



# WEDDING PLANNING GUIDE





STEIN ERIKSEN LODGE  
DEER VALLEY

# ONLY STEIN

CREATING LUXURY WEDDINGS SINCE 1982



Popper Nix Photography



Erin Kate Photography



Angie Hunsaker for Popper Nix Photography

Stein Eriksen Lodge is the only Park City destination for luxury weddings. When planning your most important day, our exceptional team will ensure every detail is thought through to absolute perfection, allowing you to relax, breathe in the moment, and embrace your day. Thirty years of elegant alpine luxury, award-winning dining, unrivaled amenities, Utah's only Five-Star spa, and truly legendary service, make Stein Eriksen Lodge the perfect location for your happily ever after.

**For those who seek the best, there's only Stein.**

<b>Stein Eriksen Lodge</b>	<b>Page 1</b>
<b>Stein Wedding Package</b>	<b>Page 2</b>
<b>Stein Wedding FAQs</b>	<b>Page 3</b>
<b>Event Spaces</b>	<b>Page 5</b>
<b>Luxury Accommodations</b>	<b>Page 6</b>
<b>Amenities &amp; Features</b>	<b>Page 7</b>

<b>Local Activities</b>	<b>Page 8</b>
<b>Spa Bridal Packages</b>	<b>Page 9</b>
<b>Preferred Vendor List</b>	<b>Page 10-12</b>
<b>Menus</b>	<b>Page 13-28</b>
<b>Contact</b>	<b>Page 29</b>





## STEIN ERIKSEN LODGE

Known for being the longest standing luxury resort in Deer Valley, Stein Eriksen Lodge has been fulfilling dream weddings since 1982. With breathtaking mountain scenery, Five-Star amenities, and versatile venue spaces, you'll experience a legendary wedding day that is truly unforgettable.

Named after the Olympic ski champion, Stein Eriksen, the Lodge continues to carry on his legacy of excellence. Our team is committed to providing exemplary personal service. Backed by these Stein Eriksen values, we ensure everything is beautifully designed to fit your unique style and exceed your wedding day expectations.

- Over 24,000 square feet of expansive indoor/outdoor space
- Park City's largest luxury ballroom with panoramic views of Deer Valley Resort
- Private reception areas and decks to ensure wedding privacy from resort activity
- A scenic 45-minute drive from Salt Lake City International Airport
- Intimate weddings to larger festivities up to 500 guests
- Luxury guestrooms graciously appointed in alpine style
- Spacious bridal suites with fireplaces and private decks with hot tubs



## STEIN WEDDING PACKAGE

*Six Hour Event Includes:*

- Wedding Ceremony
- Bottled Water for All Ceremony Guests
- Teak Chairs
- Audio Visual for Ceremony: Microphones, Speakers and Technician
- Two Wireless and One Standing Microphone
- One Hour Hors d'Oeuvres Reception
- Your Selection of Five Passed Hors d'Oeuvres
- Gourmet Plated Dinner (First Course and Entree) or Buffet
- Wedding Cake
- Hand-Dipped Chocolate Strawberries

*Also included:*

- Complimentary Menu Tasting for Plated Dinners
- Complimentary Overnight Accommodations for the Bride & Groom on Their Wedding Night\*
- Bartender Fee (1 per 75 Guests)
- Round Tables, Banquet Chairs, China, Flatware, Glassware
- Personalized Menus
- Dance Floor
- 10% Spa Discount for Wedding Party
- Valet Parking
- 50% discount for a suite on your 1-year anniversary for a one night stay

*\*Based upon availability*

*All beverages are additional and charged on consumption*

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

***There are food & beverage minimum spend requirements that apply based on your date and guest count  
Please check with your catering manager for your specific food & beverage minimum.***





## STEIN WEDDINGS FAQs

### **Do you charge a site fee or ceremony fee?**

We do not charge ceremony fees or site fees if your guest count is over 50 guests. The wedding package price per person is inclusive of a wedding ceremony. The ceremony, cocktail, dinner, and dancing locations are outlined in your proposal.

### **What is a Food & Beverage minimum?**

Your food and beverage minimum is determined by your catering manager and is based on the anticipated number of guests, your anticipated food and beverage spend, as well as the date and time of year you are considering. The Food & Beverage minimum is the amount required to spend on food and beverage for your event. The entire wedding package price (even though it includes non-food items) goes towards meeting the food and beverage minimum. Beverage is charged on consumption and is not included in the wedding package price. Anything outside of the package that is non-food or beverage related (Wasatch A/V charges, labor fees, etc.) does not go towards the food and beverage minimum. Your food and beverage minimum does not include tax or service charges. If you don't reach the minimum and shortfall will be applied as a venue rental fee.

