

MILLCREEK INN

UTAH'S FINEST WEDDINGS, RECEPTIONS, & BANQUETS

Nestled within the rustic setting of pines, streams and wildflowers of Millcreek Canyon, Millcreek Inn has staged the finest weddings and rehearsal dinners for over twenty years. This refined and newly renovated facility complements the spectacular natural setting with charming dark wood, flagstone pathways and manicured gardens. Blazing fireplaces, hundreds of candles and thousands of tree lights complete its romantic appeal. We present Millcreek Inn as the premier wedding and rehearsal dinner location for those who appreciate reputation, value, atmosphere and service.

Privacy – We are strictly a wedding and banquet facility. We do not confuse your celebration by attending to restaurant guests or hotel guests.

Cuisine – Our talented Chef and his staff create and present the finest menus that will tantalize and impress your family and guests.

Experience – “A+” Better Business Bureau rating, multiple awards and recognitions, and 23 years of experience lay claim to professionalism in the delicate world of wedding celebrations.

Atmosphere – The splendor of our facility matched with the breathtaking surroundings, nature, landscape, and of course, PRIVACY, remains unparalleled. **Rustic ~ Refined ~ Romantic**

Customization – We customize your celebration based on your wishes to create your dream event. Budgets and estimates are encouraged and fashioned upon consultation.

Facility Rooms & Area Capacities

- ◆ Three newly remodeled Interior Dining Rooms with fireplaces and splendid canyon views
- ◆ Spectacular Outdoor facility includes:
 - Spacious Open Air Outdoor Patio
 - Outdoor Ceremony Arbor & Bandstand
 - Bride & Groom Private Dressing Rooms
 - Large rustic outdoor beverage/bar
 - Covered Outdoor Veranda ~ available upon request

Contact Information

Millcreek Inn

5802 East Millcreek Canyon Road

Salt Lake City, Utah 84124

3 Miles Into Millcreek Canyon

Turn East On 3800 South From Wasatch Blvd

Phone: 801.278.7927

Web: www.millcreekinn.com

Email: events@millcreekinn.com



Private Facility Rental

Facility rental is determined by date, time of day and season. Rental includes exclusive reservation of our building and grounds, set-up and clean-up, tables, chairs, china, silverware, glassware and canyon passes. **Table linens, area linens, and linen napkins that are necessary for your function are furnished for \$250.** You may extend your event after midnight – please inquire. Certain dates and function requirements may dictate rental discounts.

Mon Tue Wed Thur

\$750 - \$1250

Fri Sat Sun

\$1750 - \$2250

Morning Sessions

Facility access at 9:00am

Commence at 10:30am

Completion by 3:00pm

Evening Sessions

Facility access at 4:00pm

Commence at 5:30pm

Completion by Midnight

**Please inquire about special offers and off-season rates.*



Ceremony Rental

Ceremony rental is \$350. Rental includes use of ceremony arbor and stage, theater style chair set up, microphone and speaker, bride and groom dressing rooms with refreshments, ceremony rehearsal and ceremony coordination with your personal event coordinator.

Reservation/Security Deposit

We require a reservation/security deposit to secure the date of your function. The reservation/security deposit amount is determined by the season, date and time of your function. All deposits and subsequent payments are non-refundable and non-transferable. Cancellation results in forfeiture of all payments.

The reservation/security deposit will be held until event completion, at which time your bill will be reconciled and the appropriate monies credited.

Food & Beverage Minimum

This is a minimum requirement, not the final food and beverage charge. Actual costs are determined by menu selections and guest count. The food and beverage minimum requirement is respective to the date and time of day, and recorded within the function contract. This minimum does not include rental, bar service, outside vendor services, tax or service charge.

Pricing & Payment

Current restaurant sales tax is charged to all taxable items. An 18% service charge is added to the entirety of the function bill. A guaranteed count of guests is required ten days prior to your function, at which time, the function bill is prepared and full payment is due. All attending guests are included in the function bill. We are committed to providing menu items and services to each of your guests. In the event that attendance exceeds the guaranteed count, each uncounted guest is added to the function bill. Credit Card Transactions will include a three percent bank handling fee.

