



# 2026 Salt Palace CC Exhibitor Catering Menu

*Order Deadline: 30 Days Prior to Event*



GLUTEN FREE



VEGAN



LOCAL PURVEVOR

CALVIN L. RAMPTON  
**SALT PALACE**  
CONVENTION CENTER  
A SALT LAKE COUNTY FACILITY

Sodexo Live is the exclusive food and beverage provider of Salt Palace Convention Center



# Welcome to Utah!



Sodexo Live! is a leading global event hospitality company and we are thrilled to your exclusive hospitality partner at the Calvin L. Rampton Salt Palace Convention Center.

Our Style is collaborative and our Salt Lake City team is delighted to work with you to ensure your experience here in the Salt Lake City area is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests. Much of our success comes from our attention to the important details that create a truly welcoming experience. From fresh, locally sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.

Here's to your successful event!

*Heather Boning*

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# GENERAL INFORMATION

## *Exclusivity*

Sodexo Live holds the exclusive rights to any and all food, beverage and wait staff service offered at the Salt Palace Convention Center. No outside services are permitted without the written consent of Sodexo Live. In special cases, to be determined by Sodexo Live, a buy-out arrangement

## *Food and Non-Alcoholic Beverage Sampling*

All food and non-alcoholic beverage samples brought on premises of the Salt Palace Convention Center must have written approval prior to the event and adhere to the following guidelines:

- Food and non-alcoholic beverage samples are limited to 2 ounce portions for food and 4 ounce portions for beverages
- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Sodexo.
- Show management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Salt Lake County Health Permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Sodexo Live.

## *Alcoholic Beverage Guidelines*

Sodexo Live is the sole holder of liquor licenses for the Salt Palace Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have the proper identification or appear to be intoxicated, as required by the Utah Department of Alcohol and Beverage Services.

## *Guarantees*

The customer shall notify Sodexo Live, no less than five (5) business days (excluding holidays and weekends) prior to the event, with the minimum number of persons the customer guarantees will attend the event (the “guaranteed attendance”). Sodexo Live will prepare for and provide services to the persons attending the event on the basis of the estimated attendance specified on the BEO’s.

## *Booth Catering Expectations*

- Customer is responsible for all power needs.
- Tables are not provided for exhibit floor services and must be ordered through the decorator.
- A \$30 delivery fee is assessed per trip

# BOOTH TRAFFIC BUILDERS

## Freshly Popped Popcorn Station (each) **\$600**



2 hour service. Serves 100 people. Includes popcorn machine rental (110-volt power required)

Requires an attendant \$150/2-hours. Booth Setup Fee \$150  
Additional Servings sold by 100 Bags at \$450.

*\*\*Due to Facility Regulations popcorn will be pre-popped and served through popcorn machine & attendant*

## Ice Cream Brownie Sundae Bar **\$1500**

2 hour service. Serves 100 people.

Premium chocolate and vanilla ice cream, chocolate brownies, topped with chocolate or caramel sauce. Classic sundae bar toppings: whipped cream, sprinkles, and Maraschino cherries  
Requires an attendant \$150/2-hours. Booth Setup Fee \$150

## Confections on a Stick **\$1200**

Serves 100 people. Plain and chocolate dipped rice crispy treats. Chocolate dipped cheesecake pops topped with sprinkles.

## Ice Cream Novelties **\$700**

100 ice cream novelties to include Chocolate Dipped Vanilla Ice Cream Cones, and a selection of Creamies. 110-volt power  
Required Freezer Rental, \$150. Booth Set-up Fee, \$150

*\*\*Attendant optional for additional \$150 fee for 2 hour service*

## Churro Bar Service **\$240**

50 churros Chocolate and caramel sauce

110-volt, 1000 watt power required. Booth Set-up fee, \$150

*\*\*Attendant optional, \$150 for 2 hour service, Additional Churros sold by the dozen at \$60 per doz.*

## Fresh Baked Cookie Service

Chocolate Chip, Sugar Cookies, Oatmeal Raisin

### Cookie Service for up to 4 hours **\$850**

- 200 cookies (1 case/1 flavor)
- Convection cookie oven rental
- *Attendant required, \$300/4-hours. Booth Set-up Fee \$150*

### Cookie Service for up to 8 hours **\$1050**

- 400 cookies (2 case/2 flavor)
- Convection cookie oven rental
- *Attendant required, \$600/8-hours. Booth Set-up Fee, \$150*

