



JEREMY RANCH
GOLF & COUNTRY CLUB

Event & Banquet Packet



*Host Your Next Event with
Jeremy Ranch Golf & Country Club*

8770 N. Jeremy Road, Park City, UT 84098 • (435) 649-2700 or (801) 531-9000 • www.thejeremy.com

Rental Information

Welcome to the Jeremy Ranch Golf & Country Club. Our spacious, full service Clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, luncheon or dinner party. JRGCC takes pride in adding the personal touches that make your event special. Our onsite Event Manager can organize any type of function with your budget and style in mind. The Clubhouse features rooms to accommodate both small and large events. Inside, our scenic Canyon Room can seat up to 150 and outside, our brand new Club Courtyard is the perfect setting for a ceremony and can seat 200 comfortably or up to 400 in a cocktail party setting.

FACILITY RENTAL FEES

Rental Fees include table and chairs to accommodate each room size. Guest counts below reflect the seating capacity for each location. Food and beverage minimum is applicable. Please contact the Event Manager for more information.

*Full Clubhouse Buyout.....	\$2,000.00/ 300ppl
The Canyon Room.....	\$500.00 / 150ppl
Main Dining Room.....	\$500.00 / 100ppl
Pier Bar and Deck.....	\$500.00/ 100ppl
The Club Courtyard.....	\$800.00 / 200ppl
Golf Course (Limited).....	Call for Quote

SPECIALTY ITEMS

JRGCC provides full service coordination to help make your event flawless. We have built relationships with partners to provide our clients with the best services for the best prices. Let JRGCC take care of all the details for you! Please contact the Event Manager for quotes and more information. A few of the services we provide:

Floral and Décor	Lighting Equipment	Photography
Table Linens and Chair covers	Event Tents and Canopies	Special Occasion Desserts
Specialty Furniture	Ice Sculptures	Transportation
Audio/Visual Equipment	Music and Entertainment	and more...

GUARANTEE AND CANCELLATIONS

A deposit of \$500 for non-wedding events and \$1,000 for weddings as well as a signed contract is due at the time of booking your event in order to guarantee the requested date which \$150.00 is non-refundable. Cancellation within 120 days of events is 50% refundable and within 90 days events will result in the forfeiture of your deposit.

*Clubhouse Buyout requires a food & beverage minimum of \$10,000

Food & Beverage

FOOD & BEVERAGE GUIDELINES

All food and beverages consumed on the site must be purchased from Jeremy Ranch Golf & Country Club, 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 JRGCC staff reserves the right to refuse service to anyone on the basis of such laws. Further, any guest attempting to serve alcohol in violation of Utah State liquor laws or JRGCC’s policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from the JRGCC premises with the exception of approved wine. JRGCC personnel must administer all liquor service.

BEVERAGE & BAR SERVICES

Iced Water is included for all events. JRGCC offers the following options in regard to bar service:

All private functions with bar service will incur a \$150.00 bar set-up fee for each station. This includes one bartender for up to 3 hours and for up to 100 guests. Additional bartenders are at the rate of \$50 per hour. It is recommended to have one bartender per 100 guests.

A hosted bar service is priced on consumption and can be customized to include soft drinks, cocktails, specialty drinks, beer and wine. A drink price list is available upon request.

Hosts have the option to provide their own wine to be consumed for a corkage fee of \$10 for standard (750 ml) and \$20 for magnum (1500 ml) sized bottles. Corkage is applied to each bottle of wine opened. All wine must be presented to a JRGCC employee upon arrival. All unopened wine must be removed from the premises at the conclusion of the event.

A cash bar is available as an option. Your guests may purchase their own drinks at the bar to include soft drinks, cocktails, beer and wine.

MENU SELECTION

For your satisfaction all ingredients used are the freshest possible. To help ensure the quality of your dining experience, menu selections must be selected thirty (30) days prior to your function. Should a custom menu be desired, we would be happy to design one to fit your special needs, please contact the Event Manager to arrange a consultation within (45) days of the event.

All events have a food and beverage spending requirement of \$15.00 per person. Based on our kitchen limitations, plated meals are available for a maximum of 50 guests and require a minimum of (3) courses. Buffets are available for (30) or more guests. All pricing is periodically reviewed, and subject to change, however, once your event is contracted, your prices are guaranteed. Please consult the Event Manager with any questions.

SALES TAX & SERVICE CHARGE

All services provided by Jeremy Ranch Golf & Country Club are subject to a 20% service charge. All food, beverage, and service charges are subject to Utah State Restaurant Tax (7.85%). Miscellaneous fees are subject to Utah State Sales Tax (6.85%).

Menus

BREAKFAST BUFFETS

AVAILABLE UNTIL 11 AM. MINIMUM OF 30 GUESTS ARE REQUIRED FOR BUFFETS. ALL PRICES ARE PER PERSON .

The Jeremy Continental

Choice of Assorted Pastries, Breakfast Breads and Bagels with Cream Cheese or Parfait Bar; Greek Yogurt with Seasonal Berries and Granola. Served with Seasonal Fresh Fruit, Chilled Orange Juice, Coffee & Decaf.

