

# WELCOME TO THE OLD MILL CLUBHOUSE

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## 2016 - WEDDING RECEPTIONS

We would love to host your appetizer wedding reception or wedding reception dinner. On the following eleven pages, discover the variety of gourmet appetizers, dinners and dessert selections we offer. Our dining room seats up to a maximum of 150 guests, but we can accommodate hundreds of guests for an open-house style wedding reception. See the guide below for information regarding our wedding reception gourmet appetizers and our wedding reception dinner offerings:

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

**Page 3** – We offer a variety of **Dessert** choices, by the platter or whole desserts.

**Page 4** – We provide **Cake Cutting Services**.

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

**Pages 5 - 7 – Wedding Reception Dinners** - We offer a choice of four all-inclusive **Complete Wedding Reception Dinner Buffets** (page 5). Perhaps you prefer to **Build Your Own Wedding Reception Buffet** from our **Chef Select** menus, choosing your own entrees, side dishes and desserts (page 6 & 7). All wedding reception buffet dinners include salad, dessert and beverage.

**Page 8** – We can provide beer and wine **Liquor Service** for your reception. See page 8 for all our services and policies.

**Page 9, 10 & 11** – Here you will find **Room Rental** information, seating capacity, food & beverage minimums, hours available for events, deposit and other pertinent information & policies.

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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

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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

## **WEDDING CAKE OR BAKERY GOODS SERVICES**

The Old Mill Clubhouse provides all food and beverages with the exception of wedding cakes and some other bakery goods.

- We will cut, plate, and serve your **professionally-made** cake or bakery goods (no home made products of any kind are permitted) for a charge of **\$.50/plate**.
- We do not allow the host party to cut and serve their own cakes/bakery items.
- 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.
  - You may also bring in a sheet cake that we can cut, plate and serve prior to your cake cutting ceremony also for a charge of **\$.50/plate**.

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Wedding Reception Dinners include beverages. However, if you are having an all gourmet appetizer buffet, the following non-alcoholic beverages are also available for your event.

### **BEVERAGE SERVICE**

#### **Non-Alcoholic Beverages**

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

#### **Coffee/Decaf Table**

Coffee table includes coffee & decaf ... **\$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 Ciders**

(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 services applies. Iced Water is served in a punch bowl & garnished with citrus fruit

## **COMPLETE WEDDING RECEPTION DINNER BUFFETS**

### **Italian Buffet**

-Pasta served with your choice of **two** sauces from the following three selections:  
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 Breast Parmesan breaded with panko/parmesan, topped with marinara & mozzarella,  
Choice of **one** Dessert (see page 7), Soft Drinks & Lemonade, Iced Water

**\$24.95 per person**

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### **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 7), Soft Drinks & Lemonade, Iced Water

**\$25.95 per person**

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### **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 7), Soft Drinks & Lemonade, Iced Water

**\$25.95 per person**

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### **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 7), 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 7)

and Choice of **one** Dessert (see page 7), Bottomless Soft Drinks & Lemonade, Iced Water

-For an additional side dish selection (see page 7), 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

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Choose One Entree (see entrees below),  
Two Side Dishes and One Dessert (see page 7)

**\$25.95 per person**

Choose Two Entrees (see entrees below),  
Two Side Dishes and One Dessert (see page 7)

**\$29.95 per person**

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### **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

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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

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

## **SIDE DISHES & DESSERTS**

**FOR CHEF SELECT ENTREES** (from page 6) (Choose **two** side dishes)

**FOR AN ADDED VEGETABLE FOR COMPLETE DINNERS MENUS** (page 5),  
(Choose added vegetable choice/s & add \$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)

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### **CHOICE OF DESSERTS**

for Complete Dinner Buffets (see page 5) and Chef Select Entrees (see page 6)  
(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.



## 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.**

**THE OLD MILL CLUBHOUSE**  
**Wedding Receptions and Wedding Reception Dinners**  
**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, but we can accommodate hundreds of guests for an open-house style gourmet appetizer and/or a dessert buffet.
- Appetizer, dessert, dinner menus & beverages are all served buffet style.
- The Old Mill Clubhouse provides all food and beverage service. We do not allow food and beverages purchased off the premises to be brought in to the facilities.

