



# *Wedding at Canyon Crest Event Center*



## All Wedding Packages Include:

- Unlimited consultation with the Director of Events
- Complimentary Bridal changing room
- Five (5) hours use of event space
- Flexible bar options
- Wedding menu packages
- Cocktail hour with hors d' oeuvres selections
- Complimentary menu tasting for two
- Champagne toast (or Sparkling Cider) for all guests
- Complimentary cake-cutting service
- Dance floor
- Staging
- Rounds of 8
- Linens and napkins (Choice of black, white, or ivory)
- Chair covers with sash (choice of black or white spandex)
- Votive candles
- Sweetheart or head table
- Custom room diagram
- Reserve a block of hotel rooms for out-of-town guests with recommended hotel
- Assigned Banquet Captain to execute a memorable evening
- Vendor referrals available





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## *Ceremony Venue*

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Your Wedding Ceremony can be hosted in one of our intimate event spaces or at The Pointe, overlooking the scenic Snake River Canyon and Perrine Bridge. Ceremony is paired with a Cocktail Hour based on size of the wedding and are only offered in conjunction with a Wedding Reception.

CEREMONY FEE \$500.00++

Exclusive use of The Pointe or Outdoor Patio for rehearsal and ceremony  
Staff to guide you and your guests through the rehearsal and the ceremony  
White resin chairs  
Use of metal arch

\* Please ask our Director of Event for pricing on additional décor\*

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## *Reception Venue*

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Whether you desire a more modest or extravagant Wedding Reception, each of our event spaces offers an intimate opportunity to celebrate your special day.

\*ROOM RENTAL FEE IS BASED ON A FOOD & BEVERAGE MINIMUM REQUIREMENT\*

Canyon Ballroom – up to 350 guests  
¾ Shoshone, Perrine & Pillar Falls – up to 200 guests  
¾ Shoshone, Auger & Twin Falls – up to 200 guests  
Shoshone Falls – up to 100 guests  
Perrine & Pillar Falls – up to 80 guests  
Auger & Twin Falls – up to 80 guests

### DAYS & HOURS

DAYTIME EVENT – 10:00AM to 3:00PM

EVENING EVENT – 6:00PM to 11:00PM OR 7:00PM – 12:00AM

\*Please ask our Director of Events for special pricing for Friday & Sunday Wedding\*





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## *Plated Dinner*

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### TRAY PASSED HORS D' OEUVRES | Select up to three (3) hors d' oeuvres

- ☐ Shrimp and Chive Salad on a Baguette Chip
- ☐ Mini Turkey and Brie Sandwiches on Sourdough Rolls
- ☐ Smoked Salmon Deviled Eggs with Green Onion GF
- ☐ Cajun Chicken Salad in Wonton Cups
- ☐ Tomato-Mozzarella Skewers with Pesto Sauce GF

### SALAD | Select one

- ☐ Classic Caesar Salad with Olive Oil, Croutons and Parmesan
- ☐ Mixed Greens with Cucumber, Grape Tomato and Shredded Carrots
- ☐ Iceberg Wedge Salad with Smoked Bacon, Blue Cheese, Cucumbers and Tomatoes

### ENTRÉE | Select one

- ☐ Herb-Crusted Airline Chicken Breast with Lemon-Thyme Reduction GF | \$40.00
- ☐ Seared Steelhead Trout with Grilled Shrimp and Bell Pepper Emulsion GF | \$42.00
- ☐ Local IPA Braised Beef Short Ribs | \$50.00
- ☐ Roast Pork Loin Topped with Caramelized Onion and Dijon Demi GF | \$37.00
- ☐ Grilled Angus Rib Eye Steak with Shallot Gravy GF | \$52.00
- ☐ Parmesan Crusted Chicken Thighs with Spicy Sausage Tomato Gravy | \$37.00
- ☐ Pepper-Crusted Beef Tri-Tip with Red Wine Reduction GF | \$50.00
- ☐ Seared Gulf Shrimp with Tortellini Pasta and Pomodoro | \$39.00
- ☐ Eggplant and Squash Compote Over Creamy Polenta V | \$37.00
- ☐ Quinoa Stir-Fry with Broccoli, Tofu and Ginger Glaze V | \$37.00

### PLATED DINNER INCLUDES:

- ☐ Chef's Choice of Starch
- ☐ Chef's Choice of Seasonal Vegetables
- ☐ Warm Rolls and Butter
- ☐ Coffee and Tea Station

\*\*All menu packages are priced per person and are subject to 20% Service Charge and 6% Sales Tax.





