



MILLCREEK

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. When you book with us you get the entire facility all to yourself.

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, dishes, silverware, canopy, and more! Standard ivory, white, or black table linens and linen napkins will be provided for your event as needed.

May - October

Tuesday - Thursday

AM- Facility: \$1,350 + \$2,500 Food and Beverage Minimum

PM- Facility: \$2,500 + \$3,750 Food and Beverage Minimum

Friday - Sunday

AM- Facility: \$1,750 + \$2,750 Food and Beverage Minimum

PM- Facility: \$3,000 + \$5,000 Food and Beverage Minimum

November - April

Tuesday - Thursday

AM- Facility: \$1,000 + \$2,000 Food and Beverage Minimum

PM- Facility: \$1,250 + \$2,500 Food and Beverage Minimum

Friday - Sunday

AM- Facility: \$1,250 + \$2,250 Food and Beverage Minimum

PM- Facility: \$1,500 + \$2,750 Food and Beverage Minimum

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 and 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

Please note that ALL prices are subject to change until a contract is signed and a date is reserved. Current restaurant sales tax is charged to all taxable items. A 20% service charge is added to the entirety of the function bill. This is not a tip, so if you want to tip your servers and bartenders please bring cash. 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. In the event that 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. In the event that 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 already have another event scheduled that day.

2022 Butler Passed Appetizers

Prices ranging from \$12.95 to \$16.95 per person based on selections
& market value

Land

- ◆ **Berkshire Pork Tenderloin**
Pickled shallots, whole grain mustard, crostini, garden herbs
- ◆ **Wagyu Beef Meatballs**
Heirloom pepper and spices, house smoky barbecue sauce
- ◆ **Lollipop Lamb Tenderloin**
Balsamic mushrooms, pomegranate molasses, mustard oil drizzle
- ◆ **Wagyu Beef Tenderloin Carpaccio**
Caper aioli, cornichon, quail egg, multi-grain crisp, wild chive
- ◆ **Organic Chicken Salad**
With exotic spices, saffron aioli, creamy leeks, phyllo tart
- ◆ **Duck Breast Crostini**
Barbecue seasonings, Maytag blue cheese, seasonal berry jam



Water

- ◆ **Poached Jumbo Prawns**
Mexican avocado, jalapeño, cilantro, Meyer lemon vinaigrette
- ◆ **Yellowfin Tuna**
Cucumber-seaweed salad, wasabi tobiko, wonton crisp
- ◆ **Sea Bass Fritters**
Exotic spices, wild chive, piquillo peppers aioli, Italian parsley
- ◆ **House-Cured Organic Salmon**
English cucumber, dill crème fraîche, fried caperberries, toasted baguette
- ◆ **Alaskan Halibut Ceviche**
Calabrian chilis, house made corn chips, sea salt, harissa oil

Vegetarian

- ◆ **Caprese Skewer**
Mozzarella, heirloom tomatoes, basil, balsamic
- ◆ **Local Chèvre Cheese**
Black pepper cranberry chutney, phyllo cups, micro arugula
- ◆ **Tropical Fruit Endive**
Pickled mango, caramelized walnuts, rose water



2022 Plated Menu

Prices ranging from \$32.95 to \$40.95 per person based on selections & market value
100 guest maximum

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 Choice**
Blend of wild mushrooms, pommes purée, grilled asparagus, pinot noir reduction
- ◆ **Dry Aged New York Steak**
Crushed olives marble potato, grilled summer vegetables, cabernet demi-glaze
- ◆ **Slow Braised Beef Short Rib**
Garlic-butter cauliflower mousseline, grilled baby Bok-choy, red wine braising
- ◆ **Pan Seared Lamb loin**
Summer vegetables ratatouille, Lacinato kale, port wine-balsamic sauce
- ◆ **Seared Organic Chicken Breast**
Parmesan cheese and local corn risotto, shiitake mushrooms, haricot vert, red wine
- ◆ **Moroccan Spices Dusted Duck Breast**
Smoked lardons French green lentils, chanterelles, glazed carrots, duck jus
- ◆ **Berkshire Pork Tenderloin**
Mustard greens, roasted root vegetables, mascarpone polenta, sherry reduction



Water

- ◆ **Organic King Salmon**
Fingerling and boniato potato crisp, sautéed brussels sprouts, gremolata sauce
- ◆ **Pan Seared Alaskan Halibut**
Fava bean and pork belly ragoût, shiitakes, Indian eggplant, chimichurri, garden herbs
- ◆ **Seared Utah Trout**
Butternut squash purée, swiss chard, chorizo, pickling vinaigrette, radish salad
- ◆ **Seared Red Snapper**
Roasted smoked eggplant, stir-fried vegetables, chermoula sauce, harissa oil
- ◆ **Wood Grilled Grouper**
Acorn squash, Romanesco cauliflower, cherry tomatoes, white wine butter sauce

Vegetarian

- ◆ **Golden Potato Gnocchi**
Sugar snap peas, sage brown butter, manchego cheese
- ◆ **Creamy Vegetable Risotto**
Saffron, fennel, artichoke, fava-tomatoes purée
- ◆ **Tofu Parmesan**
Enoki mushrooms, home maid coconut curry sauce, market vegetables

Children's Plate

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

Food left remaining on a buffet is NOT available for take-out due to food safety and health codes.