RENTAL OF FACILITY

\$150.00 is required to rent the facility for up to 3 hours and \$250.00 for up to 4 hours for wedding receptions or wedding reception dinners. Each additional hour of rental is charged at \$100.00/hour.

FOOD AND BEVERAGE MINIMUMS

Sunday – Thursday evenings: \$1,500.00 food and beverage minimum\*.

Friday and Saturday evenings: \$2,000.00 food and beverage minimum\*

\*Food and beverage minimums do not include rental fees, bartender fee, dance floor rental, patio rental, ceremony set-up fee, flower/candle services, additional linens, or a 7.85% tax and an 18% gratuity.

AVAILABLE HOURS FOR WEDDING CEREMONIES, WEDDING RECEPTIONS  
& WEDDING RECEPTION DINNERS

6:00 – 11:00pm (for evening events, 7 days a week, choose up to three hours (\$150.00) or up to four hours (\$250.00) or up to five hours (\$350.00) during these available hours.)

Your rental charge allows exclusive use of the dining room space for up to 3, 4 or 5 hours for wedding ceremonies, receptions & wedding dinners. Access to the dining room is available 1 ½ hours prior to your event. For example, if your event begins at 6:30pm, the dining room space is available for decorating, band set-up, equipment set-up, flower and cake delivery, etc. at 5:00pm and your three hour event rental is from 6:30-9:30pm or your 4 hour event is from 6:30-10:30pm, and so forth.

***(If available, additional set-up time prior to your event may be possible, but no earlier than 4:30P, and for a fee of \$100.00/hr.)***

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

**Entertainment, DJ's, Bands and Bar, etc. must end ½ hour before your event ends.**

DECORATIONS

- The Old Mill Clubhouse provides white linens for all interior table needs.
- Linens for patio tables with a patio rental 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.
- 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 10).

## DECORATION RESTRICTIONS

Restrictions include, but are not limited to:

- No glitter (or runners containing glitter), confetti or sprinkle-style 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, 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 taller than the candle (ie: no tapers in candle sticks, containers that tip easily, no pillar candles without a hurricane lamp container, etc.) Battery operated candles are fine out of a container.

## CONFIRMATION OF MENUS & NUMBER OF GUESTS; REMOVING FOOD FROM THE PREMISES

- Confirm menus no later than 14 days prior to your event.**
- Confirm numbers of guests no later than 7 days prior to your event.**
  - No changes after that date will be accepted.**
  - We will provide food for the number of guests that you confirm.
  - Sorry, no food can be packed up and removed from the premises.

## DEPOSIT & FINAL PAYMENT

We request a deposit of \$500.00 to reserve your date. Deposits are non-refundable in the event of cancellation unless we are able to rebook the date. The deposit will be applied toward your final food & beverage bill, due the evening of your event. We accept checks made out to The Old Mill Clubhouse or all major credit cards.

## IN ADDITION TO FOOD & BEVERAGES, OTHER ADDITIONAL COSTS TO CONSIDER

### WHILE PLANNING YOUR EVENT

- Wedding ceremony set-up fee \$175.00 (optional)
- Dance Floor rental -15' x 15' - \$200.00 (optional)
- Additional linens \$5.00 per table (optional for patio tables/patio rental)
- Flower/Candle Service provided by us (varies/optional)
- Additional beverage charges (varies/optional)
- Liquor Services (varies/optional)
- Bartender Fees \$35.00/hour
- Additional time, if available, (beyond 3 hours) or extra set up time \$100.00/hour
- Cake Cutting Services or service for a bakery item brought in from outside/ \$.50 per plate
- Exclusive Patio Rental Fee \$100.00 (if available); linens \$5.00/table

**All the above are subject to 7.85% tax and an 18% gratuity**

## **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.
  - 3 x 3' tables are available for guest book and cake tables.
- 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.**