

UTE MOUNTAIN CASINO BANQUET & EVENT MENU



Fall-Winter 2024-2025



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BREAKS & THEME BREAKS

(10 person minimum)

THE ORIGINAL CONTINENTAL

Selection of Assorted Chilled Juices, served with Baked Danish and Muffins,
Accompanied by an Assortment of Preserves and Butter,
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BUSINESS CASUAL

Baked Danish and Muffins with Assorted Preserves and Dairy Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

COOKIE BREAK

A Selection of cookies to include White Chocolate Macadamia Nut,
Chocolate Chip, Peanut Butter and Raisin Oatmeal, served with Chilled Regular Milk,
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

CONTINENTAL BREAKFASTS

(Minimum of 10 persons)

THE MESA

Selection of Orange Juice, Orange, Grapefruit, Tomato and Apple, Served with Freshly Baked Danish, Muffins
and Bagels, Accompanied by an Assortment of Preserves and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

THE VERDE

Variety of Juices including Orange, Grapefruit, Tomato and Apple, Display of Cantaloupe, Honeydew Melon,
Pineapple and Strawberries, Selected Danish, Bagels and Assortment of Muffins
Accompanied by an Assortment of Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

BREAKFAST BUFFETS

(Minimum 30 Guests)

THE FOUR CORNERS

Selection of Chilled Premium Juices, Display of Seasonal Fresh Fruit Assortment of Cold Cereals
with 2% Milk, Fluffy Scrambled Eggs, Breakfast Sausage Links and Lean Crisp Bacon
Breakfast Potato or Home-style Grits, Selection of Baked Danish and Breakfast Muffins
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Tea Selection

THE COLORADO

Selection of Chilled Premium Juices, Display of Seasonal Fresh Fruits, Fluffy Scrambled Eggs,
Eggs Benedict , Vanilla Infused French Toast Breakfast Sausage Links and Lean Crisp Bacon,
Breakfast Potatoes or Home-style Grits, Selection Baked Danish and Breakfast Muffins
Freshly Brewed Coffee and Decaffeinated Coffee, Specialty Tea Selection

THE SOUTHWESTERN

Selection of Chilled Juices Display of Sliced Seasonal Fresh Fruits, Fluffy Scrambled Eggs with Chorizo
Sausage, Warm Flour Tortillas, Spicy Pico de Gallo, Salsa, Grated Cheddar Cheese, Guacamole
and Refried Beans Shredded Chicken Hash with Onions, Cilantro and Jalapeno Peppers
Home Fries, Country-Style Biscuits and Sausage Gravy , Cornbread Muffins
Your choice of house made Red or Green Chili
Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selection

MEETING PLANNER – A

(For on site meetings only)

CONFERENCE PACKAGE

This Package is designed for groups with a minimum of 15-people and includes a Continental Breakfast, Mid-Morning Break, a Roll-In Lunch and an Afternoon Break

CONTINENTAL BREAKFAST

Chilled Orange and Grapefruit Juice, Freshly Baked Danish and Muffins,
served with Preserves and Dairy Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

MID-MORNING BREAK

Seasonal Fresh Fruit, Granola Bars, Assorted Breakfast Breads,
Regular and Diet Sodas, Assorted Bottled Juices and Water,
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BUFFET LUNCH

Potato Salad, Cole Slaw, Sliced Tomato and Onion Vinaigrette,
Cheddar, American and Swiss Cheese, Sliced Turkey, Shaved Ham and Sliced Roast
Beef, Multi-Grain and Rye Breads, Kaiser Rolls, Sliced Tomatoes and Onions,
Lettuce and Dill Pickles, Mayonnaise, Mustard,
Bags of Potato Chips, Chef's Dessert Selection,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

AFTERNOON BREAK

Selection of Two of the following Gourmet Cookies,
Chocolate Chip, White Chocolate Macadamia , Peanut Butter,
Oatmeal Raisin, Chocolate Brownies,
Chilled 2% Milk, Assorted Regular and Diet Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

MEETING PLANNER - B

(For on site meetings only)

CONFERENCE PACKAGE

This package is designed for groups with a **minimum of 30-people** and includes a Continental Breakfast, Mid-Morning Break, a Buffet Lunch and an Afternoon Break

CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juices, Sliced Fresh Fruit, Baked Danish Pastries,
New York-Style Bagels and Cream Cheese, Assorted Muffins,
Assortment of Preserves and Sweet Butter, Assorted Regular and Diet Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MID-MORNING BREAK

Assorted Fruit Filled Granola Bars, Whole Fresh Fruit,
Assorted Regular and Diet Sodas
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

ITALIAN LUNCH BUFFET

~SALAD SELECTIONS~

(Choice of two)

Marinated Tomato and Red Onion Salad, Chilled Rotini Salad with
Sweet Red and Yellow Peppers, Sun-Dried Tomatoes, Basil and Olive Oil.
Caesar Salad with Parmesan and Garlic Croutons, Grilled Vegetable Platter,
Antipasto Platter with Salami, Pepperoni, Cherry Peppers, Balsamic Grilled Portobello
Mushrooms, Black Olives, Mozzarella and Shaved Parmesan