120-volt, 11.25 amps, 1350 watts power required

## Local Donuts (dozen) **\$58**



Assorted Donuts from Banbury Cross Donuts

## CVT Soft Serve Ice Cream Pouches (each) **\$12**

Vanilla, Chocolate & Twist 6oz

# BOOTH TRAFFIC BUILDERS

## Warm Soft Gourmet Pretzels **\$600**

Up To 4-Hour Service

Includes 1 SOFT PRETZEL MACHINE RENTAL

8 dozen GOURMET SOFT PRETZELS

CHOOSE ONE

Plain or Salted, w/Cheese Sauce

Cinnamon Sugar, w/Vanilla Icing

Additional Soft Pretzels available \$53 per dozen

Required Power: 1 Dedicated 100v/20amp Circuits Per Machine

Requires an Attendant \$150/2-hour service.

& booth set up fee \$150

## Super Nacho Bar **\$800**



Up To 4-Hour Service

Includes: Individual container of Corn Tortilla Chips topped House made White Queso.

Choice of Toppings: diced tomatoes, green onions, sliced radish, pickled jalapeño, and sour cream.

\*\*approximately 200 servings - 4oz servings

Requires a chef attendant \$250/2-hour service.

& booth set up fee \$150

## LALA'S LEMONADE CART EXPERIENCE



4-Hour Service. Price per gallon, minimum 10 gallon per service. Each gallon serves approx. 10-12 guests. Not billed based on consumption.

Service includes: ice, 14oz cups, lids, straws, & lemonade cart with attendant

## CITRUS TWIST *Minumum Order of 10 Gallons per service*

**The Classic** (Per Gallon) **\$120**

**Orange-ade** (Per Gallon) **\$120**

**Fruit Burst** **included**

*Strawberry, mango, raspberry*

## ENHANCE YOUR EXPERIENCE

*Priced as an addition per gallon*

**Creamsicle** **\$30**



*Fresh squeezed orangeade & house made sweet cream*

**Peaches & Cream** **\$32**



*Fresh squeezed orangeade, peach puree, & house made sweet cream*

**Lala Colada** **\$34**



*Fresh squeezed orangeade, pineapple puree & house made coconut cream*

**Strawberries & Cream** **\$32**



*Lala's blissful creamsicle & strawberry puree*



*24% Service Fee and 9.45% tax will be applied to all orders*

# BOOTH TRAFFIC BUILDERS

## **Grazing Cart Experience \$1400**

Up To 4-Hour Service

An interactive culinary experience with an assortment of premium meats, artisanal cheeses, fresh fruits, and gourmet accompaniments.

- Serves approx. 200 guests

A dedicated attendant accompanies the cart, crafting custom 6 oz cups tailored to each attendees preferences bringing engagement to your booth

Requires a chef attendant \$250/2-hour service.  
& booth set up fee \$150



## **Grazing Cart Experience Menu:**

### **Olives & Marinated Accents**

- Castelvetroano Olives
- Cornichons
- Marinated Mushrooms

### **Cheese Selections**

- Gouda Cheese
- Swiss Cheese
- Cheddar Cheese

### **Cured Meats**

- Soppressata
- Genoa Salami

### **Fresh Fruits & Garden Bites**

- Heirloom Cherry Tomatoes
- Green Grapes
- Raspberries

### **Accompaniments**

- Crostini
- Marcona Almonds

# BOOTH BUZZ BUILDERS

## A Perfect Pairing \$3300

Up To 4- Hour Service

Entice attendees to taste delicious curated wines paired with a variety of Local Utah Cheeses & crackers.

36 Bottles of Wine

2 Cheese Platters (100 Servings)

*Requires a bartender, \$225/2-hour service*

## Mimosa Bar \$1900

Perfect for early exhibit hours – offer your guests a bubbly experience at your booth!

Service includes Sparkling Wine (40 Bottles), Martinelli's Sparkling Cider, Orange Juice, plastic champagne flutes and orange slices for garnish.

200 Mimosas - *Requires bartender \$225/2-hour service.*

*Per Utah State regulations, alcohol service cannot commence prior to 10:00 AM*

## Tacos & Margs \$5175

Up To 4- Hour Service

Excite your guests with a shaken margarita and one of Chef's Esdras famous street tacos. Our package includes

- 225 5oz Fresh Shaken Margaritas
- 225 Street Tacos, your choice of 1 protein for the service

Carne Asada, Al Pastor Pork, Chicken Tinga, or Pastor Cauliflower (Vegan)- Includes small salsa bar

*Requires bartender \$225/2-hour service*

*Requires chef attendant \$250/2-hour service*

- See Catering sales manager for space & power needs.