### **Do you have a curfew/noise ordinance?**

Our ballroom was designed in a way that allows you to enjoy your event until 1AM, however, our liquor license does not permit the service of alcohol after 1AM. Any events taking place in the outdoor areas have a curfew of 10:30PM. Please note our wedding package is based on a 6 hour event. You may extend your event to 7 or 8 hours, but additional charges will be incurred. If you decide to hold an after-party in our Champions Club, alcohol service must conclude at 1AM and a 15 minute grace period will be given to vacate the premises.

### **Do you offer additional events besides the ceremony and reception?**

Yes, there are a variety of options for Welcome Receptions, Rehearsal Dinners, Bridal Luncheons and Wedding Brunches that can be held at a number of unique settings within the hotel.

### **What if I am checking into my complimentary suite on the same day of the wedding?**

Check-in is at 4:00pm. Due to demand, you will likely be unable to get into your suite prior to 4:00pm. We allow you to book the bridal suite the night before at the discounted suite rate arranged for in your room block contract. This allows you and your bridesmaids all day to get ready and relax in the comfort of the Bridal Suite without having to move items on the wedding day.

### **How long before an event can we access the reception to add décor, etc?**

We allow for set-up to begin at 2:00PM on the day of your event. If the venue is available 7 days prior to your event, we allow you all day (or the day before, if available) for loading and setup at no additional charge.



## STEIN WEDDINGS FAQs

### **Are we required to use your preferred vendors?**

No, but we have one vendor that is exclusive to our property. Our preferred vendors have had a great deal of success with past clients and are incredibly familiar with our venue parameters and protocols. We revisit our list each year so that we recommend only the best! Although these vendors are highly recommended, they are not required. Wasatch A/V is our exclusive audio visual vendor and they provide the complimentary sound system for the wedding ceremony and would be the provider for any band staging, chandelier rigging, uplighting, pinspotting, video screens, etc. Their final pricing is added to your banquet bill to avoid paying two vendors. Your band/DJ/entertainment company is able to provide their own sound system, but cannot provide any ambient lighting (aside from intelligent/smart lighting for their “show/performance”).

### **Are we required to hire a wedding planner?**

At least a professional, licensed month-of planner or coordinator is required for your wedding day. You will have an event services manager from the hotel who will provide all of the wedding weekend coordination for the hotel details of your event up until the wedding day. We must note that there are big differences between a wedding planner and an event manager from the hotel and we want to be sure your expectations are met!

Your event services manager/venue coordinator is responsible for everything that specifically relates to the venue (i.e. tables, chairs, linens, food, etc.). Our focus is to make sure that kitchen and wait staff are scheduled and the room set up according to the agreed upon floor plan. We will have a timeline created for our catering staff, which is centered around food preparation. As our responsibility lies with our venue and staff, we are unable to be responsible for putting out place cards, family photographs, party favors, etc. We do not coordinate transportation and are not able to be with the bride/bridal party all day.

A wedding planner is responsible for everything that comes with your venue as well as making sure that your vendors know where and when they are supposed to be – more importantly, they let *you* know where and when you are supposed to be! The wedding planner’s timeline details all aspects of the day from the time the bride wakes up (or days prior to the wedding), to the moment the doors close. The wedding planner will help schedule arrival times for all vendors, help determine when the photos will be taken, let the band/DJ know what songs to play, coordinate when the cake will be cut and where and when the sparkler send-off will be held. The wedding planner will design your ceremony and reception. The wedding planner will help choose your colors, linens, flowers, table set-up, design, and much more.





STEIN ERIKSEN LODGE  
DEER VALLEY

## EVENT SPACES



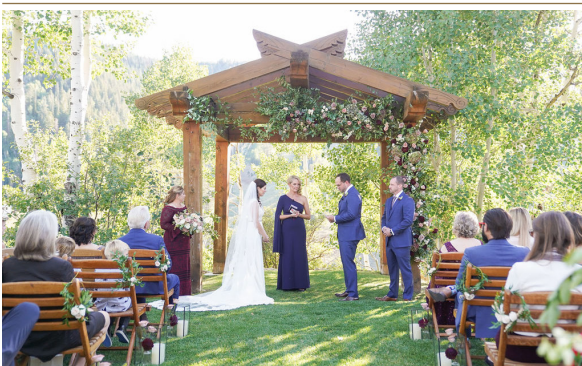
### Flagstaff Mountain Deck

Picturesque Deer Valley Resort views for your ceremony, seating for up to 225 guests.