~Entrées~

Penne Bolognese with Sweet Italian Sausage,
Mediterranean Chicken seared and topped with Roasted Peppers & Sun-Dried
Tomato Pesto, Warm Luncheon Rolls and Italian Breads

~Desserts~

Tiramisu, Biscotti, Lemon Essence Cheesecake,
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

AFTERNOON BREAK

Freshly Baked Assortment of Cookies, Assorted Regular and Diet Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MEETING PLANNER – C

(For on site meetings only)

This Package is designed for groups with a **minimum of 30-people** and includes a Continental Breakfast, Mid-Morning Break, a Buffet Lunch and an Afternoon Break

CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juices, Sliced Fresh Fruit, Baked Danish Pastries,
New York-Style Bagels and Cream Cheese,
Assorted Muffins with an Assortment of Preserves and Sweet Butter,
Assorted Regular and Diet Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MID-MORNING BREAK

Assorted Fruit Filled Granola Bars, Whole Fresh Fruit,
Assorted Regular and Diet Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

LUNCH BUFFET

~Salad Selections~

(Choose Two)

Garden Salad, Fresh Fruit Salad, Herbed Pasta Salad, Spicy Potato Salad, Marinated
Mushroom Salad

~Entrées~

(Choose Two)

Sesame Chicken Teriyaki Glaze and Ginger Spiced Oriental Vegetables,
Roast Pork Loin Herb Crusted with Rosemary Mustard Glaze,
Penne Pasta Primavera- Fresh Vegetables in Olive Oil and Basil and Garlic

~Buffet Includes~

Chef's Appropriate Selection of Starch and Vegetable of the Day
Warm Luncheon Rolls and Butter
Chef's Complementing Dessert Selection,
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

AFTERNOON BREAK

Selection of Fudge Brownies, Freshly Baked Cookies,
Assorted Regular and Diet Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

LUNCHEON SALADS AND SANDWICH PLATES

(No Minimum / Ala carte)

SALADS

(All Salad and Sandwich Luncheons are served with Coffee, Decaffeinated Coffee and Hot or Iced Tea)

CHICKEN CEASAR SALAD

With Parmesan Croutons, Creamy Caesar Dressing and Shredded Parmesan Cheese, Topped with Grilled Boneless Breast of Chicken *Key Lime Torte*

SOUTHERN FRIED CHICKEN SALAD

Crisp Field Greens topped with Pico de Gallo, Shredded Monterey Jack and Cheddar Cheeses, and Crispy Fried Chicken Tenders
Chocolate Decadence Cake with Whipped Cream

CHEF'S SALAD

Iceberg & Romaine Lettuce, Topped With
Ham, Turkey, Bacon, Egg, Tomatoes, Cucumber, Cheese, Olives and Croutons
With A Choice Of Dressing
Carrot Cake with Caramel Sauce

SANDWICHES

GRILLED CHICKEN FAJITA WRAP

Char-Broiled Breast of Chicken sliced and layered atop Shredded Lettuce, Pico de Gallo, Guacamole, Shredded Monterey Jack Cheese and Sour Cream, accompanied by Spring Greens in Balsamic Dressing
Cheese Cake with Berry Sauce

ROAST TURKEY CLUB

Oven Roasted Breast of Turkey topped with Crisp Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise, served on a Multi-Grain Roll and accompanied by Potato Chips
Chocolate Decadence Cake with Whipped Cream

GRILLED VEGETARIAN WRAP

Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash and Portobello Mushrooms with a Bleu Cheese Dressing, wrapped in a Spinach Tortilla and served with Crisp Field Greens
Key Lime Torte

Box Lunches

ROAST TURKEY and HAM SUB

Oven Roasted Breast of Turkey & Baked Ham, Swiss Cheese, Lettuce, Tomato and Mayonnaise, served on a **Sub Roll** and accompanied by Potato Chips, Chocolate Chip Cookie, Whole Fruit
And a Bottle of Water

JR. ROAST TURKEY and HAM BRIOCHE BUN

Oven Roasted Breast of Turkey & Baked Ham, Swiss Cheese, Lettuce, Tomato and Mayonnaise, served on a **Brioche bun** and accompanied by Potato Chips, Chocolate Chip Cookie, Whole Fruit
And a Bottle of Water

LUNCHEON ENTRÉES

Please Select One of Our Salad Choices to Accompany your Luncheon Entrée

SALAD CHOICES

Wedge

Wedge of Iceberg with Tomato Concasse, Bacon and Bleu Cheese Dressing

Field Greens

Spring Field Greens with Julienne of Carrots, Cucumbers, Tear Drop Tomatoes,
and Balsamic Vinaigrette

Caesar Salad

Traditional Caesar Salad with Herbed Croutons,

LUNCHEON ENTRÉES CHOICES

GRILLED MAPLE GLAZED FILLET of SALMON

Fresh Vegetables in an Aromatic Broth, Wild Rice Pilaf
Spice Cake with Salted Caramel Sauce

