



THANKSGIVING  
POINT  
*Weddings*

*One only has to visit Thanksgiving Point to see we offer countless and unparalleled settings for your wedding event. From room selection to menu and décor, our seasoned event planners will assist you in making your wedding experience one you will cherish for the rest of your life.*



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# OPEN HOUSE RECEPTION BUFFETS

*50 person minimum*

All Open House Reception Packages Include Choice Of One Beverage  
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water  
*\*Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.\**

## **PASTRY BUFFET**

*\$8.50 Per Person*

Choice Of Five Assorted Miniature Pastries:

*Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups,  
Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,  
Or Chocolate Dipped Strawberries (Seasonal)*

*\*Upgrade With A Seasonal Fruit Tray\*  
\$85 per 25 Guest*

## **BRIDAL BUFFET**

*\$9.00 Per Person*

Miniature Sandwich Served With Your Choice Of Three Pastries.

Choose One Sandwich  
*Assorted Mini Wraps, Petite Croissants (Ham & Swiss Or Chicken Salad), Or Mini Italian Club*

Choose Three Pastries  
*Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,  
Or Chocolate Dipped Strawberries (Seasonal)*

*\*Upgrade With A Seasonal Fruit Tray\*  
\$85 per 25 Guest*

*Please Include an Additional 19.5% Service Charge and Sales Tax to All Catering Services  
Prices and Menu Items Subject to Change*



# OPEN HOUSE RECEPTION BUFFETS

50 Person Minimum

All Open House Reception Packages Include Choice Of One Beverage  
Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water  
*\*Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.\**

## GARDEN BUFFET

\$11.00 Per Person

*\*SAMPLE MENU USED IN ALL OPEN HOUSE RECEPTION PACKAGE\**

Choose One Miniature Sandwich:

*Assorted Mini Wraps, Petite Croissants (Ham & Swiss Or Chicken Salad), Or Mini Italian Club*

Choose One Tray:

*Fresh Seasonal Sliced Fruit Tray Or Garden Vegetable Crudités.*

*\*Upgrade To Both For And Additional \$3.00 Per Person\**

*\*Upgrade To An Artisan Display For An Additional \$1.60 Per Person For Each\**

Choose One Salad:

*Garden Greens With Grape Tomatoes, Cucumbers, And Onions Served With Ranch Dressing  
Baby Spinach With Caramelized Walnuts, Pears, And Gorgonzola Served With Strawberry-Balsamic Vinaigrette  
Penne Pasta With Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives And Herb Vinaigrette*

*\*Upgrade To An Additional Salad Option For \$2.50 Per Person\**

Choose Three Pastries:

*Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,  
Or Chocolate Dipped Strawberries (Seasonal)*

## GOURMET SLIDERS

\$14.50 Per Person

Served With House-Made Buns And Kettle Chips along with Condiments that includes  
Lettuce, Red Onions, Yellow Peppers, Dill Pickle Chips, Ketchup, Mayo, Mustard, Cheddar Cheese, Tomatoes

Choose Two:

*Angus Beef, Seasoned Turkey, Salmon Burgers, Pulled Pork, Seasoned Pulled Chicken*

Choose One Salad:

*Garden Greens With Grape Tomatoes, Cucumbers, And Onions Served With Ranch Dressing  
Baby Spinach With Caramelized Walnuts, Pears, And Gorgonzola Served With Strawberry-Balsamic Vinaigrette  
Penne Pasta With Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives And Herb Vinaigrette*

*\*Upgrade To An Additional Salad Option For \$2.50 Per Person\**

*\*Upgrade From Kettle Chips To French Fry Bar For An Additional \$5.00 Per Person\**

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# OPEN HOUSE RECEPTION BUFFETS

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*\*Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.\**

## CELEBRATION BUFFET

*\$15.00 Per Person*

Choose One

*Fresh Seasonal Sliced Fruit Tray Or Garden Vegetable Crudités.*

*\*Upgrade To Both For And Additional \$3.00 Per Person\**

*\*Upgrade To An Artisan Display For An Additional \$1.60 Per Person For Each\**

Choose Three Cold Hors D' Oeuvres

*Assorted Mini Wraps, Antipasto Skewer, Grilled Vegetable Bruschetta, Mini Italian Club Sandwich, Pineapple-Sesame Chicken Skewers,  
Argentinean Beef Chimichurri, Italian Spiced Meatballs, Pork Pot Stickers, Stuffed Mushrooms,  
Or Spicy Mesquite Chicken Rolled Quesadillas*