## ColdSnap Ice Cream Experience \$4,066

Treat your guests to a one-of-a-kind, made-to-order Soft Serve ice cream experience. Each serving is freshly crafted using the innovative ColdSnap pod system, delivering premium chocolate, vanilla, and dairy-free oat milk chocolate ice cream in just minutes. Guests will enjoy watching their dessert created on demand, adding a fun and memorable interactive element to your event.

INCLUDES:

- **Up to 6-hour service**
- **200 servings (pods)**
- **Disposable bowls, spoons, and napkins**

ADDITIONAL REQUIREMENTS:

- **Dedicated attendant: \$150/2-hour service**
- **Booth setup: \$150**
- **Space Requirements: 6'w x 3'd**
- **Power: 120V (standard outlet)**



# BOOTH BUZZ BUILDERS

## COCKTAIL CARTS

Ten (10) gallons serves approximately 100 guests.

All cocktails are blended with Top Hat Provisions Craft Mixers.

No substitutions or modifications. Items below are not sold based on consumption.

100 Cocktails - up to a 4-Hour Service

Requires bartender \$225/2-Hour Service

Space Requirements: 6'w x 5'd

### Margarita Bar \$1680

Classic - *tequila, agave nectar, Top Hat craft margarita*

Spicy - *tequila, Top Hat spicy agave nectar, lime*

### Mule Bar \$1680

Moscow - *vodka, Top Hat original ginger beer, lime*

Kentucky - *bourbon, Top Hat original ginger beer, lime*

### Martini Bar \$1680

Bees Knees - *gin, lavender, Utah honey, Top Hat lemonade*

Espresso - *vodka, coffee liquor, Top Hat cold brew*

### Gin & Tonic Bar \$1680

Catalan - *gin, Top Hat east India tonic, herbs & fruit*

Indigo - *gin, Top Hat butterfly truth serum, east India tonic, grapefruit*



## Wasatch Gourmet Dip Station (per person) **\$13.50**

- Local Smoked Trout Dip, Buffalo Chicken Dip, Creamy Beehive Jalapeño Queso Dip,
- with Fresh Tortilla Chips, Pita, Crostini, Grilled Flat Breads, Lavish, Grissini and Crackers

## Cache Valley Cheesy Bar Station (per person) **\$21**

- Gourmet Local Beehive Mac and Cheese - Elbow Macaroni, Creamy Apple Walnut Smoked Beehive Cheese
- Utah Potato Casserole - Shredded Potatoes Au Gratin topped with Crunchy Corn Flakes
- Mini Bavarian Pretzels - Served with Wasatch Beer Cheese

## Utah Slider Bar (per person) **\$37.50**

- Local Beehive Cheese Grilled Cheese Slider
- Bison Slider with Jalapeño Jack Cheese, Lettuce, Tomato, Onion and Utah Fry Sauce.
- Angus Beef and Pastrami Slider with Smoked Cheddar Cheese, Heirloom Tomato, Pickle and Utah Fry Sauce.

## Wasatch Chili Bar (per person) **\$17**

Wasatch Mountain Chili Shredded Cheddar Cheese, Sour Cream, Chopped Bacon, Chives Sweet Corn Bread, Local Whipped Honey Butter

## Pioneer Travel Appetizers (each - 50 piece min) **\$8**

- Rocky Mountain Lamb Lollipop with Green Chile Peppercorn Mint Demi
- Peach & Goat Cheese Crostini with Honey Drizzle
- Mini Beef Empanada with Utah Fry Sauce
- Smoked Utah Trout Lavish Crisp with Dill Lemon Cream Local Sweet Corn and Tomato Salad

## Joy Pop Cart (each - 100 piece min) **\$8**

Minimum 100 paletas, two (2) hours of service.  
Includes: branded cart, branded napkins, stickers, & drip guards.