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## *Dinner Buffet*

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TRAY PASSED HORS D' OEUVRES | Select up to three (3) hors d' oeuvres

- ☐ Chicken Satay with Spicy Peanut Sauce
- ☐ Teriyaki Beef Skewers with Ginger-Sesame Glaze
- ☐ Mini Sourdough Grilled Cheese Sandwiches with Tomato Fondue (on station)
- ☐ Crispy Vegetable Spring Rolls with Sweet Chili Sauce V
- ☐ BBQ Turkey Meatballs
- ☐ Mini Potato Croquettes with Red Bell Pepper Relish

### **BUFFET INCLUDES**

- ☐ Garden Salad and Caesar Salad with Assorted Dressings
- ☐ Chef's Choice of Starch and Seasonal Vegetables
- ☐ Coffee, Tea and Non-alcoholic Fruit Punch

### **ENTRÉE SELECTIONS**

- ☐ Baked Ziti with Chicken and Pesto Cream
- ☐ Grilled Local Trout with Citrus Reduction GF
- ☐ Herb and Garlic Crusted Chicken Breast GF
- ☐ Seared Flank Steak with Mushroom Reduction GF
- ☐ Farfalle Pasta with Roasted Squash and Eggplant V
- ☐ Herb-Crusted Pork Loin with Granny Apple Glaze GF
- ☐ Parmesan Crusted Boneless Chicken Thighs with Provolone
- ☐ Red Wine Braised Beef Short Ribs with Egg Noodles
- ☐ Garlic Shrimp with Saffron Rice Pilaf GF

**\$38.00 PER PERSON (2 ENTREES)**

**\$46.00 PER PERSON (3 ENTREES)**

**\*\*All menu packages are priced per person and are subject to 20% Service Charge and 6% Sales Tax.**





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## Reception Enhancement

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\*Only available to enhance your dinner buffet or reception menu

### RECEPTION DISPLAY

- ☐ Shrimp Display with Cocktail and Tarragon Remoulade | \$10.00
- ☐ Cheese Display with Gourmet Crackers, Lavash and Sliced Baguettes | \$8.00
- ☐ Sliced Seasonal Fresh Fruit and Berries | \$6.00
- ☐ Vegetable Crudité with Dip | \$6.00

### CARVING STATION

- ☐ Honey Glazed Ham with Stone-Ground Mustard and Herbed Mayo GF | \$220.00 (Serves 30)
- ☐ Roasted Turkey Breast with Honey Mustard and Orange Chutney | \$180.00 (Serves 25)
- ☐ Roast Beef Top Sirloin with au Jus and Horseradish Cream | \$325.00 (Serves 30)

### PASTA STATION | \$18.95

- ☐ Pasta | Farfalle, Penne and Gnocchi
- ☐ Sauce: Tomato Vodka, Pesto Cream and Asiago Alfredo
- ☐ Meat | Chicken, Meatballs and Bay Shrimp
- ☐ Toppings | Parmesan Cheese, Crusted Red Peppers and Olive Oil

### SLIDER STATION | \$18.95

- ☐ Assorted Beef, Turkey, and Veggie Sliders
- ☐ Lettuce, Tomato, Onion and Pickles
- ☐ Mustard and Mayonnaise

### MAC AND CHEESE STATION | \$18.95

- ☐ Classic Macaroni and Cheese
- ☐ Topped with Choice of Buffalo Chicken Bites, Popcorn Shrimp and Bacon
- ☐ Green Onions and Hot Sauce

### TATER TOTS AND JOJO'S | \$18.95

- ☐ Crispy Potato Tots and Wedges
- ☐ Accompanied with Beef Chili and Nacho Cheese Sauce
- ☐ Tomatoes, Sour Cream and Green Onions

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## *Late Night Enhancement*

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\*Add-on food items prior to ceremony or after dinner service

### **COUNTDOWN TO "I DO" BRIDESMAIDS BITES | \$18.95 per person**

- ☐ Display of Berry and Fruit Smoothie Shots
- ☐ Assorted Mini Sandwiches and Wraps
- ☐ Chocolate Covered Strawberries
- ☐ Bottled Water and Sodas

### **COUNTDOWN TO "I DO" GROOMSMEN GRUB | \$18.95 per person**

- ☐ Assorted Mini Beef and Chicken Sliders
- ☐ Tim's Potato Chips
- ☐ Warm Pretzels with Cheese Sauce
- ☐ Bottled Water and Sodas

### **LATE-NIGHT | SWEET | 25 Minimum Requirement**

- ☐ Assorted Milk and Dark Chocolate Candies | \$3.00 per piece
- ☐ Chocolate Truffles | \$3.00 per piece
- ☐ Chocolate Dipped Strawberries (seasonal) | \$5.00 per piece

### **LATE-NIGHT | SAVORY | 50 Minimum Requirement**

- ☐ Crispy Mac and Cheese Bites | \$5.00 per person
- ☐ Pepperoni and Four Cheese Flat Breads | \$5.00 per person
- ☐ Tater Tots with Assorted Dipping Sauce | \$4.00 per person
- ☐ Spicy and BBQ Chicken Wings | \$6.00 per person
- ☐ Chips and Salsa | \$5.00 per person
- ☐ Mixed Cocktail Nuts | \$4.00 per person
- ☐ Mini Sirloin Burgers with Roasted Onion, Lettuce, Tomato and Pickles | \$48.00 per dozen

\*\*All prices are subject to 20% Service Charge and 6% Sales Tax.





