



WEDDING  
DINING  
SERVICES

*In the Wasatch National Forest*  
Alta Lodge - P.O. Box 8040, 10230 East State Hwy 210 - Alta, Utah 84092-8040  
801-742-3500 • [altalodge.com](http://altalodge.com)



## 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 grand events, we offer the highest standards of cuisine and personal service.

### MENU SELECTION

- It is our policy that Alta Lodge provides all food (except wedding cakes) and beverages.
- Our Wedding Coordinator will be happy to assist you with your menu selections and meal schedule.
- 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 before 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 (except wedding cake) or beverages from group dining events may be taken from the premises.

### MEAL COUNTS AND GUARANTEES

- The minimum count and charge for group dining are 10 guests. Listed entrée minimums are required, where noted.
- The final minimum count for your event must be finalized two (2) weeks before 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 food allergies or dietary restraints that will affect your menu options.
- Guests with food allergies must notify their 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 settings will be provided based on the 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  
\$18

#### 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 <sup>Veg, V, G</sup>

Kale, Spinach, and Romaine Lettuce,  
Grilled Chicken, Quinoa, Oven Roasted Tomatoes, Avocado, Toasted Pepitas,  
Sundried Cranberries, Feta Cheese, and Lemon-Thyme Vinaigrette  
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, Caprese Salad,  
Israeli Couscous 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 hosted platters for cocktail hour. Sized at final head count.

#### Hummus <sup>(Veg, V, G)</sup>

served with Toasted Pita Wedges \$3  
with added Fresh-cut Carrots and Celery Sticks \$6

#### Guacamole & Fresh Salsa <sup>(Veg, V, G)</sup>

with Blue Corn Tortilla Chips  
\$5

#### Italian Salami and Local Beehive Cheese Platter <sup>(Veg, G)</sup>

served with assorted Crackers, Pepperoncini,  
and Kalamata Olives  
\$6

#### Fresh Vegetable Platter <sup>(Veg, V, G)</sup>

served with choice of Curry or Ranch Dip  
\$3

#### Fresh Fruit Bowl <sup>(Veg, G)</sup>

assorted cut Fresh Fruit  
\$5

#### Smoked Salmon <sup>(G)</sup>

Premium Smoked Salmon with Mini Bagels,  
Cream Cheese, Red Onions, and Capers  
\$7

#### Mini Sandwich Platter

Petit Whole Grain Rolls with Roasted Turkey, Swiss  
or Cheddar Cheese, 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 <sup>(Veg)</sup>

with Basil Pesto and Parmesan Cheese  
\$3

#### Grilled Tenderloin Skewers

Teriyaki Marinated Beef  
\$6

#### Spinach and Artichoke <sup>(Veg)</sup>

in Petite Bouchée Pastry Cups  
\$3.50

#### Fried Mini Spring Rolls <sup>(Veg)</sup>

with Hoisin Dipping Sauce  
\$4

#### Pork Pot Stickers

with Hoisin Dipping Sauce  
\$4

#### Mushrooms Duxelles <sup>(Veg)</sup>

in Petite Bouchée Pastry Cups  
\$3.50

#### Agedashi Tofu <sup>(Veg, V, G)</sup>

Crispy Japanese Style Tofu served in Lettuce Cups  
with Hoisin Dipping Sauce  
\$3.50

#### Asian Crostini <sup>(G)</sup>

Ahi Tuna on a Rice Cracker  
with Pickled Ginger and Sambal Mayonnaise  
\$7

#### Potato Pancakes <sup>(Veg)</sup>

served with Apple Chutney  
\$3.50

#### Jumbo Shrimp <sup>(G)</sup>

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  
\$42

### Chicken and Salmon Buffet

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

### Ravioli Buffet <sup>Veg</sup>

Spinach and Artichoke Ravioli with Pomodoro Sauce  
Mixed Greens Salad, Caprese Salad,  
Israeli Couscous Salad, Fruit Salad,  
Asparagus, Fingerling Potatoes,  
Fresh-baked Bread  
with  
Herb Roasted Chicken with Blackberry-Sage Sauce \$28  
or Portobello Bourguignon <sup>Veg</sup> \$26

### Grilled Steak and Salmon Buffet

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

### Petit Tenderloin and Herb Roasted Chicken Buffet

Petite 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

### Roasted Portobello and Tofu and Cauliflower 'Fried Rice' Buffet <sup>Veg, V</sup>

Roasted Portobello  
Tofu and Cauliflower 'Fried Rice'  
Mixed Greens Salad, Thai Rice Noodle 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, Carne Asada,  
Mexican-Spiced Fish, or Chili Rellenos  
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 <sup>(Veg, V, G, D)</sup> to any buffet for \$2 per person, based on final headcount.