### *Please select 5 flavors max*

Cookies & Cream, Berry Cheesecake, Mojito,  
Raspberry Mint Limeade, Strawberry Mango  
Mangonada, Tropical, Sugar Cookie

Requires an attendant \$150/2-hour service.  
& booth set up fee \$150

## Payson's Jello- Belt Shooters (each - 50 piece min) **\$7**

Utah's favorite Green Lime, Cherry, Blue Raspberry, or Orange

## Fruit Filled Utah Hand Pies (each - 50 piece min) **\$7**

Brigham City Peach, Hill Top Cherry, Paradise Apple, and Bear Lake Raspberry

# BREAKFAST

All items have a 12 piece minimum

## English Muffin Breakfast Sandwich (each) \$8.50

Egg and cheese with choice of ham, bacon or pork sausage

## Flaky Croissant Sandwich (each) \$9

Egg and cheese with choice of ham, bacon or pork sausage

## Breakfast Burrito (each) \$11

Scrambled eggs, chorizo, potatoes, cheddar jack cheese, flame roasted peppers and onions

# BREAKFAST ADDITIONS

All items have a 12 piece minimum unless otherwise noted

## • Assorted Muffins (dozen) \$60

Blueberry, Chocolate Chip, and Banana Nut

## • Assorted Danishes (dozen) \$55

Cream Cheese, Blueberry, Cherry and Apple

## • Assorted Scones (dozen) \$60

Traditional, Blueberry, and Cinnamon

## • Fresh Seasonal Fruit (each) \$8

Individual cups of fresh cut fruit



## • Whole Fresh Fruit (each) \$4



## • Yoplait Yogurts (each) \$5.50



## • Superfood Yogurt Parfait (each) \$5.50



Gluten-free Muesli, house-made flaxseed granola, chia seed, Greek yogurt, and fresh berries

# HOUSEMADE SIGNATURES

Minimum purchase of a dozen (12) pieces. Each unit comes individually packaged.

## Chia Pudding \$78



Black chia seeds, coconut milk, maple syrup.

Selection of one (1) topping per dozen:

- Seasonal Berry
- Mango & Toasted Coconut
- Peach & Pecan

## Yogurt & Granola Parfait \$96



Greek yogurt topped with Gluten Free granola.

Selection of one (1) topping per dozen:

- Seasonal Berry
- Mango & Toasted Coconut
- Almond & Cacao Nib

## Overnight Oats \$86



Old-fashioned Oats, chia seeds, coconut milk  
Selection of one (1) topping per dozen:

- Seasonal Berry
- Mango
- Peach

## Charcuterie Boxes \$150



Assortment of sliced meats & cheese.  
Selection of one (1) accompaniment per dozen:

- Mini Caprese Skewer
- Mini Fruit Skewer
- Marinated Olive & Pickled Skewer

## Hummus & Crudité Cups \$96



Assortment of carrots, celery, bell pepper, and cucumber.

Selection of one (1) hummus flavor per dozen:

- Traditional Hummus
- Avocado Hummus
- Roasted Red Pepper Hummus

## BOXED LUNCH

For orders of 12 or less there is a 2 selection maximum. For orders of 13 or more there is a 3 selection maximum. All boxed lunches are served with a bag of chips and cookie. Gluten free boxed lunches are available for an additional fee of \$5.00 per box

### Turkey and Swiss Wrap (each) \$27

Turkey and swiss wrap with pesto aioli

### Roast Beef and Cheddar Wrap (each) \$27

Roast Beef and cheddar wrap with horseradish aioli

### Ham and Swiss Wrap (each) \$27

Ham and swiss wrap with dijonnaise

### Chicken Caesar Salad Wrap (each) \$27

Chopped Romaine, marinated cherry tomatoes, shaved parmesan, grilled chicken breast and creamy Caesar dressing

### California Turkey Wrap (each) \$27

Turkey breast, smoked bacon, sliced cucumber, pickled red onion, arugula, and honey chipotle aioli

### Vegan Roasted Vegetable Wrap (each) \$27

Roasted Vegetable wrap with house-made vegan aioli

## POWER BOWLS

For orders of 12 or less there is a 2 selection maximum. For orders of 13 or more there is a 3 selection maximum.

