

WELCOME TO THE OLD MILL CLUBHOUSE

2016 DINNER PARTY & SOCIAL HOUR MENUS

We would love to host your special celebration Dinner Party event.

On the following eight pages, discover our Social Hour options and the variety of Dinner selections we offer. All our dinners, beverages and desserts are served buffet style.

We can seat up to a maximum of 150 guests.

Page 1 – Perhaps you are considering a **Social Hour** prior to your dinner event. For a list of our **Gourmet Appetizers**, see Page 1. For **Liquor Service**, see page 6. For **Non-alcoholic Beverage Service**, see Page 5.

Page 2 - We offer a choice of four all-inclusive **Complete Dinner Buffets**. With these menus, our chef puts together all the choices for you. The Complete Dinner Buffets include salad, dessert and beverage. See dessert options for these buffets on Page 4.

Pages 3 – 4 -These are menu selections where you are able to customize or “build your own” buffet from a variety of entrees, choices of side dishes and desserts. Choose your entree selections from **Chef Select Entrees** (Page 3). Page 4 lists your choices of side dishes and desserts. Chef Select Buffets also include salad and beverage.

Page 5 - Here you can find services pertaining to **Non-alcoholic Beverage Service** for a social hour prior to your dinner event and/or hot beverage service.

Page 6 – We can provide beer and wine **Liquor Service** for your gathering. See Page 6 for all our services and policies during a social hour or a dinner party.

Page 7 & 8 - Here you will find **Room Rental** information, seating capacity, hours available for events, food and beverage minimums, deposits and other pertinent information.

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GOURMET APPETIZERS

The following have 25 pieces per platter

-Shrimp Cocktail

Served with homemade cocktail sauce
\$63.00/platter

-Coconut Fried Shrimp

Served with a sweet chili sauce
\$69.00/platter

-Stuffed Mushroom Caps

Italian sausage, pesto & parmesan cheese
\$53.00/platter

-Teriyaki Chicken Skewers

Garnished with green onions & sesame seeds
\$67.00/platter

CHEESE, FRUIT, VEGETABLE & SALSA PLATTERS

The following platters serve 25 guests/1 serving per person

-Chef's Assorted Cheese Tray

A variety of three cheeses served
with crackers and baguette slices
\$67.00/platter

-Seasonal Vegetable Platter

Choose **two** of the following dips:

- pesto parmesan dip
 - roasted red pepper dip
 - caramelized onion & garlic dip
 - buttermilk ranch dip
 - green goddess dip
- \$68.00/platter

-Deluxe Fruit Platter

(available seasonally)
\$80.00/platter

House made Pico de Gallo & Tortilla Chips

Tortilla chips with our own house made salsa
\$60.00/platter

COMPLETE DINNER BUFFETS

Italian Buffet

Pasta served with your choice of **two** sauces:

Choose **two** sauces from the following three options - Italian Sausage Bolognese (meat sauce),

OR Marinara (meatless sauce), **OR** Alfredo sauce (meatless sauce),

Shredded Parmesan Cheese on the side, Tossed Caesar Salad, Garlic Bread,

Chicken Parmesan breaded with panko/parmesan & topped with Marinara & Mozzarella,

Choice of **one** Dessert (see page 4), Soft Drinks & Lemonade, Iced Water

\$24.95 per person

Turkey Dinner

Herb Roasted Turkey, Gravy, Savory Dressing,

Garlic Roasted Red Potatoes, Rolls & Butter

Choose **one** salad: Caesar Salad **OR** Tossed Green Salad with Italian and Ranch Dressings

Choice of **one** Dessert (see page 4), Soft Drinks & Lemonade, Iced Water

\$25.95 per person

Mexican Buffet

“Build your own” Fajita Bar with both Fajita Beef & Fajita Chicken,

Flour Tortillas, Guacamole, Sour Cream, Homemade Salsa, Cheese,

Spanish Rice, Black Beans, Jalapeno Corn Bread,

Southwestern Chopped Salad with Cilantro Lime Dressing

Choice of **one** dessert (see page 4), Soft Drinks & Lemonade, Iced Water

\$25.95 per person

Grilled Chicken & Steak Buffet

Marinated Breast of Chicken with House made BBQ Sauce

Chef Carved Sirloin Medallions

House made steak sauce and creamy horseradish available on the side

Choose **one** salad: Caesar Salad with house made croutons and house made Caesar dressing

OR Tossed Green Salad with Italian and Ranch Dressings,

Jalapeno Corn Bread, Roasted Garlic Red Potatoes,

Choice of **one** Dessert (see page 4), Soft drinks & Lemonade, Iced Water

\$27.95 per person

-To add a vegetable to any of the above dinners, see page 7 for selections and add \$2.00 p/p per vegetable.

