



2011-2012

BANQUET MENU

Marc Wilkins, General Manager

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GENERAL POLICIES

The clubhouse has been designed to offer both public events, as well as private and member exclusive areas. The Club can assume no responsibility or liability for any article of personal property lost or stolen on the club premises.

Pricing

All menu pricing is current and subject to change without notice.

Standard Charges

Room Rentals

In order to maintain excellent service and facilities at The Jeremy Golf and Country Club the following fees apply toward the rental of the following rooms:

Entire Clubhouse (250ppl).....	\$600
Banquet Room (156ppl).....	\$250
Pier Bar (50ppl).....	\$150
Main Dining Room (80ppl).....	\$200

Specialty Items

Ice Carvings.....	Price Quote
Specialty Linens.....	Price Quote
Audio / Visual Equipment	\$50
Private Bar Fee.....	\$100

Weddings

Wedding Ceremony Set-up Fee	\$1.50/pp
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Miscellaneous Charges

Service Charge (on food & beverage)	20%
Utah Sales Tax	7.30%

Cold Hors d'oeuvres

(Minimum 50 pieces)

Smoked Salmon Mousse on Cucumber	\$2.50
Asparagus Wrapped in Prosciutto	\$2.25
Fresh Mozzarella and Basil on Sliced Tomato	\$1.75
Pesto Shrimp on Toast Points	\$3.25
Charred Beef Croistini	\$2.25
Bruschetta on Grilled Croistini	\$1.75
Curried Chicken Salad in Cucumber Cups	\$2.25
Cheddar & Tomato Jam Canapés	\$1.25
Caramelized Onion & Goat Cheese Tartlet	\$2.75
Deviled Eggs With Black Truffle Essence	\$1.95
Ham, Apple & Gorgonzola Croistini	\$1.75
Oysters on the Half Shell with Champagne-Shallot Vinaigrette	\$2.95
Cucumber Cups Filled With Vegetable Cream Cheese	\$1.25
Chicken & Sundried Tomato Bruschetta	\$1.75
Poached 16/20, U-15, or U-10 Shrimp With Classic Cocktail Sauce	Market Price
Smoked Chicken Breast with Brie on Pita	\$2.50
Olive Tapenade with Shrimp	\$2.95

Hot Hors d'oeuvres

(Minimum 50 Pieces)

Chicken Satay	\$1.95
Asian Beef Skewers	\$2.75
Mini Crab Cakes With Roasted Red Pepper Sauce	\$3.25
Sausage Stuffed Mushrooms	\$1.95
Egg Rolls (chicken, pork or vegetable) with appropriate sauce	\$1.95

Pork Filled Pot stickers With Ginger Soy Sauce	\$1.95
Hawaiian Chicken Brochette	\$1.75
Three Cheese Stuffed Mushrooms	\$1.95
Spannakopita	\$2.50
Mini Quiche	\$2.25
Mushrooms Stuffed With Rock Crab	\$2.95
Bacon Wrapped Scallops	\$3.95
Apricot & Ginger Glazed Chicken Wings	\$1.25
Buffalo Chicken Wings With Blue Cheese Dressing	\$1.50
Duck Spring Rolls with dipping sauce	\$2.50
Spiced Beef Empanadas	\$2.50
Swedish Meatballs	\$1.50
Sweet & Sour Meatballs	\$1.50

Hors d'oeuvre Display Trays

Fresh Fruit

Display of Seasonal Fresh Fruit
With Honey Lime Sour Cream Sauce

Small	Serves 35-50	\$105.00
Medium	Serves 50-75	\$150.00
Large	Served 75-100	\$195.00

Imported & Domestic Cheese

Accompanied by an assortment of gourmet crackers

Small	Serves 35-50	\$150.00
Medium	Serves 50-75	\$225.00
Large	Serves 75-100	\$285.00

Fresh Vegetables

Display of Fresh Raw Vegetables with Choice of Ranch or Blue Cheese Dip

Small	Serves 35-50	\$65.00
Medium	Serves 50-75	\$85.00
Large	Serves 75-100	\$105.00

Red Bell Pepper Hummus with Grilled Pita

Moroccan Spiced Chickpea Dip with House Made Pita Chips

Small	Serves 35-50	\$70.00
Medium	Serves 50-75	\$95.00
Large	Serves 75-100	\$115.00

Florentine Artichoke Dip

Warm Spinach & Artichoke Dip Served In a Bread Bowl with Grilled Pita Chips

Small	Serves 35-50	\$75.00
Medium	Serves 50-75	\$105.00
Large	Serves 75-100	\$135.00

