

Logan Peak Lunch \$36 per person

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

SOUP & SALAD (CHOOSE ONE OPTION)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

MAIN

7 oz Ribeye

USDA Prime

Roasted Chicken

Marsala Demi Glace

Alaskan Salmon

Lemon

Upgrade to 6 oz Filet Mignon for an additional \$4 per person

SIDES

Garlic Smashed Potatoes & Seasonal Vegetables

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE ONE OPTION)

Chocolate Chocolate Cake

Crème Fraîche

Warm Sticky Toffee Pudding Cake

House Made Vanilla Ice Cream, Butterscotch

King's Peak Lunch \$50 per person

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

SOUP & SALAD (CHOOSE TWO OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

Iceberg Wedge *Tomato, Candied Bacon, Bleu Cheese*

MAIN (CHOOSE FOUR OPTIONS)

Filet Mignon

6 oz Hand Cut Daily

Alaskan Salmon

Lemon

7 oz Ribeye

USDA Prime

Roasted Chicken

Herb Jus

Risotto (V)

Seasonal Vegetables, Parmesan

SIDES

**Garlic Smashed Potatoes, Seasonal Vegetables,
& Sautéed Mushrooms**

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE TWO OPTIONS)

Chocolate Chocolate Cake

Crème Fraîche

Crème Brulee

Vanilla Bean

Warm Sticky Toffee Pudding Cake

House Made Vanilla Ice Cream, Butterscotch

Pfeifferhorn Dinner \$65 per person

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

SOUP & SALAD (CHOOSE TWO OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

MAIN

Filet Mignon

8oz USDA Prime, Hand Cut Daily

Alaskan Salmon

Lemon

Roasted Chicken

Marsala Demi Glace

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE ONE OPTION)

Chocolate Chocolate Cake

Crème Fraîche

Warm Sticky Toffee Pudding Cake

House Made Vanilla Ice Cream, Butterscotch

Timpanogos Dinner \$75 per person

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

SOUP & SALAD (CHOOSE TWO OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

MAIN

Filet Mignon

8oz USDA Prime, Hand Cut Daily

Chilean Sea Bass

Lobster Cream Sauce

New York Strip

12 oz Prime

Roasted Chicken

Marsala Demi Glace

Risotto (V)

Seasonal Vegetables, Parmesan

ENTRÉE ENHANCEMENTS

Brandy Five Peppercorn Sauce • Blue Cheese • Truffle Butter

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE TWO OPTIONS)

Chocolate Chocolate Cake

Crème Fraîche

Warm Sticky Toffee Pudding Cake

House Made Vanilla Ice Cream, Butterscotch

Crème Brulee

Vanilla Bean

Wasatch Dinner \$85 per person

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

SOUP & SALAD (CHOOSE THREE OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

Iceberg Wedge *Tomato, Candied Bacon, Bleu Cheese*

MAIN (PICK FOUR OPTIONS)

Filet Mignon

8oz Hand Cut Daily

Spencer's Steak

14 oz Prime Ribeye

New York Strip

12 oz Prime

Risotto (V)

Seasonal Vegetables, Parmesan

Chilean Sea Bass

Lobster Cream Sauce

Roasted Chicken

Marsala Demi Glace

ENTRÉE ENHANCEMENTS

Brandy Five Peppercorn Sauce • Blue Cheese • Truffle Butter

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables, Sautéed Mushrooms

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE THREE OPTIONS)

Chocolate Chocolate Cake

Crème Fraîche

Red Velvet Cheesecake

Warm Sticky Toffee Pudding

Cake

House Made Vanilla Ice Cream, Butter-scotch

Crème Brulee

Olympus Dinner \$110 per person

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

RECEPTION (CHOOSE TWO OPTIONS)

Smoked Salmon • Prawn Cocktail • Crab Cakes • Vegetable Cudité

Artisan Cheese Platter • Seasonal Fruit Platter

SOUP & SALAD (CHOOSE THREE OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

Iceberg Wedge *Tomato, Candied Bacon, Bleu Cheese*

MAIN (PICK SIX OPTIONS)

Filet Mignon

8oz Hand Cut Daily

Spencer's Steak

14 oz Prime Ribeye

New York Strip

12 oz Prime

Risotto (V)

