



Alta Lodge

**GROUP EVENT
DINING
SERVICES**

In the Wasatch National Forest

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GROUP DINING AT ALTA LODGE

Alta Lodge offers full-service catering for your meetings and events 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 groups to large events, we offer the highest standards of cuisine and personal service.

MENU SELECTION

- It is our policy that Alta Lodge provides all event food and beverage service.
- Our Event 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 two (2) weeks prior to your event.
- Due to health and alcohol regulations, no leftover food or beverages from group dining events may be taken from the premises.

MEAL COUNTS AND GUARANTEES

- The minimum for standard group dining is 10 guests. Listed entrée minimums are required, where noted.
- The final minimum count for group dining must be finalized two (2) weeks prior to the event, in conjunction with the finalized menu.
- 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 Event 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 are subject to applicable state and local sales tax. Pricing and selection are subject to change.
- Children's meals (ages 12 and under) are available as either half-size plated entrees or by ordering in advance from our kid's menu. For a buffet dinner, children may eat off the buffet for half-price.

BEVERAGE SERVICE

- Group dining includes non-alcoholic beverages in conjunction with meal service.
- Alcoholic beverages during meal service may be ordered at Alta Lodge restaurant pricing.



BREAKFAST AND MORNING BREAK

All breakfasts include freshly brewed locally roasted Coffee, assorted Teas, and Juices.
Add Fresh Cut Fruit to Continental breakfast or break for an additional \$2/person.

Select one option for your group.

Morning Break

Freshly brewed Coffee, assorted Teas, Hot Chocolate, and Juices

Assorted Fresh-baked Goods

Fresh Whole Fruit

\$14

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

\$24

AFTERNOON BREAK

Afternoon Sweet or Savory Break (choose one)

Freshly brewed Coffee, assorted Teas, Hot Chocolate, Iced Tea, Lemonade, and Soft Drinks

Sweet

Assorted Cookie Tray

Fresh Whole Fruit

\$14

Savory

Hummus with Toasted Pita Wedges or Chips and Salsa

Fresh Whole Fruit

\$14



PLATED LUNCH

Select one option for your group. Priced per person.

Mountain Hamburgers

Mixed Greens Salad with House-made Dressing
Hamburger, Cheeseburger or Vegetarian Burger,^(Veg)
served on House-made Brioche Bun
with Lettuce, Tomato, and Onion,
side of French Fries and a Pickle
\$18

Alta Specialty Sandwiches

Mixed Greens Salad with House-made Dressing
Turkey, Avocado, and Swiss Cheese
or
Portobello, Avocado, and Swiss cheese^(Veg)
on Fresh-Baked Focaccia Bread
with Lettuce, Tomato, and Onion,
served with a side of Sweet Potato Fries and a Pickle
\$18

Vietnamese Bahn Mi Sandwiches

Mixed Greens Salad with House-made Dressing
Five-Spice Chicken or Lemongrass Tofu^(Veg)
served on House-made Ciabatta Bread
with Sambal Mayonnaise, Pickled Carrot, Radish,
Jalapeno, and Cilantro
side of French Fries and a Pickle
\$18

Super Salad

Kale, Spinach, and Romaine Lettuce,
Roasted Tomatoes, Avocado, Toasted Pepitas,
Sundried Cranberries, Quinoa, Feta Cheese,
and Lemon-Thyme Vinaigrette
Fresh baked bread
\$20
\$22 add grilled chicken

Thai Chicken or Tofu Bowl

Grilled Chicken^(G) or Tofu^(Veg, V, G)
with Sautéed Julienned Carrots and Peppers,
on a bed of Jasmine Rice and Fresh Greens,
topped with Peanut Sauce, Fresh Basil, and Mint
\$22

Beef or Tofu Stir-Fry

Mixed Greens Salad with House-made Dressing
Steak^(G) or Lemongrass Tofu^(Veg, V, G)
with Stir-Fried Vegetables and a Ginger-Garlic Sauce,
served on a bed of Jasmine rice
\$22

LUNCH ON-THE-GO

Priced per person.

Alta Lodge Hiker's Sack Lunch

Choice of a Turkey or Veggie Sandwich^(Veg)
with Fresh Whole Fruit, Premium Chips,
House Baked Good, and Beverage
\$18

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LUNCH BUFFETS

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

Super Salad Buffet ^{Veg, V, G}

Kale, Spinach, and Romaine Lettuce,
Grilled Chicken, Quinoa, Oven Roasted Tomatoes, Avocado,
Toasted Pepitas, Sundried Cranberries, Feta Cheese,
and Lemon-Thyme Vinaigrette

Fresh baked bread

\$26

Ravioli Buffet

Spinach and Artichoke Ravioli with Pomodoro Sauce

Mixed Greens Salad

Garlic Bread

\$26

Alta Specialty Sandwich Buffet

Half Sandwiches of Turkey, Avocado, and Swiss Cheese
and Portobello, Avocado, and Swiss Cheese