Hot & Savory Crab Dip

Snow Crab in a Tangy Cheese Sauce Assorted Crackers & Croistini

Small	Serves 35-50	\$105.00
Medium	Serves 50-75	\$135.00
Large	Serves 75-100	\$165.00

Baked Brie Display

With Pastry Crust, Toasted Baguette,
And Assorted Crackers

Small	Serves 35-50	\$105.00
Medium	Serves 50-75	\$135.00
Large	Serves 75-100	\$165.00

Seafood Display (\$24.50 pp)

Displayed on a Bed of Ice with Cocktail Sauce,
Horseradish, Tabasco Sauce and Lemon Wedges

Per Person- 3 Shrimp, 3 Oysters on the ½ Shell, 2 Pieces of King Crab

All buffets require a minimum of 35 guests, the Jeremy Buffet and the “Moose Tracks” Buffet requires a minimum of 50 guests.

Caribbean Island Buffet \$24.95

Tropical Fruit and Cheese Display with Assorted Crackers, Vegetable Display with Spicy Dip, Puerto Rican Crab Stuffed Mushrooms, Garden Salad with Chefs Choice Dressings, Red Beans and Rice, Orange Glazed Carrots, Grilled Chicken with Coconut and Curry Sauce, Yucatan Style Pork Chops, and Baked Snapper with Avocado Cream

Little Italy Buffet \$24.95

Seasonal Display of Fresh Fruit, Basket of Garlic Bread, Pesto Pasta Salad, Tomato, Cucumber and Onion Salad, Caesar Salad, Crisp Salad Greens with Chefs Choice Dressings, Seasonal Vegetables. Vegetable Lasagna, Roasted Chicken with Piccata Sauce, Parmesan Crusted White Fish with Roasted Tomato Sauce

Wasatch Mountain BBQ \$25.95

Crisp Salad Greens with Chefs Choice Dressings, Basket of Cornbread Muffins, Farmhouse Coleslaw, Classic Potato Salad, Maple Baked Beans, Fresh Local Corn on The Cob, Honey BBQ Chicken, House Smoked Baby-back Ribs

Park City BBQ \$29.95

Jalapeno Cheddar Corn Bread, Chipotle Caesar Salad with Roasted Leeks, German Potato Salad, South Western Pasta Salad, Farm House Cole Slaw, Buttermilk Poached Corn on the Cob, Wild Rice Pilaf, BBQ Beef Brisket, Corn Crusted Utah Trout with a Lemon Butter Sauce, Pasilla Rubbed Pork Chops

The Jeremy Buffet Dinner \$34.95

Crisp Salad Greens with Chefs Choice Dressings, Fresh Baked Breads and Rolls, Pesto Pasta Salad, Tomato, Cucumber and Onion Salad, Classic Caesar Salad, Spinach Salad with Poppy Seed Dressing, London broil, Baked Chicken Dijon, Mahi-Mahi with Sun-Dried Tomato Pesto Sauce. Choice of (2) Wild Rice Pilaf, Roasted Red Baby Potatoes, Scalloped Potatoes, Grilled Asparagus, Honey Dijon Glazed Carrots, Zucchini & Yellow Squash

“Moose Tracks” Buffet \$42.95

Basket of Fresh Baked Rolls & Butter, Waldorf Salad, Crisp Salad Greens with Chefs Choice Dressings, Tomato, Cucumber and Onion Salad, San Francisco Crab & Potato Salad, Classic Caesar Salad, Spinach Salad with Poppy Seed Dressing, Crudite Platter with dipping sauce, Seasonal Fresh Fruit Tray, Imported and Domestic Cheese Display with Gourmet Crackers
Cold Seafood Display (2 Pieces per Person)
Poached Shrimp, Oysters on the Half Shell, Chilled Crab Legs
Cocktail Sauce, Horseradish & Lemons

Entrée Selections

Carved Prime Rib Au Jus

Choice of (2) Buffet Entrée Selections (One From Each Category)

Chicken:

Baked Chicken Dijon or, Lemon Rosemary Chicken, or Chicken Marsala

Seafood:

Baked Salmon with Citrus Salsa, or Mahi-Mahi with Sun-Dried Tomato Pesto Sauce, or Parmesan Crusted Halibut with Roasted Tomato Sauce

Choice of (2)

Served with Wild Rice Pilaf, Roasted Red Baby Potatoes, Scalloped Potatoes Grilled Asparagus, Honey Dijon Glazed Carrots, Zucchini & Yellow Squash

Carved Selections for Buffet

(All prices are per person)