Please Note: All food and beverages must be provided by Millcreek Inn. **Menu pricing is subject to change as determined by market fluctuations.**

Butler Passed Appetizers

Starting Price – \$8.95 per person

Appetizer service should not be considered as a meal replacement and must accompany lunch or dinner menus.

Land

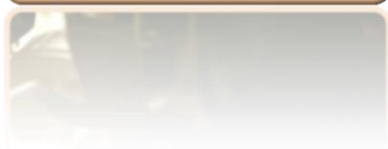
- ◆ ***Flat Iron Steak***
Potato rounds, sherry onions, mole, crema fresca
- ◆ ***Niman Pork Crostini***
Smoky onion marmalade, watercress and brie
- ◆ ***Lollipop Lamb***
Tenderloin, mushrooms, peppers, pomegranate syrup
- ◆ ***Skirt Steak Tostada***
Tongues of fire beans, chevre, pickled jalapeños
- ◆ ***Chicken Petite Crisps***
Cotija cheese, micro cilantro, salsa verde
- ◆ ***Chicken Duxelle***
Mushrooms & garlic, micro spinach, truffle oil, tomato relish
- ◆ ***Muscovy Duck Breast***
Brioche, Chevre cheese, mission fig sauce, crispy sage

Seafood

- ◆ ***Citrus Prawns***
Avocado mousse stuffed prawn, cilantro, citrus glaze
- ◆ ***Bay Scallops Ceviche***
Over English cucumber chip, pico de gallo,
- ◆ ***Crispy Rock Shrimp Fritters***
Fresh herb batter, wild chives, piquillo tarragon aioli
- ◆ ***Sea Bass Blini***
Olive tapenade, herb pistou
- ◆ ***Lobster & Mango***
Watermelon radish, aji pepper citrus glaze, spicy mango sauce

Vegetarian

- ◆ ***Caprese***
Bocconcini mozzarella, tear drop tomatoes, opal basil, balsamic reduction
- ◆ ***Pt. Reyes Crostini***
Blue cheese, fennel, apricot chutney
- ◆ ***Tropical Fruit Endive***
Orange liqueur, candied walnut, rose water



Chef's Plated Menus – Sit-Down Service

Starting Price – \$25.95 per person

Your guests will enjoy a sit-down service menu, exquisitely prepared by our Chef and his assistants, and elegantly served by our service staff. **This is our most popular menu service.**

Entrée Choices: You may offer **one, two or three choices** for your guests with an advance count and labeled name cards.

- ◆ **Included:** French Country Bread with chef butter, Mixed Spring Green Salad with feta cheese crumbles roasted walnuts, champagne and shallots vinaigrette



Land

- ◆ **Prime Shoulder Beef Tenderloin**
Wild mushrooms and braised short ribs ragout, chard, red wine shallot reduction
- ◆ **Dry Aged New York Steak**
Herbed Yukon gold potatoes, garlic chard, Zinfandel reduction, Maytag cheese butter
- ◆ **Fired Grilled Filet Mignon**
Bone marrow celery root puree, blend mushrooms, cabernet reduction
- ◆ **Porcini-Dusted Australian Lamb Loin**
Roasted baby beets, micro greens, Marsala lamb jus
- ◆ **Fine Herb Chicken**
Prosciutto wrapped tenderloin, French green lentils, rosemary red wine sauce
- ◆ **Fulton Valley Chicken Breast**
Market vegetables and roasted fingerling potatoes, smoky pancetta, natural chicken jus
- ◆ **Apricot & Cranberry Pork Tenderloin**
Basmati rice, onion marmalade, sage and port wine reduction
- ◆ **Rack of Pork Marinated in Herbs & Spices**
Young leeks, boniato squash cake, broccolini, Cognac demi-glze
- ◆ **La Belle Farms Duck Breast**
Squash gratin, grilled broccolini, pomegranate molasses

