

# WELCOME TO THE OLD MILL CLUBHOUSE

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## 2016 - GOURMET ALL APPETIZER PARTY EVENTS

We would love to host your special Gourmet All Appetizer Party celebration. On the following seven pages, discover the variety of appetizer & beverage selections we offer. We can seat up to a maximum of 150 guests, however, we can accommodate hundreds of guests for an open-house style Gourmet All Appetizer Party.

See the guide below for information regarding our Gourmet All Appetizer Party offerings:

**Page 1 & 2** – We offer a variety of **Gourmet Appetizer** choices, priced per platter.

**Page 3** - We offer a variety of **Dessert** choices. Choose individual platters or whole desserts.

**Page 4** – Perhaps you would like to bring your own special event cake. See our **Cake Services** described on page 4.

**Page 4** – See our **Non-Alcoholic Beverage** service options, hot and/or cold.

**Page 5** – We can provide beer and wine **Liquor Service** for your gathering. See Page 5 for all our services and policies.

**Page 6 & 7** – Here you will find our **Room Rental information**, seating capacity, available hours for events, food and beverage minimums, deposits, final payment and other pertinent information.

### TABLE OF CONTENTS:

Gourmet Appetizers.....	Pages 1 - 2
Desserts.....	Page 3
Cake service.....	Page 4
Non-alcoholic beverages and hot beverage service.....	Page 4
Liquor Service.....	Page 5
Room Rental Information.....	Pages 6 & 7

## 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

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## 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

## GOURMET SANDWICH PLATTERS

The following platters serve 25 guests/1 serving per person

### Croissant Sandwiches

(Choose **one** type of sandwich per platter):

- Chicken Salad with grapes and walnuts
- Ham and Swiss with dijon mustard and dill pickle
- Roast Turkey with havarti cheese, watercress, and basil mayonnaise
- Roast Beef with creamy horseradish and arugula

\$95.00/platter

### Vegetable Wrap Sandwich

-Vegetables with hummus, roasted red peppers, cucumber, tomato and feta with a balsamic reduction

\$95.00/platter

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## SALADS

The following bowls serve 25 guests/1 serving per person

Salads are served with a basket of rolls & butter

### Mixed Green Salad

mixed greens, julienned carrots, tomatoes and cucumbers, with Ranch & Italian dressings

\$55.00/bowl

### Spinach Salad

spinach, bacon, candied walnuts and bleu cheese, tossed with a balsamic vinaigrette dressing

\$57.00/bowl

### Orzo Pasta Salad

tossed with fresh vegetables and a red wine vinaigrette

\$53.00/bowl

### Caesar Salad

with house made Caesar dressing, house made garlic croutons and fresh grated parmesan cheese

\$53.00/bowl

## DESSERTS

### Mini Tartlets

Each platter serves 25 pieces

Individual pastry crusts, filled with vanilla custard and topped with fruits and berries

\$80.00/platter

### Chocolate Dipped Strawberries

Each platter serves 25 pieces

Large, fresh strawberries, dipped in dark chocolate

\$85.00/platter (seasonal, prices vary)

### House Made Mini Dessert Bars

Each platter serves 25 pieces

(choose **one** kind of bar per platter)

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)

\$70.00/platter

### Cookie Platters

Each platter serves 25 pieces

Mini 1.5oz. cookies - (choose **one** kind of cookie per platter)

Chocolate Chip

Oatmeal Raisin

Coconut Macaroons

Peanut Butter

\$45.00/platter

## WHOLE DESSERTS

### Creamy Style Cheesecake

16 slices

\$53.00/cake

Served with (or without) a berry puree

### Carrot Cake

16 slices

\$53.00/cake

### Two Layer Chocolate Cake

20 slices

\$53.00/cake

Served with (or without) a berry puree

## **BIRTHDAY, ANNIVERSARY or SPECIAL EVENT CAKES**

The Old Mill Clubhouse provides all food and beverages with the exception of specialty cakes brought in for birthdays, anniversaries or specialty events.

We will cut, plate up, and serve your cakes or bakery goods for a charge of **\$.50/plate**.

- This service charge applies to all outside bakery goods brought in, even those that do not require cutting.

-We do not permit the host party to cut and serve their own cakes.

-We regret that refrigerator space is not available for cake storage prior to your event.

-Please bring cake boxes with you so we can return unused cake to you.

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## **BEVERAGE SERVICE**

### **Non-Alcoholic Beverages**

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

### **Coffee Table**

A Coffee Table includes coffee/decaf service... **\$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**

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

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-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.**

## GOURMET ALL APPETIZER PARTY EVENTS

### ROOM RENTAL INFORMATION, FOOD & BEVERAGE MINIMUMS, DEPOSITS and OTHER EVENT POLICIES

The Old Mill Clubhouse Dining Room seats up to a maximum of 150 guests, however, we can accommodate hundreds of guests for an open-house style Gourmet All Appetizer Party Event.

#### 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, additional linens (for patio tables or auction tables), tax and/or gratuity.

#### MENU & GUEST COUNT CONFIRMATIONS; REMOVING FOOD FROM THE PREMISES

-Menus must be confirmed no later than 14 days prior to your event.

-A final guest count must be confirmed no later than 7 days prior to your event.

-We plan for food and beverage service according to your confirmed guest numbers. Sorry, no food may be packed up and removed from the premises.

#### AVAILABLE HOURS FOR GOURMET ALL APPETIZER PARTY EVENTS

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

-Your rental charge allows exclusive use of the banquet room space for up to 3 hours (\$100.00) or up to 4 hours (\$200.00), etc. Each additional hour is \$100.00/hr.

-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 4:30pm.)*

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

**-Entertainment, DJ's, Bands and Bars must end ½ hour before the end of your rental period.**

#### 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.

-Additional linens can be ordered for \$5.00 per linen (patio tables or auction tables).

-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) can be provided by us for \$25.00/table and \$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 7)

#### 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 The Old Mill Clubhouse Banquet Services or all major credit cards.

## DECORATION RESTRICTIONS

Restrictions include, but are not limited to:

- No glitter (including runners/toppers with glitter), confetti/sprinkle decorations are permitted on any tables.
- No food products of any kind, on any tables, are permitted, including candies/snacks/gifts. If you would like to provide a basket of party favors for your guests, 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 style command hooks, nails, staples, hooks 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 taller than the candle they are holding (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.**