### Stein Ballroom

The Stein Ballroom seats up to 250 guests for dinner. The well appointed room features room for dancing and two fireplaces.



### Bald Lawn

Experience your ceremony under the Aspen trees, views of Deer Valley Resort, seating for up to 100.



### Stein Ballroom Foyer & Terrace

Our beautiful reception area, features floor-to-ceiling glass doors that overlook Deer Valley Resort. The doors open onto the upper level terrace, allowing for an indoor/outdoor experience.



### Flagstaff Room

Host your rehearsal dinner or wedding brunch surrounded by stunning mountain views. The Flagstaff Room is adjacent to an outdoor patio with a large fireplace overlooking Deer Valley Resort.



### Champions Club

As the night draws to a close, keep the party going by heading down to Champions Club. Complimentary video games, skee-ball, billiards, and the world's largest pac-man complement the delicious grilled cheese, sliders, and pizzas.



## LUXURY ACCOMMODATIONS

Stein Eriksen Lodge offers the absolute finest accommodations in Deer Valley. Each room has been uniquely styled to compliment the rich colors and natural textures of alpine luxury.



### Lodge Grand Suites

The seven unique Grand Suites are beautifully appointed with their own distinct style. Grand Suites offer the best access to concierge, restaurants, ski locker room, and on-site shops. Varying in size from 800 to 3,000 square feet, Grand Suites can accommodate up to 14 people.



### Lodge Luxury Suites

Each Lodge Luxury Suite has its own unique décor and layout; most including a private deck and hot tub. Suites range from 1,200 to 4,900 square feet, and from one-bedroom to five-bedrooms, accommodating up to 18 people.



### Lodge Luxury Bedrooms

At approximately 700 square feet in size, each Lodge Luxury Bedroom provides ample room to create a comfortable setting for privacy and relaxation. Equipped with the standard Stein room amenities, Lodge Luxury Bedrooms can accommodate 2 to 4 people.



### Lodge Deluxe Bedrooms

Lodge Deluxe Bedrooms range from 375 to 700 square feet of decadent comfort and can easily be added to a Lodge Luxury Suite to increase total square footage and overall sleeping capacity. Each Lodge Deluxe Bedroom can accommodate 2 to 4 people.





## AMENITIES & FEATURES

Stein Eriksen Lodge remains unmatched in its wide array of Five-Star amenities and services available to guests.

### Award-Winning Dining

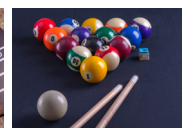
Glitretind Restaurant offers a luxurious dining experience with dishes that feature fresh, seasonal ingredients. For a more casual but equally exquisite dining experience, guests can indulge in the delectable food selection at Toll Hallen.

### Utah's Only Forbes Five-Star Spa

Stein Eriksen Lodge is home to Utah's only Forbes Five-Star spa, which offers the finest treatments, pampering, and beauty care. Treat your body to a relaxing spa treatment, take a dip in hot and cold plunge baths, or refresh your look for the big day at the nail and hair salon.

### Additional Benefits Include:

- Shuttle Service to Historic Main Street
- Outdoor Heated Pool & Hot Tubs
- 24-Hour Concierge
- 24-Hour In-Room Dining
- Forbes Five-Star Spa & Fitness Center
- Ski and Bike Rental On Site
- Bjorn Stova Boutique & Gift Shops



### New Stein Eriksen Lodge Enhancements Include:

- First Tracks Kaffe
- Freestyle Theater
- Champions Club Entertainment Center
- Two Outdoor Pools



## LOCAL ACTIVITIES

Park City offers a wide range of year-round recreation and events that satisfy all guest preferences, from outdoor adventures to browsing the shops on Historic Main Street.