Seasonal Vegetables, Parmesan

Chilean Sea Bass

Lobster Cream Sauce

Roasted Chicken

Marsala Demi Glace

ENTRÉE ENHANCEMENTS

Brandy Five Peppercorn Sauce • Blue Cheese • Truffle Butter • Oscar Style

Lobster Scampi • Horseradish Crème Fraiche

SIDES

Garlic Smashed Potatoes, Sautéed Mushrooms, Brussels Sprouts,

Seasonal Vegetables

DESSERT (CHOOSE FOUR OPTIONS)

Chocolate Chocolate Cake

Crème Fraîche

Red Velvet Cheesecake

Warm Sticky Toffee Pudding

House Made Vanilla Ice Cream, Butter-scotch

Crème Brulee

Vanilla Bean

Scoop of Ice Cream or Sorbet

\$100 Pharmaceutical Dinner

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

SOUP OR SALAD (CHOOSE ONE OPTION)

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

MAIN (PICK THREE OPTIONS)

Filet Mignon

8oz USDA Prime, Hand Cut Daily

Alaskan Salmon

Lemon

Risotto (V)

Seasonal Vegetables, Parmesan

Roasted Chicken

Marsala Demi Glace

New York Strip

12 oz Prime

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE ONE OPTION)

Chocolate Chocolate Cake

Crème Fraîche

Warm Sticky Toffee Pudding Cake

House Made Vanilla Ice Cream, Butterscotch

Pricing is Inclusive of Coursed Meal, Two (Max) House Wines or Beers, Soft Drinks, Tax and Gratuity — *Audio Visual Fees and Room Rental are Excluded from Set Pricing.*

****Menu Selections are required no less than 72 hours prior to event****

\$115 Pharmaceutical Dinner

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

RECEPTION (CHOOSE ONE OPTION)

• Vegetable Crudité • Artisan Cheese Platter

SOUP & SALAD (CHOOSE TWO OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

MAIN (PICK FOUR OPTIONS)

Filet Mignon

8oz USDA Prime, Hand Cut Daily

Alaskan Salmon

Lemon

New York Strip

12 oz Prime

Roasted Chicken

Marsala Demi Glace

Risotto (V)

Seasonal Vegetables, Parmesan

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables, Sautéed Mushrooms

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE TWO OPTIONS)

Chocolate Chocolate Cake

Crème Fraîche

Warm Sticky Toffee Pudding Cake

House Made Vanilla Ice Cream, Butterscotch

Crème Brulee

Vanilla Bean

Red Velvet Cheesecake

Scoop of Ice Cream or Sorbet

Pricing is Inclusive of Coursed Meal, Two (Max) House Wines or Beers, Soft Drinks, Tax and Gratuity — *Audio Visual Fees and Room Rental are Excluded from Set Pricing.*

****Menu Selections are required no less than 72 hours prior to event****

\$125 Pharmaceutical Dinner

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

RECEPTION

• Jumbo Prawns • Artisan Cheese Platter

SOUP & SALAD (CHOOSE TWO OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Iceberg Wedge *Tomato, Candied Bacon, Bleu Cheese*

Tomato Basil Bisque *Parmesan Cracker*

MAIN (PICK FOUR OPTIONS)

Filet Mignon

8oz Hand Cut Daily

Spencer's Ribeye

14 oz USDA Prime

Roasted Chicken

Marsala Demi Glace

Chilean Sea Bass

Lobster Cream Sauce

New York Strip

12 oz Prime

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables, Sautéed Mushrooms

Sides served Family-style

DESSERT (CHOOSE THREE OPTIONS)

Chocolate Chocolate Cake

Crème Fraîche

Warm Sticky Toffee Pudding

Cake

House Made Vanilla Ice Cream, Butter-

scotch

Red Velvet Cheesecake

Crème Brulee

Vanilla Bean

Scoop of Ice Cream or Sorbet

Pricing is Inclusive of Coured Meal, Two (Max) House Wines or Beers, Soft Drinks, Tax and Gratuity — *Audio Visual Fees and Room Rental are Excluded from Set Pricing.*

****Menu Selections are required no less than 72 hours prior to event****

A 21% service charge, 3% Admin Fee and applicable taxes will be applied to all private events.