

DINING SERVICES

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 events to grand gatherings, 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 is 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 the entire group count.
- We request that dining and beverage menu selections be finalized five (5) weeks before your event. Food/beverage decisions not made by your event deadline will be 'House' choice.
- Please refer to the Wedding Beverage Services menu for options and pricing.
- 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 is 10 guests. Listed entrée minimums are required, where noted.
- The final minimum count for all dining must be finalized two (2) weeks before the event.
- Entrée-specific final counts are required for plated dinners. If itemized counts are not supplied, 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 consult your Event Coordinator about 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, and a 20% service charge will be added to all group dining prices. Food and service are subject to applicable state and local sales tax of 10.05%. Pricing and selection are subject to change.
- Children's meals (ages 12 and under) are available as either half-size plated entrees or buffet dining at half-price, or by ordering in advance from our kid's menu.

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 Event Coordinator. Please inquire about rates and recommendations.

Tax and 20% service charge are additional. Prices and selection subject to change.

Daytime Buffets

Select one option for your group. Priced per person.

BREAKFAST BUFFETS

American Hot Breakfast

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

Brunch

Breakfast Strata
Scrambled Eggs
Lodge Breakfast Potatoes
Bagels with Cream Cheese & Smoked Salmon
Spinach Salad
Multigrain Pancakes or French Toast
Daily's Double Smoked Bacon
Fresh-baked Pastries
Yogurt, Fresh Cut Fruit
Alta Lodge Granola
\$35

LUNCH BUFFETS

Super Salad Buffet

(V, VE, GF)

Kale, Spinach, and Romaine Lettuce
Grilled Chicken
Quinoa
Oven Roasted Tomatoes
Avocado
Toasted Pepitas
Sundried Cranberries
Feta Cheese
Lemon-Thyme Vinaigrette
Fresh-baked Bread
\$26

Sandwich Buffet

(V, VE, GF)

Turkey, Avocado & Swiss Cheese Sandwich
with red onion chutney on focaccia
Veggie, Avocado & Swiss Cheese Sandwich
with red onion chutney on focaccia
Salmon Salad Sandwich
Mixed Greens Salad
Hummus and Toasted Pita
Tortilla Chips and Salsa
Potato Chips
House-made Baked Good
\$20

Where noted, items are or can be prepared as V = Vegetarian, VG = Vegan, GF = Gluten free, DF = Dairy free.

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Appetizers

Appetizers should not be considered as a meal replacement.

Three appetizer pieces per guest are recommended for 'cocktail hour.'

A minimum of one piece per person is required for each selected appetizer, with our most popular option being one platter and two trays, all sized to the final guest count.

STATIONARY APPETIZER PLATTERS

Priced per person.

Guacamole & Fresh Salsa ^(V, VG, GF) | \$8

with Blue Corn Tortilla Chips

Fresh Vegetable Platter ^(V, VG, GF) | \$12

served with Ranch Dip

Hummus ^(V, VG, GF) | \$5/\$8

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

Charcuterie Board ^(V, GF) | \$12

Italian Salami and Local Beehive Cheeses served
with assorted House-Made Crackers,
Pepperoncini, and Kalamata Olives

