakes & muffins, breakfast burritos and salsa and assortment of breakfast quiches. Served with coffee & Decaf.

\$15.00

### **The Eagle point**

Parfait bar: Greek yogurt, blueberries, strawberries, pineapple, cantaloupe, kiwi and honey, mini muffins, danish, Denver scramble eggs, choice of sticky bacon, sausage or grilled ham. Served with coffee & Decaf

\$16.00

### **Omelet Station Add-on**

Eggs, white eggs, mushroom, spinach, avocado, red & green bell pepper, red onion, feta cheese, shredded cheese, pico de gallo, bacon, ham, sausage

\$8 .00

## LUNCH BUFFETS

A minimum of 30 guests are required for buffets. All prices are per person

### Boxed Lunch

Classic Deli Sandwich with your choice of turkey, ham, or tuna salad. Served on a Ciabatta with lettuce, tomato, mayonnaise and cheese, bag of chips, fresh baked cookie, bottled water or canned soda.

\$13.00

### Garden Deli Buffet

Seasonal display of fruit, chef's chilled or hot soup du jour, ham, turkey, roast beef display, platter of assorted cheeses, fresh baked breads and rolls, sliced onions, crisp lettuce, tomato slices, pickles, mayonnaise, mustard, horseradish, and display of cookies and brownies.

\$20.00

### Street Taco Buffet

Basket of chips and salsa, Marinated beef tacos and blackened chicken served with sides of guacamole, sour cream, Cotija cheese, shaved lettuce, Pico de Gallo, cilantro lime ranch, flour & corn tortilla and basket of churros

\$17.00

add Shrimp tacos for extra \$2.50 per person

### The Bite Buffet

House made potato chips and Cole slaw, beef sliders and pull chicken sliders with fixings: chopped bacon, sweet chili sauerkraut, crispy onions, melted cheese, lettuce, tomatoes, slider buns, ketchup and mustard with a brownie display

\$15.00

### The Small Garden

Baked rolls and butter, romaine and mixed green lettuce, marinated chicken and marinated beef served with sides of: parmesan cheese, feta cheese, red and green pepper, croutons, tomatoes, carrots, diced eggs and cucumbers with chef's choice dressing and carrot cake

\$16.00

## DINNER BUFFETS

A minimum of 30 guests are required for buffets. All prices are per person

### Canyon Buffet

Seasonal display of fresh fruit, choice of chilled or hot soup du jour, classic potato salad, crisp salad greens with chef choice dressings, BLT wraps, tuna salad on a cucumber and tomato pita's sandwich, garden vegetable wraps, and chef's display of cookies and brownies.

\$21.00

### The Wrangler

Basket of assorted chips, basket of assorted buns and rolls, farmhouse coleslaw, classic potato salad, sliced onions, crisp lettuce, tomato slices, pickles, mayonnaise, mustard, and ketchup. Platter of assorted cheeses, maple baked beans, grilled hamburgers, bratwurst with peppers, onions, and sauerkraut. Served with display of cookies and brownies.

\$21.00

### Tex—Mex Buffet

Basket of chips and salsa, crisp greens with chef's choice dressings, Caesar salad, fiesta corn, refried beans with cheese, Spanish rice, fajita bar with seasoned chicken and steak, Baja fish tacos, flour and corn tortillas, sour cream, guacamole, fresh salsa, Pico de gallo, shredded cheese, sliced Jalapenos and shredded lettuce. Served with a basket of churros.

\$24.00

### Moose Tracks Buffet

Basket of fresh baked rolls and butter, crisp greens with chef's choice dressings, San Francisco crab salad, classic Caesar salad, crudité platter with dipping sauce, seasonal fresh fruit display, imported cheese display, cold seafood display (2 pieces per person) consisting of poached shrimp, oysters on the 1/2 shell, crab cakes, cocktail sauce, horseradish and lemons. Entrée selection of carved prime rib au jus. Choice of entrée selection—1 from each category Chicken: chicken Dijon or lemon rosemary chicken Seafood: baked salmon or mahi-mahi Choice of two—wild rice pilaf, roasted red baby potatoes, grilled asparagus, or zucchini and yellow squash. Dessert: Pick one of our dessert options. (excludes chocolate fountain)

\$42.00

### The Italian Buffet

Basket of garlic bread, Caesar salad, crisp greens with chef choice salad dressings, seasonal vegetables and choice of 2 pastas: spaghetti, fettuccine, penne, fusilli or mushroom ravioli (extra \$1.50 per person), choice of 2 sauces: marinara, Alfredo, pomodoro or pesto with parmesan cheese, red crushed peppers and parsley sides served with chicken Piccata and Meatballs with Tiramisu as dessert.

