

SALT LAKE
PLAZA
— HOTEL —
AT TEMPLE SQUARE

Banquet

Menu

General Information

- 1. Final Guarantees are required 7 days in advance of the function.*
- 2. Your guarantee is your minimum charge for the function.*
- 3. Groups requesting tax exemption must submit a tax-exempt number prior to the function date.*
- 4. All prices are subject to change. Previously completed, signed contracts will be honored.*
- 5. All federal, state, and local laws regarding food and beverage service will be complied with, including purchase or consumption.*
- 6. No food or beverage will be brought in without prior approval. Permission may be arranged by approval of Hotel Management.*
- 7. At the conclusion of your catered event, the non-consumed food becomes the property of the hotel. Due to health department codes, leftover food may not be removed from the event area.*
- 8. Cancellation will require at least two weeks prior notice in order for advance deposit to be fully refunded.*
- 9. Any cancellation made less than 30 days prior to function date is subject to forfeiture of deposit.*

SPECIALTY BREAKS

Continental Breakfast

*Chilled Orange, Apple &
Cranberry Juices, Freshly Baked
Breakfast Pastries, Fresh Brewed Regular and
Decaffeinated Coffee*

\$7.00

Deluxe Continental Breakfast

*Chilled Orange, Apple &
Cranberry Juices, Freshly Baked
Breakfast Pastries, Fresh Sliced Seasonal Fruits Served the Honey-
Raspberry Yogurt Dip, Fresh Brewed
Regular and Decaffeinated Coffee*

\$8.98

BREAKFAST

All Breakfast Entrees Served Buffet Style

All American Breakfast

Fluffy Scrambled Eggs French Toast or Pancakes with Homemade Syrup Bacon & Sausage, Golden Hash Browns, Pastries Fresh Fruit Orange Juice , Fresh Brewed Coffee. & Hot Chocolate

\$25.00

Hearty/Hungry Breakfast

Biscuits and Sausage Gravy, Scrambled Eggs, Bacon, Country Potatoes, Yogurt, Fresh Fruit, Orange Juice , Fresh Brewed Coffee & Hot Chocolate

\$25..00

Uptown Breakfast

Crustless Spinach Bacon Quiche , Pear Mascarpone French Toast, with Homemade Syrup, Hash Browns, Bacon & Sausage, Sweet Breads, Fresh Fruit , Yogurt, Orange Juice, Apple Juice, Fresh Brewed Coffee & Hot Chocolate.

\$25.00

Down Home Breakfast

Baked Pecan Bread Pudding with Homemade Syrup, Scrambled Eggs, Hash Browns, Bacon, Sausage, Sweet Breads, Fresh Fruit, Orange Juice, Fresh Brewed Coffee & Hot Chocolate

\$24.00

*All prices are subject to service charge and tax.
All Breakfast Selections Are A 40 Guest Minimum*

Light Lunch Menu

All Light Lunch Entrees Served with Punch & Ice Water Buffet Style

Rio Fresh Mex Salad

Select two choiced of Meat: (shredded chicken, pork, or beef). Served with seet cilantro rice, black brans, shredded romain lettuce, sour cram, guacamole,, cheese, pico de gallo, large flour tortilla, cramy tomatillo cilantro dressing and crispy tortilla strips.

\$26.00

Gourmet Wraps

Select two from the following choices: Chicken Ceasar, Santa Fe, Chicken, Turkey Bacon Avocado, and Vegetarian. Served with Italian Pasta Salad, Tossed Green Salad & Ambrosia Fruit Salad.

\$23.00

Sandwich & Soup

Sandwich bar with choice of three meats and 10 toppings. Served on wheat and white hoagie buns.

Select two soup choices from :

Chicken Noodle, Broccoli Cheese, Creamy Potato, Tomato Basil, and Hearty Vegetable

\$23.00

Duo Pasta

Chicken Alfredo or Meat Marinara sauce with Linguini. Served with Zucchini and Yellow Squash , Tossed Green Salad & Artisan Rolls.

