



2012 BANQUET MENU

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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%

Golf Tournament Charges

Canopies.....	\$15
Table/Chairs.....	\$10
Beverage Cart.....	\$150
Mid-Mountain.....	\$150

Cold Hors d'oeuvres

(Minimum 50 pieces)

Smoked Salmon Mousse on Cucumber	\$2.50
Asparagus Wrapped in Proscuitto	\$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 Canapes	\$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 & Crostini

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 Leg.

Coffee Breaks & Refreshments

(Minimum 20 People)

The Pick Me Up

\$6.95 ++pp

Fresh Baked Cookies

Freshly Brewed Coffee, Decaf Coffee and Assorted Teas

Assorted Canned Sodas and Dasani Bottled Water

Trail Mix Break

\$12.00 ++pp

Assorted Dessert Bars

Whole Fruit Basket

Granola Bars

Chilled Juices

Freshly Brewed Coffee, Decaf Coffee and Assorted Teas

A LA CARTE BREAK ITEMS

Petite Fours	15.00 per dozen
Bagels and Assorted Cream Cheese	40.00 per dozen
Assorted Chips	25.00 per dozen
Assorted Breakfast Pastries	24.00 per dozen
Double Fudge Brownies	18.00 per dozen
Freshly Baked Cookies	18.00 per dozen
Lemon and Raspberry Bars	20.00 per dozen
Naniamo Bars	35.00 per dozen
Sliced Seasonal Fruit Display	3.50 per person
Chips and Salsa	3.50 per person
Deluxe Mixed Nuts	5.50 per person
Pretzels and Snack Mix	2.75 per person
Granola Bars and Candy Bars	2.50 per person
Popcorn	1.50 per person
Selection of Whole Fruit	2.00 per piece

Breakfast Buffets

The Continental

\$9.95 per person

(Minimum of 10 People)

Assorted Chilled Juices, Assorted Muffins & Breakfast Breads
Coffee, Decaf and Tea, Seasonal Fresh Fruit, Melons & Berries
Assorted Cold Cereals with Milk

The Day Break

\$13.50 per person

(Minimum of 30 People)

Assorted Chilled Juices, Selection of Morning Pastries & Muffins
Seasonal Fresh Fruit, Melons & Berries, Fluffy Scrambled Eggs
Choice of Bacon, Sausage or Ham, Choice of Hash Browns or Potatoes O' Brien
Coffee, Decaf and Tea

The Elk Run

\$14.95 per person

(Minimum of 20 People)

Assorted Chilled Juices, Seasonal Fresh Fruit, Melons & Berries

Assorted Coffee Cakes & Muffins, Breakfast Burritos & Salsa
Assortment of Breakfast Quiches

The Links Brunch

\$26.95 ++pp

(Minimum of 50 people)

Assorted Chilled Juices, Seasonal Fresh Fruit Display
Fluffy Scrambled Eggs, Sausage Links, Crisp Bacon, Breakfast Potatoes,
Cheese Blintzes with Fruit Toppings, Dinner Rolls, Jams, Preserves, Marmalades
Pesto Pasta Salad , Tomato, Cucumber and Onion Salad, Tossed Salad with Chefs
Choice Dressings

Choice of (2) Buffet Entrée Selections

Beef:

London Broil, Beef Bourguignon, Marinated Beef Provencal Style

Chicken:

Chicken Piccata, Baked Chicken Dijon, Orange & Ginger Glazed Chicken, Lemon
Rosemary Chicken, Chicken Marsala

Seafood:

Salmon ala Vodka, Baked Salmon With Citrus Salsa, Mahi-Mahi With Roasted
Pineapple Beurre Parmesan Crusted White Fish with Roasted Tomato Sauce

Choice of (2)

Wild Rice Pilaf, Roasted Red Baby Potatoes
Honey Dijon Glazed Carrots,

Choice of Two Chef's Dessert Buffet Selections

(See Page)

Optional Items

Whole Baked Ham (serves 50) • \$145
Roast Tenderloin of Beef (serves 15) • \$205
Whole Roasted Prime Rib of Beef (serves 30) • \$325
Omelets Made-to Order • \$5.25 pp + \$150 Omelet Maker Fee

Boxed Lunches

\$12.95++pp

Classic Deli Sandwich of your choice:

Turkey, Ham or Tuna salad served on sour dough, cracked wheat or baguette with lettuce, tomato, mayonnaise and choice of cheese.

Bag of Chips, Fresh baked Cookie, Bottled Water or Canned Soda

Garden Deli Buffet

\$22.00 ++pp

(35-person minimum)

Seasonal Display of Fresh Fruit, Chef's Chilled or Hot Soup Du Jour

Pesto Pasta Salad, Tomato, Cucumber and Onion Salad

Classic Potato Salad, Crisp Salad Greens with Chefs Choice Dressings

Ham, Turkey, Roast Beef Display, Platter of Assorted Cheeses

Fresh Baked Breads & Rolls, Sliced Onions, Crisp Lettuce, Tomato

Slices, Pickles, Mayonnaise, Assorted Mustards, Horse Radish

Chef's Display of Cookies and Brownies

Beverage Service

Coffee, Tea & Fountain Sodas

Canyon Buffet

\$21.00 ++pp

(35-person minimum)

Seasonal Display of Fresh Fruit

Choice of Chilled or Hot Soup of the Day, Pesto Pasta Salad

Tomato, Cucumber and Onion Salad, Classic Potato Salad

Crisp Salad Greens with Chefs Choice Dressings

Cobb Wrap, Tuna Cucumber & Tomato Pita, Garden Vegetable

wrap, Chef's Display of Cookies and Brownies

Beverage Service

Coffee, Tea & Fountain Sodas

Little Italy Buffet

\$26.95 ++pp

(35-person minimum)