### FUN FACTS



- **3 World-Renowned Winter Olympic Venues**
- **Utah Olympic Park Training Facilities**
- **World-Class, Blue Ribbon Streams**
- **IMBA Gold-Level Ride Center**
- **7,500+ Acres of Skiable Terrain**
- **400+ Miles of Continuous Trails**
- **1,200-Acre Nature Preserve**
- **15 Park City Golf Courses**
- **4 Reservoirs within 30 Minutes**
- **Host to the World-Renowned Sundance Film Festival**
- **Home of the Annual Autumn Aloft Hot Air Balloon Festival**

### Summer

- Alpine Coaster
- Cycling
- Electric Bike Rentals
- Fly Fishing
- Food & Wine Festivals
- Golf
- Hiking
- Horseback Riding
- Hot Air Balloons
- Mountain Biking
- OHV Riding
- Outdoor Summer Concerts
- River Rafting
- Paddle Boarding

### Year Round

- Art & Film Festivals
- Art Galleries
- Boutique & Outlet Shopping
- Chairlift Rides
- Hot Air Balloon Rides
- Museums
- Spa Treatments
- Utah Olympic Park
- Wine Tasting

### Winter

- Dog Sledding
- Heli-Skiing
- Ice Skating
- Nordic Skiing
- Ski with a Champion
- Sleigh Rides
- Snowmobiling
- Snow Shoe Excursions
- Snow Tubing





## SPA BRIDAL PACKAGES

Wedding planning is one of the most exciting times in a bride-to-be's life. A perfect way to relax and enjoy your time is confirming a day at the spa. We offer facials, massages, and more.

Our professionally trained staff is here for you to get you ready to say "I do!"

Pamper your bridal party! Bringing your bridesmaids, mother, and soon-to-be mother-in-law to join you in a spa day is a wonderful way to relax and spend some downtime together and ensure everyone is looking their best.

### **Bridal Make-Up Trial**

Our bridal trial includes a thorough one-on-one consultation to discuss the wedding make-up inspiration, ideas, and techniques that best fit your style and personal requests. During your consultation, you will receive a flawless make-up application using highlighting and contouring techniques as well as full eye and lip application. We recommend scheduling your make-up trial to correspond with another event so you can take advantage of your special look.

### **Bridal Make-Up**

Let us help you look incredible on your special day. Bridal make-up includes skin preparation, flawless coverage using highlighting and contouring techniques, as well as full eye and lip applications. Please come with a fresh face. Trial applications are highly recommended.

### **Bridal Hair Trial**

Our bridal trial includes a thorough one-on-one consultation to discuss the perfect wedding hair style to complement your wedding dress. Please bring in a photo of you in your dress, picture of hair styles you are interested in, and hair accessories you plan to wear. Trials are highly recommended.

### **Bridal Hair Style**

Let us help you look stunning on your special day. Our professional stylist will wash, dry, and style your hair to perfection. You will look and feel your best from the moment you walk down the aisle and into the evening as you dance the night away.

### **BRIDAL PACKAGES**

---

#### **Bridal Escape**

The perfect prep for your special day.

- Stein Signature Facial
- Make up consultation
- Bridal hair consultation

#### **Princess Package**

Day of prep to get you ready for the big day.

- Alpine Manicure
- Alpine Pedicure
- Bridal Makeup
- Bridal Hair Style

#### **The Honeymoon Package** | \$430 and up per couple

Receive the benefits of a full body massage on side-by-side massage tables set within our Couple's Suite. Two therapists work in harmony to provide an unforgettable shared experience. Continue your time together in front of the fireplace in your own private relaxation room. Choose a 50min, 80min or 110min massage.

#### **Bachelorette/Bridal Party**

There is no better way to celebrate the bride-to-be than with friends! Enjoy an afternoon of pampering at The Spa where you and your closest friends will receive 10% in savings on any service of your choice.

Call us today to confirm your bridal spa package before the big day. We are here to make sure that you'll be the most stunning and relaxed bride to ever say "I do!" (435) 645-6475

*Please note: Prices and treatments are subject to change without notice. There is an additional fee of \$100 per hour for treatments in the spa suite. A 100% charge will be incurred for any treatment not cancelled at least 72 hours prior to your scheduled time.*



# PREFERRED VENDOR LIST

## WEDDING PLANNERS & DESIGNERS

### **Bluebird Event Destination Management**

[www.bluebirddmc.com](http://www.bluebirddmc.com)

**Meredith Parsons**

[meredith@bluebirddmc.com](mailto:meredith@bluebirddmc.com)

(435) 901-3366

### **Canvas Weddings & Events**

[www.canvasweddingsandevents.com](http://www.canvasweddingsandevents.com)