10.

The Day Break

Selection of Pastries and Breakfast Breads, Seasonal Fresh Fruit, Fluffy Scrambled Eggs, Choice of Bacon, Sausage, or Ham, Choice of Hash Browns or Potatoes O' Brien. Served with Chilled Orange Juice, Coffee & Decaf.

14.

The Grab and Go

Choice of Wrapped Breakfast Burrito with Egg, Cheese and Meat Selection of Sausage, Bacon or Ham or JR Muffin Sandwich with Egg, Cheese and Meat Selection of Sausage, Bacon or Ham. Served with Chilled Orange Juice, Coffee & Decaf.

10.

Eggs Benedict Add-on

2.

Pancakes and Warm Syrup Add-on

3.

Omelet Station Add-on

6.

LUNCH BUFFETS

AVAILABLE UNTIL 3 PM. MINIMUM OF 30 GUESTS ARE REQUIRED FOR BUFFETS. ALL PRICES ARE PER PERSON .

The Birdie Boxed Lunch

Classic Deli Sandwich with your Choice of Turkey and Cheese, Ham and Cheese, Tuna Salad or Caprese on a Ciabatta Roll, Bag of Chips, Wrapped Cookie and Choice of Bottled Water or Canned Soft Drink. Served with Appropriate Garnishments and Packaged Condiments.

13.

The Ranch Wrangler

Choice of (2) Entrée Selections; Grilled Hamburgers, Bratwurst with Peppers and Onions, Grilled Chicken Sandwiches or Sweet Barbeque Pulled Pork. Assorted Buns, Potato Chips, Classic Potato Salad, Coleslaw, Maple Baked Beans and Accompaniments. Served with Choice of Assorted Cookies and Brownies.

17.

The Saddleback Taco Buffet

Choice of (2) Meat Selections; Marinated Beef, Ground Beef, Blackened Chicken or Breaded Baja Fish. Flour Tortillas, Chips and Salsa, Sour Cream, Guacamole, Shredded Cheese, Shaved Cabbage, Pico de Gallo, Cilantro Lime Ranch. Choice of Basket of Warm Churros or Cookies.

17.

The Petite Putter

Choice of (2); Mini Sliders of Beef, Pulled Pork or Pulled Chicken. House Made Potato Chips and Coleslaw. Assorted Toppings; Chopped Bacon, Sweet Chili Sauce, Crispy Onions, Cheese, Lettuce and Tomatoes. Served with Assorted cookies.

15.

Menus continued

DINNER BUFFETS

AVAILABLE ALL DAY. MINIMUM OF 30 GUESTS ARE REQUIRED FOR BUFFETS. ALL PRICES ARE PER PERSON.

The Park City Pasta Bar

Penne and Fettuccini noodles served with choice of (2) sauces; Traditional Marinara, Parmesan Alfredo, or Creamy Pesto. Choice of Sausage and Peppers, Italian Meatballs or Chicken Piccata. Seasonal Vegetables, Caesar or Garden Salad with dressings, accompaniments and rolls and butter. Choice of Tiramisu or New York Cheesecake.

25.

The Tex-Mex Buffet

Choice of (2) Fajita Style Meats; Marinated Steak, Blackened Chicken or Breaded Baja Fish. Flour Tortillas, Chips and Salsa, Black Beans, Spanish Rice, Fiesta Corn, Garden Salad with Dressings, Sour Cream, Guacamole, Pico de Gallo, Shredded Cheese, Shaved Cabbage and Sliced Jalapenos. Served with Choice of Basket of Warm Churros or Mexican Flan.

24.

The Home for the Holiday Buffet

House Roasted Turkey Breast and Choice of Roasted Pork Loin with Apple Chutney or Virginia Pit Ham. Caesar or Garden Salad with Dressings, Whipped Mashed Potatoes or Sweet Potato Au Gratin, Stuffing, Gravy, Cranberry Sauce, Seasonal Vegetables, Rolls and Butter and Choice of Seasonal Bread Pudding or Warm Apple Cobbler A La Mode.

30.

Wasatch Mountain Barbeque

A Clubhouse Favorite!

House-smoked Baby Back Ribs, Honey Barbeque Chicken, Garden Salad with dressings, Coleslaw, Classic Potato Salad, Local Corn on the Cob, Maple Baked Beans, and Warm Biscuits with Butter and Farm Jam. Served with Warm Apple Cobbler A La Mode.

27.

The Jeremy Buffet

London Broil, Chicken Piccata and Wine Poached Salmon Florentine. Caesar or Garden Salad with Dressings, Choice of Starch; Basmati Rice, Garlic Roasted Red Potatoes, Scalloped Potatoes, or Baked Macaroni & Cheese. Seasonal Vegetables, Rolls and Butter and Choice of Seasonal Bread Pudding or New York Cheesecake.

35.

Carved Prime Rib Alternate

6.