Seafood

- ◆ **New Zealand King Salmon**
Macadamia crusted, Japanese eggplant, sweet peas, citrus sauce
- ◆ **Citrus Baked Alaskan Halibut**
Apple wood smoked lardons, fava beans, forest mushrooms, pickling vinaigrette
- ◆ **Zucchini Wrapped Utah Trout**
Mascarpone polenta, buttermilk leeks, smoked tomato chipotle sauce
- ◆ **Roasted Rhode Island Striper**
Morel mushroom and spring onion ragout, pencil asparagus, spicy shellfish consommé
- ◆ **Grilled Hawaiian Swordfish**
Lobster and crab salad, braised white beans with aromatics, Brandy reduction

Vegetarian

- ◆ **Quinoa & Striped Beet Terrine (Vegetarian)**
Grilled asparagus, artichoke hearts, watercress and chive couli
- ◆ **Herbed Potato Gnocchi (Vegetarian)**
Parmesan Reggiano, roasted heirloom tomatoes, asparagus tips, tarragon sauce
- ◆ **Heirloom Eggplant Napoleon (Vegetarian)**
Exotic mushrooms, market seasonal vegetables, piquillo pepper, arugula pesto

- ◆ **Children's Menu \$11.95** Chicken Tenders ~ Pasta Alfredo/Marinara

Chef's Four-Course Tasting Menu – Sit-Down Service

Starting Price – \$38.95 per person

How to create your menu: Select **one** item from **each** of the four category options. The compellation of these four selections will comprise your menu. An alternate menu for vegetarian or dietary requirements is welcome. Your **four** selections will determine pricing.

Opening

- ◆ **Baby Beets & Micro Green Salad**
Asian pear chips, roasted hazelnuts, brie cheese, honey mustard vinaigrette
- ◆ **Couture Farms Asparagus Salad**
Blood orange, petite micro chard, Parmigiano Reggiano, pomegranate vinaigrette
- ◆ **Heirloom Tomato Salad**
Green zebra and Brandywine tomatoes, mozzarella cheese, opal basil, balsamic drizzle
- ◆ **Wild Arugula Salad**
Spicy golden pecans, crispy pancetta, cabrales blue cheese, champagne ginger dressing

Second

- ◆ **Butter Poached Maine Lobster**
Puree of sunchokes, crispy buttermilk leeks, langoustine broth
- ◆ **Rhode Island Striped Sea Bass**
Chanterelle mushrooms, cauliflower purée, snap peas, champagne beurre blanc
- ◆ **Pan Seared New Zealand Grouper**
Sugar snap peas, fennel orange marmalade, pickling vinaigrette, jicama slaw
- ◆ **Seared Diver Sea Scallop**
Butter nut squash risotto, crisp apple wood bacon, pomegranate syrup
- ◆ **Sunchokes Risotto Napoleon**
Parmigiano Reggiano cheese, broccolini sun-dried tomato coulis

Amusé

- ◆ **Citrus Sorbet**
Blood orange puree, candied pear
- ◆ **Foie Gras**
Zinfandel poach quince, baby red shiso,
- ◆ **Puzzle Fruit**
Watermelon, star fruit, pomegranate
- ◆ **Quail Egg Benedict**
Foie gras, potato blinis, Osetra caviar