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## Banquet Bar

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Bar service is available for a maximum of five (5) hours  
Our standard for staffing is one (1) bartender for every 150 guests  
There will be a Bar Minimum Requirement of \$500.00 per bar

### WELL BRAND | \$8.75 - \$10.75 PER DRINK

- ☐ Fris Vodka
- ☐ Jim Beam Bourbon
- ☐ Bombay Sapphire Gin
- ☐ Johnnie Walker Red Label Scotch
- ☐ Jack Daniel's Rum
- ☐ Bacardi Rum
- ☐ Captain Morgan Rum
- ☐ Jose Cuervo Tequila

### PREMIUM HOUSE WINE | \$8.75 PER GLASS

- ☐ Crane Lake Riesling
- ☐ Bogle Chardonnay
- ☐ Bogle Merlot
- ☐ Bogle Cabernet Sauvignon
- ☐ Kenwood Brut

### IMPORTED BEER | \$6.00 - \$6.50 EACH

- ☐ Corona
- ☐ Stella Artois

### BAR ENHANCEMENTS | \$12.75 PER DRINK

- ☐ Cordials
- ☐ Frangelico
- ☐ Grand Marnier
- ☐ Courvoisier VS
- ☐ Amaretto Di Saronno
- ☐ Drambuie

### PREMIUM BRAND | \$10.75 - \$12.75 PER DRINK

- ☐ Tito's Vodka
- ☐ Maker's Mark Bourbon Whiskey
- ☐ Pendleton Whiskey
- ☐ Tanqueray 10 Gin
- ☐ Glenlivet 12 Year Scotch
- ☐ Pussers British Navy Rum
- ☐ Patron Silver Tequila
- ☐ Crown Royal Whiskey

### CRAFT | NORTHWEST BREWS | \$6.00 - \$6.50 EACH

- ☐ Alaskan Amber
- ☐ Oskar Blues Dale's Pale
- ☐ Deschutes Mirror Pond Pale Ale
- ☐ Payette Recoil IPA
- ☐ Iron Horse Irish Death

### DOMESTIC BEER | NON-ALCOHOLIC | \$5.00 EACH

- ☐ Coors Light
- ☐ O'Doule NA

\*Our comprehensive wine list is available at your request

\*Liquor, wine, and beer list are subject to change

\*All prices are subject to 20% Service Charge and 6% Sales Tax.





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# *Banquet Policy*

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## FOOD AND BEVERAGE

- ☐ Outside food and beverage is prohibited.
- ☐ The sale and service of alcoholic beverages are regulated by the state. As a licensee, Canyon Crest Event Center is responsible for the administration of the regulations. It is a policy therefore, that alcoholic beverages cannot be brought into the premise from the outside. You must be 21 and older to consume an alcoholic beverage.
- ☐ We do not permit the removal of any food prepared at Canyon Crest Event Center.
- ☐ All food and beverage prices are subject to 20% service charge and 6% sales tax.
- ☐ Pricing for children | ages 3-12 are half of the wedding package price. Contact the Director of Events for kids' friendly menu options.
- ☐ For plated dinner service, you may choose up to three (3) entrée selections including a vegetarian option. If more than one (entrée is selected, the price is the higher of the two (2) or three (3) entrees.
- ☐ Vendor Meals | Should you wish to provide them a meal, \$25.00++ per person will be added to your final total. This count must be given in your final guarantee.
- ☐ Menu Tasting is for plated meal only, and maybe arranged once the signed sales agreement and payment arrangements are approved.

## BANQUET EVENT ORDER (BEO)

- ☐ The Director of Events will contact you 2-3 months prior to your wedding date to schedule a time for your detailing appointment. Following this appointment, you will receive a Banquet Event Order summarizing setup details and menu selections for your event. We request that these details are confirmed and signed no less than thirty (30) days prior to your event date. Your final guarantee will be due five (5) business days prior to the event.

## PAYMENT AND DEPOSIT SCHEDULE

- ☐ A non-refundable deposit of \$25% of the event estimate is due upon signing the sales agreement.
- ☐ Ninety (90) days prior to the event date, another 25% deposit is due.
- ☐ Thirty (30) days prior the event, 75% of the updated event estimate is due.
- ☐ Five (5) business days prior to the event, FINAL payment is due based on the final guarantee.

## VENDORS | DECORATIONS

- ☐ Client is responsible for booking all other outside vendors.
- ☐ We will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples or any other substance or device.