Carved Roasted Beef Tenderloin Alternate

8.

Includes Attendant

Menus continued

PLATED DINNERS

ACCOMODATES A MAXIMUM OF 50 GUESTS. UP TO (2) SELECTIONS PER EVENT. MUST BE PRE-ORDERED.

SALAD SELECTIONS

Choose One

House Garden Salad

Mixed Greens, Tomatoes, Red Onions, Cucumbers, and
Choice of Ranch, Blue Cheese or House Balsamic
Vinaigrette

Cranberry Walnut Salad

Spring Mix with Cranberries, Candied Walnuts and a Honey
Poppy Seed Dressing

Classic Caesar Salad

Crisp Romaine, Garlic Croutons and a Parmesan Crisp with
Creamy Caesar Dressing

Spinach Salad

Fresh Spinach with Blue Cheese Crumbles, Bacon Bits, Black
Olives and Choice of Ranch, Blue Cheese or House
Balsamic Vinaigrette

ENTRÉE SELECTIONS

Non-Pasta Entrees come with Seasonal Vegetables and Choice of Basmati Rice, Mashed or Roasted Red Potatoes

Broiled Filet Mignon

With a Port Wine Reduction
40.

Roasted London Broil

With a Wild Mushroom Demi-Glaze and Béarnaise Sauce
25.

Slow Roasted Prime Rib

Hand Carved, 10 oz Choice Prime Rib with Au Jus
35.

Add Oscar, Salmon or Grilled Shrimp

5.

Add Lobster Tail or King Crab Legs

Market.

Wine Poached Salmon Florentine

With a Lemon and Caper Sauce
30.

Shrimp Scampi

Jumbo Shrimp and Roasted Tomatoes Sautéed with Garlic in a
White Wine and Butter Sauce over Fettuccini
30.

Chicken Piccata

Lightly Breaded Breast with a Lemon and Caper Sauce
25.

Chicken Marsala

Breast of Chicken with a Wild Mushroom and Marsala Wine
Sauce
25.

Deconstructed Chicken Parmesan

Lightly Breaded Breast with Melted Provolone and Roasted
Tomato
25.

Wild Mushroom and Herbed Polenta

With Wilted Spinach and Wild Mushroom, Marsala Sauce
(Can Be Vegan and Gluten Free)
20.

Fettuccini Primavera

Garden Vegetables, Roasted Tomatoes, Capers in a Lemon
Wine Broth
(Can Be Vegan and Gluten Free)
20.

DESSERT SELECTIONS

Choose One

Old Fashioned Carrot Cake

Seasonal Shortcake

New York Cheesecake

Triple Layer Chocolate Cake

Tiramisu

Baked Apple Crisp A La Mode

Menus continued

HORS D' OEUUVRES

MINIMUM OF 30 GUESTS ARE REQUIRED FOR ALL HORS D'OEUUVRES. ALL PRICES ARE PER PERSON

Option I

Pick Three Choices of Hors D' Oeuvres

15.

Option II

Pick Five Choices of Hors D' Oeuvres

20.

SELECTIONS

THE FOLLOWING ITEMS MAY BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL \$3.00 PER SELECTION

Meatballs

Swedish, Sweet & Sour or Barbeque

Coconut Chicken Lollipop

With a Sweet Chili Sauce

Traditional Bruschetta

Tomatoes, Olive Oil and Garlic on Toasted Bread

Tenderloin Crostini

With Horseradish Aioli

Pork or Vegetable filled Potstickers

With a Ginger Soy Sauce

From Scratch Salsa and Guacamole

With Tortilla Chips

Caprese Skewer

Mozzarella, Tomato with Basil and Balsamic Glaze

Artisan Cheeses and Crackers

Selection of Domestic and Imported Cheeses

Vegetable Crudités Platter

With Herbed Ranch Dip

Seasonal Fruit Platter

Seasonal Ceviche Shooter

UPGRADES

THE FOLLOWING ITEMS ARE AVAILABLE AS ENHANCEMENTS TO ANY HORS D' OEUUVRES PACKAGES

CARVING STATIONS

Includes Attendant

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Roasted Pork Loin

Roasted Turkey Breast

Virginia Pit Ham

5.

Slow Roasted Prime Rib

6.

Roasted Beef Tenderloin

8.

SEAFOOD SELECTIONS

Shrimp Cocktail on Ice

Green Lipped Mussels on Ice

Bacon Wrapped Scallops

Coconut Shrimp

Crab Cakes

Seafood Wontons

6.

HOUSE SPECIALTIES

Beef Wellington Bites

Served with a Seasonal Aioli

Antipasti Display

Cured Meats, Assorted Cheeses, Marinated Vegetables and Crackers

5.

Mash-Tini or Mac-Tini Bar

Choice of Mashed Potatoes or Baked Mac & Cheese, Assorted Toppings to Build in Martini Glass

Thanksgiving- Tini

Passed Appetizer of Mashed Potatoes, Stuffing, Turkey, Gravy and Topped with Cranberry Sauce in a Martini Glass

6.