ROSEMARY and BLACK PEPPER CRUSTED PORK LOIN

Sliced and served with a Light Jus, accompanied by Rosemary Roasted Potatoes
and Fresh Selection of Vegetables
Chocolate Cake with Berry Sauce

CHICKEN ROMANO

Boneless Breast of Chicken lightly breaded with Italian Seasoning and Bread Crumbs,
topped with a Light Marinara Sauce and Melted Mozzarella Cheese,
accompanied by Penne Pomodoro
Tiramisu with Chocolate Sauce

CHICKEN MONTEREY

Lightly seasoned and sautéed topped with Sliced Avocado, Tomato Concasse and
Melted Monterey Jack Cheese, served with a Mustard Cream Sauce
Chocolate Cake with Berry Sauce

PASTA PRIMAVERA with CHICKEN

Penne Pasta tossed with Roasted Peppers, Zucchini, Portobello Mushrooms,
Diced Roma Tomatoes and
topped with Herb Seared Chicken in a Light Parmesan Cream Sauce
Key Lime Torte

All Luncheons are served with Assorted Rolls with Dairy Butter, Freshly Brewed Coffee,
Decaffeinated Coffee and Service of Hot or Iced Tea

MINI LUNCHEON BUFFETS

The following Luncheon Buffets are expressly designed for Groups of **a minimum of 20 to a maximum 50 people** who desire the efficiency and the simplicity of a Buffet for their Group.

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

THE ITALIAN

Crisp Field Green Salad with Italian Vinaigrette
Roma Tomato, Sliced Red Onion, Mozzarella and Fresh Basil with Balsamic Vinegar
Tri-Color Tortellini Alfredo - Chicken Parmesan - Pasta Primavera
Hard and Soft Italian Breads and Oils
Tiramisu with Coffee Cream

THAT'S A WRAP

Tossed Garden Salad Greens with Assorted Dressings, German-Style Potato Salad
Grilled Vegetarian Wrap- Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash
and Portobello Mushrooms with a Bleu Cheese Dressing, wrapped in a Whole Wheat Tortilla
and served with Crisp Field Greens
Grilled Sliced Breast of Chicken in a Sun-Dried Tomato Wrap with a Pico de Gallo, Shredded Monterey
Jack Cheese, Pesto Mayonnaise and Sour Cream
Ham & Swiss Wrapper-Shaved Lean Ham with Shredded Lettuce, Diced Tomatoes, Light Mayonnaise and
Swiss cheese, Individual Bags of Potato Chips and Pretzels, Assorted Jumbo Cookies

OUT TO LUNCH

Fresh Field Green Salad with Dressing Selection , Herbed Pasta Salad
Potato Salad , Cole Slaw, Sliced Turkey , Sliced Roast Beef and Shaved Ham
Sliced Swiss, American and Cheddar Cheeses
White and Rye Breads , Kaiser Rolls
Sliced Tomatoes , Onions , Kosher Pickles , Light Mayonnaise , Dijon Mustard
Individual Bags of Potato Chips Featured Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

THE TACO BAR

Crisp Corn Tortilla Chips with Home Style Spicy Chunky Salsa
Your choice of Beef or Shredded Chicken, Flour Tortillas and Corn Tortilla Shells
Crisp Lettuce, Guacamole, Diced Tomatoes, Sour Cream
Shredded Monterey Jack and Cheddar Cheeses, Spanish rice, Jalapeno Pinto Beans
Featured Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

The Local Favorite

Roast Beef with Beef Gravy, Garden Salad with Choice of 2 Dressings, Rolls & Butter,
Entrée, Mashed Potatoes and Gravy, Vegetable, and Dessert

Chef's Choice Buffet

This Package will include Rolls & Butter, a Garden Salad with Choice of 2 Dressings,
Entrée, Starch, Vegetable, and Dessert.

LUNCHEON BUFFETS

(Minimum of 30 people)

THE LUNCHEON BUFFET

~Salad Selection~

(Select one)

Caesar Salad, Fresh Fruit Salad, Herbed Pasta Salad, Marinated Mushroom Salad, Spicy Potato Salad, Fresh Field Greens Salad with Assorted Dressings, Tomato, Cucumber and Red Onion Vinaigrette

~Entrées~

(Select Two)

Chicken Milanese- Seasoned Herb Crusted Chicken with Lemon, Mushroom Chicken with Sautéed Wild Mushrooms and Demi-Glace, Sesame Chicken with Teriyaki Glaze and Ginger Spiced Vegetables, Chicken Romano with Marinara Sauce and Melted Mozzarella, Penne Pasta Primavera
Roast Pork Loin with Rosemary Mustard Glaze, Rigatoni with Italian Sausage, Roasted Red Peppers and Grilled Vegetables, Meat Lasagna

****Sliced Roast Strip Sirloin with Demi-Glace**

****Seared Salmon with Mustard Sauce**

(Add \$5.00 per person)**

Chef's Selection of Fresh Vegetables and Potato

Featured Dessert Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

ITALIAN LUNCH BUFFET

(Minimum 25 People)

