



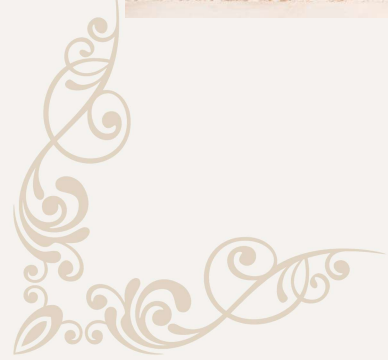
GROUP CATERING MENU



Black Rock Mountain Resort
909 West Peace Tree Trail
Heber City, Utah 84032

(435) 575-1700

www.blackrockmountainresort.com





BREAKFAST BUFFET

Served with freshly brewed coffee, decaffeinated coffee, herbal teas, and orange juice.
Per Person Pricing

CONTINENTAL 32

Sliced Fruit Platter | Granola | Vanilla Greek Yogurt | Fresh Baked Pastries & Muffins

FRESH START 36

Sliced Fruit Platter | Granola | Vanilla Greek Yogurt | Steel Cut Oatmeal | Golden Raisins | Walnuts
Vegetable Frittata (Egg White Substitute Option Available)

THE OVERLOOK 48

Sliced Fruit Platter | Fresh Baked Pastries & Muffins | Steel Cut Oatmeal | Golden Raisins | Walnuts
Crispy Breakfast Potatoes | Scrambled Eggs (Egg White Substitute Option) with Salsa | Cheese |
Chives | Applewood Smoked Bacon | Maple Sausage Links

ON THE ROCKS 56

Sliced Fruit Platter | Fresh Baked Pastries & Muffins | Steel Cut Oatmeal | Golden Raisins |
Walnuts | Southwestern Scramble with Ham | Monterey Jack | Bell Pepper (Egg White
Substitute Option Available) | Crispy Breakfast Potatoes | Applewood Smoked Bacon |
Maple Sausage Links | Brioche French Toast

THE BLACK ROCK 85

Sliced Fruit Platter | Granola | Vanilla Greek Yogurt | Fresh Baked Pastries & Muffins
Crispy Breakfast Potatoes | Brioche French Toast, Mixed Berries | Buttermilk Pancakes |
Maple Syrup | Steel Cut Oatmeal | Golden Raisins | Walnuts
Smoked Salmon Platter with Bagels

Choice of Two:

- Scrambled Eggs with side of salsa, cheese, chives
- Herb and Asiago Frittata
- Southwestern Scramble with Ham, Monterey Jack, Bell Pepper

Choice of Three:

- Applewood Smoked Bacon
- Maple Sausage Links
- Ham
- Turkey Sausage

All prices are subject to 22% service charge and Utah State sales tax.

All prices are subject to change.





ELEVATE YOUR EXPERIENCE

Each option can be added to any buffet option above or ordered individually
Per Person Pricing

JUICE BAR 7

Orange | Apple | Cranberry

OATMEAL 11

Steel Cut Oatmeal | Golden Raisins | Walnuts

BACON 9

Applewood Smoked Bacon

CRISPY BREAKFAST POTATOES 7

PANCAKES 13

Buttermilk Pancakes | Real Maple Syrup | Fresh Berries

FRENCH TOAST 13

Brioche French Toast | Real Maple Syrup | Fresh Berries

SCRAMBLED EGGS 12

With side of Salsa | Cheese | Chives

SMOKED SALMON DISPLAY 30

Smoked Lox | Cream Cheese | Lemons | Capers | Red Onion | Egg | Served with Assorted Bagels

OMELET STATION 25

With Chef Attendant*

Farm Fresh Eggs | Egg Whites | Onions | Peppers | Mushrooms | Spinach | Diced Ham.

* Chef Attendant Fee \$150, Additional Chef Attendant needed for every 50 people



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TAKE A BREAK

All breaks are set for 1 hour
Per Person Pricing

THE REFRESHER 25

Selection of Kind Granola and Clif Energy Bars | Greek Yogurts | Fresh Fruit Bowl | Mixed Nuts

COOKIE FIX 18

Assorted Fresh Baked Cookies | Chocolate Chunk Brownies | Toffee Blondies | Milk and Chocolate Milk

THE MUFFIN MAN 22

Fresh Baked Blueberry | Chocolate | Chocolate Chip | Banana Nut Muffins | Individual Greek Yogurts

CANDY FIX 15

Hershey Chocolate Bar | M&M's | Reese's Peanut Butter Cups | Peanut M&M's | Kit Kat Bar | Snickers | Skittles

POPPIN' POPCORN 13

Herb Parmesan Popcorn | Butter Popcorn | Caramel Popcorn

BEVERAGES

Coffee per gallon 84

Juice by the Carafe 25

Soda 6

Bottled Water 6



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LUNCH BUFFET OPTIONS

Per Person Pricing

THE PIZZA PARTY 40

Start with a traditional Caesar salad.

