



Alta Lodge

WEDDING DINING SERVICES



In the Wasatch National Forest

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WEDDING DINING AT ALTA LODGE

Alta Lodge offers full-service catering for your wedding or special event with stunning views from both indoor and outdoor group spaces. Meals are prepared using quality, fresh, and often local ingredients - direct from the kitchen to your table. From small to large events, we offer the highest standards of cuisine and personal service.

MENU SELECTION

- It is our policy that all food (with the exception of wedding cakes) and beverages are supplied by Alta Lodge.
- Our Wedding Coordinator will be happy to assist you with your menu selections and meal scheduling.
- An additional entrée option can be added to your menu for a 30% surcharge per person, based on the highest priced entrée and entire group count.
- We request dining and beverage menu selections be finalized five (5) weeks prior to your event. Any food/beverage decisions not made two (2) weeks prior to your event will be 'House' choice.
- Due to health and alcohol regulations, no leftover food (with the exception of wedding cake) or beverages from group dining events may be taken from the premises.

MEAL COUNTS AND GUARANTEES

- The minimum for group dining is 10 guests. Listed entrée minimums are required, where noted.
- The final minimum count for your event must be finalized two (2) weeks prior to the event.
- Entrée specific final counts are required for plated dinners. If itemized counts are not supplied, the meal will be priced at the higher of the two selected entrées.
- We will be prepared to serve 5% more than the confirmed final count at the applicable price per person.
- The group dining charges will be based on the actual number of meals served, or final minimum count, whichever is greater.

SPECIAL DIETARY MEALS

- With advance notice, we can accommodate special dietary needs. Additional charges may apply.
- Please talk to your Wedding Coordinator about any serious allergies or dietary restraints that will affect your menu options.
- Guests with food allergies must notify server during meal service.
- Our facility is not certified nut, gluten, or dairy free. Trace contamination is possible.

PRICING

- Prices are per person.
- A 20% service charge will be added to all group dining prices. Food and service charge are subject to applicable sales tax.

BEVERAGE SERVICE

- Please refer to our Wedding Beverage Service packet for beverage pricing and service options.

RENTALS AND LINENS

- Tables, chairs, white linens, and place setting will be provided based on current Alta Lodge inventory. Any additional or specialty tables, chairs, linens, or table settings/décor must be arranged in advance with our on-site Wedding Coordinator. Please inquire for rates and recommendations.

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DAY WEDDING BUFFETS

Select one option for your group. Priced per person.

BREAKFAST BUFFETS

American Hot Breakfast Buffet

Scrambled Eggs
Lodge Breakfast Potatoes
Multigrain Pancakes or French Toast
Daily's Double Smoked Bacon
Assorted Fresh-baked Pastries
Yogurt, Fresh Cut Fruit
Alta Lodge Granola
\$15

Brunch

Breakfast Strata
Scrambled Eggs
Lodge Breakfast Potatoes
Bagels with Cream Cheese and Smoked Salmon
Spinach Salad
Multigrain Pancakes or French Toast
Daily's Double Smoked Bacon
Fresh-baked Pastries
Yogurt, Fresh Cut Fruit
Alta Lodge Granola
\$25

LUNCHEON BUFFETS

Super Salad Buffet ^{Veg, V, G}

Kale, Spinach, and Romaine Lettuce,
Roasted Yellow Tomatoes, Avocado, Toasted Pepitas, Sundried Cranberries,
Quinoa, and Feta Cheese with Lemon-Thyme Vinaigrette
Grilled Lemon-Thyme Chicken
Tomato Basil Soup
Fruit Salad
\$20

Herb Roasted Chicken and Ravioli Buffet

Herb Roasted Chicken Breast with Blackberry-Sage Sauce
Spinach and Artichoke Ravioli with Pomodoro Sauce
Mixed Greens Salad, Spinach Salad,
Caprese Salad, and Fruit Salad
Asparagus, Baked Potatoes
Fresh-baked Bread
\$28

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APPETIZERS

Priced per person. Appetizers should not be considered as a meal replacement.
One platter and two trays are recommended for a 'cocktail hour.'

STATIONARY APPETIZER PLATTERS

Large fixed platters. Sized at final head count.

Hummus ^(Veg, V, G)

with Toasted Pita Wedges

\$3

Guacamole & Fresh Salsa ^(Veg, V, G)

with Blue Corn Tortilla Chips

\$5

Imported & Domestic Cheese Platter ^(Veg, G)

served with assorted Crackers

\$5

Antipasto Platter ^(Veg, G)

Italian Salamis, Provolone Cheese, Pepperoncini,
and Kalamata Olives

\$5

Fresh Vegetable Platter ^(Veg, V, G)

served with choice of Curry or Ranch Dip

\$3

Fresh Fruit Bowl ^(Veg, G)

assorted cut Fresh Fruit

\$5

Smoked Salmon ^(G)

Premium Smoked Salmon with Mini Bagels or Cocktail
Rye, Cream Cheese, Red Onions, and Capers

\$7

Mini Sandwich Platter

Petit Whole Grain Rolls with Roasted Turkey, Swiss
or Cheddar Cheese, Lettuce, Tomato, and Avocado

\$7

SERVER PASSED APPETIZER TRAYS

Pricing includes 1.5 pieces per person.
Sized at a minimum of half the final group count.