Entrée

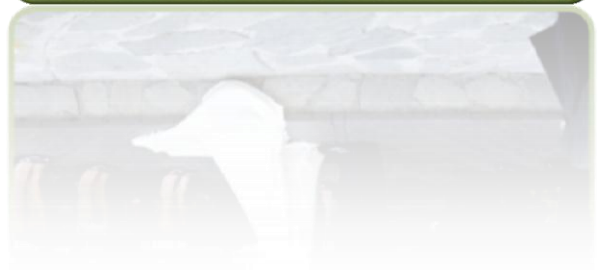
- ◆ **Labelle Farms Moulard Duck Breast**
Boniatto purée, mustard micro greens, Zinfandel reduction
- ◆ **Porcini Dusted Buffalo**
Tenderloin, forest mushrooms, Swiss chard, Madeira wine reduction
- ◆ **Peppered Squab Breast**
Crispy potato, celery root puree, black truffle pan sauce
- ◆ **Chef's Fresh Seafood Selection**
Please inquire regarding the fresh catch
- ◆ **New Zealand Lamb Loin**
Herb crusted, French lentils, Manchego cheese toast, balsamic Madeira sauce
- ◆ **Black Angus Beef Tenderloin**
Gruyere fingerling potatoes, radish sprouts, red wine and sage
- ◆ **Vegetable Terrine & Ravioli**
Wild mushrooms and Fontina cheese ravioli, pea & butternut squash coulis

Plated Brunch Menu – Sit-Down Service
Starting Price – \$19.95 per person

Brunch Entrees Include:

Bakery fresh mini-pastries with southern preserves. Mixed Greens Salad with feta cheese crumbles, roasted walnuts and champagne vinaigrette.

- ◆ **Millcreek Eggs Benedict**
English muffin, Wisconsin apple smoked sausage, heirloom tomato, hollandaise sauce
- ◆ **Ricotta Buttermilk Pancakes**
Child portion 11.95
Honey whipped butter, Vermont maple syrup, wild berries, chocolate shavings
- ◆ **Asparagus Frittata**
Grilled root-vegetables eggs soufflé, glove spinach, prosciutto, buttermilk leeks
- ◆ **Utah Red Trout**
Haricot vert, almond, smoked chipotle oil, heirloom tomato sauce
- ◆ **Atlantic Filet of Salmon**
Baby roasted fingerling potatoes, spinach, dill beurre blanc
- ◆ **Grilled New York Steak & Egg**
Poached egg, sautéed mushrooms, sherry pan sauce, onion crisp
- ◆ **Apple Butter French Toast**
Child portion 11.95
Exotic fresh fruit compote, Vermont maple syrup, vanilla whipped cream
- ◆ **Eggs Benedict Florentine (Vegetarian)**
Twin poached eggs, English muffin, tomato, spinach, Charon hollandaise sauce
- ◆ **Honey & Spice Pork Loin & Egg**
Poached egg, glazed seared medallions, roasted potatoes, maple-bourbon demi-glace



Chef's Buffet Menus – Entrée Choice

Starting Price – \$25.95 per person

50 guest minimum ~ 90 minute service

Included Items:

- ◆ ***Mixed Green Salad***
Mixed spring greens, roasted walnuts, feta cheese crumbles, sherry wine vinaigrette
- ◆ ***Sautéed Vegetables***
An assortment of seasonal grilled vegetables, roasted garlic shallots and fresh herbs
- ◆ ***Roasted New Potatoes***
Garlic, smoked paprika, rosemary and fresh cilantro
- ◆ ***Tri Cheese Tortellini Salad***
Fresh peas, sun-dried tomatoes, Pecorino Romano cheese, arugula pesto sauce`
- ◆ ***Bakery Breads***
French country, cheese, and wheat bread, with assorted dinner rolls



Add Entrée Selections:

Select One, Two or Three Entrées

- ◆ ***Flank Steak With BBQ Seasonings***
Rainbow Swiss chard, Cabernet sauvignon reduction, crispy shallots
- ◆ ***Porcini Dusted Tri-Tip Steak***
Brandy peppercorn glaze, spinach, purple fingerling potatoes
- ◆ ***Coriander Honey Glazed Chicken***
Breast, hickory grilled, mustard greens, sherry wine reduction
- ◆ ***Tasmanian Seared Salmon***
Roasted beets, broccolini, Zinfandel fig vinaigrette
- ◆ ***Risotto Cakes (Vegetarian)***
Sun dried tomato and mushrooms risotto, micro spinach, Provençal sauce
- ◆ ***Prime Shoulder Beef Tenderloin***
Micro herbs, buttermilk leeks, porcini demi-glaze
- ◆ ***Rosemary Chicken***
Root vegetables confit, trumpet mushrooms, natural chicken jus
- ◆ ***Molasses Glazed Pork Tenderloin***
Summer corn, fava bean, Marsala mushroom sauce
- ◆ ***Roasted Pecan Mahi-Mahi***
Baby bok choy, Meyer lemon vinaigrette, jicama cilantro slaw
- ◆ ***Eggplant Parmesan (Vegetarian)***
Traditional preparation, Parmesan cheese, basil marinara