Choose Three Pastries

*Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,  
Or Chocolate Dipped Strawberries (Seasonal)*

## CARVING BOARD BUFFET

*\$18.00 Per Person*

All Carving Selections include House Rolls, Appropriate Condiments, and Uniformed Thanksgiving Point Chef

Choose One Carving Station:

*Roasted Turkey Breast, Smoked Pit Ham, Grilled Flank Steak, or Roast Pork Loin.*

*\*Upgrade to Beef Tenderloin for an additional \$9 per person\**

Fresh Seasonal Sliced Fruit Tray and Garden Vegetable Crudités.

*\*Upgrade To An Artisan Display For An Additional \$1.60 Per Person For Each\**

Choose one Salad:

*Garden Greens with Grape Tomatoes, Cucumbers, and Onions served with Ranch Dressing  
Baby Spinach with Caramelized Walnuts, Pears, and Gorgonzola served with Strawberry-Balsamic Vinaigrette  
Penne Pasta with Greek Feta, Broccoli Spears, Roasted Red Onions, Kalamata Olives and Herb Vinaigrette*

*\*Upgrade To An Additional Salad Option For \$2.50 Per Person\**

Choose three Pastries:

*Seasonal Fruit Tartlets, Assorted Tartlets, Mousse Cups, Cheesecake Bites, Mini Cupcakes, Chocolate Éclairs, Assorted Cookies,  
Or Chocolate Dipped Strawberries (Seasonal)*

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## Action Stations [ Outdoor Venues Only ]

50 Person Minimum

Add a Choice Of One Beverage \$2.50 Per Person

Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water

\*Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.\*

*\*Ask Your Event Manager About Multiple Station Discount\**

### FRENCH FRY BAR

\$9.00 Per Person

Freshly Made Fries With Assorted Salts And Seasonings with Dipping Sauces Includes  
Curry Cilantro, Green Goddess, House Ketchup, Utah Fry Sauce, Sriracha Aioli

Choose Three

*Shoestring, Sweet Potato, Sideswinder, Homestyle Cut, Rustic (Skin On) Chips*

*\*Upgrade With A Seasonal Fruit Tray\**

*\$85 per 25 Guest*

### STREET TACOS

\$13.00 Per Person

Corn Tortillas and Served With Guacamole, Diced Jalapeno, Pico De Gallo,  
Queso Fresco, Crema, Lime Wedges, Pickled Vegetables, Salsa Verde, Tomato Salsa

Choose Two

*Grilled Mahi Mahi Fish With Shredded Cabbage, Shaved Red Onion, Green Salsa, Chipotle Crème, Cilantro*

*Pork Carnitas- Slow Roasted Pulled Pork, Avocado Slices, Fire Roasted Tomato Salsa, Diced Red Onion, Cilantro*

*Carne Asada- Marinated Flank Steak, Shredded Lettuce, Fresh Pico De Gallo*

*Pork Tacos Bon Mi Style – Seasoned Pork Shoulder, Sliced Cucumbers, Sliced Jalapeno, Radish, Carrots, Beets, Mint, Sriracha Crème*

*\*Upgrade With A Seasonal Fruit Tray\**

*\$85 per 25 Guest*

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## Action Stations

*50 person minimum.*

*Add a Choice Of One Beverage \$2.50 Per Person*

*Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water*

*\*Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.\**

*\*Ask Your Event Manager About Multiple Station Discount\**

### ICE CREAM SUNDAE BAR

*\$9.00 Per Person*

Ice Cream Sundae Bar With Choice Of Ice Cream And Toppings  
Served With House Made Chocolate Chip Cookies, Whipped Cream, Toasted Nuts, And Cherries

Choose Two Ice Cream Flavors

*Chocolate, Vanilla, Strawberry, Chocolate Chip Cookie Dough, Cookies & Cream, Or Mint Chip*