2022 Buffet and Plated Brunch Menu

Prices ranging from \$32.95 to \$38.95 per person based on selections & market value

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

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2022 Buffet Menu – Entrée Choices

Prices ranging from \$32.95 to \$40.95 per person based on selections & market value
45 to 60 minutes service

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

- ◆ **Prime Top Sirloin**
A la plancha, grilled root vegetables,
red wine reduction
- ◆ **New York Strip Choice**
Crispy pommes frites, brussels sprouts,
horseradish pan sauce
- ◆ **Organic Grilled Chicken Breast**
Stir-fried vegetables, enoki mushrooms,
cabernet thyme reduction
- ◆ **Pan Seared Adobo Pork Loin**
Lacinato kale, pancetta, roasted baby carrots,
calvados wine reduction

Water

- ◆ **Pan Seared Atlantic Salmon**
Marinated baby bok-choy, Meyer lemon salsa
verde, garden salad
- ◆ **Herb Crusted Rockfish**
Pickled Napa cabbage, chimichurri, watermelon
radish, chorizo oil

Vegetarian

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

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due to food safety and health codes.



2022 Theme Buffet Menus

Prices based on selections & market value 45 to 60 minutes service (\$38.95 average)

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 Bison 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**

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2022 Theme Buffet Menus

Prices ranging from \$32.95 to 40.95 based on selections & market value
45 to 60 minutes service

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
- ◆ **Tortillas de Maize or Arina 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, radishe 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

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2022 Open House Reception Buffet

Prices ranging from \$30.95 to \$38.95 based on selections & market value
45 to 60 minutes service

Gourmet Garden

- ◆ **Chicken Caesar Salad**
Romaine, croutons, traditional dressing
- ◆ **Tri Color Rotini Salad**
Fresh Peas, sun-dried tomatoes, Pecorino Romano, arugula pesto sauce
- ◆ **Crudit  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
- ◆ **Crudit  Tray 1**
Carrots, broccoli, cauliflower, asparagus, English cucumbers, blue cheese dipping
- ◆ **Crudit  Tray 2**
Zucchini, squash, hot house peppers, mushrooms
- ◆ **Crudit  Tray 3**
Mediterranean olives, pepperoncini, cornichons, radishes

Select Up to Three:

- ◆ **Club Mini Burger**
Ground chuck, smoked bacon, pepper jack cheese, avocado ranch dressing
- ◆ **Pulled Pork**
Slow roasted pork shoulder, pickled napa cabbage, piquillo pepper aoli
- ◆ **Organic Chicken**
Heirloom tomatoes, Boston bibb lettuce, roasted poblano pepper sauce
- ◆ **Mediterranean**
Ground lamb topped with Tzatziki sauce, cucumbers, and feta
- ◆ **Western**
Ground buffalo, piquillo pepper-cilantro coleslaw, harissa sauce
- ◆ **Barbecue Brisket**
Smoky blue cheese sauce, baby arugula, house barbecue sauce

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2022 Dessert Buffet
Prices based on selections
≈ 60 minutes service

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 Wedding 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 Cake

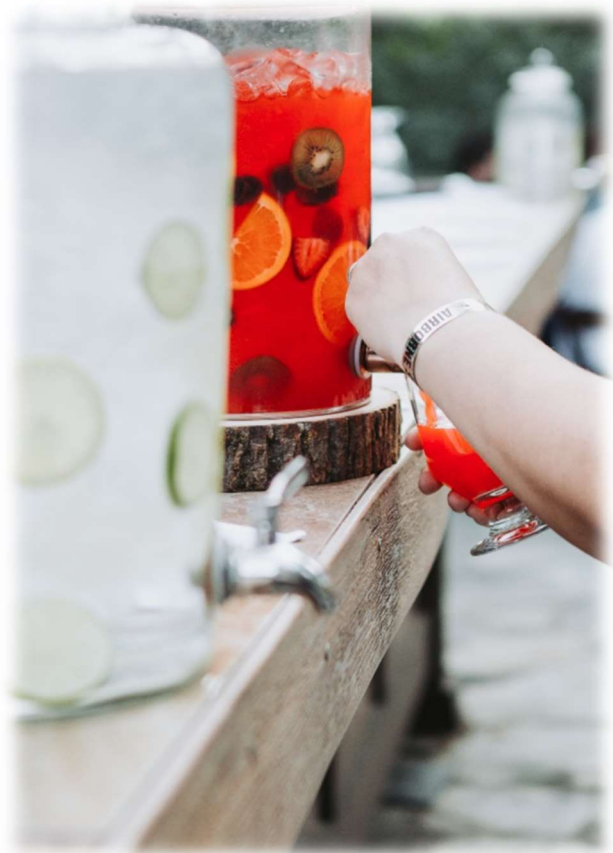
◆ Chocolate Dipped Strawberries \$1.95 ea.



2022 Beverage Services

Prices ranging from \$2.95 to \$8.95 per person based on selections & market value

- ◆ **Fresh Punch & Water**
- ◆ **Sparkling & Mineral Water**
- ◆ **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 mock-tail.
- ◆ **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**



2022 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.

Limited Hosted Bar - Guests are treated by the host. Bar set-up and bartender provided. Beer, Wine, & Liquor selections are offered to your guests by pre-determined menu. Cost is based on consumption. Choose a limit for your bar and when the limit is reached, we will switch to a cash bar or close the bar.

Hosted Open Bar - Guests are treated by the host. Complete bar set-up and bartender provided. Beer, wine, and cocktails are offered to your guests by a pre-determined menu. Cost is based on consumption.