### Mediterranean Bowl (each) \$25

Romaine, marinated cherry tomatoes, Kalamata and green olives, grilled zucchini, yellow squash, sliced cucumber, julienne carrots, crumbled feta cheese, pickled red onion, red wine oregano vinaigrette. + Add Chicken \$2

### Beef Fajita Bowl (each) \$29

Flank steak, cilantro lime rice, black beans, grilled onions & peppers, salsa & queso fresco

### Chicken Sesame Bowl (each) \$27

Grilled sesame chicken, white rice, broccoli, snap peas, baby corn, sesame ginger sauce

### Seared Salmon Bowl (each) \$29

Chef's green mix, Atlantic salmon, chickpeas, pickled onions, shaved carrots, baby tomatoes, and Citrus Vinaigrette

### Portobello Steak Bowl (each) \$27

Roasted portobello mushroom, Mediterranean couscous, chimichurri chickpeas, roasted three bell peppers, cherry tomatoes, spring mixed greens

### Harvest Rainbow Vegetable Bowl (each) \$27

Tender Farro, roasted butternut squash, red cabbage, arugula, sesame seeds, and chili mojo sauce



# Utah Freshly Tossed Salad Chefs Station

Two (2) Chef attendants per 100 guests

## Grilled Peach & Goat Cheese Summer Greens \$25

Mixed greens, grilled Utah peaches, shaved cucumber, pickled red onion, candied pepitas, Cache Valley goat cheese, honey-lavender vinaigrette.

## Charred Corn & Seahive® Arugula Salad \$25

Arugula, charred sweet corn, grilled scallions, shaved radish, Beehive Seahive® cheddar, honey Dijon vinaigrette





## Mixed Greens & Roasted Beet with Beehive White Cheddar \$25

Mixed greens, grilled Utah peaches, shaved cucumber, pickled red onion, candied pepitas, Cache Valley goat cheese, honey-lavender vinaigrette.

## Chef Attendant \$250/2-Hours of service

# SNACKS

All items have a 12 piece minimum unless otherwise noted

- **Fresh Baked Cookies** (dozen) **\$45**  
Chocolate Chip, Oatmeal Raisin, and Sugar
- **Brownies and Blondies** (dozen) **\$48**
- **Gluten Free Brownies** (dozen) **\$170** 
- **Chocolate Dipped Strawberries** (dozen) **\$55** 
- **Full-Size Candy Bars** (each) **\$4**
- **Individual Bags of Chips** (each) **\$5**
- **Individual Bags of Pretzels** (each) **\$9**
- **Chips and Salsa** (per person) **\$5**  
- **Chips and Guacamole** (per person) **\$5.50**  
- **Ice Cream Novelties** (each) **\$7**
- **Assorted Dessert Shooters** (each) **\$7.50**  
Chocolate Mousse, Passion Fruit Cheesecake with Pistachio crumble, and Strawberry Cream

24% Service Fee and 9.45% tax will be applied to all orders

# BEVERAGES

All hot beverages have a 3 gallon minimum



**Millcreek Roasters Coffee (gal) \$90**

**Millcreek Roasters Decaffeinated Coffee (gal) \$90**

**House Regular Coffee (gallon) \$74**

**House Decaffeinated Coffee (gallon) \$74**

**Hot Tea (gallon) \$74**

**Hot Chocolate (gallon) \$74**

**Iced Tea (Per 5 gallons) \$250**

- 5 gallon minimum

**Orange Juice (Per 5 gallons) \$290**

- 5 gallon minimum

**Water Cooler Tower (5 gallons/200 cups) \$120**

- 110-volt power source required
- Additional 5 Gallons and Cup Replacements, \$40

## SINGLE - SERVE COFFEE MACHINES

Keurig® & Nespresso® coffee machines incur one (1) rental fee per rental period. Both packages requires one (1) 120 Volt 20amp dedicated electrical outlet per machine. Client is responsible for providing all electrical requirements.

**Keurig® Machine Coffee Kit \$180**

One-time set up fee includes:

- 26 K-Cups (16 regular, 5 decaf and 5 green tea)
- Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

**Keurig® Coffee Pod Refill \$100**

26 K-Cups (16 regular, 5 decaf and 5 green tea)

Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

**Nespresso® Machine Coffee Kit \$280**

One-time set up fee includes:

- 26 Capsules (20 regular & 6 Decaf)
- Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

**Nespresso® Coffee Pod Refill \$180**

26 Capsules (20 regular & 6 Decaf)

Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

**(Please contact Catering Sales for additional flavors)**

# BEVERAGES

## AGUA FRESCAS



Price per gallon with a minimum of five (5) gallons and served via table top beverage dispenser.