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

Beverage Service

Coffee, Tea & Fountain Sodas

The Wrangler

\$20.95 ++pp

(35-person minimum)

Seasonal Display of Fresh Fruit, Basket of Assorted Chips
Basket of Assorted Buns & Rolls, Farmhouse Cole Slaw, Classic Potato
Salad, Crisp Salad Greens with Chefs Choice Dressings
Sliced Onions, Crisp Lettuce, Tomato Slices, Pickles, Mayonnaise,
Assorted Mustards & Ketchup, Platter of Assorted Cheeses, Maple
Baked Beans, Grilled Hamburgers, Bratwurst with Peppers, Onions &
Sauerkraut, Chef's Display of Cookies and Brownies

Beverage Service

Coffee, Tea & Fountain Sodas

Tex-Mex

\$23.95 ++pp

(35-person minimum)

Seasonal Display of Fresh Fruit, Basket of Chips & Salsa
Crisp Salad Greens with Chefs Choice Dressings, Caesar Salad with
Croutons, Fiesta Corn, Refried Beans with Melted Cheese, Spanish Rice
Fajita Bar with Seasoned Chicken & Steak, Baja Fish Tacos, Flour &
Corn Tortillas, Sour Cream, Guacamole, Fresh Salsa, Pico De Gallo,
Shredded Cheese, Sliced Jalapenos, Shredded Lettuce
Basket of Churros

Beverage Service

Coffee, Tea & Fountain Sodas

Wasatch Mountain BBQ

\$25.95++ pp

(35-person minimum)

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 Babyback Ribs, Apple Cobble A La Mode

Beverage Service

Coffee, Tea & Fountain Sodas

Park City BBQ

\$29.95 ++pp

(35-person minimum)

Jalapeno Cheddar Corn Bread, Chipotle Caesar Salad with Roasted Leeks, South Western Pasta Salad, Farm House Cole Slaw
Buttermilk Poached Corn on the Cob, Rice Pilaf, BBQ Beef Brisket
Corn Crusted Utah Trout with a Lemon Butter Sauce
Grilled Pasilla Rubbed Pork Chops, Apple & Cherry Pie a La Mode

Beverage Service

Coffee, Tea & Fountain Sodas

Caribbean Island Buffet

\$24.95++ pp

(35-person minimum)

Tropical Fruit Display, Raw Vegetable Display with Spicy Dip
Garden Salad with Chefs Choice Dressings, Red Beans and Rice,
Orange Glazed Carrots, Grilled Chicken with Coconut and Curry Sauce
Yucatan Style Pork Chops, Baked Snapper with Avocado Cream
Bread Pudding with Tropical Rum Sauce

Beverage Service

The Jeremy Buffet Dinner

\$34.95 ++ per person

(50 Guest Minimum)

Crisp Salad Greens with Chefs Choice Dressings
Fresh Baked Breads and Rolls, Classic Caesar Salad
Spinach Salad with Poppy Seed Dressing, London Broil
Baked Chicken Dijon, Pacific Cod 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
Bread Pudding with Vanilla Rum Sauce

“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	\$11.50
Roasted Leg Of Lamb	\$9.95
Breast of Turkey	\$6.95
Honey Cured Ham	\$6.95
Roast Pork Loin	\$7.95
Chateaubriand (Carved Beef Tenderloin)	\$12.95
Portobello Mushroom Stuffed Pork Tenderloin	\$9.50

Buffet Dessert Selections

Cakes

Strawberry Shortcake • Black Forest Cake • Carrot Cake • German Chocolate Cake
• Chocolate Mousse Cake • New York Cheesecake •

Pies

Blueberry • Mixed Berry • Apple • Cherry • Pecan • Lemon Meringue

Baked Goods

Assorted Cookies and Brownies

Pastries

Éclairs • Crème Puffs • Fruit Tart
• Chocolate Dipped Strawberries • Canoli

Bread Pudding / Cobblers Ala Mode

Apple or Mixed Berry Cobbler Ala Mode
Bread Pudding with Vanilla Rum Sauce

Beverage Prices

Alcoholic Beverages

Well Brands	\$4.00 / Shot
Call Brands.....	\$6.00 / Shot
Premium Brands.....	\$7.50 / Shot
High End Liquors.....	\$8.00-\$10.50 / Shot
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
(Stella Artios, Newcastle, Sierra Nevada. Guinness and Pacifico)	
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
Powerade / Arizona Ice Tea	\$3.50 E

Cash Bar/ Credit Card Bar

The following Cash Bar prices include sales tax:

Domestic Beer.....	\$4.00 Bottle
Imported Beer	\$5.00 Bottle
Draft Beer.....	\$4.00 Glass
Premium Draft Beer.....	\$5.50 Glass
Well Drinks	\$5.00 Shot
Call Drinks	\$6.50 Shot
Premium Drinks	\$7.50 Shot
Super Premium.....	\$8.00-10.50 Shot
Champagne	\$6.00 Glass
House Wine.....	\$6.00 Glass
Soft Drinks	\$2.25
Juices.....	\$2.75
Mixers (Soda, Bloody Mary, Juices, Margarita Mix).....	\$.50-\$2.00

(Price added to any shot of liquor)

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

Is your organization exempt from Utah State Sales Tax? ____Yes ____No

Type of event ____Member Sponsored ____Non-Member (Guest)

- 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.