**Rachel Petersen**

[info@canvasweddingsandevents.com](mailto:info@canvasweddingsandevents.com)

(385) 321-6369

### **Melissa Fancy Events**

[www.melissafancy.com](http://www.melissafancy.com)

**Melissa Hagen**

[melissa@melissafancy.com](mailto:melissa@melissafancy.com)

(541) 556-1106

## **FLORISTS**

### **Artisan Bloom**

[www.artisanbloom.com](http://www.artisanbloom.com)

[kellie@artisanbloom.com](mailto:kellie@artisanbloom.com)

(801) 913-7444

### **Decoration Inc**

[www.decorationinc.com](http://www.decorationinc.com)

[karen@decorationinc.com](mailto:karen@decorationinc.com)

(801) 521-8533

### **Green Dahlia**

[www.greendahliastudio.com](http://www.greendahliastudio.com)

[greendahliastudio@gmail.com](mailto:greendahliastudio@gmail.com)

(801) 750-4856

### **Orchid Dynasty**

[www.orchiddynastyevents.com](http://www.orchiddynastyevents.com)

[shelly@orchiddynastyevents.com](mailto:shelly@orchiddynastyevents.com)

(801) 583-4754

### **Michelle Leo Events**

[www.MichelleLeoEvents.com](http://www.MichelleLeoEvents.com)

[Michelle@MichelleLeoEvents.com](mailto:Michelle@MichelleLeoEvents.com)

(801) 455-1121

### **Silver Summit Weddings & Events**

[www.silversummitutah.com](http://www.silversummitutah.com)

**Chris LaVoie**

[chris@silversummitutah.com](mailto:chris@silversummitutah.com)

(801) 368-5336

### **Soiree Productions**

[www.soireeproductions.com](http://www.soireeproductions.com)

**Kristin Spear**

[kristin@soireeproductions.com](mailto:kristin@soireeproductions.com)

(435) 655-2943

### **Shellie Ferrer Events**

[www.shellieferrerevents.com](http://www.shellieferrerevents.com)

**Shellie Ferrer**

[shellieferrerevents@gmail.com](mailto:shellieferrerevents@gmail.com)

(435) 901-8176

## **HAIR AND MAKEUP**

### **Christian Diaz Makeup**

[makeupbychristiandiaz@gmail.com](mailto:makeupbychristiandiaz@gmail.com)

[@christiandiazmakeup](https://www.instagram.com/christiandiazmakeup)

(406) 407-6607

### **Stein Spa**

[www.steinlodge.com/spa.html](http://www.steinlodge.com/spa.html)

[spa@steinlodge.com](mailto:spa@steinlodge.com)

(435) 645-6475

### **Versa Artistry**

[www.versaartistry.com](http://www.versaartistry.com)

[info@versaartistry.com](mailto:info@versaartistry.com)

(801) 332-9132





## PREFERRED VENDOR LIST

### VIDEOGRAPHERS

#### **Chris McClain Productions**

[www.cmcclainproductions.com](http://www.cmcclainproductions.com)

(801) 633-8335

#### **Jared Wortley Films**

[www.jaredwortleyfilms.com](http://www.jaredwortleyfilms.com)

[hello@jaredwortleyfilms.com](mailto:hello@jaredwortleyfilms.com)

(801) 971-9120

#### **Ryan Hinman Films**

[www.ryanhinmanfilms.com](http://www.ryanhinmanfilms.com)

[rhinman@gmail.com](mailto:rhinman@gmail.com)

(801) 671-2760

#### **Kale Fitch Films**

[www.kalefitchfilms.com](http://www.kalefitchfilms.com)

[hello@kalefitchfilms.com](mailto:hello@kalefitchfilms.com)

(801) 633-6152

### TRANSPORTATION

#### **Snow Country**

[www.snowcountrylimo.com](http://www.snowcountrylimo.com)

(435) 714-0159

#### **Four Seasons Concierge**

[www.fsparkcity.com](http://www.fsparkcity.com)

(435) 704-9348

### PHOTOGRAPHERS

#### **Angela Howard Photography**

[www.angelahowardphoto.com](http://www.angelahowardphoto.com)

[angela@angelahowardphoto.com](mailto:angela@angelahowardphoto.com)

(801) 574-6232

#### **Pepper Nix Photography**

[www.peppernix.com](http://www.peppernix.com)

[me@peppernix.com](mailto:me@peppernix.com)