*\*\*Not billed based on consumption*

**Pina \$52**

*Pineapple*

**Sandia \$52**

*Watermelon*

**Pepino y Limon \$52**

*Cucumber and Lime*

**Agua de Jamaica \$52**

*Hibiscus*

## INDIVIDUAL CANNED BEVERAGES

*All individually canned beverages have a 24 piece minimum*

*\*\*Not billed based on consumption*

Individual bottled fruit juices (each) **\$5.50**

Dasani Canned Waters (each) **\$5**

Canned Coke Products (each) **\$5**

- Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite

Perrier Sparkling Mineral Water (each) **\$5.50**

Flavored Canned Topo Chico Sparkling Water (each) **\$5.50**

Monster Energy Drink (each) **\$7**

## HYDRATION (INFUSED WATER) STATIONS



Price per gallon with a minimum of five (5) gallons and served via table top beverage dispenser.

*\*\*Not billed based on consumption*

**Strawberry Mint \$36**

**Cucumber Lime \$36**

**Watermelon Lemon \$36**

**Blueberry Ginger \$36**

**Raspberry Basil \$36**



*24% Service Fee and 9.45% tax will be applied to all orders*

# BEVERAGES

## UTAH'S DIRTY SODA BAR



### Signature 16oz Dirty Sodas \$7.50

Craft your own custom soda creation beginning with a curated selection of premium canned Coke products.

Enhance with up to four artisan syrups, and complete the experience with fun garnishes: fresh citrus, cherries, cream, or billowed whipped cream.

Enjoy two full hours of exceptional service.

Your Catering Sales Manager will estimate consumption in advance, with final charges based on actual usage following the event.

An on-site attendant is required \$150/per 100 guests for 2-hours of service.

Space Requirement: 6'w x 5'd

## ENHANCEMENTS

### LOGO'd Freshly Baked Sugar Cookie

\$4.75

Delight in a freshly baked, sugar cookie topped with your company's logo.

Perfect for adding a personalized touch to your booth experience, this sweet treat enhances your guests' experience while showcasing your brand in a fun and memorable way.



## HOT HORS D'OEUVRES

All items have a 25 piece minimum

Hot hors d'oeuvres priced per piece

**Spanakopita \$8**

**Vegan Mushroom Arancini Ball \$8**  

**Coconut Shrimp \$8**

Sweet chili Thai lime dip

**Scallop or Shrimp Wrapped in Bacon \$9**

**Crispy Spring Rolls**

Garlic sweet chili dip

- Vegetable **\$8**
- Ginger Chicken **\$9**
- Shrimp & Scallion **\$9**

**Empanadas**

Chimichurri dip

- Chicken & Vegetable **\$9**
- Mushroom **\$9**

\*\*Optional attendant \$150/2-hour service.

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## COLD HORS D'OEUVRES

All items have a 25 piece minimum

Cold hors d'oeuvres priced per piece

**Braised Leek and Onion Goat Cheese Tartelette \$7**

**Wine Poached Pear and Almond Brie Crostini \$7**

**Curry Chicken Salad Toast \$8**

Apple chutney

**Prosciutto and Melon Canapé \$8**

Mascarpone Dijon cream

**Spicy Tuna Tartare \$10**

Wakame salad on wonton crisp

**Spicy Shrimp Crostini \$9**

Red pepper aioli

**Paprika Seared Beef Tenderloin \$9**

Onion confit, creamy horseradish on toasted baguette

**Smoked Salmon Lavash Crisp \$9**

Dill lemon cream

**Shrimp Cocktail Shooter \$9** 

Horseradish cocktail sauce

**Salmon Ceviche \$9** 

Sashimi grade salmon, mango, habanero, gochugaru, furikake, spring onion

**Layered Mezze \$7**  

Hummus, muhammara, Baba ghanoush, garden vegetables

24% Service Fee and 9.45% tax will be applied to all orders



# RECEPTION PLATTERS

All are served on Bamboo compostable materials and are treated as drop off services

## Charcutier Meat Board

**\$1,000- 50 Guests \$2,000 - 100 Guests**

Chef's Selection of sliced meats, pickled veg, olives, mustards, dried fruits, nuts, artisanal crisp, and assorted breads

## Farm Fresh Crudités

**\$550 - 50 Guests \$1,100 - 100 Guests**

Tomatoes, cucumbers, broccoli, cauliflower, bell peppers, celery, carrots, pink peppercorn ranch and red pepper hummus

## Local Artisanal Cheese

**\$800 - 50 Guests \$1,600 - 100 Guests**

A Assorted local cheese from Cache Valley, Beehive, & Heber Valley creameries. Paired with local preserves, honey, dried & fresh fruits, nuts, selection of crisps, flat breads, & breads.