Then choose 3 pizzas from the following:

- Cheese
- Sausage Trio
- Margherita
- Pepperoni
- Hawaiian
- Buffalo Chicken

Dessert | Italian ice.

(All Pizzas are 14")

SIMPLY SANDWICHES 45

Choice of three:

- California Turkey Club | Bacon, Avocado Mayo, Tomato, Lettuce, 7 Grain Break
 - Ham & Swiss | Tomato, Whole Grain Mustard, Sourdough Bread
 - Roast Beef & Provolone | Horseradish Creme, Lettuce, Tomato
 - Chicken Salad | Celery, Walnuts, Grapes, Mayo, Brioche Bun
 - Vegetable Wrap | Grilled Vegetables, Sprouts, Hummus, Sun - Dried Tomato Chipotle Tortilla
 - ABLT | Avocado, Bacon, Lettuce, Tomato, Ciabatta
- Artisan Green Salad, and Bowl of Whole Fruit
Individual bags of chips, and chocolate chip cookies.

TACO BAR 50

Spanish Rice, Refried Beans, Grilled Chick Strips, Grilled Beef Strips, Sautéed Peppers and Onions, Flour and Corn Tortillas, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheese, Green Salad with Cilantro Ranch Dressing
Finished with Cinnamon Churros

BBQ TIME 60

Includes Wagyu Black Rock Burger Sliders, and Pulled Pork with Brioche Buns
Baked Beans, Cowboy Coleslaw, Green Bean Casserole, Cornbread Muffins
Finished with Seasonal Fruit Cobbler and Vanilla Ice Cream

THE WESTERNER 80

Includes Airline Chicken Breast and Bison Ribeye
Southwest Salad, Turkey Chili Verde, or Wild Game Chili (Bison, Elk, Wild Boar),
Herb Crusted Fingerling Potatoes, Roasted Root Vegetables,
Cornbread Muffins, and Carrot Cake.

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DISPLAYED APPETIZER OPTIONS

Per Person Pricing

FRESH FRUIT DISPLAY 13

Sliced Fresh Fruit Display

ARTISANAL CHEESE DISPLAY 22

Local Cheeses | Fruit | Crackers | Local Honey | Assorted Nuts

CHARCUTERIE BOARD 30

Local Artisan Meats | Fruit | Crackers | Mustard | Pickled Vegetables

CRUDITE PLATTER 15

Fresh Vegetables | Buttermilk Ranch | Blue Cheese Dressing

HUMMUS TRIO 16

Plain Hummus | Roasted Pepper Hummus | Pablano Hummus
Served with Pita Chips

CHIPS & GUAC 17

House Made Tortilla Chips | Pico De Gallo | Guacamole

RED POTATO SKIN 17

Crispy Potato Skins | Creme Fraiche | Caviar

CHICKEN QUESADILLA 20

Cheesy Quesadilla with Chicken | Peppers | Onions

CAPRESE SKEWERS 18

Mozzarella | Red Onion | Heirloom Cherry Tomato | White Balsamic Reduction

SHRIMP COCKTAIL 25

Shrimp Cocktail with House Made Cocktail Sauce

All prices are subject to 22% service charge and Utah State sales tax.

All prices are subject to change.





PASSED OR STAGED CANAPES

Items are sold per dozen, with a three dozen minimum per selection.
Upgrade to tray passed presentation for \$100.00 per server.

HOT CANAPES

Bacon Wrapped Shrimp, Passion Fruit Mustard

Wild Mushroom Arancini, Lemon Aioli

Braised Short Rib, Shallot Marmalade, Brioche

COLD CANAPES

Beats, Fetta, Balsamic Reduction

Watermelon, Strawberry, Fetta, Mint Balsamic Reduction

Tuna Tartare, Soy Ginger Marinade, Chili Oil, Radish

Smoked Salmon Rillettes, Creme Fraiche, Olive Tapenade, Garlic Crostini

Deviled Eggs, Creme Fraiche, Chives, Crispy Prosciutto

Shrimp Cocktail Shooters, Cucumber, Cocktail Sauce

\$36 PER DOZEN



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BUFFET DINNER OPTIONS

Per Person Pricing

DEER CREEK BUFFET 70

ARTISAN GREENS SALAD

Mixed Greens, Carrots, Radish, Heirloom Cherry Tomatoes,
House Made Croutons, Balsamic Vinaigrette