-For a second salad selection of a Tossed Green Salad **OR** a Caesar Salad add \$2.00 per person.

-To substitute a Spinach Salad with bacon, candied walnuts and bleu cheese, with a balsamic dressing, for any of the salads above, add \$2.00 per person

CHEF SELECT ENTREES - BUILD YOUR OWN BUFFET

All buffets include a choice of **one** Salad with Rolls & Butter:

Choose **one** - Caesar Salad **OR** Tossed Green Salad with Italian and Ranch Dressings

Choice **two** side dishes (see page 4)

and Choice of **one** Dessert (see page 4), Bottomless Soft Drinks & Lemonade, Iced Water

-For an additional side dish selection (see page 4), add \$2.00 per person.

-For a second salad from the selections above, add \$2.00 per person

-To substitute a Spinach Salad with bacon, candied walnuts and bleu cheese, with a balsamic dressing, for any of the salads above, add \$2.00 per person

Choose One Entree (see entrees below),
Two Side Dishes and One Dessert (see page 4)

\$25.95 per person

Choose Two Entrees (see entrees below),
Two Side Dishes and One Dessert (see page 4)

\$29.95 per person

ENTREE SELECTIONS

Southwestern Citrus Marinated Chicken Breast

served with our house made BBQ sauce

Baked Pacific Salmon

with lemon dill butter

Chef Carved Sirloin Medallions

the chef's house made steak sauce & creamy horseradish, available on the side

Add \$5.00 per person to the One Entrée or Two Entrée prices above

Chef Carved Roasted Tenderloin of Beef

the chef's house made steak sauce & creamy horseradish, available on the side

Vegetarian/Vegan Entrees, as a first or second entree selection, are available upon request (pre-order)

SIDE DISHES & DESSERTS

FOR CHEF SELECT ENTREES (page 3) (Choose **two** side dishes)

FOR AN ADDED VEGETABLE FOR **COMPLETE DINNERS MENUS** (page 2),
(Choose optional added vegetable choice/s for \$2.00 per person per selection)

Wild Rice Pilaf

Garlic Roasted Red Potatoes

Green Beans Almandine

Glazed Carrots with ginger & rosemary

-For an additional side dish selection, add \$2.00 per person.

-For an additional salad, add \$2.00 per person

-To substitute a Spinach Salad with bacon, candied walnuts and bleu cheese, with a balsamic dressing, for any of the salads above, add \$2.00 per person

-Vegetarian/Vegan Entrees are available upon request (pre-ordered only)

CHOICE OF DESSERTS

for Complete Dinner Buffets (see page 2) and Chef Select Entrees (see page 3)
(Choose **one**)

Creamy Style Cheesecake

Served with (or without) a berry puree

Carrot Cake

Two Layer Dark Chocolate Cake

Served with (or without) a berry puree

House Made Mini Dessert Bars

(choose **one** kind of bar)

-Brownies (choose with or without nuts)

-Raspberry Crumble Squares

-Blondies (white chocolate)

-Seven-Layer Bar

(white and dark chocolate, butterscotch & coconut over a graham cracker & pecan crust)

Cookie Platter

Mini 1.5oz. cookies - (choose **two** kinds of cookies per platter)

-Chocolate Chip

-Oatmeal Raisin

-Coconut Macaroons

-Peanut Butter

For any additional dessert, add \$2.00 per person.

SPECIALTY DESSERTS

BIRTHDAY, ANNIVERSARY or SPECIAL EVENT CAKES OR BAKERY GOODS

Desserts are included with all dinner buffets.

The following charges apply for all outside bakery items brought in to The Old Mill Clubhouse.

We will cut, plate up, and offer your cake or bakery good on a dessert table for a charge of **\$.50/plate**.

For any bakery item that does not need slicing, the same charge applies.

We do not allow the host party to cut and serve their own bakery items.

BEVERAGE SERVICE

Beverages are included with all dinner buffets. If non-alcoholic beverage service is required, in addition to dinner service, the following charges apply.

Non Alcoholic Beverages

Beverage table includes bottomless carafes of Pepsi, Diet Pepsi, Sierra Mist, Lemonade, & Iced Water garnished with citrus fruit, during a social hour... **\$2.75 per person**

Coffee Table

A coffee table (coffee/decaf) during a dinner or social hour... **\$2.00 per person**
(minimum 24 guests)

Hot Chocolate

House made, thick and creamy hot chocolate (serves 25 guests)...**\$55.00**

Punch Bowl

Punch Bowl (serves 25 guests)...**\$49.00/bowl**

Made with fruit juices & sparkling soda,
garnished with citrus fruit.