Theme Buffet Menus

Starting Price – \$29.95 per person

50 guest minimum ~ 90 minute service

Fresco Italiano Buffet

- ◆ **Baby Spinach Salad**
Baby spinach, feta, spiced pecans, tear drop tomatoes, balsamic vinaigrette
- ◆ **Creamy Polenta**
Pan-seared polenta cakes, fresh herbs, garlic, mascarpone cheese, dry white wine reduction
- ◆ **Beans Al Forno**
Braised green beans, prosciutto, seasoned bread crumbs, Romano cheese
- ◆ **Broiled King Salmon**
Wrapped in Italian pancetta, topped with roasted beets, pistachios, Chianti sauce
- ◆ **Grilled Pork Tenderloin**
Cumin maple glazed, braised Savoy cabbage, seasonal mushrooms, Madeira sauce
- ◆ **Italian Breads & Olives**
Assorted Italian breads and marinated olives

Mediterranean Buffet

- ◆ **Endive Pear Salad**
Cinnamon poached pears, wild arugula, dry ricotta cheese, oregano accented walnuts, Mediterranean honey dressing
- ◆ **Greek Salad**
Feta crumbles, marinated olives, English cucumber, traditional dressing
- ◆ **Seared Eggplant**
Pan-seared crispy eggplant, oregano infused broccoli rabe, balsamic glaze
- ◆ **Israeli Couscous**
Oven toasted couscous, fresh herbs, garlic, Mediterranean seasonings
- ◆ **Mediterranean Dover Sole**
Citrus caper berry sauce, sautéed Brussels sprouts, cumin accented shiitake mushrooms
- ◆ **Marinated Shoulder of Australian Lamb**
slow roasted with fresh herbs and garlic, charred tomatoes, broccoli rabe, spicy minted yogurt sauce
- ◆ **Hummus & Middle Eastern Breads**
Traditional spreads, nan, lavash, barbari, grilled pita

Western Game Buffet

- ◆ **Mixed Field Salad**
Caramelized walnuts, feta, honey-thyme vinaigrette
- ◆ **Baby Spinach Salad**
Petite spinach, poached pears, pecans, goat cheese, balsamic vinaigrette
- ◆ **Smashed Buttermilk Potatoes**
Creamed skin on new potatoes, garlic and basil
- ◆ **Sweet Utah Corn**
Fresh corn on the cob, grilled or poached, s&p, chef's butter
- ◆ **Semolina-Crusted Red Trout**
Pan-seared, southwest seasonings, smoked chipotle barbeque sauce
- ◆ **Medallions of Buffalo Tenderloin**
The best in game! Wood grilled, spinach, Madeira mushroom sauce
- ◆ **Bakery Breads**
Assorted rolls, sourdough and wheat breads

Tenderloin Carver Buffet

- ◆ **Prawn & Arugula Salad**
Baby Mexican tiger shrimp, walnuts, feta, honey-thyme balsamic vinaigrette
- ◆ **Fresh Seasonal Vegetables**
Heirloom carrots, grilled jumbo asparagus, fresh herbs and garlic
- ◆ **Garlic Roasted Potatoes**
Seasoned with Spanish paprika, shallots, fresh cilantro
- ◆ **Hickory Grilled Pork Tenderloin**
Chef-carved, marinated in adobo sauce, mushrooms, bourbon reduction
- ◆ **Black Angus Beef Tenderloin**
Pepper crusted, grilled to perfection, red chard, burgundy wine reduction
- ◆ **Chocolate Strawberries & Fresh Fruit**
Seasonal medley, light & dark chocolate-dipped strawberries
- ◆ **Bakery Breads**
Assorted rolls, sourdough and wheat breads