Mixed Greens Salad

Potato Chips

\$24

Burrito Bar

Grilled Cilantro-Lime Chicken

Chile Rellenos

Flour and Corn Tortillas

Fajita Vegetables, Spanish Rice and Pinto Beans

Salsa, Sour Cream and Cheese

Mixed Greens Salad

Tortilla Chips

\$30

Add, Mexican-Spiced Fish, or Carne Asada

\$4 per person each, additional protein

Stir-Fry Buffet

Steak and Lemongrass Tofu ^(Veg, V, G)

Ginger-Garlic Sauce

Stir-Fried Vegetables and Jasmine Rice

Mixed Greens Salad

\$30

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APPETIZERS

Appetizers should not be considered as meal replacement.
Three appetizer pieces per guest are recommended for a 'cocktail hour.'
Our most popular option is one platter and two trays, all sized at the final guest count.

STATIONARY APPETIZER PLATTERS

Priced per person.

Hummus ^(Veg, V, G)

served with Toasted Pita Wedges \$5
with added Fresh-cut Carrots and Celery Sticks \$8

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

with Blue Corn Tortilla Chips
\$8

Italian Salami and Local Beehive Cheese Platter

^(Veg, G)

served with assorted House-Made Crackers,
Pepperoncini, and Kalamata Olives
\$12

Fresh Vegetable Platter ^(Veg, V, G)

served with Ranch Dip
\$6

Jumbo Shrimp ^(G)

with Cocktail Sauce and Lemon
\$11

PASSED APPETIZER TRAYS

A minimum order of one piece per person (based on final group count) is required for each appetizer ordered.
Priced per piece.

Crostini with Tomato and Basil Tapanade ^(Veg)

with Basil Pesto and Parmesan Cheese,
House-Made Baguette
\$5

Grilled Tenderloin Skewers

Teriyaki Marinated Beef
\$8

Spinach and Artichoke ^(Veg)

in Petite Bouchée Pastry Cups
\$6

Fried Mini Spring Rolls ^(Veg)

with Hoisin Dipping Sauce
\$7

Pork Pot Stickers

with Hoisin Dipping Sauce
\$7

Mushrooms Duxelles ^(Veg)

in Petite Bouchée Pastry Cups
\$6

Agedashi Tofu ^(Veg, V, G)

Braised Japanese Style Tofu served in Lettuce Cups
with Sweet Chili Garlic Sauce
\$6

Asian Crostini ^(G)

Ahi Poke on a Rice Cracker
with Sambal Mayonnaise
\$8

Potato Pancakes ^(Veg)

served with Apple Chutney
\$6

Crab Cakes

with Cilantro-Lime Sauce
\$12

Smoked Salmon ^(G)

Premium Smoked Salmon with House Rye Bread,
Cream Cheese, Red Onions, and Capers
\$10

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BUFFET DINNERS

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

FAVORITE PAIRED ENTRÉES

Prime Rib and Salmon

Chef-carved Roast Prime Rib
Lemon-Thyme Grilled Salmon
\$60

Grilled Salmon and Herb Roasted Chicken

Lemon-Thyme Grilled Salmon
Herb Roasted Chicken with Blackberry-Sage Sauce
\$48

Roasted Chicken and Ravioli ^{Veg}

Herb Roasted Chicken with Blackberry-Sage Sauce
Spinach and Artichoke Ravioli with Pomodoro Sauce
\$42

ENTRÉE OPTIONS

Chef-carved Prime Rib \$60
Grilled Flat Iron Steak with Chimichurri \$50
Petit Tenderloin with Shallot Demi \$48
Chili-Rubbed Roast Pork Tenderloin \$44
Grilled Salmon \$48
Herb Roasted Chicken \$42
Cavatappi Pasta \$36
Spinach & Artichoke Ravioli \$36
Polenta Pomodoro \$36
Roasted Portobello \$30

Grilled Steak and Salmon

Grilled Flat Iron Steak with Chimichurri Sauce
Lemon-Thyme Grilled Salmon
\$50

Petit Tenderloin and Herb Roasted Chicken

Petite Tenderloin of Beef with Caramelized Shallot Demi
Herb Roasted Chicken with Blackberry-Sage Sauce
\$48

Roasted Portobello and Vegetable Polenta ^{Veg, V}

Roasted Portobello Mushrooms
Vegetable Polenta with Rustic Tomato Sauce
\$36

SALADS AND SIDES

Mixed Greens Salad and Assorted Dressings
Caprese Salad
Israeli Couscous Salad
Asparagus or Chef's Choice Vegetable
Fingerling Potatoes
Fresh-baked Bread

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

CASUAL DINNER BUFFETS

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

Mountain Barbecue

Baby Back Ribs
Grilled Chicken
Sliced Watermelon, Mixed Greens Salad, Cole Slaw
Baked Beans, Baked Potatoes
Seasonal Vegetable
Fresh-baked Bread
\$48

