



WEDDING PACKAGE

includes:

*wedding ceremony
bottled water for all guests*

*audio visual for ceremony: microphones, speakers and technician
two wireless and one standing microphone*

*one-hour hors d'oeuvre reception
your selection of five passed hors d'oeuvres*

*gourmet plated dinner (soup or salad and entree) or buffet
three tier, round buttercream wedding cake*

also included:

*complimentary menu tasting for plated dinners
complimentary overnight accommodations for the bride & groom on their wedding night*
bartender fee (1 per 50 guests)
valet parking
10% spa discount for wedding party
personalized menus*

*Bride and Groom "Forever Fondue" **

\$250 per guest

beverage is additional and charged on consumption (estimated at \$80-\$100 per guest)

all food and beverage is subject to a 24% service charge, plus sales tax

**based upon availability and guidelines*



GOLDENER HIRSCH

HORS D'OEUVRES

please choose 5 hors d'oeuvres from the selections below

cold

AHI TUNA

crispy wonton, ginger, black sesame

UTAH PEACH

bourbon, blue cheese, almond

WHIPPED BRIE

pesto, prosciutto, baguette

SMOKED SALMON RILLETTE

rye crostini

PEEKYTOE CRAB BRUSHETTA

CHICKEN WALDORF SKEWER

grape, apple, hazelnut vinaigrette

SCALLOP CEVICHE

TUNA POKE ON A STICK

seaweed salad

LOCAL BEEF TARTARE

CHEVRE TRUFFLE TARTLET

BEET & FETA SKEWER

mango, basil, orange

CAPRESE SALAD SKEWER

hot

MARBLE POTATO TOSTONE

horseradish, smoked trout, lemon confit

SWEET CORN HUSHPUPPY

tarragon aioli

LENTIL CROQUETTE

cured salmon, caper creme fraiche

RUMAKI WITH CARAMELIZED PINEAPPLE

WILD MUSHROOM TARTLET

ROCK SHRIMP FRITTER

smoked tomato remoulade

LAMB MEATBALL

cucumber raita, mint

GRIDDLED ZUCCHINI BREAD

eggplant 'caviar', ricotta, tomato relish

WIENER SCHNITZEL SKEWER

lingonberry jam

ARTICHOKE ARANCINI

bacon marmalade

CRISPY PORK BELLY

brussels sprout slaw, bbq sauce

GRILLED SHRIMP SKEWER

avocado green goddess



RECEPTION OR BUFFET UPGRADES



PLATTERS & STATIONS

ARTISAN MEAT & CHEESE DISPLAY

local artisan charcuterie & cheeses

\$25 per guest

ROASTED & RAW VEGETABLE CRUDITE

seasonal selection with garlic hummus, fresh herb-cucumber dipping sauce

\$12 per guest

SEASONAL FRUIT PLATTER

caramelized honey-yogurt dipping sauce

\$10 per guest

SHRIMP COCKTAIL

poached jumbo white prawns

\$25 per guest

SEAFOOD RAW BAR

poached shrimp, seasonal oysters, Yellowtail crudo, assorted sushi

\$75 per guest

SMOKED SALMON DISPLAY

traditional garnish

\$25 per guest

GOLDENER HIRSCH 4 CHEESE FONDUE

green apple, grapes, broccoli, cornichons

\$20 per guest



GOLDENER HIRSCH

RECEPTION OR BUFFET UPGRADES



CARVING STATIONS

One-hour duration. Additional charge of 15% per each additional half hour.

Chef's Attendant required for each station.

Attendant's fee is \$100 per Attendant, \$75 each additional half hour.