Sparkling Cider

(Serves approximately 5 glasses per bottle)

\$7.00/bottle

Water Service

(all night service)...**\$.25/person**

If another beverage is ordered, there is no charge for water. If not, the above set up charge for service applies. Iced Water is served in a punch bowl & garnished with citrus fruit

LIQUOR SERVICE INFORMATION & POLICIES

(Beer & Wine Service only)

Hosted 3.2 Beer Bars:

The Old Mill Clubhouse has a Utah State On-Premise Beer Liquor License (3.2 beer only).

We can provide 3.2 beer by the can. A hosted beer bar can be combined with a hosted wine bar.

(bottles can be pre-ordered by the case for your event; you must commit to purchasing an entire case):

Domestic Beer... \$2.50 each

Imports/Microbrew Beer...\$3.75 each

-Mandatory Bartender Fee (the bartender is hired by The Old Mill Clubhouse)...\$35.00/hour

-All beverages and Bartender Fees are subject to 7.85% tax and an 18% gratuity.

Cash Bars (for 3.2 beer only)

A cash bar can be set up for 3.2 beer only, but cannot be combined with a hosted wine bar.

Domestic Beer ... \$2.75 (tax included)

Imports/Microbrew Beer ... \$4.00 (tax included)

-Host must pay a Mandatory Bartender Fee (the bartender is hired by The Old Mill Clubhouse)...\$35.00/hour

-Bartender Fee is subject to tax and gratuity.

Liquor Store purchases for wine, champagne and/or heavy beers:

- According to Utah State Liquor Laws, wine, champagne & heavy beer must be purchased by the host party at a Utah State Liquor Store.
- Any bar, provided for your guests with wines, champagne or heavy beers, purchased at the Utah State Liquor Store, must be hosted.
- No cash bars are permitted for liquor store products (wine, champagne or heavy beer).
- Mandatory Bartender Fee (the bartender is hired by the Old Mill Clubhouse)...\$35.00/hour
- Hosted wine bars cannot be combined with a cash beer bar (3.2 beer).

The Old Mill Clubhouse corkage fees are as follows:

-Wine, Champagne & Heavy Beer corkage charges (includes chilling, corkage & glassware):

½ bottle (375mL)...\$3.00/bottle

750mL bottle... \$5.00/bottle

1500mL bottle... \$7.00/bottle

Box Wine... \$9.00/box

Heavy Beer... \$2.00/bottle

-Maximum Corkage charged will not exceed \$275.00. Any corkage beyond the \$275.00 is complimentary.

-Mandatory Bartender Fee (the bartender is hired by the Old Mill Clubhouse)...\$35.00/hour

-All corkage and Bartender Fees are subject to 7.85% tax & 18% gratuity

-3.2 beer purchased off-the-premises, including keg beer, cannot be brought to our facility.

-The Old Mill Clubhouse is governed by UDABC regulations. We share the responsibility, along with the host party, for monitoring the age and condition of our guests. We reserve the right to terminate bar service at any time. **BARS & ENTERTAINMENT MUST END ½ HOUR BEFORE YOUR EVENT'S SCHEDULED DEPARTURE TIME.**

THE OLD MILL CLUBHOUSE DINNER PARTY ROOM RENTAL INFORMATION, FOOD & BEVERAGE MINIMUMS, DEPOSITS and OTHER EVENT POLICIES

The Old Mill Clubhouse Dining Room seats a maximum of 150 guests.

RENTAL OF FACILITY

\$100.00 is required to rent the facility for up to 3 hours and \$200.00 for up to 4 hours.

Each additional hour is charged at \$100.00/hour.

FOOD AND BEVERAGE MINIMUMS

For all evening events:

Sunday through Thursday there is a \$1,500.00 food and beverage minimum + 7.85% tax + 18% gratuity.*

Fridays and Saturdays there is a \$2,000 food and beverage minimum + tax + gratuity.*

*Food and beverage minimums do not include rental fees, bartender fee, dance floor fee, flower services, custom linens, tax or gratuity.

MENU & GUEST COUNT CONFIRMATIONS; REMOVING FOOD FROM THE PREMISES

-Confirm menus no later than 14 days prior to your event.

-Confirm your final guest count no later than 7 days prior to your event.

-We plan for food & beverage service according to your confirmed number of guests.