Marinated Tomato and Red Onion Salad , Chilled Rotini Salad , Grilled Vegetable Platter
Antipasto Platter- Pepperoni, Cherry Peppers, Balsamic Grilled Portobello Mushrooms, Black Olives, Sweet Peppers, Mozzarella and Shaved Parmesan, Rigatoni Bolognese, Mediterranean Chicken topped with Roasted Peppers and Sun-Dried Tomato Pesto
Tiramisu , Biscotti , Lemon Essence Cheesecake
Freshly Brewed Coffee, Tea and Decaffeinated Coffee or Iced Tea

MAIN STREET

(Minimum 25 People)

Tureen of Chicken Noodle Soup, Fresh Garden Salad with Dressing Selection

Cole Slaw, Potato Salad

Albacore Tuna Salad, Chicken Salad

Sliced Turkey, Sliced Roast Beef, Shaved Ham and Corned Beef

Sliced Swiss, American and Cheddar Cheeses

Multi-Grain and Rye Breads Specialty Rolls

Sliced Tomatoes, Onions, Kosher Pickles and Black Olives, Light Mayonnaise

Assortment of Specialty Mustards to include Dijonnaise, Horseradish and Peppercorn

Individual Bags of Potato Chips. Chef's featured Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

DINNER ENTRÉES

Please Select One of Our Salad Choices to Accompany your Dinner Entrée

SALADS CHOICES

Wedge

Wedge of Iceberg with Tomato Concasse and Bleu Cheese Dressing

Field Greens

Spring Field Greens with Julienne of Carrots, Cucumbers,
Tear Drop Tomatoes and Balsamic Vinaigrette

Caesar Salad

Traditional Caesar Salad with Herbed Croutons

ENTRÉES CHOICES

ROAST PRIME RIB of BEEF

Slow Roasted Prime Rib of Beef, Natural Jus with Oven Roasted Rosemary Potatoes
and Spring Vegetables
Chocolate Cake

FILET MIGNON

Center Cut Filet Mignon with Enhanced Demi-Glaze,
Blistered Asparagus and Rosemary Scented Potatoes
Chocolate Dipped Cheese Cake

NEW YORK STRIP SIRLOIN

New York Strip Sirloin with Maitre'd Hotel Butter, Onion Frits,
served with Garlic Mashed Potatoes and Fresh Vegetables
Red Velvet Cake

ROAST PORK LOIN

Herb and Peppercorn Crusted Pork Loin slow roasted and served with a Demi-Glaze,
served with Garlic Mashed Potatoes and Fresh Julienne Vegetables
Chocolate Cake

ISLAND HALIBUT

Halibut Filet topped with a Cornmeal Crust, Pineapple Melon Salsa,
and Fresh Vegetables and Roasted Potatoes
Fresh Seasonal Berries with Chantilly Sauce

GRILLED MAPLE GLAZED FILLET of SALMON

*Fresh Vegetables in an Aromatic Broth, Wild Rice Pilaf
Spice Cake with Salted Caramel Sauce*

DINNER BUFFETS

(Minimum 30 People)

ROASTED PRIME RIB OF BEEF

Freshly Baked Rolls and Butter

~Choice of two Salads~

Rotini Salad with Pesto Mayonnaise, Caesar Salad, Field Greens Salad with Assorted Dressings,
Roasted Balsamic Vegetable Platter, Sliced Cucumber, Onion and Tomato Vinaigrette

~Choice of Two Entrées~

Chef's Carved **Prime Rib of Beef** with Horseradish Cream and Bordelaise Sauce
Chicken Monterey, Chicken Romano, Mushroom Chicken,
Seared Salmon with Whole Grain Mustard Sauce,
Shrimp Provencal, Baked Asian Catfish with Lemon Caper Sauce
Penne Primavera, Roasted Herb Encrusted Pork Loin

~Choice of Two Sides~

Fresh Vegetable Medley, Potatoes au Gratin, Rice Pilaf, Roasted Pepper Rice
Roasted Red Potatoes, Garlic Mashed with Gravy, Tri-Colored Tortellini

~Choice of Two Desserts~

Red Velvet Cake, Double Chocolate Torte, Cake, Carrot Cake, Chocolate Cake,
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

AMERICAN BOUNTY BUFFET

Freshly Baked Rolls and Butter

~Choice of two Salads~

Herb Rotini Salad with sun-Dried Tomato Pesto, Red Onion, Cucumber and Tomato
Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmesan, Spicy Potato Salad
Fresh Field Greens Salad with Assorted Dressings

~Choice of Two Entrées~

Sliced Roast Strip Sirloin with Merlot Demi-Glace,
Chicken Cordon Bleu, Baked Boston Scrod Provencal Sauce, Beef Bourguignon,
Or Chicken Piccata,
Chicken Rosemary with Red Currant Glaze, Southern Fried Chicken, Roast Breast of Turkey
with Sage Dressing, Penne Primavera Pomodoro, Grilled Chicken with Sautéed Mushrooms
and Melted Mozzarella

~Choice of Two Sides~

Roasted Red Potatoes, Garlic Mashed with Gravy, Wild and Long Grain Rice, Fresh Vegetable