Choose Two Sauces

*Hot Fudge, Caramel, Or Strawberry*

Choose Three Toppings

*Sprinkles, Oreo Cookies, M&Ms, Reese's Peanut Butter Cups, Butterfinger, Or Heath Bar*

### ICE CREAM SANDWICH BAR

*\$9.00 Per person*

Choose Three Cookie Flavors

*Chocolate Chip, Peanut Butter, Double Chocolate Fudge, White Chocolate Macadamia Nut, Lemon Poppyseed, M&M.*

Choose Two Ice Cream Flavors

*Vanilla, Chocolate, Strawberry, Chocolate Chip Cookie Dough, Mint Chip, or Cookies and Cream.*

Choose Three Toppings

*Sprinkles, Oreos, M&Ms, Butterfinger, Reese's, or Heath*

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## Action Stations

*50 person minimum.*

*Add a Choice Of One Beverage \$2.50 Per Person*

*Lemonade, Strawberry Lemonade, Sparkling Cranberry, Sparkling Apple, Or Fruited Water*

*\*Upgrade To Specialty Beverage Bar For An Additional \$2.50- \$3.50 Per Person + \$50 Bartender Fee.\**

*\*Ask Your Event Manager About Multiple Station Discount\**

### LIEGE WAFFLE BAR

*\$12.00 Per Person*

Liege Waffles made to order by a Uniformed Chef  
Served With Toasted Pecans

Choose Five Toppings

*Fresh Strawberries, Mixed Berries, Nutella, Cream Cheese frosting, Cinnamon Sugar, Lemon Curd, Whipped Cream*

*\*Upgrade With A Seasonal Fruit Tray\**

*\$85 per 25 Guest*

### DESSERT CREPES

*\$12.00 Per Person*

Dessert Crepes made to order by a Uniformed Chef  
Served with Toasted Pecans and Whipped Cream

Choose Five Fillings

*Cream Cheese, Chocolate, Cherry, Strawberry, Lemon, Mixed Fresh Berry, Pineapple, Peach, or Nutella*