(801) 661-1106

#### **Sparkle Photography**

[www.sparklephoto.com](http://www.sparklephoto.com)

[sarah@sparklephoto.com](mailto:sarah@sparklephoto.com)

(801) 859-4366

#### **Logan Walker Photography**

[www.loganwalkerphoto.com](http://www.loganwalkerphoto.com)

[logan@peppernix.com](mailto:logan@peppernix.com)

(801) 889-5537

### OFFICIANTS

#### **Pastor Jeff Loudon**

[www.parkcityweddings.weebly.com](http://www.parkcityweddings.weebly.com)

[jeffreydeanlouden@gmail.com](mailto:jeffreydeanlouden@gmail.com)

(435) 615-6595

#### **Reverend Anita Gordon**

[www.utahweddingminister.com](http://www.utahweddingminister.com)

[RevAnita@hotmail.com](mailto:RevAnita@hotmail.com)

(801) 205-6112

#### **Temple Har Shalom**

[www.harshalomparkcity.org](http://www.harshalomparkcity.org)

[rabbilevinsky@harshalomparkcity.org](mailto:rabbilevinsky@harshalomparkcity.org)

(435) 649-2276



## PREFERRED VENDOR LIST

### MUSICIANS

#### **DJ Craig Chambers**

[www.ccdiscconnection.com](http://www.ccdiscconnection.com)  
[ccdscconnection@gmail.com](mailto:ccdscconnection@gmail.com)  
(801) 295-6767

#### **DJ Elliott Estes**

##### **EE Entertainment**

[www.djelliottestes.com](http://www.djelliottestes.com)  
[info@djelliottestes.com](mailto:info@djelliottestes.com)  
(916) 838-7746

#### **DJ Rob Ferre**

##### **Life of the Party Entertainment**

[www.life-of-the-party.com](http://www.life-of-the-party.com)  
[info@life-of-the-party.com](mailto:info@life-of-the-party.com)  
(801) 810-5687

#### **Greenlight Booking**

[www.greenlightbooking.com](http://www.greenlightbooking.com)  
[entertainment@greenlightbooking.com](mailto:entertainment@greenlightbooking.com)  
(801) 796-3991

#### **Utah Live Bands**

[www.utahlivebands.com](http://www.utahlivebands.com)  
[mike@utahlivebands.com](mailto:mike@utahlivebands.com)  
(801) 473-1502

### RENTALS & FURNITURE

#### **Alpine Event Rentals**

[www.alpineeventrentals.com](http://www.alpineeventrentals.com)  
(801) 948-0862

#### **Diamond Rentals**

[www.diamondrental.com](http://www.diamondrental.com)  
(888) 844-4001

#### **Eclectic Hive**

[www.eclectichive.com](http://www.eclectichive.com)  
(303) 295-0519

#### **Tavolo Rental**

[www.tavolorental.com](http://www.tavolorental.com)  
(435) 315-7373

### LINENS

#### **BBJ Linens**

[www.bbjlinen.com](http://www.bbjlinen.com)  
(800) 592-2414

#### **Creative Coverings**

[www.creativecoverings.com](http://www.creativecoverings.com)  
(877) 410-6367

#### **La Tavola**

[www.latavolalinen.com](http://www.latavolalinen.com)  
(707) 257-3358

MENUS







## MENU OPTIONS

### HORS D'OEUVRES

*Please choose 5 hors d'oeuvres from the selections below*

#### Cold

Black Pepper Spiced Goat Cheese & Berries

Roasted Pear Crostini  
Gorgonzola, Port Wine Reduction

Brie on Harvest Grain Bread with Peppadew Relish

Pickled Mushroom Bruschetta

Smoked Salmon & Horseradish Cream  
on Wasa Cracker

Avocado & Tomato Toast

Pâté & Pickled Vegetables

Red Curry Shrimp & Avocado  
on Jicama

Tuna Poke on a Stick, Seaweed Salad

Wagyu Beef Tartare & Brioche

Crab & Bloody Mary Spoons

Carrot & Macadamia Nut Hummus  
on Cucumber

Curried Chickpea & Naan

Heirloom Baby Tomatoes, Pesto Marinade  
Mozzarella on a Stick (seasonal)