\$26.00

*All prices are subject to service charge and tax.
All Breakfast Selections Are A 35 Guest Minimum*

LUNCH MENU

*Luncheon Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Punch, Coffee & Decaf.*

Roasted Turkey

*Oven Roasted Hand Carved Turkey
Served with Homemade Mash Potatoes
& Turkey Gravy*

\$30.00

Hawaiian Chicken

*Sautéed Chicken Breast with Pineapple
and A Teriyaki Glaze.
Served with Rice Pilaf*

\$30.00

Chicken w/butternut Cream

Sauce

*Served with red mashed potatoes, and slender
green beans*

\$31.00

Tender Honey Ham

*Sliced and topped with a sweet honey glaze. Served
with Au Gratin Potatoes and vegetable medley*

\$31.00

Danish Cranberry Chicken

*Tender Chicken Breast
with a Sweet Cranberry Glaze*

\$31.00

Pot Roast

*Slow roasted with chef's own flare of spices.
Served with mashed potatoes/gravy, and honey
glazed baby carrots*

\$32.00

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 40 Guest Minimum*

LUNCH MENU *Cont.*

*Luncheon Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, and Punch, Coffee & Decaf.*

Chicken Marsala

*Sautéed Chicken Breast in
flavorful mushroom sauce.
Served with rice pilaf*

\$31.00

Chicken Cordon Bleu

*Breaded and stuffed with ham/cheese and topped
with a specialty cream sauce. Served with Orzo
Rice pilaf, and baby carrots.*

\$31.00

Pork Loin

*Tender pieces of Pork topped with a
Orange Ginger Glaze.
Served with mashed potatoes.*

\$31.00

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 40 Guest Minimum*

DINNER MENU

*Dinner Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

Danish Cranberry Chicken

*Slow Roasted with our chef's own flare of spices.
Served with Baked Potato.*

\$35.00

Chicken Cordon Bleu

*Chicken Breast stuffed with Ham & Cheese and
topped with a Three Cheese Cream Sauce
Served with Rise Pilaf.*

\$35.00

Chicken De Regiano

*Original Italian stuffed chicken breast with parme-
san sundried tomato sauce*

*Served with linguini and a zucchini, yellow squash
medley*

\$35.00

Mandarin Orange Chicken

*Grilled chicken breast with a
sweet & sour orange sauce.*

Served with White Rice.

\$35.00

Stuffed Chicken Breast

*Chicken Breast filled with an Apple Cranberry
Stuffing and topped with a creamy mushroom
sauce. Served with herb & garlic roasted potato.*

\$35.50

Pork Loin

*Tender Pork topped with a orange ginger glaze.
Served with baked potato.*

\$34.00

Creamy French Chicken

*Chicken Breast In Creamy Saice With Specialty
Wines & Sundried Tomatoes. Sauce.*

Served with Rice Pilaf

\$35.00

Raspberry Chicken

*Chicken Breast with Sweet Raspberry Glaze
Served with White Rice*

\$35.00

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 40 Guest Minimum*

DINNER MENU CONT.

*Dinner Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

Pot Roast

*Tender Beef slow roasted with our chef's own flare
of spices. Served with baked potato.*

\$31.00

Prime Rib

*Succulent prime rib with au jus
& horseradish cream sauce.*

Market Price

Grilled Halibut

Slowly grilled with a lemon & pepper seasoning.

Price & Availability TBD

Salmon Fillet

*Served with a honey soy glaze and wild rice pilaf
and zucchini/yellow squash*

\$31.50

Stuffed Chicken Breast

*Chicken Breast filled with an Apple Cranberry
Stuffing and topped with a creamy mushroom
sauce. Served with herb & garlic roasted potato.*

\$31.00

Smothered Steak

*Tender sirloin steak in a flavored
mushroom sauce.*

Served with baked potato.

Market Price

Sicilian Chicken

*Chicken breast topped with ham and 3 cheese
sauce. Served with baked potato..*

\$31.00

Grilled Tri-Tip

*Served with a Pomegranate Balsamic Reduction
and red mashed potatoes, and tender green
beans.*

.\$33.00

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 40 Guest Minimum*

DINNER MENU CONT.

*Dinner Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

Herb Encrusted Breaded Cod

*Topped with a light lemon Vidalia onion sauce.
Served with Orzo Rice Pilaf, and chef's vegetable*

\$37.00

Roasted Turkey

*Oven Roasted Hand Carved Turkey, Stuffing &
Cranberry Sauce Served with Homemade
Mash Potatoes & Turkey Gravy*

\$35.00

Fillet Mignon

Market Price

Mandarin Orange Chicken

*Chicken breast with a sweet and sour mandarin
orange sauce. Served with jasmine rice and a stir
fry vegetable medley.*

\$35.00

Beef Tenderloin

With Pomegranate Balsamic Glaze

Market Price

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 40 Guest Minimum*

Theme Buffet Menu

Theme Buffet Selections Are Served Buffet Style with Dessert and Punch, Coffee & Decaf.