Sorry, no food or beverage may be packed up and removed from the premises after your event.

AVAILABLE HOURS FOR DINNER PARTY EVENTS

6:00pm – 11:00pm (for evening events, 7 days a week, choose a 3 – 5 hour period during these hours.)

-Your rental charge allows exclusive use of the dining room space for up to 3 hours (\$100.00)

or up to 4 hours (\$200.00) for a social hour/dinner party. Each additional hour is \$100.00/hour.

-Access to the dining room is available 1 ½ hours prior to your event, but not before 4:30pm. For example, if your dinner party begins at 6:30pm, the facility is available for your decorating, band set-up, equipment set-up, flower delivery, etc. at 5:00pm and your event rental is from 6:30-9:30pm, etc.

(If available, additional set-up time prior to your event **may** be possible for a fee of \$100.00/hr, but not prior to 4:30P.)

-All Events at the Old Mill Clubhouse must end by 11:00pm.

-Entertainment, DJ's, Bands, Bars, etc. must end ½ hour before your event ends.

DANCE FLOOR RENTAL/EXCLUSIVE PATIO RENTAL

Dance Floor (15' x 15') \$200.00/Exclusive Patio Rental (if available) \$100.00; linens \$5.00/table; + tax + gratuity

DECORATIONS

-The Old Mill Clubhouse provides white linens for the buffet, beverage tables and guest tables.

-Custom linens/additional linens can be ordered for \$5.00 per linen.

-We can provide a flower/candle decoration on the guest tables (a votive candle and a low, round, flower arrangement on each table, plus a tall bouquet for one buffet table)

for \$25.00/table & \$50.00/buffet + tax + gratuity

-You may choose to bring your own decorations. ***However, all centerpieces or decorations must be approved by the Banquet Coordinator, as some restrictions apply.*** (see page 8)

DEPOSIT & FINAL PAYMENT

We request a deposit in the amount of \$500.00 to reserve your date. Deposits are non-refundable in the event of a cancellation unless we are able to rebook the date. The deposit will be applied to your final food & beverage bill. Final payment is due the evening of your event.

We accept checks made out to Old Mill Clubhouse Banquet Services or all major credit cards.

DECORATION RESTRICTIONS

Restrictions include, but are not limited to:

- No glitter (or runners/toppers containing glitter) confetti or sprinkle decorations are permitted on any tables.
- No food products of any kind, on any tables, are permitted including candies/snacks/gifts, etc. If you would like to provide a basket of party favors for your guests to take home, we will set up an **exit table** and put out your basket of **wrapped, professionally-made** food items for your guests to take home upon departure.
- No tape of any kind, no 3M type command hooks, nails, staples or tacks are permitted in or on any of the walls or window frames.
- Candles with flames are permitted but only in stable, wide based candle containers that are above the height of the candle (ie: no tapers in candle sticks, no containers that tip easily, no pillar candles without a hurricane lamp container, etc.) Battery operated candles are fine out of a container.

INFORMATION FOR PRESENTERS/PRESENTATIONS:

EQUIPMENT AVAILABLE for YOUR USE (no charge)

- The Old Mill Clubhouse provides 5' round guest tables and chairs.
- 6' rectangular tables are available for gifts, photos, food and beverage tables, etc.
- A 3 x 3 table or a 6' rectangular table for your flatscreen TV /projector/computer, a power strip and extension cord.
- A stand-up podium with the Old Mill logo and a hand-held, cordless microphone.
- A small portable projection screen on a tripod (44" tall & 60" wide; sits 2' off the floor). Our projection screen is appropriate for small groups. For large groups, renting a large screen is recommended (no taller than 115" off the floor, including stand).
- A 5-CD player and an MP3 audio Cord hook-up to our sound system.

All other equipment needed for a meeting or presentation must be provided or rented by the host party.

We advise using an A/V rental house, such as Webb Audio Visual for any custom equipment needed for audio visual needs or presentations. Call 801-484-8567 and ask for a rental representative.

For presentations, sound or music needs, please take note:

- There are no curtains or black out curtains for the banquet facility.
- The facility does not have public Wi-Fi. We advise bringing a hot spot device if the internet is needed for your presenter/guests/participants, or for internet based music applications.
- You must bring your own projector/computer/flatscreen TV and all cords needed for presentations.
- If your presentation requires sound, you must provide your own speaker system or speakers for your computer.
- Our MP3 hook up is a cord only (please remove the device case), not a dock, so your player must come fully charged and bring a wall charger. **For further questions or concerns, consult the banquet coordinator.**