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## PLATED DINNERS

Select two entrées. 100-person maximum. Priced per person.  
Entrée specific final counts required with the final headcount.  
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 <sup>(G)</sup>

Free-Range Bison with Blackberry-Sage Sauce  
\$50

#### Rack of Lamb <sup>(G w/o sauce)</sup>

with Red Currant Demi  
\$38

#### Pan-Seared Venison <sup>(G)</sup>

with Madeira Green Peppercorn Sauce  
\$38

#### Roast Prime Rib of Beef <sup>(G)</sup>

with Béarnaise Sauce  
\$36

#### \*Grilled Flat Iron Steak

with Chimichurri Sauce  
\$30

#### \*Chili-Rubbed Roast Pork Tenderloin <sup>(G)</sup>

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 <sup>(G)</sup>

with Blackberry-Sage Sauce  
\$26

### SEAFOOD

#### Baja White Shrimp <sup>(G w/o corn pudding)</sup>

with Shiitake-Tomatillo Sauce and Corn Pudding  
\$34

#### Seared Scallops <sup>(G)</sup>

in a Tomato-Fennel Sauce or Thai Coconut Curry  
\$38

### FISH

#### Za'atar Ahi Tuna <sup>(G)</sup>

Za'atar Spice Crusted Ahi served on bed of Vermicelli Rice  
Noodles and Mixed Greens with Nuoc Cham Chili-Lime  
Vinaigrette  
\$40

#### House Smoked Salmon <sup>(G)</sup>

with an Apple Cider Syrup  
\$38

#### Miso Sake Sable Fish <sup>(G)</sup>

Pan-Seared with Miso-Sake Glaze  
\$40

#### Pistachio Crusted Mahi-Mahi <sup>(G)</sup>

with Ginger-Orange Sauce  
\$32

#### Rocky Mountain Trout <sup>(G)</sup>

with Apple Cider Syrup  
\$32

#### \*Grilled Filet of Salmon <sup>(G)</sup>

with Ponzu Sauce  
\$30

### PASTA AND VEGETARIAN

#### \*Spinach and Artichoke Ravioli <sup>(Veg)</sup>

topped with Pomodoro Sauce, Sautéed Spinach,  
and Crisp Fried Artichoke Hearts  
\$24

#### \*Baked Stuffed Peppers <sup>(Veg, V, G)</sup>

Vegetables, Quinoa, and Pepper Jack Cheese,  
topped with House Ranchero Sauce  
\$24

#### \*Polenta Pomodoro <sup>(Veg, V, G)</sup>

with Roasted Vegetables and Pomodoro Sauce  
\$24

#### \*Cavatappi <sup>(Veg)</sup>

with Lodge Pesto and Roasted Grape Tomatoes  
\$25

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## PLATED DESSERTS

Desserts are made fresh at Alta Lodge.  
Choose one offering 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

### Crème Brûlée <sup>(G)</sup>

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

Lightly sweetened Seasonal Berries  
Baked in Brown Sugar and Oat Crust  
\$5  
served with Vanilla Ice Cream or Fruit Sorbet \$8

### Brownies <sup>(G)</sup>

Flourless Brownies with Walnuts  
\$3

### Häagen-Dazs Ice Cream or Fruit Sorbet <sup>(V, G)</sup>

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

### Almond Cake

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

### Chocolate Decadence Cake <sup>(G)</sup>

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

### Mixed Berry Bars

Sweet Berry Filling with a Crisp Crumble Topping  
\$3

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## DESSERT BUFFET

Sweet selections served buffet style.  
Priced per person for entire guest count.

### Assorted Cookies and Bars

Peanut Butter, Oatmeal Raisin, Chocolate Chip, and Ginger Snap Cookies

\$3.50

Assorted Cookies with Brownies or Mixed Berry Bars

\$4.50

### Assorted Cakes

Chocolate Decadence Cake, Almond Cake, Carrot Cake, Seasonal Fruit Upside-Down Cake

Choose two \$9

Choose three \$12

### Assorted Desserts

Cannolis, Chocolate-dipped Strawberries, Coconut Macaroons,  
Lemon Bars, Key Lime Pie Squares, Bite-sized Carrot Cake

Choose two \$7

Choose three \$9

### Custom Dessert Buffet

**Cakes** Chocolate Decadence Cake, Almond Cake, Carrot Cake, Seasonal Fruit Upside-Down Cake

**Spooned Desserts** Tiramisu, Mixed Berry Crisp, Crème Brûlée

**Bars** Brownies, Mixed Berry Bars, Lemon Bars, Key Lime Pie Squares

**Cookies** Assorted Cookie Tray, Coconut Macaroons

**Pastry** Apple and Brie Galette, Cannolis

**Fruit** Chocolate-dipped Strawberries, Fresh Cut Fruit

**Ice Cream** Häagen-Dazs Ice Cream and Sorbet

Choose two \$9

Choose three \$12

Choose four \$15

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## LATE NIGHT SNACKS

Priced per person.

### Mini Banh Mi Sandwiches

Five-spice Chicken or Lemongrass Tofu,  
House-baked Ciabatta, Sambal Mayo,  
Pickled carrot, Radish, Jalapeño, Cilantro  
\$8

### Buffalo Chicken Dip

Served Warm with Tortilla Chips  
\$5

### Guacamole & Fresh Salsa

with Blue Corn Tortilla Chips  
\$5

### Hummus Platter

Toasted Pita Wedges,  
Fresh Vegetables, and Ranch Dip  
\$6

### Mini Sandwich Platter

Petit Whole Grain Rolls with Roasted Turkey,  
Swiss or Cheddar Cheese, and Avocado  
\$7

### Spinach Artichoke Dip

Served Warm with Baguette Rounds  
\$5

### Roasted Tomato and Garlic Crostini

With Basil Pesto and Parmesan Cheese  
\$3

### Assorted Cookie Platter

Peanut Butter, Oatmeal Raisin, Chocolate Chip,  
and Ginger Snap Cookies  
\$3.50  
with Brownies or Mixed Berry Bars  
\$4.50

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