YUKON GOLD POTATO PUREE

ROASTED ROOT VEGETABLES

8 OZ SIRLOIN STEAK

CHEF'S SELECTION OF MINI DESSERTS

JORDANELLE BUFFET 80

ARTISAN GREENS SALAD

Mixed Greens, Carrots, Radish, Heirloom Cherry Tomatoes,
House Made Croutons, Balsamic Vinaigrette

CHEF'S SELECTION OF SOUP BASED ON SEASON

SAUTÉED SEASONAL VEGETABLES

HERB CRUSTED FINGERLING POTATOES

LEMON HERB ROASTED CHICKEN BREAST

6 OZ GRILLED FLANK STEAK

SEASON FRUIT COBBLER

TIMPANOGOS BUFFET 90

ARTISAN GREENS SALAD

Mixed Greens, Carrots, Radish, Heirloom Cherry Tomatoes,
House Made Croutons, Balsamic Vinaigrette

CHEF'S SELECTION OF SOUP BASED ON SEASON

SAUTÉED BROCCOLINI

LEMON GARLIC YUKON GOLD POTATO PUREE

PAN SEARED SALMON WITH CITRUS BUTTER

GRILLED NY STRIP LOIN

CARROT CAKE

All prices are subject to 22% service charge and Utah State sales tax.

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THREE-COURSE PLATED DINNER

Includes Baked Rolls, Regular & Decaffeinated Coffee & Teas

SOUP & SALAD OPTIONS

(CHOICE OF 1 FOR GROUP)

TOMATO BASIL BISQUE- White Cheddar, Olive Oil Crostini

SWEET CORN GAZPACHO- Creme Fraiche, Herb Oil, Cornbread Crouton

PEAR SALAD- Frisee, Candied Walnut, Blue cheese, Arugula, Pear Vinaigrette

KALE SALAD- Date, Feta, Rainbow Carrot, Almond, Date & Honey Vinaigrette

CAESAR SALAD- Romaine, Parmesan, Croutons

ENTRÉE

Choose two entrées to present to your guests for pre-order.

Counts for individual entrées due five business days in advance.

Cards noting choice of entrée are required from group for each guest.

SALMON- Parmesan Polenta, Brown butter Carrots, Champagne Beurre Blanc

CHICKEN BREAST- Garlic Mashed Potato, Black Pepper Gravy, Fried Sage

BEEF SIRLOIN- Garlic Mashed Potatoes, Broccolini, Bordelaise

VEGETARIAN MARKET PLATE- Seasonal Vegetables, Vegetable Puree,
Seasonal Mushrooms

SIDES

(choice of 2 for group, served family style)

CHARRED BROCCOLINI

HERB CRUSTED FINGERLINGS

ASPARAGUS

MASHED POTATOES

BAKED MAC AND CHEESE

TRUFFLE BRUSSELS SPROUTS

DESSERT

(choice of 1 for group)

TIRAMISU- Ricotta Cheese, Coffee, Cinnamon, Sponge Cake Bisquit

PEACHES AND PEARS- White Wine reduction, Mint Crumble, Mint Creme Anglaise

FLOURLESS CHOCOLATE CAKE- Sea Salt Caramel, Vanilla Ice Cream

\$90 Per Guest

All prices are subject to 22% service charge and Utah State sales tax.

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BAR POLICY & PRICING

EVERYONE UNDER THE AGE OF 35 MUST HAVE A VALID PHOTO ID:

Valid Driver's License

Valid Passport with Photo

Valid Military ID with Photo

Valid State Issued Identification Card with Photo

BARTENDER'S FEES

A bartender is required for all events that have alcohol.

The bartender fee is \$150 for two hours. \$50 for each consecutive hour.

Wine is subject to a corkage fee of \$30.

All alcohol must be consumed in the private function room.

COCKTAILS each

BLACK ROCK MARGARITA 14

Lunazul, Cointreau, Lime Juice, Hibiscus Syrup, Black Salt

THE WOLPER

Belvedere, Lime, Simple, Lemon/Lime Wedger

FIRESIDE OLD FASHION 17

Whistle Pig Rye, High West Bourbon, Demerara,

Bitters

SEASONAL COCKTAIL 14

Specialty based upon the seasonal menu

COCKTAILS UPON REQUEST

Create your Own Cocktail

Based upon ingredients required/available.