Jumbo Shrimp ^(G) | \$12

with Cocktail Sauce and Lemon

PASSED APPETIZER TRAYS

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

Crostini ^(M) | \$5

with Tomato, Basil Pesto, and Parmesan Cheese,
House-Made Baguette

Agedashi Tofu ^(V, VG, GF) | \$6

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

Asian Crostini ^(G) | \$8

Ahi Poke on a Rice Cracker with Sambal
Mayonnaise

Smoked Salmon ^(GF) | \$10

Premium Smoked Salmon, House Rye Bread,
Cream Cheese, Red Onions, and Capers

Spinach and Artichoke ^(M) | \$6

in Petite Bouchée Pastry Cups

Potato Pancakes ^(M) | \$6

served with Apple Chutney

Fried Mini Spring Rolls ^(M) | \$6

with Hoisin Dipping Sauce

Crab Cakes | \$8

with Cilantro-Lime Sauce

Pork Pot Stickers | \$7

with Hoisin Dipping Sauce

Grilled Tenderloin Skewers | \$8

Teriyaki Marinated Beef

Mushrooms Duxelles ^(M) | \$6

in Petite Bouchée Pastry Cups

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Buffet Dinners

Buffet dinners include two entrées, accompanied by assorted salads and sides. Select from one of our popular pairings or pair two entrées of your choice (pricing based on highest priced entrée selected). 80-person minimum. Priced per person.

FAVORITE PAIRED ENTRÉES

Prime Rib and Salmon | \$60

Chef-carved Roast Prime Rib
Lemon-Thyme Grilled Salmon

Grilled Steak and Salmon | \$50

Grilled Flat Iron Steak with Chimichurri Sauce
Lemon-Thyme Grilled Salmon

Grilled Salmon & Herb Roasted Chicken | \$48

Lemon-Thyme Grilled Salmon
Herb Roasted Chicken, Blackberry-Sage Sauce

Petit Tenderloin & Roasted Chicken | \$48

Petite Tenderloin, Caramelized Shallot Demi
Herb Roasted Chicken, Blackberry-Sage Sauce

Roasted Chicken and Ravioli ^(V) | \$42

Herb Roasted Chicken, Blackberry-Sage Sauce
Spinach and Artichoke Ravioli, Pomodoro Sauce

Portobello & Vegetable Polenta ^(V, VG) | \$36

Roasted Portobello Mushrooms
Vegetable Polenta with Rustic Tomato Sauce

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

SALADS AND SIDES

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

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

REHEARSAL 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
Tortilla Chips
Choice of 2 protein options | \$38
or all 3 protein options | \$42

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Plated Dinners

Select two entrées. 80-person maximum. Priced per person.
Entrée-specific final counts are 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 ^(GF) | \$56
with Béarnaise Sauce

Rack of Lamb ^(GF w/o sauce) | \$52
with Red Currant Demi

Pan-Seared Venison ^(GF) | \$52
with Madeira Green Peppercorn Sauce

***Grilled Flat Iron Steak** | \$44
with Chimichurri Sauce

***Chili-Rubbed Pork Tenderloin** ^(GF) | \$42
roasted with Apricot Gochujang Glaze

Duroc Pork Shank | \$38
braised and served with Mashed Potatoes

***Herb Roasted Chicken Breast** ^(GF) | \$40
braised and served with Mashed Potatoes

FISH

House Smoked Salmon ^(GF) | \$50
with an Apple Cider Syrup

Miso Sake Sable Fish ^(GF) | \$54
Pan-Seared with Miso-Sake Glaze

Pistachio Crusted Mahi-Mahi ^(GF) | \$46
with Ginger-Orange Sauce

Rocky Mountain Trout ^(GF) | \$46
with Apple Cider Syrup

***Grilled Filet of Salmon** ^(GF) | \$42
with Ponzu Sauce

Za'atar Ahi Tuna ^(GF) | \$56
Za'atar Spice Crusted Ahi served over a bed of
Vermicelli Rice Noodles and Mixed Greens,
with Nuoc Cham Chili-Lime Vinaigrette

PASTA AND VEGETARIAN

***Spinach and Artichoke Ravioli** ^(V) | \$32
topped with Pomodoro Sauce, Sautéed Spinach,
and Crisp Fried Artichoke Hearts

***Baked Stuffed Peppers** ^(V, VE, GF) | \$32
Vegetables, Quinoa, and Pepper Jack Cheese,
topped with House Ranchero Sauce

***Polenta Pomodoro** ^(V, VE, GF) | \$32
with Roasted Vegetables and Pomodoro Sauce

***Cavatappi** ^(V) | \$32
with Lodge Pesto and Roasted Grape Tomatoes

SEAFOOD

Baja White Shrimp ^(GF w/o corn pudding) | \$42
with Shiitake-Tomatillo Sauce and Corn Pudding

Seared Scallops ^(GF) | \$44
in a Tomato-Fennel Sauce or Thai Coconut Green
Curry

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Desserts

PLATED DESSERTS

Desserts are made fresh at Alta Lodge and are the perfect ending to a plated dinner.
Choose one offering for your group. Priced per person.