SLOW ROASTED STUFFED NIMAN RANCH PORK LOIN

bourbon, peach, bacon, whole grain mustard jus

\$330 serves 35-30 guests

NIMAN RANCH PRIME RIB OF BEEF

horseradish au jus

\$530 serves 25-30 guests

ROASTED TENDERLOIN OF NIMAN RANCH BEEF

steak sauce, béarnaise

\$590 serves 25-30 guests

ROASTED WAGYU BEEF STRIP LOIN

truffle-cabernet jus

\$740 serves 25-30 guests

CHILE RUBBED ROASTED PRIME RIB OF BUFFALO

chimichurri, salsa roja

\$590 serves 25-30 guests

ROASTED WHOLE TOM TURKEY

house rolls, cranberry sauce

\$310 serves 25-30 guests

ROASTED SCOTTISH SALMON

cucumber, heirloom tomato, lemon-basil aioli

\$330 serves 25-30 guests



BUFFET



WEDDING DINNER BUFFET

*Wedding buffet includes:
Goldener Hirsch coffee and tea*

GOLDENER HIRSCH GRAND WEDDING BUFFET

ASSORTED BREADS & APPLE BUTTER

GRAND SELECTION OF ARTISAN MEATS & CHEESES, FRUIT PRESERVES,
BREADS

SEASONAL FRUIT & BERRIES

ORGANIC BABY GREENS, SHERRY VINAIGRETTE, CANDIED HAZELNUTS

KALE CAESAR SALAD, PEAR TOMATOES, RYE CROUTONS, PARMESAN
VINAIGRETTE

WILD RICE SALAD WITH SUMMER VEGETABLES & PANCETTA

GRILLED SHRIMP COCKTAIL

ROASTED TENDERLOIN OF BEEF, ROASTED POTATOES, PINOT NOIR JUS
POULET ROUGE, CREAMY WILD RICE, BABY CARROT, ROASTED CHICKEN JUS

Choice of (two additional entrees):

GRILLED HALIBUT, SUNCHOKE RISOTTO

MAINE LOBSTER, ARTICHOKE, CONFIT TOMATO, GNOCCHI

KING SALMON, RAMP CHERMOULA, RED QUINOA

GRILLED PORK TENDERLOIN, BOURBON PEACHES, COLLARD GREENS CHEDDAR
GRITS

MUSHROOM AGNOLOTTI, HERBED LABANEH



RECEPTION PLATED WEDDING DINNER SELECTION



Entrée selections include rolls, butter, and Goldener Hirsch coffee and tea.

SOUP

(select one)

CARROT WITH COCONUT & GINGER

ARTICHOKE & BASIL

GARDEN PEA & PECORINO

ROASTED CORN & CRAB

HEIRLOOM TOMATO GAZPACHO

blue corn croutons, basil

CHILLED MELON

balsamic granita, prosciutto

SALAD

(select one)

BABY ARUGULA

Anjou pear, blue cheese, honey wine vinaigrette

ORGANIC GREENS SALAD

creamy chevre, candied hazelnuts, sherry vinaigrette

BABY ROMAINE CAESAR

crispy parmesan, deviled egg

SUPERFOOD SALAD

quinoa, tender baby kale, chickpeas, asparagus, roasted beets, curry vinaigrette

HEIRLOOM TOMATO SALAD

smoked avocado, summer corn, French feta, lime vinaigrette



GOLDENER HIRSCH

ENTREES

(select one)