Price dependent upon selection and required ingredients.

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WINE AND BEER PRICING

BEER price per bottle

LAGER

Bud Light 6
Corona Extra 7
Michelob Ultra 6
Stella Solstice 7

ALE

Sierra Nevada Pale 7

IPA

Hop Nosh Uinta IPA 7

PORTER/STOUT

Polygamy Porter - Wasatch 7

SOUR

Tart n' Juicy Sour - Epic 7

CIDER

Incline Marionberry 6

SELTZER

Westwater 7

WINE BOTTLES price per bottle

ROSÉ BY THE BOTTLE

Banshee 44

RED BY THE BOTTLE

PINOT NOIR

Head High 45
Banshee 58
Nautilus 75
Cabernet
Decoy 63
Obsidian Ridge 75

Justin 80

MALBEC

Altos 35

MERLOT

Charles Krug 70

BUBBLES BY THE BOTTLE

La Mara Prosecco 60

Gruet Brut 56

Veuve Clicquot 170

WHITE BY THE BOTTLE

Chardonnay

Subsoil 34

Decoy 50

Rombauer 105

SAUVIGNON BLANC

Nautilus 50

PINOT GRIGIO

Eyrie Vineyards 43

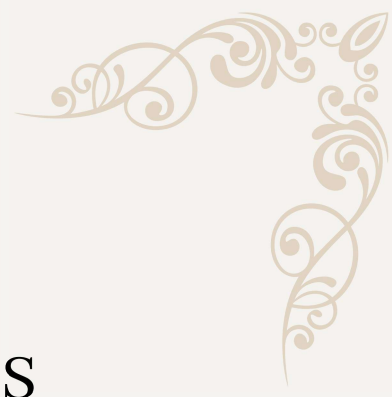
REISLING

Dr. Loosen 50

Ask your Event Planner about Mimosa, Bloody Mary and Hot Chocolate Specialty Bars.

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EVENT ENHANCEMENTS

Select from any of the following offerings to enhance your group's arrival and/or departure experience

Music

House Sound

\$75.00 per Day

Device with Premium Music Streaming

\$70.00 per Day

Staging

8' x 8' Sections \$20.00 Each per Day

Podium

\$75.00 Each per Day

Dance Floor

\$250.00 to \$500.00 per Event, depending on size

Exhibit Tables

Includes 8 Foot Table and Display Shelves, 2 Chairs & a Wastebasket

\$40.00 per Table, per Day

Incoming Packages

\$7.00 per Box or \$100.00 per Pallet

Satellite Check In or Check Out

Enjoy private space and dedicated staff to personally check in/out your group without the wait and disturbances of a busy lobby. Offering is available for groups of up to 100 and up to 2 hours.

\$250.00 per Hour

For groups of more than 100 attendees, see your conference planner for pricing.

Luggage Delivery / Pull

Luggage service is provided by our on-site bell staff to and from guest rooms.

\$3.00 per Bag

Personal Amenity or Room Delivery

Have materials or amenities you need delivered to each guest's room upon arrival? No problem!

We are ready to ensure all deliveries are executed exactly to your standard and on time.

\$5.00 per Room

Advance reservations required. Prices subject to change without notice.

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CATERING POLICIES

GUARANTEES

All guarantees must be provided 72 hours in advance of your function.
Minimum of 10 guests on all buffets.

SHIPPING AND PACKAGES

Packages may be delivered 7 days prior to your function. The following must be included: Name of organization, Guest Name, and Date of Function.

AUDIO VISUAL

All audio-visual requests must be submitted 15 days prior to your event. Pricing will be determined through our IT Department. Any hook up to our TV monitors with your laptops in the rooms have a flat rate of \$125.

SIGNAGE

The resort does not allow affixing anything to the walls, doors, or ceilings that would leave damage.

NOISE FROM YOUR FUNCTION

All groups are required to control the level of sound coming from your function, so not to impede upon other groups or guests in the hotel.

DEPOSITS

All deposits must be met by their due date in accordance with your function and outlined by your Catering Manager. Any failure to do so could result in losing your reserved function space.

All Food & Beverage is subject to a 22% service charge and a Utah State Sales tax.

Final food and beverage choices are required 7 days prior to event.

All guarantees are required 72 hours before your event.

All deposits must be received upon their due date.

Failure to do so could result in canceling your event.