Theme Buffet Menus (continued)

Mexicana Buffet

Select One or Two Entrées

- ◆ **Flautas of Chicken**
Grilled chicken rolled in fresh corn tortillas, queso fresco, cilantro, Poblano & tomato sauce
- ◆ **Piloncillo Pork Tenderloin**
Center cut with hoja santa, Oaxacan red mole, apricot and tomatillo marmalade
- ◆ **Shoulder Beef Tenderloin**
Marinated in fresh herbs and garlic, grilled, sliced to order, guajillo barbecue sauce
- ◆ **Fish of the Day**
Pan seared, jalapeno citrus vinaigrette, cilantro coleslaw
- ◆ **Ensalada Ranchera**
Baby greens, cilantro, queso panela, poblano ranch dressing, crispy bacon
- ◆ **Vegetable Options (select one)**
Grilled seasonal vegetables, roasted garlic and fresh herbs

Fire roasted fresh corn, citrus, chili powder and cilantro
- ◆ **Starch Options (select one)**
Roasted new potatoes, refried beans or Spanish rice
- ◆ **Tortillas de Maize y de Arina a la Parilla**
Corn and flour tortillas, baked and grilled

Asian Grill Buffet

- ◆ **Lime Chicken & Cilantro Salad**
Cucumber, sprouts, onion, jalapeno, lime dressing
- ◆ **Salted Blood Orange & Kiwi Salad**
Boston bib lettuce, pomegranate, jicama, citrus dressing
- ◆ **Baby Bok Choy**
Sautéed to perfection, finished with tamari soy
- ◆ **Long-Grain White Rice**
Steamed and served with oriental seasoning Teriyaki glazed, bamboo shoots & scallions
- ◆ **Ginger Pork Loin**
Roasted pork loin with apple ginger sake sauce

Vegetarian Feast Buffet

- ◆ **Spinach Salad**
Artichokes, pine nuts, red onion, gorgonzola
- ◆ **Grilled Garden Vegetables**
Balsamic marinade, zucchini, squash, red peppers
- ◆ **Fresh Fruit Brochettes**
Seasonal fruit skewers with a cinnamon molasses glaze
- ◆ **Risotto Cakes Provencal**
Sun dried tomatoes, shiitake mushrooms, Provencal sauce
- ◆ **Eggplant Parmesan**
Classic presentation, special house marinara
- ◆ **Bakery Breads**
Sourdough, wheat and hard rolls



Open House Reception Buffets

Starting Price – \$19.95 per person

Ethnic Fusion

All Items Included:

- ◆ **Arugula & Melon Salad**
Queso fresco, anejado sherry vinaigrette
- ◆ **Roasted Root & Seasonal Vegetables**
Herb, spice and garlic olive oil drizzle
- ◆ **Black Bean, Corn & Quinoa Salad**
How house bell peppers, cumin citrus dressing
- ◆ **Jasmine White Rice**
Mediterranean herbs
- ◆ **Grilled Marinated Skirt Steak**
Purple fingerling potatoes, Chumichurri sauce
- ◆ **Pan-Seared Free Range Chicken Breast**
Smoked tomato saffron sauce
- ◆ **Assorted Bakery Breads**
Chef's butter curls

La Fiesta Taco Bar

All Items Included:

- ◆ Soft flour tortillas
- ◆ Corn tortillas
- ◆ Crispy corn taco shells

Meats & Seafood

- ◆ Ground choice beef
- ◆ Ground pork loin
- ◆ Catch of the day

Condiments

- ◆ Tomatoes de Bola
- ◆ White cabbage
- ◆ Ribbons of romaine
- ◆ Green onions
- ◆ Queso fresco
- ◆ Crema fresca rico