~Choice of Two Desserts~

Red Velvet Cake, Double Chocolate Torte Cake, Carrot Cake, Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

TEX-MEX BUFFET

Cornbread and Assorted Rolls and Butter

Black Bean Soup with Cilantro Cream

~Choice of Two Salads~

Marinated Mushroom Salad, Cole Slaw, Potato Salad
Garden Salad with Lime Vinaigrette, Three Bean Salad, Tortellini Pasta Salad

~Choice of Two Entrées~

Sliced Barbecued Brisket, Barbecued Beef Ribs, Pulled Pork,
Barbecued Chicken Breast, Fried Catfish
Chicken Fajitas, Beef Fajitas
Southern Fried Chicken, Cilantro and Lime Glazed Chicken Breast

~Choice of Two Sides~

Corn-on-the-Cob, Jalapeno Pinto Beans, Mashed Potatoes and Gravy

~Choice of Two Desserts~

Sliced Watermelon, Red Velvet Cake
Lone Star Apple Cobbler, Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

ITALIAN BUFFET DINNER

Fresh Italian Breads

~Choice of two Salads~

Antipasto Platter, Prosciutto and Melon Platter
Chilled Tortellini and Pesto Salad
Fresh Garden Greens Salad with Italian Dressing
Tomato, Red Onion and Mozzarella Platter
Caesar Salad with Garlic Croutons and Shaved Parmesan
Marinated Roasted Vegetable Platter

~Choice of Two Entrées~

Mediterranean Stuffed Chicken, Chicken Romano,
Shrimp Scampi with Garlic and Butter sauce
Penne Primavera, Sliced New York Strip Sirloin Pizza lola
Home Style Meat Lasagna, Rigatoni with Italian Sausage and Peppers

~Choice of Two Sides~

Tomatoes and Olives, Fresh Grilled Vegetables, Tuscan Basil Potatoes, Tri-Colored Tortellini
Alfredo

~Choice of Two Desserts~

Tiramisu, Cheesecake Chocolate Sauce, Lemon Torte
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

BEVERAGE STATION

10 PERSON SET-UP INCLUDE

ICE TEA, LEMONADE, INFUSED WATER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

(INCLUDES ALL CONDIMENTS AND SUPPLIES)

BY THE GALLON

REGULAR COFFEE, DECAF COFFEE, ICE TEA, OR LEMONADE

(INCLUDES ALL CONDIMENTS AND SUPPLIES)

ADD-ONS

PEPSI, DIET PEPSI, PEPSI CAFFEINE FREE, SIERRA MIST, OR DR. PEPPER, RED BULL OR SUGAR-FREE, ROCKSTARR OR SUGAR FREE BOTTLED WATER

ALA CARTE BUFFET ITEMS

(FEEDS 25 PEOPLE)

ROAST BEEF IN AU JUS

APRICOT GLAZED SMOKED HAM

SLOW ROAST TURKEY BREAST

PRIME RIB OF BEEF

ROASTED BBQ BEEF RIBS

BBQ PORK BABY BACK RIBS

RED CHILE BEEF ENCHILADAS

GREEN CHILE CHICKEN ENCHILADAS

MASHED POTATO AND BROWN GRAVY

BUTTERED CUT CORN OR CORN COBBETT

SPANISH RICE OR RICE PILAF

MACARONI OR POTATO SALAD

GARDEN SALAD WITH DRESSING

CAESAR SALAD

BROWN OR COUNTRY GRAVY

COLD HORS d 'OEUVRES TRAYS
(Priced Per 50 Pieces per one choice)

Pear and Baked Brie En Croute with Almonds,
Bleu Cheese & Grape Canapé, Shrimp Cocktail
Bruschetta Pomodoro, Assorted Finger
Sandwiches, Tapenade in Phyllo Shell, Genoa
Salami with Dijon Cream, Smoked Salmon
Pinwheels

DISPLAYS
(50 Servings per)

ITALIAN ANTIPASTO
Prosciutto, Pepperoni, Genoa Salami, Kalamata Olives,
Roasted Red Peppers, Mushrooms, Artichoke Hearts,
Pepperoncini and Crusty Italian Bread

FRESH VEGETABLE CRUDITE
Seasonally Cut Fresh Vegetables served with Chef's
Selection of Dips

DOMESTIC and INTERNATIONAL CHEESES
Selection of Assorted Cheeses garnished with Fresh Fruit
and Assorted Crackers and French Baguettes

DOMESTIC CHEESE (CUBED)
With Assorted Crackers

FRESH FRUIT DISPLAY
With a Honey-Basil Yogurt Sauce

ASSORTED MUFFIN DISPLAY
A Mélange of different Flavored Muffins

BAKED DONUT DISPLAY
Baked Glazed Donuts

BAKED DANISH DISPLAY
Assorted Danishes

ASSORTED BAKED COOKIE DISPLAY
Chocolate Chip, Oatmeal Raisin, Sugar and Peanut Butter