\$24.00-\$27.00

price may change after approval

and proper cost prices

### Wasatch Mountain BBQ

Crisp salad greens with chef's choice dressings, basket of cornbread, farmhouse cole slaw, classic potato salad, maple baked beans, fresh local corn on the cob, honey BBQ chicken, house smoked baby back ribs. Served with apple cobbler a la mode.

\$26.00

### The Jeremy Buffet

Crisp salad greens with chef's choice dressings, fresh baked breads and rolls, classic Caesar salad, London broil, baked chicken Dijon, pacific cod with sun dried tomato pesto sauce. Choice of two: wild rice pilaf, roasted red baby potatoes, scalloped potatoes, grilled asparagus, zucchini and yellow squash. Served with bread pudding and vanilla creamy sauce.

\$35.00

### The Full Garden

Basket of fresh cheddar jalapeño corn muffins & honey butter, crisp mixed green, chopped romaine and baby spinach with lemon olive oil dressing, balsamic dressing, Caesar dressing and cilantro lime ranch served with: julienne peppers, tomatoes, carrots, red onions, cucumbers, blue cheese, eggs, avocado, black olives, feta cheese, chopped bacon, croutons, parmesan cheese, roasted walnuts, radishes and roasted corn. Herbed marinated chicken, sliced marinated beef and herbed shrimp served with Banana bread pudding

\$25.00



## SPECIALTY DESSERTS

Please choose one selection per event.

### **Cheesecake**

Raspberry, Blueberry, Strawberry, White Chocolate and Milk Chocolate Marble and Plain. Plated Dinner Option Minimum of 35 People.

\$4.00

### **Bananas Foster**

Bananas Sautéed with Butter, Brown Sugar and Rum Atop Vanilla Ice Cream

\$5.00

### **Mexican Flan**

Baked Mexican Flan Topped with Caramel Sauce

\$6.00

### **Chocolate Lava Cake**

Baked Chocolate Lava Cake Served with Whipping Cream. Plated Dinner Option Minimum of 35 People.

\$5.00

### **Banana Bread Pudding**

Baked Banana Bread Pudding Topped with Liqueurish Cream Sauce

\$3.50

### **Chocolate Fountain**

Minimum of 50 People. Milk Chocolate or White Chocolate served with: Strawberries, Pineapple, Kiwi, Banana, Cantaloupe, White and Yellow Cheddar, Rice Crispy Teats, House Made Marshmallow, Cookies and brownies. No Plated Option.

\$8.00

### **Apple Cobbler**

Baked Apple Cobbler Topped with Brown Sugar Crust and Vanilla Ice Cream

\$5.00

### **Cake**

Delicious Assorted Cakes: Carrot, Chocolate, Strawberry, Blueberry, Raspberry, German Chocolate, Red Velvet. Plated Dinner Option Minimum of 35 People.

\$4.00

### **Cookies and Brownies**

Choice of Cookies: Chocolate Chip or Oatmeal Raisin  
Choice of Brownies: Plain, Chocolate Chip, Butterscotch or M&M

\$3.50

### **Ice Cream Bowl**

Choice of Vanilla or Chocolate Ice Cream Served with Whipping Cream and Berries

\$3.00

### **Chambord Chocolate Fondue**

Milk Chocolate Fondue with Chambord Liqueur Served with a Side of: Strawberries, Pineapple, Cantaloupe, Honey Dew, White Cheddar, Yellow Cheddar, House Made Marshmallows and Brownies. Plated Dinner Option Minimum of 35 People.

\$5.00

## DINNER ENTRÉES

One selection per event unless preordering. All prices are per person.