ORGANIC AIRLINE CHICKEN BREAST

creamed corn, grilled asparagus, smoky tomato vinaigrette

SCOTTISH STEELHEAD SALMON

quinoa, garden succotash, preserved lemon crème fraîche

MAINE HALIBUT

heirloom tomato, artichokes, smoked onion gnocchi, ham hock

DIVER SCALLOPS

saffron couscous, patty pan squash, spring onion, grapefruit gastrique

CORN DUSTED LOCAL STEELHEAD TROUT

potato-cucumber salad, green goddess

GRILLED UTAH LAMB LOIN

French lentils, fresh peas, fennel slaw

ELK TENDERLOIN

rye berry salad, summer mushroom confit, grilled summer squash, blackberry jus

GRILLED BERKSHIRE PORK TENDERLOIN

smoked cheddar mashed potatoes, broccoli rabe, cornbread, mustard jus

SCHUPFNUDELN

fava beans, ratatouille, pistachio pistou

GRILLED BEEF TENDERLOIN

horseradish potato puree, grilled summer vegetables, caramelized onion jus

WAGYU BAVETTE STEAK & JUMBO SHRIMP

pencil cobb grits, spicy kale, bacon marmalade

ORGANIC CHICKEN BREAST & GRILLED SALMON

herbed freekeh, peas & carrots, orange-honey vinaigrette



GOLDENER HIRSCH

DESSERTS

(serves 25 guests)

CLASSICS

Boston cream pies, seasonal cheesecake, raspberry crème brulee, peach cobbler in jars, strawberry shortcake, seasonal cupcakes, bourbon-pecan tartlets, chocolate chip cookies | \$525

LA PATISSERIE

dark chocolate pots de crème, berries and cream over pound cake, tiramisu cups, opera cakes, honey apple tarte tatins, lemon madeleines with candied lavender, citrus profiterole | \$525

LATE NIGHT JUNK FOOD

peanut butter cups, chocolate ho-hos, smores bars, chocolate stout chocolate bombs, brown butter-bourbon moon pies, potato chip bark, beignets with jam, milk and cookies | \$525

GOLDENER HIRSCH GRAND DESSERT DISPLAY

seasonal variety of six desserts, chef's choice of petit fours | \$675



DESSERT ACTION STATIONS

*All stations priced per guest. Chef's Attendant required for each station. Attendant's fee is \$100 per Attendant, per hour; \$75 each additional half hour. *No Chef Attendant required.*

CREPES, CREPES & CREPES

banana foster, suzette, cherry jubilee, vanilla & chocolate ice cream, Nutella, berry coulis, crème chantilly | \$30

GOURMET S'MORES STATION*

assorted flavored marshmallows, dark, milk, white chocolate squares, Fresh graham cookies | \$30

CHOCOLATE FONDUE*

strawberries, bananas, flavored marshmallows, shortbread cookies, cheesecake bites, cookie dough truffles, salted caramel blondies, bon bons | \$35

SUNDAE BAR

housemade vanilla and chocolate gelato, chocolate, caramel and raspberry sauces, whipped cream, assorted nuts and trimmings | \$35

DONUT BAR

fresh glazed and cake donut holes, chocolate, strawberry, caramel & maple sauces, sprinkles, nuts, sweet & savory toppings | \$40



BEVERAGE SELECTIONS

Goldener Hirsch has an extensive wine selection. Our manager would be happy to meet with you to select appropriate wines for your special occasion.

The Utah Department of Alcoholic Beverage Control regulates the sale and service of all alcoholic beverages. Goldener Hirsch is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverage or food may be brought onto the resort property for any function. Should your group request a special product that we do not carry, you will be charged the retail cost for all ordered products.

Bartender fee is \$150 per hour

HOSTED BAR

All hosted bar prices are subject to a 24% service charge plus state sales tax.

Premium Mixed Drink | \$14

Top Shelf Mixed Drink | \$16

Select House Wines—prices vary by the bottle

Domestic & Craft Beer | \$8

Specialty Beer Available

Soda | \$6

Fruit Juice | \$6

Bottled Water | \$6

CASH BAR

All cash bar prices include service charge plus state sales tax.

Premium Mixed Drink | \$15

Top Shelf Mixed Drink | \$17

Glass of House White Wine | \$12

Glass of House Red Wine | \$14

Domestic & Craft Beer | \$10

Specialty Beer Available

Soda | \$7

Fruit Juice | \$7

Sparkling Water | \$7

CORDIALS/PORTS

\$16 per drink - hosted bar

\$17 per drink - cash bar

GRAND MARNIER/COGNAC VS

\$20 per drink – hosted bar

\$22 per drink – cash bar

COFFEE/ESPRESSO BAR

*\$10 per drink – hosted bar**

*\$12 per drink – cash bar**

**plus equipment rental fee of \$500*



BRUNCH OPTIONS

Goldener Hirsch is the perfect place to host your family and friends the day after your wedding for a farewell brunch. Let us take care of serving your guests while you have a chance to relax and mingle.