## Fresh Fruit and Berries Display

**\$400 - 50 Guests \$800 - 100 Guests**

## PICK MIX \$23

Minimum of twenty five (25) servings per selection. Sold per person. \$75++ fee applied for service less than minimum. Maximum one (1) hour service. Includes a selection of five (5) items below 9oz disposable provided



Buttered Popcorn  
Cheddar Popcorn  
Caramel Corn  
Mini Pretzels  
Pretzel Twists  
M&M's Plain  
M&M's Peanuts  
Chocolate Pastels  
Chocolate Covered Malt Balls

Trail Mix  
Roasted Pistachios  
Salted Cashews  
Roasted Almonds

Dried Pineapple  
Mixed Dried Fruit  
Banana Chips  
Blue Shark Gummies  
Mini Gummy Bears  
Utah's Salt Water Taffy  
Wheat Thins  
Goldfish Crackers  
Chex Mix

# BARS

A bartender is required for all bar services. 1 bartender per 125 guests is recommended. The bartender fee is \$225 per bar for up to a 2 hour service, each additional hour is \$58 per hour. Each bar has a \$900 minimum based on a 2 hour service, if the service exceeds 2 hours the minimum will be increased. If the minimum is met, the bartender fees are waived.

## Hosted Bar Service

Estimated consumption will be determined by your Sales Manager. Actual consumption will be calculated following the function.

## **Booth Keg Service**

*2 hour service, 110-volt power required*

*Domestic Beer (per keg) \$600*

*Local and Craft Beer (per keg) \$700*

*Requires a bartender- \$225*

*Requires Keg Rental, \$75/Per Kegeerator*

*Requires Booth Setup, \$150*

**Canned Water (can) \$5**

**Sparkling Water (bottle) \$5.50**

**Assorted Canned Coke Products (can) \$5**

**Domestic Beer (can) \$9**

Michelob Ultra, Bud Light, Budweiser, Coors Light

**Import Beer (can) \$10**

Modelo, Heineken

**Local Beer (can) \$11**

Uinta Brewing, Bohemian & Kiitos

**Hard Seltzer (can) \$11**

**House Wine (glass) \$9**

**Sparkling Wine (glass) \$14**

**Deluxe Spirits (drink) \$11**

Stolichnaya Vodka, Cruzan Rum, Dented Brick Gin, Jim Beam Whiskey, Luna Azula Tequila, JW Red Label Scotch

**Premium Spirits (drink) \$12**

Tito's Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniels Whiskey, El Jimador Tequila, JW Red Label Scotch

**Super Premium Spirits (drink) \$13**

Kettle One Vodka, Captain Morgan's White Rum, Bombay Sapphire Gin, Maker's Mark Whiskey, Patron Tequila

# POLICIES AND PROCEDURES

## *Contracts*

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Sodexo Live prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Sodexo Live. In addition, full payment for all services must be received in advance of your first event.

## *Order Deadlines*

All orders are due 30 days prior to the event. Any order submitted after this time are subject to product, equipment, and staff availability.

## *Payment Policy*

Payment in full is due fourteen (14) business days prior to the start of the event. Any additional charges incurred during the event, (the adjusted remaining balance) is required within 10 days following the receipt of the final invoice. Sodexo Live will begin to accrue 1.5% interest from the date of the invoice if not paid within 30 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer. All deposits are non-refundable should the event be cancelled within a two-week period prior to the scheduled event.

## *Service Charge and Tax*

A 24% service fee will apply to all food and beverage charges. Current state and local sales taxes, 9.45%, apply to all food and beverage charges and are subject to applicable tax laws and regulations.

## *Supplement Staffing Fees*

Unless indicated otherwise, charges for staffing your function are included in our menu prices and based on the following meal service times:

- Breakfast, Lunch and Dinner Services: 2 hours
- Break/A la Carte Services: 1 hour Reception
- Services: 1.5 hours

When additional staffing is needed over and above what is normally provided, the following hourly rates apply. Please note that a four (4) hour minimum, per staff member, per service period applies:

- Attendant, or additional server fee: \$50.00 per hour
- Culinary Professional Fee: \$65.00 per hour
- Bartender: \$58.00 per hour

Additional fees may apply to orders with guarantees lower than stated minimum requirement of four hours.