ASSORTED BROWNIE DISPLAY
Fudge, Peanut, and Salted Caramel

HOT HORS d 'OEUVRES DISPLAYS
(Priced Per 50 Pieces per one choice)

Spanakopita, Mini Beef Wellington, Teriyaki Beef
Skewers, Coconut Shrimp
Parmesan Artichoke Hearts, Miniature Crab
Cakes, Franks in Puff Pastry, Miniature Quiche
Chicken Sate, Thai Spring Roll, Chicken and
Pineapple Brochette, Vegetable Egg Roll, Swedish
Meatballs, Green Chile Meatballs, Firecracker
Wings with Celery and Bleu Cheese Dip

DRY SNACKS DISPLAYS
(50 Servings each choice)

Corn Chips and Chile con Queso Dip, Potato Chips
and French Onion Dip, Tortilla Chips and Spicy Salsa
Pretzels or Mixed Nuts

THE CARVERY
~Attendant Fee Applies~

WHOLE SIDE SALMON Wellington
Salmon and Spinach wrapped in French Puff Pastry
severed with a Béchamel Sauce
(30 Servings)

WHOLE STEAMSHIP ROUND of BEEF
Assorted Aioli, Silver Dollar Rolls
(80 Servings)

BAKED SUGAR CURED VIRGINIA HAM
Molasses Citrus Glaze, Vidalia Onion Relish and
served with Silver Dollar Rolls
(50 Servings)

ROASTED BUTTER TURKEY
Honey Mustard, Cranberry Relish and Assorted Rolls
(30 Servings)

WHOLE ROASTED TENDERLOIN of BEEF
Rolled in Black Peppercorns and Dijon Mustard
(30 Servings)

Banquet Bill of Fare

(Prices Do Not include Service fees)

BREAKS & THEME BREAKS – pg.2

The Original Continental \$18.00
Business Casual \$15.00
Cookie Break \$13.00

CONTINENTAL BREAKFASTS – pg.2

The Mesa \$20.00
The Verde \$24.00

BREAKFAST BUFFETS – pg.2

The Four Corners \$32.00
The Colorado \$33.00
The Southwestern \$34.00

MEETING PLANNERS – pg.3,4,5

Meeting Planner A \$70.00
Meeting Planner B \$80.00
Meeting Planner C \$85.00

LUNCHEON – pg.7

Salads

Chicken Caesar Salad \$17.00
Southern Fried Chicken Salad \$18.00
Chef's Salad \$18.00

Sandwiches – pg.7

Grilled Chicken Fajita Wrap \$19.00
Roast Turkey Club \$19.00
Grilled Vegetarian Wrap \$20.00

Box Lunches – pg.7

Roasted Turkey & Ham \$20.00
Jr. Roasted Turkey & Ham \$15.00

Luncheon Entrées – pg.7

Grilled Maple Glazed Fillet of Salmon \$26.00
Rosemary and Encrusted Pork Loin \$25.00
Chicken Romano \$25.00
Chicken Monterey \$25.00
Pasta Primavera \$21.00

Beverage Station - pg.13

10 person set-up - \$80.00

Add-ons

Pepsi, diet Pepsi, Pepsi caffeine free, sierra mist, or Dr. Pepper
All canned soda \$3.00
Red bull or sugar-free \$7.00
Rockstarr or sugar free \$8.00
Bottled water \$2.00

By the Gallon

Regular Coffee, Decaf Coffee, Ice Tea, or Lemonade
(Includes all Condiments and Supplies) \$20.00 per gallon

MINI LUNCHEON BUFFETS - pg.9

The Italian \$25.00
That's a Wrap \$25.00
Out To Lunch \$24.00
The Taco Bar \$20.00
The Local Favorite \$29.00
Chef's Choice Buffet \$15.00

LUNCHEON BUFFETS - pg.9

Luncheon Buffet \$22.00
Italian Lunch Buffet \$25.00
Main Street \$25.00

DINNER ENTRÉES - pg.10

Roast Prime Rib of Beef \$32.00
Filet Mignon \$Market
New York Strip Sirloin \$38.00
Roast Pork Loin \$27.00
Island Halibut \$Market
Grilled Maple Glazed Fillet of Salmon \$28.00

DINNER BUFFETS - pg.12,13

Prime Rib Buffet \$50.00
American Bounty Buffet \$55.00
Italian Buffet Dinner \$40.00
Tex-Mex Buffet \$32.00

ALA CARTE BUFFET ITEMS - pg.13

(25 servings)

Roast Beef in Au Jus \$170.00
Apricot Glazed Smoked Ham \$150.00
Slow Roast Turkey Breast \$180.00
Prime Rib of Beef \$Market
Roasted BBQ Beef Ribs Market
BBQ Pork Baby Back Ribs Market
Red Chile Beef Enchiladas \$140.00
Green Chile Chicken Enchiladas \$140.00
Mashed Potato and Brown Gravy \$80.00
Buttered Cut Corn or Corn Cobbett \$50.00
Spanish Rice \$60.00
Macaroni or Potato Salad \$60.00
Garden Salad with Dressing \$100.00
Brown or Country Gravy \$27.00