One-and-a-half-hour duration; an additional charge of 15% will be charged per each additional half hour.

Priced per guest.



WEDDING BRUNCH

*Selection of Juices
Sliced Seasonal Fruit with Berries
Artisan Imported & Domestic Cheeses
Caesar Salad
Arugula & Beet Salad, Citrus Vinaigrette
Scrambled Eggs with Cheese
Traditional Eggs Benedict*

*Ham, Maple Glazed Bacon, Sausage
Breakfast Potatoes
French Toast, Maple Syrup
Poached Salmon, Tomato Hollandaise
Grilled Breast of Chicken, Tarragon Pistou
Assorted House-Made Pastries & Bagels
Goldener Hirsch Lodge Coffee & Tea*

\$65

MODIFIED GOLDENER HIRSCH SUNDAY BRUNCH

*Menu options to be discussed and finalized based
on Sunday offerings. Coordinate with your
Catering Sales Manager.*

\$75

OMELETTE STATION

*ham, bacon, smoked salmon, peppers, onions,
mushrooms, tomatoes, asparagus, herbs, goat cheese,
and cheddar cheese, fresh eggs and egg whites*

\$25 | *Chef fee \$100

WAFFLE STATION

*fresh seasonal fruits, nut butters, syrups,
whipped cream, housemade waffles*

\$30 | *Chef fee \$100

MIMOSA BAR

seasonal fruits, fruit juices, and herbs

\$18 per drink

BAGEL STATION

*bagel variety, flavored spreads, scrambled eggs,
bacon, smoked salmon, tomatoes, red onions,
cucumbers, baby spinach, capers, sprouts, apples*

\$45

BLOODY MARY BAR

*clamato and spicy mary mix,
bacon, celery, olives, pickled asparagus,
pepperoncinis, and assorted salts*

\$18 per drink

SANGRIA BAR

seasonal fruits, fruit juices, and herbs

\$18 per drink

COFFEE/ESPRESSO BAR

\$10 per drink - hosted bar*

\$12 per drink - cash bar*

***plus equipment fee of \$500 & barista fee of \$250**



GETTING READY “DAY OF”

Goldener Hirsch would like to make getting ready the day of your wedding as stress-free and enjoyable as we possibly can. The morning before your wedding, we will bring to your room your selection of the following items.



BAKERY ITEMS

\$60 per dozen

Individual Quiche with Greens

Croissants & Preserves

Assorted Baked Muffins

Cinnamon Buns

Scones with Whipped Honey Butter

SNACK ITEMS

Individual Yogurt Parfaits | \$6 each

Choose two of the following items:

Popcorn, Pretzels, Snack Mix, Potato Chips, Pita Chips, Ranch Dip, Onion Dip, Hummus | \$14 per guest

Sliced Seasonal Fruit with Berries & Cinnamon Yogurt | \$6 per guest

Artisan Imported & Domestic Cheeses with Artisan Grilled Bread | \$18 per guest

MIMOSA BAR

with seasonal fruits, fruit juices, and herbs

\$18 per drink

BLOODY MARY BAR

*with clamato and spicy mary mix, bacon, celery, olives, pickled asparagus,
pepperoncinis, and assorted salts*

\$18 per drink

SANGRIA BAR

with seasonal fruits, fruit juices, and herbs

\$18 per drink

COFFEE/ESPRESSO BAR

*\$10 per drink - hosted bar**

*\$12 per drink - cash bar**

**plus equipment fee of \$500 & barista fee of \$250*