### **Teriyaki Chicken**

Basted in Homemade Teriyaki Sauce, and Completed with a Grilled Pineapple Ring and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$18.00

### **The Duck**

Pan-Seared Duck Breast topped with Port Wine Reduction and Watercress Salad served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$22.00

### **Chicken Parmesan over Angel Hair**

Hand-Breaded Chicken Breast Topped with Mozzarella Cheese and Marinara served Over Angel Hair Pasta and served with your choice of Salad, and Vegetable with Warm Rolls and Butter

\$19.00

### **Grilled Rack of Lamb**

Grilled Lamb Rack topped with Cranberry Red Wine Reduction and Fried Leeks, served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$24.00

### **Baked Salmon on Cedar Planks**

Baked Salmon on a Cedar Plank topped with our Garlic Cream Sauce served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$23.00

### **Southwestern Trout**

Deep Fried Trout stuffed with Melted Leeks topped with Lemon Butter and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$20.00

### **New York Strip**

Grilled and Seasoned to Perfection, 10 ounce New York Strip Smothered with Sautéed Onion and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$24.00

### **Bourbon Brined Pork Chop**

A Hand Cut, Grilled Pork Chop, Brined overnight in our Homemade Bourbon and Herb blend served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$21.00

### **Bacon-Wrapped Filet Mignon**

Charbroiled, Bacon-Wrapped 8 oz. Filet Mignon and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$30.00

### **Prime Rib**

Hand Carved, Slow Roasted to Perfection, 10 ounce Choice Prime Rib served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$24.00

## DUAL MEAT ENTRÉES

One selection per event unless preordering. All prices are per person.

### **New York Strip and Grilled Chicken**

Hand Cut New York Strip grilled to perfection paired with a Grilled Chicken Breast served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$29.00

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

Hand Cut, Bacon Wrapped Filet Mignon Grilled to Perfection Paired with Delicious Prawns Sautéed with Garlic in a White Wine and Butter Sauce served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$36.00

### **Filet Mignon and Lobster Tail**

Hand Cut, Bacon Wrapped Filet Mignon Grilled to Perfection Paired with Perfectly Steamed Lobster Tail served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$ Market

### **New York Strip and Crab Legs**

Hand Cut New York Strip Grilled to Perfection Paired with a Half Pound of Alaskan King Crab Legs with Clarified Butter and Lemon Served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$ Market

## VEGETARIAN SELECTIONS

One selection per event unless preordering. All prices are per person.

### **Mushroom Ravioli**

Sauté Ravioli with Yellow Squash, Zucchini and Grape Tomatoes served with our Garlic Cream Sauce topped with Crispy Carrots Served with your choice of Salad with Warm Rolls and Butter

\$18.00

### **Creamy Acorn Squash Risotto**

Arborio Rice served with Grape Tomatoes, Broccoli, Roasted Acorn Squash and Red Bell Peppers topped with fresh Thyme and Parmesan Cheese Served with your choice of Salad and Warm Rolls and Butter

\$18.00

### **Thai Vegetarian Stir Fry**

Seasonal Fresh Vegetables Sautéed in a Mild Curry Cream Sauce on Top of a Bed of Rice Served with Your Choice of Salad with Warm Rolls and Butter

\$18.00

### **Pesto-Alfredo Ravioli**

Jumbo Cheese Stuffed Ravioli Smothered in Homemade Pesto-Alfredo Sauce Served with Your Choice of Salad and Warm Rolls and Butter

\$18.00

## ACCOMPANIMENTS

The following selections are included with all dinner selections. Please choose one Salad, Vegetable and Starch

## SALAD SELECTIONS

### House Garden Salad

Mixed Green, Tomato, Cheddar Cheese, Red Onion, Olives and our House Balsamic Vinaigrette

### Classic Caesar Salad

Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

### Summer Berry Salad

Refreshing Salad Mix with Fresh Strawberries, Almonds, Mandarin Orange Slices Served with Raspberry Vinaigrette

### Asian Salad

Crisp Lettuce with Mandarin Oranges, Water Chestnuts, Bean Sprouts, Crispy Wontons and Soy Vinaigrette

## Vegetable Selections

Green Bean Almandine  
Roasted Broccoli & Asparagus  
Baked Creamy Spinach  
Roasted Seasonal Vegetables  
Caramelized Baby Carrots  
Baked Ratatouille Vegetables with Herbs  
Hominy Succotash  
Brussels Sprouts with Apple and Bacon

## Starch Selections

Herb Roasted Baby Red Potato  
Blue Cheese Whipped Potato  
Potato Au Gratin  
Twice Baked Potato  
Spicy Sweet Potato Au Gratin  
Baked Potato  
Wild Rice Pilaf  
Chef's Mac & Cheese