DISPLAYS - pg.14

(per 50 servings)

Italian Antipasto	<u>\$175.00</u>
Fresh Vegetables Crudités	<u>\$120.00</u>
Domestic and International Cheeses	<u>\$170.00</u>
Sliced Fresh Fruit	<u>\$150.00</u>
Assorted muffin display	<u>\$160.00</u>
Baked donut display	<u>\$45.00</u>
Danish Display	<u>\$150.00</u>
Assorted Bake Cookies	<u>\$70.00</u>
Assorted Brownies	<u>\$105.00</u>

THE CARVERY - pg.14

Whole Side Salmon Wellington (30 servings)	<u>\$170.00</u>
Whole Steamship Round of Beef (100 servings)	<u>\$Market</u>
Baked Glazed Pit Ham (50 servings)	<u>\$150.00</u>
Roast Butter Turkey (30 servings)	<u>\$150.00</u>
Whole Roast Tenderloin (30 servings)	<u>\$Market</u>

COLD HORS d'OEUVRES TRAYS - pg.14

(50 servings each display)

Pear and Baked Brie En Croute with Almonds	<u>\$150.00</u>
Bleu Cheese & Grape Canapé	<u>\$130.00</u>
Plump Shrimp Cocktail	<u>\$Market</u>
Bruschetta Pomodoro	<u>\$85.00</u>
Assorted Finger Sandwiches	<u>\$155.00</u>
Tapenade in Phyllo	<u>\$115.00</u>
Genoa Salami with Dijon Cream	<u>\$110.00</u>
Smoked Salmon Pinwheels	<u>\$125.00</u>

HOT HORS d 'OEUVRES DISPLAYS - pg.14

(50 servings each display)

Spanakopita	<u>\$140.00</u>
Mini Beef Wellington	<u>\$150.00</u>
Teriyaki Beef Skewers	<u>\$120.00</u>
Coconut Shrimp	<u>\$Market</u>
Parmesan Artichoke Hearts	<u>\$95.00</u>
Miniature Crab Cakes	<u>\$150.00</u>
Franks in Puff Pastry	<u>\$110.00</u>
Miniature Quiche	<u>\$150.00</u>
Chicken Sate	<u>\$130.00</u>
Thai Spring Rolls	<u>\$125.00</u>
Chicken and Pineapple Brochette	<u>\$140.00</u>
Vegetable Egg Rolls	<u>\$105.00</u>
Swedish Meatballs	<u>\$85.00</u>
Green Chile Meatballs	<u>\$85.00</u>
Firecracker Wings with Bleu Cheese Dip	<u>\$120.00</u>

DRY SNACKS DISPLAYS - pg.14

(50 servings each display)

Corn Chips and Chile con Queso Dip	<u>\$130.00</u>
Potato Chips and French Onion Dip	<u>\$65.00</u>
Tortilla Chips and Spicy Salsa	<u>\$65.00</u>
Pretzels	<u>\$45.00</u>
Mixed Nuts	<u>\$45.00</u>

DAILY EVENT AREA RENTAL FEES

The Ute Mountain Casino Hotel & Resort Convention Center

91 x 47 square feet of Convention Center space.

Converted to 4 or 5 break out rooms.

47 x 91 large break out room

47 x 45 1/2 split large break out room

13 x 29 3 smaller break out rooms

PRICES (Include basic table and chair set-ups)

Chairman's Room in Kuchu's Rest (max 14 people)	\$50.00 PER DAY
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Little Buffalo Room (max 24 people)	\$75.00 PER DAY
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Executive Board Room (max 20 people)	\$50.00 PER DAY
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1 small break out room (10-20 people)	\$100.00 PER DAY
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2 small break out rooms (20-45 people) (Converted into one room)	\$200.00 PER DAY
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3 small break out rooms (50-75 people) (Converted into one room)	\$300.00 PER DAY
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Bingo Hall (100-200 people) (1 Room or Converted 2 large rooms)	\$300 to \$600.00 PER DAY
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Convention Center (200-400 people) (All rooms)	\$750.00 PER DAY
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Indian Village \$500.00 – Teepee Rooms \$75.00ea Concession Booth's \$50.00ea

The room rates **Do Not** include amenities such as Projector Screen, Overhead Projector, Extension Cords, Surge Protectors, PA system and Microphones.

- Please note that prices and availability are subject to change

AUDIO VISUAL AND EVENT EQUIPMENT RENTAL FEES

AUDIO VISUAL EQUIPMENT

- WIRELESS MICROPHONES (HANDHELD OR LAPEL) - \$10.00
- PROJECTOR - \$20.00
- PROJECTOR SCREEN - \$15.00
- 75" MEDIA SCREEN (LITTLE BUFFALO ROOM. ONLY) - \$10.00
- LAPTOP (HP - \$10.00
- CONFERENCE PHONE - \$10.00
- SOUND BAR - 10.00
- WIFI - \$10.00 (TWO DEVICES) -\$45.00 (UP TO 8 DEVICES)
- ZOOM CAMERA -\$15.00 (** PLEASE NOTE. IF THERE IS A REQUEST FOR ZOOM, COMPANY/HOST MUST HAVE THEIR OWN ZOOM ACCOUNTS AND BE RESPONSIBLE FOR THE ADMINISTRATION OF THE ZOOM MEETING.)
- DESK TOP ZOOM MICROPHONE (2 MAX) -\$10.00 EA.
- SETUP LABOR EQUIPMENT TECHNICIANS - \$25.00

