



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, candles, and hundreds of tree lights complete its romantic appeal. We present Millcreek Inn for those who appreciate reputation, value, atmosphere, and service.

**Privacy** – We are a wedding, holiday, and banquet facility. We do not confuse your celebration by attending to restaurant guests or multiple events at the same time.

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

**Professional Staff** – Our event coordinators, servers, and bartenders have multiple years of experience and are provided with extensive training.

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

#### **Our Facility -**

- ◆ Indoor facility includes:
  - Private dressing rooms
  - Intimate dining rooms
- ◆ Spectacular outdoor facility includes:
  - Spacious open-air patio
  - Ceremony arbor & bandstand
  - Large rustic outdoor bar
  - Newly renovated dance floor

#### **Contact Information**

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## Private Facility Rental

The Facility Rental Fee is determined by the date and season (see chart below). An AM facility rental time frame is from 9:00 AM to 3:00 PM, while the PM facility rental time frame is from 4:00 PM to 11:00 PM. The Facility Rental ensures exclusive reservation of our building and grounds for the duration of your event. Also included in our facility is the set-up and clean-up of tables, chairs, china, silverware, canopy, and more! Standard ivory, white, or black table linens and linen napkins will be provided for your event as needed.

### May - October

#### Monday - Thursday

AM- Facility: \$3,000 + Food and Beverage Minimum \$2,000

PM- Facility: \$3,250 + Food and Beverage Minimum \$2,500

#### Friday - Sunday

AM- Facility: \$3,500 + Food and Beverage Minimum \$3,000

PM- Facility: \$4,000 + Food and Beverage Minimum \$4,000

### November - April

#### Monday - Thursday

AM- Facility: \$2,300 + Food and Beverage Minimum \$2,000

PM- Facility: \$2,500 + Food and Beverage Minimum \$2,500

#### Friday - Sunday

AM- Facility: \$2,500 + Food and Beverage Minimum \$2,500

PM- Facility: \$3,000 + Food and Beverage Minimum \$3,000

## Ceremony Rental with Reception \$350

Ceremony Rental includes use of ceremony arbor and stage, theater style chair set up, microphone and speaker, private dressing rooms with refreshments, ceremony rehearsal, and ceremony coordination with our event coordinator.

## Ceremony Rental Only \$1000

A Ceremony Only Rental is from 10:00 AM – 1:00 PM only between Tuesday to Thursday. This includes the use of ceremony arbor and stage, theater style chair set up, microphone and speaker, private dressing rooms, and water station service for your guests. Ceremony rehearsal and coordination with our event coordinator is also included. Ceremony Only requires a non-refundable payment in full.

## Reservation/Security Deposit \$1,500

We require a reservation/security deposit to secure the date of your function. In the event of cancellation, all deposits are non-refundable and non-transferable. \$1,000 of your reservation/security deposit is applied directly to your bill. \$500 of the reservation/security deposit will be held until event completion, at which time your bill will be reconciled, and the appropriate monies credited.

## Food & Non-Alcoholic Beverage Minimum – pricing requires consultation

The Food and Non-Alcoholic Beverage minimum is just a minimum requirement, not the final food and beverage charge. Actual costs are determined by respective date, menu selections, and guest count. **Please Note: All food and beverages must be provided by Millcreek Inn. Menu pricing is subject to change as determined by market fluctuations. This minimum does not include facility rental, bar service, outside vendor services, tax, or service charge.**

## Pricing & Payment

Current restaurant sales tax is charged to all taxable items. A 20% 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 no later than seven days prior to your event. All attending guests are included in the function bill. We are committed to providing menu items and services to each of your guests. If attendance exceeds the preconceived count, each unaccounted guest will then be added to the final function bill.

If you need more time for setup, you will be charged an additional \$200 per hour. This option is only available if we do not have another event scheduled the same day as yours. If you need the facility all day (9:00am to 11:00pm) it is the evening pricing plus an additional \$2,000. This option is only available if we do not have another event scheduled for the same day.