Prime Rib Au Jus	\$11.25
Roasted Leg Of Lamb	\$9.95
Breast of Turkey	\$6.95
Honey Cured Ham	\$6.95
Roast Pork Loin	\$5.25
Chateaubriand (Carved Beef Tenderloin)	\$11.95
Portobello Mushroom Stuffed Pork Tenderloin	\$9.50

Beverage Prices

Alcoholic Beverages (Doesn't include tax)

Well Brands	\$4.00
Call Brands.....	\$6.00
Premium Brands.....	\$7.50
High End Liquors.....	\$8.00-\$10.50
Champagne (House Selection).....	\$26.00 / Bottle
Wine (House Selection)	\$26.00 / Bottle
Domestic Beer.....	\$3.50 / Bottle
Imported Beer	\$4.50/ Bottle
Draft Beer.....	\$4.00 / Glass
Premium Draft Beer	\$5.00 / Glass
Premium Beer	\$6.00 Bottle
Mixers (Soda, Bloody Mary, Juice and Margarita Mix)..	\$.50-\$2.00

(Price added to any shot of liquor)

Non-Alcoholic Beverages

Fruit Punch Bowls.....	\$40.00 / Gallon
Soft Drinks	\$2.00 EA
Juices.....	\$2.50 EA
Bottled Water	\$2.25 EA

The Jeremy Golf and Country Club

Special Events Agreement

I, _____, being a member in good standing at The Jeremy Golf and Country Club, agree to the following provisions for my event or to sponsor a special event on (date) _____.

Member or Guest (Social Member) Name

Member or Guest (Social Member) Address

Member or Guest (Social Member) Home Telephone

Business

Date Requested

Anticipated Attendance

- If costs are not being charged to the Member's account, a 50% deposit of anticipated charges is due 15 business days prior to the date of that event, then balance due must be paid seventy-two (72) hours before the event. A non-refundable deposit of \$1000 will be collected to reserve space for a wedding reception. A \$25 social member fee will also be required to comply with any State Alcohol Laws.

Your requested date is not secured until your check for this deposit has been received. This fee is non-refundable unless written notification of cancellation is received by the Club 90 days prior to the event.

You (Social Member) or the sponsored party agrees to be responsible for any damages, burns, breakage or theft which occurs during the rental period at the Club. This contingency also covers the actions of any florist, decorator or entertainment hired by you for the event. Musical equipment, decorations or any other items brought into the club must be removed immediately after the event. The Jeremy Golf and Country Club will not be responsible for any items left after the event.

The attendance must be accurately specified **seventy-two (72) hours** in advance of all private functions. This number will be considered your guarantee, not subject to reduction. All charges will be made for the guarantee or for the number actually in attendance, whichever is **greater**.

All displays and/or decorations proposed by the event organizer are subject to the approval of Club Management.

The Club reserves the right to cancel any event and return any deposits 90 days before the date of that event.

Provisions of insurance and health regulations do not allow food prepared at the Club to be removed from the premises. Exceptions are leftover cake brought in and food expressly prepared for take-out orders.

The Club, an alcoholic beverage licensee, is subject to the rules and regulations promulgated by the Summit County Commission concerning sales and service of alcoholic beverages.

We reserve the right to refuse the service of alcohol to any person or persons deemed to be intoxicated or under the legal age of twenty-one (21) years.

Food and/or beverages, alcoholic or otherwise, may not be brought in from outside sources.

INDEMNIFICATION – Engager agrees to indemnify and hold harmless the Club, its officers, employees, agents and other affiliated entities against all claims, losses, damages, and expenses arising from the event, Club employees, subcontractors and guests while using the Club’s premises, except due to the Club’s negligence.

This completed form, the Function Information Sheet, along with the attached completed Alcoholic Beverage Service Agreement must be completed and returned to the Club no less than seventy-two (72) hours before the event.

Member’s Signature Date

Guest’s (Social Member) Signature Date

Approved By (JGCC) _____ Date

Alcoholic Beverage Service Agreement

Alcoholic beverages may **not** be brought onto Club premises from outside sources.

The sale, service and consumption of alcoholic beverages are regulated by the State of Utah as implemented by Summit County. The Club, an alcoholic beverage licensee, is subject to these regulations, violation of which may jeopardize the Club's license.

Member or Guest Signature

Date

NOTICE

Persons under the age of 21 years are minors and will not be served alcoholic beverages. The Club Staff is instructed to check identification of persons appearing to be minors. Alcoholic beverages will be removed from such persons who have obtained such beverages from a person of legal drinking age.