Mexican Fiesta

*Cheese Enchiladas, Shredded Beef Burritos, Shredded Chicken & beef Tacos, Mexican rice, refried beans,
Served with tossed salad , chips & salsa*

\$35.00

Hawaiian Luau

Hawaiian Chicken, Kailua port, tropical rice, stir fry vegetable, fresh cut fruit, house green salad, rolls & Butter

\$33.50

A Taste of Italy

Pasta Bar: Our most popular choice! Includes the following gourmet pastas Ritoni, Linguini, & Bow-tie . Our homemade Alfredo Sauce, Marinara Sauce and creamy oven roasted Bell Pepper Sauce. A variety vegetable and meat topping. Chefs vegetable and a variety of Italian Rolls & Butter:

50 Person Minimum for Taste Of Italy

\$36.00

Oriental Rice Bowl Bar

Choice of white , brown, and sticky rice, The following sauces: teriyaki , sweet & sour, and soy sauce . The following meats: shrimp, crab, beef, & chicken. The following vegetables: green onions, carrots , broccoli, celery, snow peas, bamboo shoots, water chest nuts, zucchini & yellow squash. Oriental green salad, with rolls & butter:

50 Person Minimum for Oriental Rice Bowl

\$36.00

All prices are subject to service charge and tax.

All Luncheon Selections Are A 40 Guest Minimum

Theme Buffet Menu cont.

***Theme Buffet Selections Are Served Buffet Style with Dessert and
Punch, Coffee & Decaf.***

Western Round Up BBQ

Make four selections from our different side dishes. Served with rolls & butter.

Ribs: Beef or Pork..... Market Price

BBQ Chicken..... \$31.00

Steak..... Market Price

BBQ Hamburgers & Hot Dogs..... \$29.00

Gourmet Hamburger Bar..... \$29.00

Served with sautéed mushrooms, peppers onions & guacamole.

Western BBQ Sides:

***Baked Beans
Baked Potato
Herb & Garlic Potatoes
Potato Salad
Italian Pasta Salad
Rice Pilaf
Mashed Potatoes
Italian Pasta Salad***

***Corn on the Cob (in Season)
Corn with Peppers
Tossed Salad
Caesar Salad
Tropical Fruit Salad
Cole Slaw
Watermelon(in season)
Macaroni Salad***

All prices are subject to service charge and tax.

All Luncheon Selections Are A 40 Guest Minimum

SPECIALTY ITEMS

Assorted Danish *\$3.00 Each*

Muffins (Blueberry, Bran, Banana, or Apple Cinnamon) *\$3.00 Each*

Bagel *\$3.00 Each*

Assorted Gourmet Cookies *\$1.85 Each*

Choices : Sugar, Chocolate Chip, Peanut Butter , Oatmeal, Pumpkin, Snicker Doodle, German.

Large Brownies *\$3.00 Each*

Choices: Mint, German Chocolate, Fudge, Cream Cheese, Oreo, Nut.

Éclairs *\$3.50 Each*

Cream Puffs *\$3.50 Each*

Assorted Doughnuts *\$2.50 Each*

Nut Bread (2 PP) *\$2.00.85er Person*

Choices: Banana, Cranberry, Blue Berry, Apple Cinnamon, Lemon Poppy Seed

Cinnamon Rolls *\$3.00 Each*

Cheese Cake *\$4.00Each*

Choices : Plain, Chocolate, Lemon, Raspberry.

Fruit Tart *\$4.00 Each*

All Specialty Item Selections are for a 35 -guest minimum.

All Prices are subject to tax and service charge

BEVERAGES

Coffee – Regular or Decaffeinated *\$8.80 Per Pot*

Coffee – Regular or Decaffeinated *\$44.00 Per Urn*

Chilled Fruit Juice *\$8.80 Per Pitcher*

Soft Drink *\$1.75 Per Can*

Iced Tea *\$6.16 Per Pitcher*

Hot Tea *\$1.50 Per Bag*

Hot Chocolate *\$1.50 Per Bag*

Punch, Lemonade, Raspberry Lemonade *\$ 11.00 Per Gallon*

All Specialty Item Selections are for a 35 guest minimum.