*\*Upgrade With A Seasonal Fruit Tray\**

*\$85 per 25 Guest*

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# HORS D'OEUVRES

*Minimum order of two dozen pieces per item.*

*\*Available Butler Passed for \$35 for per hour per Choice\**

ITALIAN SPICED MEATBALLS served with a Wild Mushroom Supreme Sauce.....	\$14.00 Per Dozen
MARINATED BRAISED MUSHROOMS served with a Sherry and Garlic Butter Sauce.....	\$14.00 Per Dozen
ASSORTED MINI WRAPS - Turkey and Cheddar with Cranberry Aioli and Ham and Swiss with Honey Dijon Spread.....	*\$16.00 Per Dozen *
TOASTED DEMI BAGUETTE - with Roma Tomato, Melted Brie, Provolone, and Mozzarella with Avocado and Basil.....	*\$16.00 Per Dozen *
GRILLED VEGETABLE BRUSCHETTA - Char-Grilled Vegetables with Garlic and Olive Oil topped with Feta Cheese.....	*\$16.00 Per Dozen *
MINI SALADS served in petite individual cups .....	\$18.00 Per Dozen
TRADITIONAL CAESAR .....	\$18.00 Per Dozen
GREEK SALAD .....	\$18.00 Per Dozen
SPINACH STRAWBERRY FETA SERVED WITH ALMONDS .....	\$18.00 Per Dozen
ASIAN SALAD SERVED WITH CRISPY WONTONS .....	\$18.00 Per Dozen
SEASONAL FRUIT COCKTAIL SERVED WITH FRESH BASIL .....	\$18.00 Per Dozen
CLASSIC CAPRESE SKEWER.....	\$18.00 Per Dozen
FRESH CRUDITÉ SERVED WITH HERBED RANCH DIP AND CUCUMBER YOGURT .....	\$17.00 Per Dozen
CRANBERRY BRIE AND PROSCIUTTO CROSTINI.....	\$19.00 Per Dozen
MINI ITALIAN CLUB - Ham, Salami, Sopressata, Provolone, Yellow Peppers, and Grilled Marinated Onions on Focaccia .....	*\$19.00 Per Dozen *
PETITES CROISSANTS - Chicken Salad or Ham and Swiss .....	*\$19.00 Per Dozen *
ANTIPASTO SKEWER - Tomatoes, Artichoke, Fresh Mozzarella, Kalamata Olives and Sopressata with Herb Vinaigrette .....	*\$20.00 Per Dozen *
ASIAN CHICKEN - Served with Fried Wonton Strips .....	*\$20.50 Per Dozen *
STUFFED MUSHROOMS with Sausage, topped with Pecorino Romano and Bread Crumbs.....	\$22.00 Per Dozen
PINEAPPLE-SESAME CHICKEN SKEWERS with a Soy Pineapple Orange Ginger Glaze.....	\$22.00 Per Dozen
CHICKEN ROLLED QUESADILLAS served with House Pico de Gallo.....	\$23.00 Per Dozen
ARGENTINEAN BEEF CHIMICHURRI – Skewered Beef with Chimichurri Sauce.....	\$23.00 Per Dozen
SPICY SHRIMP - Avocado Sauce, Queso Fresco, and Pico de Gallo served on an Asian Spoon with Fried Tortilla.....	*\$24.50 Per Dozen *
AVOCADO AND SHRIMP TOSTADA .....	\$26.00 Per Dozen
CHILE LIME PRAWNS - Grilled Shrimp Skewered on a Fork with Avocado Lime Chile Salsa.....	*\$35.00 Per Dozen *
ICED GULF SHRIMP with Traditional Cocktail Sauce and Lemon .....	*\$35.00 Per Dozen *
..... UPGRADE: SERVED MINI SHOT GLASSES BUTLER PASSED.....	\$50.00/ Hour *
CAJUN COCONUT SHRIMP with an Orange-Horseradish Dipping Sauce.....	\$35.00 Per Dozen

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## SPECIALTY TRAYS & PLATTERS

*Minimum order of two dozen pieces per item.*

HEIRLOOM TOMATO PLATTER with Fresh Torn Basil, Balsamic Reduction, and Extra Virgin Olive Oil .....	\$68 Per 25 Guests
ASSORTED GRILLED GARDEN VEGETABLE PLATTER with Feta Cheese and Roasted Pine Nuts .....	\$79 Per 25 Guests
GARDEN VEGETABLE CRUDITÉS served with Herbed Ranch Dip and Cucumber Yogurt .....	\$79 Per 25 Guests
GRUYERE CHEESE FONDUE served with Breadsticks, Crostini, and Toasted Pita Chips .....	\$79 Per 25 Guests
FRESH SEASONAL FRUIT TRAY .....	\$89 Per 25 Guests
SPINACH ARTICHOKE FOUR CHEESE DIP served with Toasted Pita Chips .....	\$95 Per 25 Guests
TRIO OF DIPS - Hummus, Roasted Tomato, and Pesto with Assorted Breads and Pita Chips .....	\$95 Per 25 Guests
ANTIPASTI – Genoa Salami, Prosciutto, Smoked Turkey, Grilled Vegetables, and Italian Cheeses .....	\$105 Per 25 Guests
IMPORTED AND DOMESTIC CHEESE TRAY served with Strawberries, Table Grapes, and Water Crackers .....	\$142 Per 25 Guests

## CARVING BOARD

*All Carving Selections include House Rolls and appropriate Condiments and Uniformed Thanksgiving Point Chef. Served Reception Style.*

ROASTED BREAST OF TURKEY WITH CRANBERRY-ORANGE COMPOTE (MINIMUM 35 PEOPLE) .....	\$6.95 Per Guest
SMOKED PIT HAM WITH HONEY-DIJON SAUCE (MINIMUM 50 PEOPLE) .....	\$7.95 Per Guest
GRILLED FLANK STEAK WITH HONEY-LIME CHIPOTLE GLAZE (MINIMUM 25 PEOPLE) .....	\$7.95 Per Guest
ROAST PORK LOIN WITH NATURAL PORK JUS AND THYME ESSENCE (MINIMUM 30 PEOPLE) .....	\$7.95 Per Guest
ROASTED BARON OF BEEF WITH HORSERADISH AND AU JUS (MINIMUM 100 PEOPLE) .....	\$8.95 Per Guest
TENDERLOIN OF BEEF WITH FRESH HERB AU JUS AND HORSERADISH (MINIMUM 25 PEOPLE) .....	\$12.95 Per Guest