Pickled Beet & Cashew Hummus Toast

Traditional Deviled Eggs

#### Hot

Vegetable Spring Roll with Dipping Sauce

Fresh Mozzarella on Focaccia  
Pesto & Tomatoes

Twice Baked Potatoes  
Smoked Cashews & Chives

Norwegian Cheese Puffs

Stein's Bacon & Gruyere Flatbread

Wagyu Beef Short Rib with Horseradish

Fried Artichoke Hearts with Lemon Aioli

Utah Lamb Meatballs  
Mint Yogurt Sauce

Chicken Schnitzel & Lingonberry Jam

Sesame Crusted Shrimp

Lobster Bisque/Butternut Squash/Tomato Shooters

Duck Waffles with Maple Syrup

BBQ Pork Potato Chip

Crispy Lobster Risotto Balls

Chef's Zane's Grandmother's Swedish Meatballs

Pigs N' Blankets

Crispy Utah Truffle Cheese Risotto Balls



## RECEPTION OR BUFFET UPGRADES

### COLD ITEMS

#### Shellfish Cocktail & Raw Bar

Poached Gulf Shrimp, Stein's Red Crab Claws  
Seasonal Oysters, Ahi Poke, Sushi,  
Cucumber Salad, Lemons, Cocktail Sauce

#### Specialty Ice Carving

\$500 to \$2000 based on design and scheme

#### Poached Shrimp on Ice

Horseradish Cocktail Sauce

#### Sushi & Sashimi

Soy Sauce, Wasabi and Pickled Ginger  
\$30 per guest

#### Smoked Salmon & Fish Platter

Traditional Garnishes, Horseradish Cream

#### Local Treasures

Six Local Meats and Six Local Cheeses  
Pickled Vegetables, Honey-Wine Vinegar  
Dried Fruits, Variety of Mustards, Grilled Artisan Breads

#### Antipasto Platter

Grilled Vegetables, Olives, Roasted Peppers, Cured Meats, Roasted Garlic

#### Roasted & Raw Garden Vegetables

Blue Cheese Dip, Charred Green Onion Dip

#### Sliced Seasonal Fruit Platter

Yogurt Dip



## RECEPTION CARVING STATIONS

*One and a half hour duration. Additional charge of 15% per each additional half hour.  
Chef's Attendant required for each station.*

### **Honey Glazed Snake River Farms Ham**

House Rolls, Spicy Mustard, Port Jus

*Serves 30-40 guests*

### **Horseradish Crusted Double R Ranch Beef Prime Rib**

House Rolls, Au Jus, Horseradish Cream

*Serves 25-30 guests*

### **Roasted Double R Ranch Beef Tenderloin**

House Rolls, Blackberry Aigre-Doux, Béarnaise

*Serves 20-25 guests*

### **Roasted Double R Ranch Beef Strip Loin**

House Rolls, Horseradish Jus

*Serves 25-30 guests*

### **Roasted Buffalo Leg**

House Rolls, Pickled Radish Relish, Spicy Fruit Chutney

*Serves 60-70 guests*

### **Roasted Rocky Mountain Elk Tenderloin**

House Rolls, Berry Mostarda

*Serves 10-15 guests*

### **Roasted Whole Tom Turkey**

House Rolls, Cranberry Sauce

*Serves 20-30 guests*

### **Utah Big Bird Chicken**

Biscuits, Chicken Jus, Roasted Garlic Dijon, Apple Chutney

*Serves 20-30 guests*

### **Juniper & Sage Roasted Ora King Salmon**

Mountain Berry Aigre-Doux, Herb Pistou

*Serves 20-25 guests*

### **Black Pepper Spiced Roasted Buffalo Prime Rib**

House Rolls, Horseradish Cream, Chimichurri

*Serves 20-25 guests*





## RECEPTION ACTION STATIONS

*One and a half hour duration. Additional charge of 15% per each additional half hour.*

*Chef's Attendant required for each station. Attendant's fee is \$225 per event.*

*All stations priced per guest.*

*\* No Chef Attendant required.*

### Toss and Dress

Mixed Greens, Romaine  
Grilled Chicken, Grilled Shrimp, Grilled Tofu  
Radish, Carrot, Tomato, Artichoke, Asparagus  
Roasted Peppers, Mushrooms, Anchovy  
Asiago Cheese, Grains, Nuts, Seeds, Croutons  
Caesar, Balsamic, House Vinaigrette, Ranch & Blue Cheese Dressings