Roasted Tomato and Garlic Crostini ^(Veg)

with Basil Pesto and Parmesan Cheese

\$3

Grilled Tenderloin Skewers

Teriyaki Marinated Beef

\$6

Spinach and Artichoke ^(Veg)

in Petite Bouchée Pastry Cups

\$3.50

Spanikopita ^(Veg)

Spinach and Feta in Flaky Phyllo Pastry

\$3.50

Asian Crostini ^(G)

Ahi Tuna on a Rice Cracker

with Pickled Ginger and Sambal Mayonnaise

\$7

Fried Mini Spring Rolls ^(Veg)

with Hoisin Dipping Sauce

\$4

Agedashi Tofu ^(Veg, V, G)

Crispy Japanese Style Tofu served in Lettuce Cups
with Hoisin Dipping Sauce

\$3.50

Mushrooms Duxelles ^(Veg)

in Petite Bouchée Pastry Cups

\$3.50

Pork Pot Stickers

with Hoisin Dipping Sauce

\$4

Potato Pancakes ^(Veg)

served with Apple Chutney

\$3.50

Jumbo Shrimp ^(G)

with Cocktail Sauce and Lemon

\$7.50

Crab Cakes

with Cilantro-Lime Sauce

\$8.50

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WEDDING BUFFET DINNERS

Buffet dinners include two paired entrées, assorted salads, and sides.
Select one buffet option for your group. 80-person minimum. Priced per person.

Prime Rib and Salmon Buffet

Chef-carved Roast Prime Rib
Lemon-Thyme Grilled Salmon
Mixed Greens Salad, Caprese Salad,
Israeli Couscous Salad, Fruit Salad,
Asparagus, Fingerling Potatoes,
Fresh-baked Bread
\$38

Grilled Steak and Salmon Buffet

Grilled Flat Iron Steak with Chimichurri Sauce
Lemon-Thyme Grilled Salmon
Arugula Salad, Caprese Salad,
Israeli Couscous Salad, Fruit Salad,
Asparagus, Fingerling Potatoes,
Fresh-baked Bread
\$38

Chicken and Salmon Buffet

Herb Roasted Chicken with Blackberry-Sage Sauce
Grilled Salmon with Ponzu Sauce
Mixed Greens Salad, Arugula Salad,
Israeli Couscous Salad, Fruit Salad,
Asparagus, Fingerling Potatoes,
Fresh-baked Bread
\$34

Petit Tenderloin and Herb Roasted Chicken Buffet

Petit Tenderloin of Beef with Caramelized Shallot Demi
Herb Roasted Chicken with Blackberry-Sage Sauce
Mixed Greens Salad, Caprese Salad,
Israeli Couscous Salad, Fruit Salad,
Asparagus, Fingerling Potatoes,
Fresh-baked Bread
\$34

Ravioli Buffet ^{Veg}

Spinach and Artichoke Ravioli with Pomodoro Sauce
Mixed Greens Salad, Arugula Salad,
Caprese Salad, Fruit Salad,
Asparagus, Fingerling Potatoes,
Fresh-baked Bread
with
Herb Roasted Chicken with Blackberry-Sage Sauce \$28
or Portobello Bourguignon ^{Veg} \$26

Portobello Bourguignon and Vegan Lasagna Buffet ^{Veg, G}

Portobello Bourguignon
Zucchini Lasagna
Mixed Greens Salad, Spinach Salad,
Quinoa Salad, Fruit Salad,
Sugar Snap Peas, Jasmine Rice
\$32

REHEARSAL DINNER BUFFETS

Choose one option for your group. 40-person minimum. Priced per person.

Mountain Barbecue

Baby Back Ribs
Grilled Chicken
Fruit Salad, Mixed Greens Salad, Cole Slaw
Baked Beans, Baked Potatoes
Seasonal Vegetable
Fresh-baked Bread
\$30

Burrito Bar

Grilled Cilantro-Lime Chicken, Mexican-Spiced Fish,
Carne Asada, or Chili Rellenos
with
Mixed Greens Salad, Fruit Salad
Flour and Corn Tortillas,
Spanish Rice, Fajita Vegetables, Pinto Beans
Salsa, Sour Cream, Guacamole, Cheese and Tortilla Chips
Choice of 3 protein options for \$26
or all 4 protein options for \$28

Add Balsamic Roasted Portobello Mushrooms ^(Veg, G) to any buffet for \$2 per person, based on final head count.