## 2024 Butler Passed Appetizers

Prices starting at \$14.95 per person based on selections

### Land

- ◆ **Berkshire Pork Tenderloin**  
Manchego cheese crostini, pickled apples, garden herbs
- ◆ **Wagyu Beef Meatballs Skewers**  
Pecorino cheese, exotic spices, house smoky barbecue sauce
- ◆ **Lollipop Lamb Tenderloin**  
Portabella mushrooms, pomegranate molasses, mustard oil drizzle
- ◆ **Beef Tenderloin Tartare**  
Parmesan crisp, cornichon, quail egg, horseradish aioli, wild chive
- ◆ **Organic Chicken Tostada**  
Cotija cheese, avocado crema fresca, pico de gallo relish
- ◆ **Duck Breast Crostini**  
Barbecue seasonings, Maytag blue cheese, seasonal berry jam



### Water

- ◆ **Poached Jumbo Prawns**  
Mexican avocado, jalapeño, cilantro, Meyer lemon vinaigrette
- ◆ **Hamachi Yellowfin Tuna**  
Wonton crisp, nori, ginger-wasabi vinaigrette, micro greens
- ◆ **Sea Bass Fritters**  
Exotic spices, seasonal garden herbs, piquillo peppers aioli
- ◆ **Langoustine Salad**  
Herbed focaccia crostini, pickled shallots, grain mustard sauce
- ◆ **Scallop Ceviche**  
Preserved lemon, extra virgin olive oil, house made chips

### Vegetarian

- ◆ **Caprese Skewer**  
Mozzarella, heirloom tomatoes, basil, balsamic
- ◆ **Wild Mushrooms**  
Phyllo tart, mustard tarragon vinaigrette, micro arugula
- ◆ **Tropical Fruit Endive**  
Pickled mango, caramelized walnuts, rose water



## 2024 Plated Menu

Prices starting at \$38.95 per person based on selections

**Entrée Choices:** You may offer one or two choices for your guests with preselected count & labeled name cards.

**Included:** French Country Bread with Chef Butter and a Mixed Spring Green Salad with Feta Cheese Crumbles, Roasted Walnuts, and Champagne Vinaigrette

### Land

- ◆ **Pan Seared Top Sirloin**  
Fontina cheese fingerlings potato terrine, broccolini, red wine reduction
- ◆ **Dry Aged New York Steak**  
Hand cut roasted yam fries, sautéed organic chard with bacon. cabernet wine reduction
- ◆ **Slow Braised Beef Short Rib**  
Forest mushrooms and root vegetables rösti, brussels sprouts, braising jus
- ◆ **Pan Seared Lamb loin**  
Queso fresco cheese polenta, cipollini onions, mustard greens, natural pen sauce
- ◆ **Seared Organic Chicken Breast**  
Fork mashed Yukon gold potatoes, lacinato kale, pinot noir reduction
- ◆ **Moroccan Spices Dusted Duck Breast**  
Lardons green French lentils, chanterelles, glazed parsnips, duck sauce
- ◆ **Berkshire Pork Tenderloin**  
Aged cheddar cheese grits, heirloom carrots, sugar snaps, ruby port reduction

### Water

- ◆ **Organic King Salmon**  
Fresh seasonal vegetables ratatouille, house made coconut curry, crispy leeks
- ◆ **Pan Seared Black Cod**  
Parsnip purée, peas, shiitakes, blood orange vinaigrette, garden herbs
- ◆ **Seared Utah Trout**  
Roasted corn and vegetables succotash, chorizo sautéed spinach, radish salad
- ◆ **Seared Red Snapper**  
Celery root and turnips, stir-fried vegetables, chermoula sauce,
- ◆ **Mahi - Mahi**  
Tricolor cauliflower risotto, baby kale, smoked tomato broth, chive oil

### Vegetarian

- ◆ **Golden Potato Gnocchi**  
Sugar snap peas, sage brown butter, manchego cheese
- ◆ **Creamy Vegetable Risotto**  
Saffron, fennel, artichoke, fava-tomatoes purée
- ◆ **Garden Vegetables Terrine**  
Wild mushrooms, quinoa, roasted beet purée