Fresh Salsas

- ◆ Pico de gallo (mild)
- ◆ Green poblano pepper (medium)
- ◆ Chile de arbol ranchera (caliente)

From Chef's Garden

- ◆ Heirloom tomatoes
- ◆ Peppers
- ◆ Fresh cilantro
- ◆ Fresh herbs

Gourmet Slider

All Items Included:

- ◆ **Mixed Spring Green Salad**
Feta, toasted pine nuts, champagne vinaigrette
- ◆ **Fingerling Potato Salad**
Applewood smoked bacon, peas, peppers, mustard
- ◆ **Crudite Tray 1**
Carrots, broccoli, cauliflower, asparagus, cucumbers
- ◆ **Crudite Tray 2**
Zucchini, squash, hot house peppers, mushrooms
- ◆ **Crudite Tray 3**
Mediterranean olives, pepperoncini, cornichons, radishes

Select Up to Three:

- ◆ **All-American**
Ground sirloin, farmhouse cheddar, lettuce, mustard
- ◆ **Bistro**
Ground pork loin, caramelized onions, mushrooms, aioli
- ◆ **Mediterranean**
Ground lamb topped with Tzatziki sauce, tomatoes, feta
- ◆ **Crabwalk**
Snow crab, Louisiana peppers, spices, coleslaw
- ◆ **Western BBQ**
Ground buffalo tenderloin, whisky BBQ, Ancho chile
- ◆ **Southside**
Ground chuck, smoked bacon, Manchego, guacamole
- ◆ **The Black Bean Vegi**
Wild mushrooms, peppers, tomato, queso fresco



Dessert Buffet

Starting Price - \$16.95 per person

Included Items:

◆ ***Seasonal Fresh Fruit***

Fruit Tray 1: Golden watermelon, fresh kiwi, black berries and oranges

Fruit Tray 2: Pineapple, raspberries, blood oranges, Mexican mangos

Fruit Tray 3: Cantaloupe, strawberries, green and red grapes and papayas

Fruit Tray 4: Honeydew, mandarin oranges, grapefruits, jicama

◆ ***Assorted Mexican Wedding Cookies***



Includes two of the following desserts - additional options may be selected

◆ *New York Cheesecake*

◆ *Tiramisu*

◆ *Chocolate Truffle Cake*

◆ *Chocolate Decadence*

◆ *Raspberry Cheesecake*

◆ *Grand Marnier Gateau*

◆ *Marzipan Cake*

◆ *Napoleons*

◆ *Black Forest Cake*

◆ *Chantilly Swans*

◆ *Pecan Bourbon Tarts*

◆ *Fresh Fruit Tarts*

◆ *Chocolate Éclairs*

◆ *Pear Pistachio-Almond Tart*

◆ *Chocolate Dipped Strawberries \$1.95 ea.*

◆ *Chocolate Mousse*



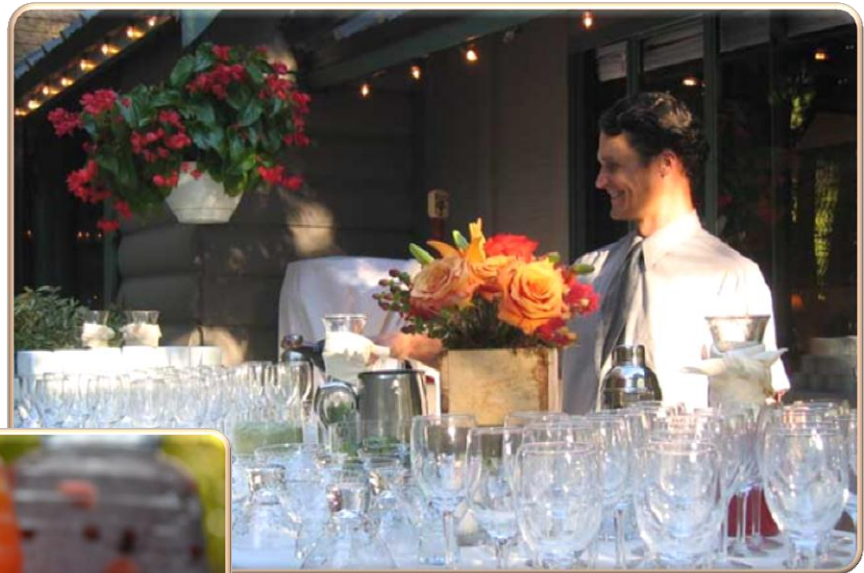
Beverages services

Starting Price - \$2.95 per person

Selections will determine final pricing.

*The following menus include bartenders, glassware, chinaware, **UNLIMITED SERVICE.***

- ◆ **Fresh Juice Punch & Water**
Blend of lemonade, cranberry, apple, pineapple punch
- ◆ **Tri-Color Punch Display**
Individual Italian jars of, cranberry juice, apple juice, lemon and grapefruit
- ◆ **Sparkling & Mineral Water**
Featuring San Pellegrino and Acqua Panna
- ◆ **Gourmet Coffee and Tea Service**
Featuring Starbucks Coffee and Tazo teas
- ◆ **Honey & Mint Iced Tea**
A southern twist, served with lemon
- ◆ **Signature Drinks**
A personalized touch, by consultation



Bar Services

Bar Set-Up Fee - \$250

We are in compliance with UDABC and Utah State Liquor Laws. **Providing your own alcohol is strictly prohibited, and all such items will be confiscated.** We are responsible for monitoring the condition of our guests and reserve the right to terminate all bar services or to excuse any guests in violation of our regulations or who present a danger to themselves and others. Taxi and other transportation services are available. Vehicles left overnight are not subject to charges. **Without exception, all alcohol on premises is ordered by the Millcreek Inn and served by our staff.**

Cash Bar ~ *Guests may purchase drinks at their own expense; includes bartender(s) and wine and beer set-up. Menus are pre-determined.*

Hosted Beer & Wine ~ *Guests are treated by the host. Complete bar setup and bartender(s) provided. Beer and wine selections are offered to your guests by pre-determined menu. Cost is based on consumption.*

Hosted Open Bar ~ *Guests are treated by the host. Complete bar setup and bartender(s) provided. Beer, wine, and cocktails are offered to your guests by a pre-determined menu. Cost is based on consumption.*

◆ ***Beer Selections (full or half Kegs)***

Golden Spike Hefeweizen, Cutthroat Pale Ale, Solstice Kolsch, Heineken, Bud Light, O'Douls

◆ ***Wine Selections***

Our tiered wine list offers affordability and informed selections. Our complete list is available on request and offers many unique vintners. You are welcome to submit requests for your reception.

◆ ***Liquor Selections***

House: Smirnoff Vodka, Gordon's Gin, Jim Beam Bourbon, Bacardi Rum, Lauders Scotch

Select: Absolut Vodka, Bombay Sapphire Gin, Seagrams 7 Whiskey, Captain Morgan's Rum, Jose Cuervo Tequila, Ballantines Scotch

Premium: Ketel One Vodka, Crown Royal Whiskey, Tangueray Gin, Glen Livet Scotch, 1800 Tequila, Jagermeister, Captain Morgan Spiced Rum

◆ ***Signature Drinks***

A wonderful way to begin your celebration, either upon guest arrival or immediately following the ceremony.

Specialty Martinis ~ Cosmopolitans, Appletinis, Mojitos & Margaritas, etc., Sangria and Holiday Drinks

Please consult our bar manager for any specialty drinks you would like served (non-alcoholic available).

◆ ***Champagne Toasts***

A special way to toast the newlyweds! Champagne and/or Martinelli's Sparkling Cider (non-alcoholic) are glass-poured and butler passed by our service staff. See our wine list for bottle selections and pricing.