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PLATED DINNERS

Select two entrées. 100-person maximum. Priced per person.
Entrée specific final counts are required with final head count.
For groups smaller than 20 persons, only * selections are available.

Plated dinners include mixed green salad starter, Chef's choice of accompanying side dish,
seasonal fresh vegetable, and freshly baked bread.

MEAT

Roast Prime Rib of Bison ^(G)
Free-Range Bison with Blackberry-Sage Sauce
\$50

Grilled Flat Iron Steak
with Chimichurri Sauce
\$30

Rack of Lamb ^(G w/o sauce)
with Red Currant Demi
\$38

Pan Seared Venison ^(G)
with Madeira Green Peppercorn Sauce
\$38

Roast Prime Rib of Beef ^(G)
with Béarnaise Sauce
\$34

***Petit Tenderloin of Beef** ^(G)
with Caramelized Shallot Demi
\$34

***Chili-Rubbed Roast Pork Tenderloin** ^(G)
with Apricot Gochujang Glaze
\$30

Duroc Pork Shank
braised in Uinta Brewing's BaBa Black Lager
served with Mashed Potatoes
\$30

***Herb Roasted Chicken Breast** ^(G)
with Blackberry-Sage Sauce
\$26

SEAFOOD

Baja White Shrimp ^(G w/o corn pudding)
with Shiitake-Tomatillo Sauce and Corn Pudding
\$34

Seared Scallops ^(G)
in a Tomato-Fennel Sauce or Thai Coconut Curry
\$38

FISH

Sesame-Crusted Seared Ahi Tuna ^(G)
with Honey-Soy Sauce
\$40

House Smoked Salmon ^(G)
with an Apple Cider Syrup
\$38

Miso Sake Sable Fish ^(G)
Pan-Seared with Miso-Sake Glaze
\$40

Pistachio Crusted Mahi-Mahi ^(G)
with Ginger-Orange Sauce
\$32

Rocky Mountain Trout ^(G)
with Apple Cider Syrup
\$32

***Grilled Filet of Salmon** ^(G)
with Ponzu Sauce
\$30

PASTA AND VEGETARIAN

***Spinach and Artichoke Ravioli** ^(Veg)
topped with Pomodoro Sauce
\$24

***Baked Stuffed Peppers** ^(Veg, ♯, G)
Fire-Roasted Vegetables, Black Beans, Quinoa,
Herbed Cheese, and Pine Nut Mole
\$24

***Polenta Pomodoro** ^(Veg, ♯, G)
with Roasted Vegetables
\$24

***Gnocchi** ^(Veg)
with Arugula and Walnut Pesto
\$24

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DESSERTS

Desserts are made fresh at Alta Lodge.

PLATED DESSERTS

Choose one for your group. Priced per person.

Apple and Brie Galette

Free-form Tart with Granny Smith Apples and Brie Cheese
drizzled with Crème Fraîche
\$6

Chocolate Zabaglione Trifle

Layers of Chocolate Sponge Cake
and Chocolate Zabaglione
(a light Italian Custard flavored with Marsala Wine)
topped with Shaved Chocolate
\$7

Crème Brûlée ^(G)

Vanilla Custard with a Burnt Sugar Crust
\$6

Tiramisu

Ladyfingers soaked in Espresso, layered with Marsala
flavored Mascarpone Custard
topped with chopped Bittersweet Chocolate
\$7

Mixed Berry Crisp

Seasonal Berries lightly sweetened and baked
in Brown Sugar and Oat Crust
\$5

Brownies ^(G)

Flourless Brownies with Walnuts
\$3

Mixed Berry Bars

Sweet Berry Filling with a Crisp Crumbled Topping
\$3

Almond Cake

made with rich Marzipan
served with a Berry and Port Wine Compote
\$5

Chocolate Decadence Cake ^(G)

Flourless Chocolate Cake
with Raspberry Coulis and Crème Anglaise
\$6

Carrot Cake

Classic Carrot Cake
with Walnuts and Cream Cheese Frosting
\$5

Seasonal Fruit Upside-Down Cake

Fresh Fruit, Berries and Vanilla Cake
baked into a Caramelized Topping
served with Crème Fraîche
\$5

Häagen-Dazs Ice Cream or Sorbet ^(V, G)

Selection varies
served in a bowl with two scoops
\$3

Assorted Cookies

Peanut Butter, Oatmeal Raisin, Chocolate Chip,
and Ginger Snaps
\$3.50

Brownies and Cookies

\$4

Mixed Berry Bars and Cookies

\$4

DESSERT BUFFET

Choose a variety of sweet selections to be served as a dessert buffet.
Please inquire for options, quantities and pricing.

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