### Children's Plate

- ◆ **Chicken Tenders**  
Whipped potatoes and house barbecue sauce





## 2024 Buffet and Plated Brunch Menu

Prices starting at \$33.95 per person based on selections

**Included:** Bakery fresh Mini-Pastries, Roasted Seasonal Vegetables, and Breakfast Fingerling Potatoes

- ◆ **Millcreek Eggs Benedict**  
Wisconsin apple smoked sausage, tomato, hollandaise sauce
- ◆ **Grilled Vegetables Frittata**  
Eggs soufflé, glove spinach, prosciutto, buttermilk leeks
- ◆ **Utah Red Trout**  
Haricot vert, heirloom tomato sauce, cilantro chili oil
- ◆ **Atlantic Filet of Salmon**  
Roasted garlic kale, dill beurre blanc
- ◆ **Grilled New York Steak & Egg**  
Poached egg, sautéed mushrooms, sherry pan sauce
- ◆ **Apple Butter French Toast**  
Exotic fruit compote, Vermont maple syrup, vanilla whipped cream
- ◆ **Eggs Benedict Florentine (Vegetarian)**  
Twin poached eggs, tomatoes, spinach, smoked chipotle



## 2024 Buffet Menu – Entrée Choices

Prices starting at \$37.95 per person

### Included Items:

- ◆ **Mixed Green Salad**  
Roasted walnuts, feta cheese crumbles, Sherry Wine Vinaigrette
- ◆ **Sautéed Vegetables**  
An assortment of seasonal vegetables with garlic, shallots, and fresh herbs
- ◆ **Bakery Breads**  
An assortment of fresh bakery breads and chef butter
- ◆ **Starch Options (Select One)**  
Roasted garlic new potatoes, buttermilk whipped potatoes, or basmati rice with herbs and spices

### Land

- ◆ **Center Cut Sirloin Steak**  
A la plancha, roasted market vegetables, chianti wine reduction, leeks
- ◆ **New York Strip Choice**  
With klondike gold potatoes, brussels sprouts, horseradish pan sauce
- ◆ **Organic Grilled Chicken Breast**  
Braised spinach, crispy baby turnups, cherry wine thyme reduction
- ◆ **Pan Seared Duroc Pork Loin**  
Blended forest mushrooms, lacinato kale, ruby port wine reduction

### Water

- ◆ **Pan Seared Atlantic Salmon**  
Stir-fried vegetables, white wine and citrus vinaigrette, garden salad
- ◆ **Moroccan Spiced Mahi-Mahi**  
Preserved legumes, sweet and sour sauce, watermelon radish salad, chorizo oil

### Vegetarian

- ◆ **Risotto Cakes Provençal**  
Oven dried tomatoes, shiitake mushrooms, sauce Provençal
- ◆ **Eggplant Parmesan**  
Traditional preparation, parmesan cheese, marinara, basil oil

## 2024 Theme Buffet Menus

Prices based on selections

### Ethnic Fusion

#### \$Market Price

- ◆ **Arugula & Melon Salad**  
Queso fresco, añejado sherry vinaigrette
- ◆ **Roasted Root & Seasonal Vegetables**  
Herbs and spices, garlic olive oil drizzle
- ◆ **Black Bean Corn & Quinoa Salad**  
Hot house peppers, cumin citrus dressing
- ◆ **Jasmine White Rice**  
Mediterranean seasonings, saffron oil
- ◆ **Grilled Marinated Skirt Steak**  
Purple fingerling potatoes, chimichurri sauce
- ◆ **Pan Seared Free Range Chicken**  
Smoked tomatoes, piquillo pepper sauce
- ◆ **An Assortment of Fresh Bakery Breads**

### Mediterranean

#### \$Market Price

- ◆ **Endive and Arugula Salad**  
Oven dried pears, ricotta cheese, spicy walnuts, sherry vinaigrette
- ◆ **Greek Salad**  
Feta cheese, olives, English cucumber, traditional dressing
- ◆ **Seared Eggplant**  
With exotic spices, oregano infused broccolini, balsamic glaze
- ◆ **Israeli Couscous**  
Oven roasted with garlic and Mediterranean seasonings
- ◆ **Mediterranean Dover Sole**  
Brussels sprouts, shiitake mushrooms, citrus caper berry sauce
- ◆ **Marinated Shoulder of Australian Lamb**  
Slow roasted with tomatoes and spices, mint yogurt sauce
- ◆ **An Assortment of Fresh Bakery Bread**