All Prices are subject to tax and service charge

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HORS D'OEUVRES RECEPTION

35 person minimum

\$18.00 Per Person plus service charge & tax

Choose TWO of our Hot Hors D'oeuvre Presentations:

Chicken Wings of Fire (3 PP)

Chicken Drummets with BBQ Glaze (2 PP)

Pork, Chicken, or Vegetable Egg Rolls with Dipping Sauce (3 PP)

Cheese and Pico Quesadilla (1 PP)

Swedish or BBQ Meatballs (4 PP)

Cocktail Sausages in BBQ Sauce (3 PP)

And

Choose THREE of our Cold Hors D'oeuvre Presentations:

Domestic Cheese and Crackers (6 oz. PP)

Fresh Fruit Presentation with Yogurt Dip (6 oz. PP)

Gourmet Vegetable Presentation (6 oz. PP)

Assorted Chips and Dips (6 oz. PP)

Tortilla Chips with Salsa and Guacamole (6 oz. PP)

Assorted Fresh Baked Cookies (1PP)(Jumbo)

*Also Includes Choice of Fruit Punch, lemonade or Raspberry Lemonade.
(20 oz. PP)*



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Dessert Social

\$7.00 Per Person

35 Guest Minimum

Price is Subject To Tax & Service Charge

Choose Three

Brownies

(Black Out, Peanut Butter, Salted Carmel)

Éclairs

Cream Puffs

Fruit Tart

Scothie Bars

Pie

(Apple, French Apple, Blueberry, Cherry, Peach, Pumpkin, Key Lime, Pecan, French Slik, Banana Cream, Lemon Cream, Lemon Meringue, Coconut Cream)

Specialty Cup Cakes

(S'mores, Raspberry, Chocolate, Lemon, Blueberry, Orange Dream Sicle, Red Velvet Salted Carmel)

Cookies

(Ice Sugar, Macadamia Nut, Chocolate Chip, Oat Meal Raisin, Pumpkin Chocolate Chip, Snicker Doodle, Cannoli,)

Choose One

Beverage: *Fruit Punch, Lemonade, Raspberry Lemonade, Coffee, Ice Tea, Soft Drink.*



HORS D'OEUVRES

*Each selection is priced per person with a 35 -person minimum
A combination of any of these will complete your hors d'oeuvres reception*

Mozzarella Cheese Sticks (2PP)

\$2.90

Cheese and Pico Quesadilla (1PP)

\$3.17

Domestic Cheese and Crackers (6 oz. PP)

\$3.45

Fresh Fruit Presentation with Yogurt Dip (6oz. PP)

\$2.75

Tortilla Chips with Salsa and Guacamole (6 oz PP)

\$2.40

Chicken Wings with BBQ Glaze (2 PP)

\$3.75

Egg Rolls with Dipping Sauce (3 PP)

\$3.75

Gourmet Chilled Vegetable Presentation 6 oz. PP)

\$2.90

Chicken Wings of Fire (3 PP)

\$3.75

Baked Potato Skins (2 PP)

\$3.25

Chicken Strips (2 PP)

\$3.75

All Prices are Subject to Tax and Service Charge

BEVERAGE & MIXER SERVICE
(25 PERSON MINIMUM)

Includes: Glasses, Stirs, Condiments

Mixers Include: Orange Juice, Tomato Juice, Grapefruit Juice, Collins Mix, Tonic and Assorted Sodas

<i>One Hour Hospitality.....</i>	<i>\$4.52 per person</i>
<i>Two Hour Hospitality.....</i>	<i>\$5.79 per person</i>
<i>Three Hour Hospitality.....</i>	<i>\$6.72 per person</i>
<i>Four Hour Hospitality.....</i>	<i>\$6.55 per person</i>
<i>Five Hour Hospitality.....</i>	<i>\$9.26 per person</i>

All Selections are a 35 Guest Minimum
All Prices are Subject to Tax and Service Charge

DESSERT SELECTIONS

Apple or Peach Crisp w/whipped Cream

Sherbet Ice Cream

Carrot Cake

Lemon Cake

Pumpkin Crumble (seasonal Sept.-Dec.)

Pound cake w/berries & cream (add 1.00 pp)

Pie: Apple, Peach, Berry

Assorted Gourmet Cookies

Chocolate Cake

Vanilla Ice Cream w/ Cookie

Lemon Bars

*All dinner meals come with dessert
\$3.75 additional for dessert with lunch meal*

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