Chocolate Decadence Cake ^(GF) | \$6

Flourless Chocolate Cake with Raspberry Coulis and Crème Anglaise

Carrot Cake | \$6

Classic Carrot Cake with Walnuts, Cream Cheese Frosting

Seasonal Fruit and Almond Tart ^(GF) | \$6

Almond tart shell with Frangipane and Fruit Filling

Brownies ^(GF) | \$4

Flourless Brownies with Walnuts

Mixed Berry Bars | \$4

Sweet Berry Filling with a Crisp Crumble Topping

Tiramisu | \$8

Layered Espresso soaked Ladyfingers and Marsala Mascarpone Custard

Mixed Berry Crisp ^(V, GF) | \$6

Lightly sweetened Berries in Brown Sugar and Oat Crust

Almond Cake | \$6

Rich Marzipan cake with Mixed Berry Compote

Blondies | \$4

With White Chocolate Chips

Shortbread ^(Can be GF) | \$4

Rich and Buttery Cookie Bars

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

CREATE YOUR OWN DESSERT BUFFET

Buffet-style service to complement your buffet dinner. Choose up to three (3) desserts. We recommend ordering a specialty cake or spooned dessert for the entire guest count, then adding a selection of smaller desserts (cookies/bars/assorted desserts).

For a more casual dessert buffet, we suggest a variety of assorted cookies/bars/smaller desserts, with a recommended minimum of two (2) pieces/servings per guest. Priced per piece/serving.

Assorted Cakes

Carrot Cake with cream cheese icing

Chocolate, Vanilla, or Lemon Cake
with chocolate, vanilla, maple buttercream, or
lemon frosting, and optional raspberry filling

2-layer square (increments of 36) | \$4

Cupcake (by the dozen) | \$4.50

Mini cupcake (increments of 24) | \$2.25

Ceremonial cake (serves 16) | \$80

Spooned Desserts

Tiramisu, Mixed Berry Crisp, Crème Brûlée,
Chocolate Pot de Crème | \$4
(increments of 20)

Assorted Desserts

Chocolate-dipped Strawberries, Cannoli,
Coconut Macaroons | \$2

Raspberry Swirl Cheesecake, Cherry Pie Bars,
Peaches & Cream Bars | \$3 (increments of 48)

Assorted Cookies and Bars

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

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

Häagen-Dazs Ice Cream and Sorbet

Vanilla, Chocolate, Fruit Sorbet | \$4

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Late-Nite Snacks

Priced per person. 25 person minimum order per selection.

Mini Banh Mi Sandwiches | \$9

Five-spice Chicken or Lemongrass Tofu,
House-baked Baguette, Sambal Mayo,
Pickled Carrot, Jalapeño, Cilantro

Hummus Platter | \$8

Toasted Pita Wedges,
Fresh Vegetables and Ranch Dip

Mini Sandwich Platter | \$9

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

Guacamole & Fresh Salsa | \$8

with Blue Corn Tortilla Chips

Spinach Artichoke Dip | \$7

Served Warm with Tortilla Chips

Children's Meals

Priced for children 12 and under. Meals for children must be included in your final guest count.
Please let us know if highchairs are needed during meal service.

DINING OPTIONS

Option A

Half-sized plated entrée
or eating from buffet
\$ half-price adult meal

Option B

Choose one of the following entrées
as a child-friendly meal to offer to
your younger guests:
Chicken Fingers with French Fries
Mac N Cheese
Cheese Pizza
Plain Pasta with Butter and Parmesan
\$14

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