### Western Game

#### \$Market Price

- ◆ **Baby Spinach Salad**  
Poached pears, pecans, Chèvre cheese, balsamic vinaigrette
- ◆ **Whipped Buttermilk Potatoes**  
Creamed skin on new potatoes, garlic and basil
- ◆ **Sweet Utah Corn**  
Fresh corn on the cob, grilled or poached, Chef's butter with spices
- ◆ **Semolina-Crusted Red Trout**  
Pan-seared, southwest seasonings, smoked chipotle barbeque sauce
- ◆ **Medallions of Buffalo Tenderloin**  
Wood grilled to perfection, spinach, Madeira mushroom sauce
- ◆ **An Assortment of Fresh Bakery Breads**

### Fresco Italiano

#### \$Market Price

- ◆ **Baby Spinach Salad**  
Romano cheese, caramelized pecans, tear drop tomatoes, balsamic vinaigrette
- ◆ **Creamy Polenta**  
Pan-seared polenta cakes, mascarpone cheese, Provençal sauce
- ◆ **Haricot Vert Al Forno**  
Oven roasted green beans, prosciutto, seasoned breadcrumbs
- ◆ **Pan-Seared Atlantic Salmon**  
Wrapped in Italian pancetta, roasted beets, baby kale, red wine sauce
- ◆ **Flank Steak Puttanesca**  
Classic presentation with red sauce and seasonal vegetables
- ◆ **An Assortment of Fresh Bakery Bread**

## 2024 Theme Buffet Menus

Prices based on selections

### Celebraciones

\$Market Price

#### Included Items:

- ◆ **Traditional Salad**  
Baby greens from the garden, pepitas, queso añejo, pickled jalapeño vinaigrette
- ◆ **Seasonal Vegetables Options (Select One)**  
Grilled seasonal vegetables, roasted with garlic and fresh herbs, or fire roasted corn on the cob with citrus chile de arbol and cilantro
- ◆ **Starch Options (Select One)**  
Roasted new potatoes, refried beans, or Spanish rice
- ◆ **Corn or flour tortillas a la Parilla**  
  
**Traditional Chicken Enchiladas**  
Melted queso enchilado, pickled onions, crema fresca, guajillo sauce
- ◆ **Jalisco Style Boneless Short Ribs**  
Slow braise beef short ribs with chiles and wine, tortilla strips, braising sauce
- ◆ **Grilled Pork Loin Adobado**  
Pasilla pepper mole sauce, smoky sweet potatoes, grilled knob onions
- ◆ **Seafood Medley Tacos**  
A la plancha, radishes pico de gallo, guacamole, crispy taco shells



### Asian Grill

\$Market Price

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

### Vegetarian Feast

\$Market Price

- ◆ **Spinach Salad**  
Artichokes, pine nuts, red onion, gorgonzola
- ◆ **Marinated Garden Vegetables**  
Balsamic marinated zucchini squash and bell peppers
- ◆ **Fresh Fruit Brochettes**  
Seasonal fruit skewers, pepper mint, molasses glaze
- ◆ **Crispy Risotto Cakes**  
Oven dried tomatoes, shiitakes, Provençal sauce
- ◆ **Eggplant Parmesan**  
Classic presentation, special house marinara
- ◆ **Bakery Breads**  
An assortment of fresh bakery bread

MILLCREEK INN

Weddings & Private Gatherings



## 2024 Open House Reception Buffet

Prices starting at \$34.95 based on selections

### Gourmet Garden

- ◆ **Chicken Caesar Salad**  
Romaine, croutons, traditional dressing
- ◆ **Tri Color Rotini Salad**  
Fresh Peas, sun-dried tomatoes, Pecorino Romano, arugula pesto sauce
- ◆ **Crudité Selection**  
Broccoli, cauliflower, asparagus, rainbow carrots, baby corn, peppers, cucumbers
- ◆ **Seasonal Fresh Fruit Presentation**  
Medley of honeydew, cantaloupe, seasonal berries, watermelon and grapes
- ◆ **Relish Tray**  
Spanish olives, pepperoncini, cornichons, radishes
- ◆ **Bakery Fresh Breads**  
An assortment of fresh bakery breads

### Gourmet Sliders

#### Included Items:

- ◆ **Mixed Spring Green Salad**  
Feta, toasted walnuts, champagne vinaigrette
- ◆ **Tri Color Rotini Salad**  
Oven dried tomatoes, peppers and olives, Romano cheese, pickling vinaigrette
- ◆ **Crudité Tray 1**  
Carrots, broccoli, cauliflower, asparagus, English cucumbers, blue cheese dipping
- ◆ **Crudité Tray 2**  
Zucchini, squash, hot house peppers, mushrooms
- ◆ **Crudité Tray 3**  
Mediterranean olives, pepperoncini, cornichons, radishes