## PASTRIES

*Minimum order of two dozen pieces per item.*

ASSORTED WEDDING COOKIES .....	\$12 Per Dozen
ASSORTED FLAVORED CHEESECAKES - Assorted Varieties of Cheesecake Bites .....	\$15 Per Dozen
ASSORTED TARTLETS – Assorted Varieties of Miniature Tarts .....	\$18 Per Dozen
ASSORTED CUPCAKES – Bite-sized Flavored Cupcakes with Butter Cream Frosting .....	\$18 Per Dozen
ASSORTED MOUSSE CUPS – Whipped Mousse in a Crispy Tart Shell .....	\$18 Per Dozen
CHOCOLATE ECLAIRS – Petites Eclairs filled with Vanilla Pastry Cream and Covered in Chocolate Ganache .....	\$18 Per Dozen
BROWNIES & BARS – Bite-sized Fudge Brownies, Lemon Bars, and Mint Brownie .....	\$18 Per Dozen
CHOCOLATE DIPPED STRAWBERRIES – Available May-September at Listed Price (Oct-April at Market Price) .....	\$24 Per Dozen
SEASONAL TARTLETS – Assorted Fruit with a Vanilla Pastry Cream .....	\$24 Per Dozen

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# ARTISAN DISPLAYS

*Serves 100 Guests*

## GRUYÈRE CHEESE FONDUE DISPLAY

\$350 PER 100 GUESTS

*Served With Mini Breadsticks, Toasted Baguettes, Sesame Toasted Pita Chips, And Artisan Breads*

Additional Guests ..... \$75 Per 25 Guests

## GARDEN VEGETABLE CRUDITÉS DISPLAY

\$450 PER 100 GUESTS

*Tomatoes, Cucumber, Cauliflower, Carrots, Celery, Squash, Peppers, Mushrooms, And Radishes With Herb Ranch Dip*

Additional Guests ..... \$75 Per 25 Guests

## SEASONAL FRUIT DISPLAY

\$500 PER 100 GUESTS

*Pineapple, Cantaloupe, Watermelon, Honeyden, Strawberries, And Grapes (Based On Seasonality)*

Additional Guests ..... \$85 Per 25 Guests

Add Blackberries, Raspberries, And Blueberries ..... \$40 Per 25 Guests

## ARTISAN CHEESE DISPLAY

\$75 PER 100 GUESTS

*Open Eye Swiss, Provolone, Cheddar, Buttermilk Blue Cheese, Brie, And Smoked Gouda Served With Table Grapes, Strawberries, And Water Crackers*

Additional Guests ..... \$135 Per 25 Guests

Add Blackberries, Raspberries, And Blueberries ..... \$40 Per 25 Guests

## ICED SHRIMP DISPLAY

\$975 PER 100 GUESTS

*Display Of 300 Gulf Shrimp Served With Cocktail Sauce And Lemon Wedges In Carved Ice Bowl*

Additional Shrimp ..... \$33 Per Dozen

Upgrade To Clam Shell Ice Sculpture ..... \$350

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## SPECIALTY BEVERAGE BARS

### FLAVORED SODA BAR

\$4.00 Per Person + \$50 Bartender Fee [Includes Two Hours Of Service] \$1.00 Per Person Each Additional Hour  
Assorted Sodas Made-To-Order. [Coke, Diet Coke, Sprite]

Choice of Three Syrup Flavors

*Coconut, French Vanilla, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Mango, And Strawberry*

### ITALIAN SODA BAR

\$4.50 Per Person + \$50 Bartender Fee [Includes Two Hours Of Service] \$1.00 Per Person Each Additional Hour  
Sparkling Flavored Cream Sodas Made-To-Order Served with Whipped Cream.