Burrito Bar

Grilled Cilantro-Lime Chicken, Carne Asada,
or Baja Grilled Mahi-Mahi
Chili Rellenos, Mixed Greens Salad,
Flour and Corn Tortillas,
Spanish Rice, Fajita Vegetables, Pinto Beans
Salsa, Sour Cream, Guacamole, Cheese, and Tortilla Chips
Choice of 2 protein options for \$38
or all 3 protein options for \$42

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PLATED DINNERS

Select two entrées. 80-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 Beef ^(G)

with Béarnaise Sauce

\$56

Rack of Lamb ^(G w/o sauce)

with Red Currant Demi

\$52

Pan-Seared Venison ^(G)

with Madeira Green Peppercorn Sauce

\$52

*Grilled Flat Iron Steak

with Chimichurri Sauce

\$44

*Chili-Rubbed Roast Pork Tenderloin ^(G)

with Apricot Gochujang Glaze

\$42

Duroc Pork Shank

braised and served with Mashed Potatoes

\$38

*Herb Roasted Chicken Breast ^(G)

with Blackberry-Sage Sauce

\$40

SEAFOOD

Baja White Shrimp ^(G w/o corn pudding)

with Shiitake-Tomatillo Sauce and Corn Pudding

\$42

Seared Scallops ^(G)

in a Tomato-Fennel Sauce or Thai Coconut Curry

\$44

FISH

Za'atar Ahi Tuna ^(G)

Za'atar Spice Crusted Ahi served on bed of Vermicelli

Rice Noodles and Mixed Greens with Nuoc Cham

Chili-Lime Vinaigrette

\$56

House Smoked Salmon ^(G)

with an Apple Cider Syrup

\$50

Miso Sake Sable Fish ^(G)

Pan-Seared with Miso-Sake Glaze

\$54

Pistachio Crusted Mahi-Mahi ^(G)

with Ginger-Orange Sauce

\$46

Rocky Mountain Trout ^(G)

with Apple Cider Syrup

\$46

*Grilled Filet of Salmon ^(G)

with Ponzu Sauce

\$42

PASTA AND VEGETARIAN

*Spinach and Artichoke Ravioli ^(Veg)

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

\$32

*Baked Stuffed Peppers ^(Veg, V, G)

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

\$32

*Polenta Pomodoro ^(Veg, V, G)

with Roasted Vegetables and Pomodoro Sauce

\$32

*Cavatappi ^(Veg)

with Lodge Pesto and Roasted Grape Tomatoes

\$32

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PLATED DESSERTS

Desserts are made fresh at Alta Lodge. Choose one offering for your group. Priced per person.

Chocolate Decadence Cake ^(G)

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

Almond Cake

Made with rich Marzipan, served with a Mixed Berry Compote
\$6

Carrot Cake

Classic Carrot Cake with Walnuts and Cream Cheese Frosting
\$6

Seasonal Fruit and Almond Tart ^(G)

Almond tart shell filled with Fresh Fruit
\$6

Mixed Berry Crisp ^(G,V)

Lightly sweetened Berries in Brown Sugar and Oat Crust
\$6

Make your crisp or dessert à la mode with scoop of Vanilla Ice Cream
\$2

Tiramisu

Ladyfingers soaked in Espresso, layered with Marsala Mascarpone Custard, topped with Bittersweet Chocolate
\$8

Brownies ^(G)

Flourless Brownies with Walnuts
\$4

Blondies

With White Chocolate Chips
\$4

Mixed Berry Bars

Sweet Berry Filling with a Crisp Crumble Topping
\$4

Shortbread

Rich and buttery cookie bars
\$4

CREATE YOUR OWN DESSERT BUFFET

Sweet selections served buffet style as a perfect complement to your buffet dinner. Choose up to three (3) desserts. Priced per piece/serving. We recommend ordering a specialty cake or spooned dessert for the entire guest count, then add a couple of smaller desserts (cookies/bars/assorted desserts). For a more casual dessert buffet, we suggest a variety of assorted cookies/bars/smaller desserts. We recommend a minimum of two (2) pieces/servings per guest.

ASSORTED COOKIES AND BARS

Baker's choice, assorted
\$2 (no minimum)

Brownies, Blondies, Shortbread, Mixed Berry Bars
\$2 (order in increments of 48)

ASSORTED DESSERTS

Chocolate-dipped Strawberries, Coconut Macaroons, Cannoli
\$2 per piece

Key Lime Pie Squares, Raspberry Swirl Cheesecake, Cherry Pie Bars
\$3 per piece (order in increments of 48)

ASSORTED CAKES

Chocolate Decadence Cake, Almond Cake, Carrot Cake, Seasonal Fruit and Almond Tart
\$5 per piece (order in increments of 16)

SPOONED DESSERTS

Tiramisu, Mixed Berry Crisp, Crème Brûlée, Chocolate Pot de Creme
\$4 per serving (order in increments of 20)

HÄAGEN-DAZS ICE CREAM OR FRUIT SORBET

Vanilla, Chocolate, Fruit Sorbet
\$4

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