#### Select Up to Three:

- ◆ **Taco Style Beef Slider**  
Ground chuck, avocado-crema fresca, ranchero cheese, pickled peppers
- ◆ **Pulled Pork Slider**  
Duroc ground pork, savoy shaved cabbage, roasted garlic gorgonzola cheese sauce
- ◆ **Organic Roasted Chicken**  
Heirloom tomatoes, Boston bibb lettuce, pepperoncini tarted sauce
- ◆ **Mediterranean**  
Ground lamb, mayonnaise-yogurt vinaigrette, wild arugula, feta cheese, olives
- ◆ **Western**  
Ground buffalo, piquillo pepper-cilantro coleslaw, house barbecue
- ◆ **Mexican Chorizo or Ground Pork Slider**  
Roasted green tomato relish, smoked gouda cheese, roasted poblano sauce



## 2024 Dessert Buffet

Prices starting at \$26.95 based on selections

### Included Items:

- ◆ Seasonal Fresh Fruit Trays

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

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

Fruit Tray 3: Cantaloupe, strawberries, grapes, and honeydew

- ◆ Assorted Cookies

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

- ◆ New York Cheesecake

- ◆ Chocolate Truffle Cake

- ◆ Raspberry Cheesecake

- ◆ Black Forest Cake

- ◆ Chocolate Éclairs

- ◆ Tiramisu

- ◆ Chocolate Decadence

- ◆ Chocolate Mousse

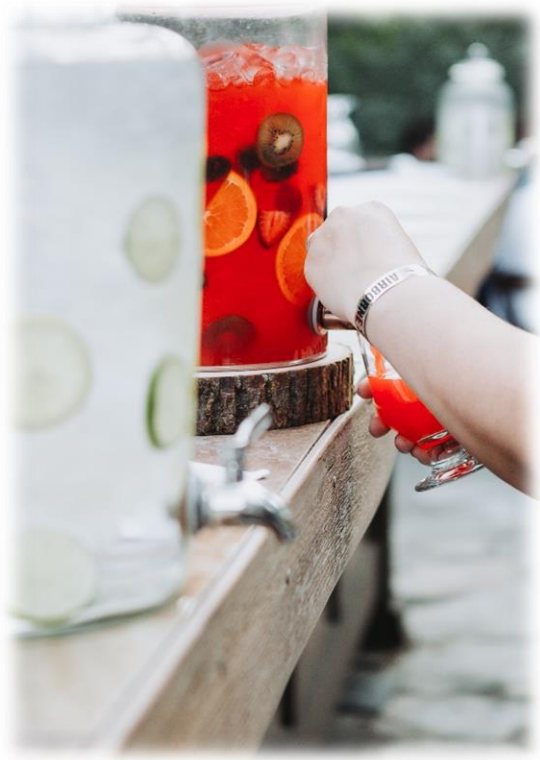
- ◆ Chocolate Dipped Strawberries \$MKP



## 2024 Beverage Services

Prices starting at \$4.95 per person based on selections

- ◆ **Fresh Punch & Water**  
Blend of lemonade, cranberry, apple, and pineapple juices
- ◆ **Sparkling & Mineral Water**  
Featuring San Pellegrino and Acqua Panna
- ◆ **Self-Serve Soda Bar Mocktail**  
Features up to five soda flavors and five Torino's syrup flavors for your guests to create their own soda mocktail.
- ◆ **Gourmet Coffee & 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
- ◆ **Gourmet Lemonade**  
Choose between regular lemonade or peach lemonade





## 2024 Bar Services

Price Lists Available Upon Request

Bar Set-up Fee \$350

Millcreek Inn follows all 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), wine, beer, and cocktail set-up. Menus are pre-determined.

**Hosted Bar** - Guests are treated by the host. Bar set-up and bartender(s) provided. Beer, Wine, & Liquor 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 set-up and bartender(s) provided. Beer, wine, and cocktails are offered to your guests by a pre-determined menu. Cost is based on consumption.



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