Choose Three Syrup Flavors

*Caramel, Coconut, French Vanilla, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Orange, Or Strawberry*

### FLAVORED LEMONADE BAR

\$3.50 Per Person + \$50 Bartender Fee [Includes Two Hours Of Service] \$1.00 Per Person Each Additional Hour  
Choice Of Lemonade Mixed-To-Order

Choose Three Syrup Flavors

*Lavender, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Apple, Or Strawberry*

Puree Upgrade \$.50 Per Person

*Strawberry, Blackberry, Peach And Raspberry Purées*

### GOURMET HOT CHOCOLATE BAR

\$3.50 Per Person + \$50 Bartender Fee [Includes Two Hours Of Service] \$1.00 Per Person Each Additional Hour  
Hot Chocolate

Served With Whipped Cream, Marshmallows, And Peppermint Sticks.

Choose Three Syrup Flavors

*Almond, Crème De Menthe, Hazelnut, French Vanilla, Caramel, Coconut, Irish Cream, Or Raspberry*

## ADDITIONAL BEVERAGES

### ASSORTED SODAS AND BOTTLED WATER

\$2.50 Per Beverage [Based On Consumption]

Coca-Cola, Diet Coke, Barq's Root Beer, Sprite, Minute Maid Lemonade, And Dasani

### ASSORTED BEVERAGES

Choice of ONE Beverage - \$2.50 Per Person

*Strawberry Lemonade, Lemonade, Sparkling Cranberry, Or Sparkling Apple*

### SPARKLING APPLE CIDER TOAST

\$3.50 Per Person

Served In Champagne Flutes

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## IMPORTANT INFORMATION

**FOOD AND BEVERAGE:** All food and beverage must be purchased through Thanksgiving Point. No outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises.

**MENU SELECTIONS:** Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required three weeks in advance of your function. Changes to the Banquet Event Order (B.E.O.) or contract within seventy-two (72) hours of the function are subject to an additional 30% service charge. Signed Banquet Event Orders are required prior to the start of any function. If a signed Banquet Event Order is not received prior to the event, the last Banquet Event Order will be accepted as approved. Special rates, menus, and minimums apply during December.

**GUARANTEE OF ATTENDANCE:** A guaranteed number of guests attending the function is required one business week prior to the function date. Guarantees for Saturday events must be confirmed on the proceeding Friday by 3 p.m. guests will be charged the guarantee or the number served whichever is greater. Increases to guest count within 72 hours of the event are subject to an additional 30% service charge. Final payment is due in-full one business week prior to the function date. If payment is not received, the credit card on file will be charged.

**DEPOSIT:** Space is not contractually obligated until a signed contract, with a credit card and a non-refundable deposit, is received by Thanksgiving Point. If a contract and deposit are not received by the specified due date, space will be released without notification. Wedding reception deposits are \$1000.

**CANCELLATIONS:** Deposits will not be refunded in the event of a cancellation. Events cancelled within forty-five (45) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guests, in addition to the cost of the room, applicable taxes and service charges.

**ROOM RENTAL:** Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Thanksgiving Point reserves the right to reassign function space with written notice to the client. Additional charges may be applied to room and/or set-up changes made within twenty-four (24) hours of the event.

**SERVICES:** A 19.5% service charge and Utah State sales tax will be added to all prices (excepting Room Rentals).

**OUTDOOR FUNCTIONS:** Thanksgiving Point maintains the right to move any outdoor function indoors based upon current weather conditions and/or local forecasted weather--including wind, rain and/or snow. The decision to move a function indoors must be made at least four (4) hours prior to the start of a function. If client chooses to move a function inside after the four (4) hour cut off, delays and/or additional charges may apply.

**PROPERTY DAMAGE AND LOSSES:** The client will be responsible to reimburse Thanksgiving Point for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately. Thanksgiving Point shall not be held responsible for items lost, stolen, damaged or left on the premises. Client shall not move any Thanksgiving Point item from its current location or attach any items to any Thanksgiving Point property (including furniture, walls and windows) without prior approval from the Sales Representative and/or Event Manager.

**GENERAL ETIQUETTE:** With the exception of the Golf Course Clubhouse, Thanksgiving Point maintains a smoke and alcohol free environment.

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