Event Equipment

- Stage – \$1.00 per Square Foot
- Dance Floor - \$1.00 per Square Foot
- Pipe and Drape - \$25.00
- Tables - 6ft and 8ft - \$5.00, 5ft Round – \$5.00, 30" Round Bistro Table - \$10.00
- Chairs – Indoor - \$3.00 and Outdoor - \$2.00
- Table Linen – \$8.00 ea.
- Chair Covers - \$5.00
- Extra Staff- \$20.00 Per Hour/Per Staff Member
- Security Staff- \$25.00 Per Hour/Per Security Member

Please note that prices and availability are subject to change

Ute Mountain Casino & Hotel

Meeting & Banquet Policies

The Ute Mountain Casino Hotel & Resort is delighted to welcome your choice in selecting us for your meeting/banquet needs.

Thank you for selecting the Ute Mountain Casino, as we have established an outstanding reputation for quality services. We know you will find satisfaction in our services. Credit for this service goes to our employees.

Bookings will be made through:

(970) 565-8800 ext. 6140 Fax (970) 565-4724

Direct Line: 970-564-6140

Email: Banquets@utemountaincasino.com

Monday through Friday, 9:00 am – 4:00 pm

- Banquet Event Order Worksheet will be presented for client acceptance, which will constitute the contract. Accepted proposals contain the set date, commencement time, conclusion time, foods, beverages and all banquet requirements. The set date, commencement time, and conclusion time are nontransferable. Date and time changes may result in a new contract.
- CONTACT: All event decisions must be made by one designated contact person from the group. Mutually agreed written contracts take precedence over verbal instructions.
- DEPOSIT: A deposit of 25% of the total amount will be required when placing a booking to ensure confirmation and pricing. The remaining amount will be due 48 hours prior to the event.
(Availability is guaranteed when a deposit is received)
- HEAD COUNT: This is the total number of guest for an event including the client. Pricing, table set-up and room arrangement is based on head count. All contracts identify a head count which may be changed up to seven (7) business days prior to the event. A final head count guarantee is required from the client seven (7) business days prior to the event date. Fluctuations in head count beyond 10% warrant a new contract. Facility approved increases may occur within the seven (7) day period. Payment due will be based on a final head count guarantee plus any increase is reflected in actual attendance or required service(s).

- **BOOKING ALL EVENTS:** We are able to accommodate large and small groups. Please reach out to us for details on such events.
- **SET UP:** All event set-up requirements will be contained in the proposal. Client changes may be accepted one (1) day prior to the event (to facilitate Room set up).
- **DECORATIONS/ENTERTAINMENT:** Decorations and/or entertainment must be approved in advance.
- **FOOD:** The Ute Mountain Casino Hotel & Resort is responsible for preparing food for the reserved number of guests. Also Ute Mountain Casino will provide all meals on the property
- (No outside catering will be conducted on UMC grounds).
- **TAX/GRATUITY:** The Ute Mountain Casino, Hotel & Resort carries a 5% sales tax on all food and beverage service. All banquets require 20% gratuity for food and beverage service, which will be included in the total amount of the banquet. If Tax-exempt please provide proper forms.
- **CANCELLATIONS:** All cancellations will be made seven (7) business days prior to date of the event to receive refund of deposit. If cancellation is made within seven (7) business days of event, client will forfeit initial 25% deposit.
- **PAYMENT:** Methods of payment are as follows:
 - * Cash and/or Check
 - * Credit/Debit Card

ANY CHANGES MADE WITHIN SEVEN DAYS OF THE EVENT WILL REQUIRE A \$100.00 FEE AND REQUIRE A NEW CONTRACT.

All policies are part of the Banquet Event Order contract

Organization Representative

Date

Ute Mountain Casino Hotel & Resort

Date

Fax 970.565.4724



DEPOSITS OF 50% ARE REQUIRED TO CONFIRM RESERVATIONS
SEVEN DAYS ADVANCED NOTICE FOR ANY CHANGES OR CANCELLATIONS

HOTEL ROOMS FOR CONFERENCES BOOKED THROUGH OUR CASINO

- THE UTE MOUNTAIN CASINO HOTEL OFFERS HOTEL ROOMS FOR YOUR MEETING ATTENDEES.
-
- 17 SINGLE OCCUPANCY ONE KING SIZE BED
- 65 DOUBLE OCCUPANCY TWO QUEEN SIZE BEDS
- 4 MINI-SUITES ONE KING SIZE BED
- 4 FULL SUITES ONE KING SIZE BED

RATES ARE AVAILABLE; PLEASE INQUIRE WITH THE HOTEL FRONT DESK AT 970-564-2500.



Notes