### Carved Heirloom Tomato (Seasonal)

Pesto, Pistou, Tasting Salts  
Extra-Virgin Olive Oil, Balsamic Reduction

### Dim Sum \*

Chicken and Pork Pot Stickers, Vegetable Spring Rolls  
Shoyu, Thai & Chili Dipping Sauces  
Fortune Cookies

### Pasta Bowl

Penne Pasta, Cheese Tortellini  
Red and White Sauces, Pesto  
Shrimp, Chicken, Italian Sausage, Bacon  
Peas, Asparagus, Tomatoes, Asiago Cheese  
Garlic Bread

### Asian Town Stir Fry

Shrimp, Chicken, Peanuts  
Mushrooms, Bok Choy, Carrots, Peppers  
Sticky Rice, Udon & Soba Noodles  
Garlic Chili Sauce, Soy Ginger Sauce

### Raclette Cheese

Grilled Breads, Pickled Vegetables  
Cornichons, Boiled Potatoes

### Thai Fry

Rice Noodles, Bean Noodles, Forbidden Rice  
Shrimp, Chicken, Tofu, Cashews  
Cabbage, Radish, Carrot, Green Onion  
Coconut Lemongrass Sauce, Curried-Ginger Sauce

### Risotto

Shrimp, Chicken, Scallops  
Asparagus, Mushrooms, Tomatoes, Squash, Peppers  
Asiago Cheese, Goat Cheese, Pesto

### Philly Cheese Steaks

Chicken, Beef  
Provolone, Cheddar Cheese Sauce  
Onions, Peppers, Mushrooms  
Peppadew and Pepperoncini Peppers  
Hoagie Rolls

### Mac & Cheese Bar

Yellow and White Cheese Sauce  
Chicken, Pork, Bacon, Pancetta, Shrimp  
Peas, Onions, Peppers, Mushrooms

### Taco Truck

Chicken, Shrimp, Pork  
Grilled Corn & Flour Tortillas  
Limes, Cilantro, Avocado, Pickled Vegetables  
Roasted Tomato & Tropical Salsas

### Power Bowl

Chicken, Steak, Tofu, Nuts, Seeds  
Quinoa, Farro, Rice, Vegetables, Berries  
Ginger Vinaigrette, Lemon & Thyme Vinaigrette  
Turmeric Honey Wine Vinaigrette



## PLATED DINNER SELECTIONS

*All plated dinners include rolls, butter and  
Stein Eriksen Lodge coffee & tea.*

### FIRST COURSE

*select one*

#### SOUP

##### **Butternut Squash**

Maple Cream

##### **Cauliflower & Hazelnut**

##### **Parsnip & Ginger**

##### **Lobster Bisque**

Truffle Chantilly

##### **Sweet Corn Chowder**

Crab Salad

##### **Spicy Gazpacho**

Grilled Shrimp, Cilantro

##### **Avocado and Cucumber**

Dungeness Crab

#### SALAD

##### **Baby Spinach**

Apples, Utah Blue Cheese

Port Wine Vinaigrette

##### **Stein's Red Greens Salad**

Goat Cheese, Cinnamon Brioche

Fig-Pinot Noir Vinaigrette

##### **Utah Roasted Squash Salad**

Frisée, Pumpkin Seeds

Champagne Vinaigrette

##### **Stein's Caesar**

Romaine, Puttanesca

Asiago Crouton

##### **Quinoa & Garden Salad**

Watercress, Kale, Carrot, Radish, Beets

Honey-wine Vinaigrette

##### **Heirloom Tomato Arugula Salad (seasonal)**

Utah Feta Cheese, Basil Pesto



## ENTRÉES

*Wedding Package includes two entrées with quantities of each provided two weeks prior to your wedding or one combination entree. For a choice of entrée the night of the wedding, an additional \$20 per guest applies.*

### **Thyme Crusted Chicken Breast**

Herbed Freekeh, Asparagus

### **Halibut (Seasonal)**

Black Quinoa, Roasted Yellow Beets, Herb Pistou

### **Grilled King Salmon**

Super Greens, Berries, Farro, Almond Vinaigrette

### **Miso Glazed Sea Bass**

Rice Noodles, Shiitake Mushrooms, Stir Fry Vegetables  
Bok Choy, Tropical Fruit Salad

### **Seared Mediterranean Sea Bass**

Cauliflower Purée, Roasted Cauliflower, Citrus Butter Sauce

### **Seared Steelhead Trout**

Wild Greens and Fingerling Potato Chip Salad

### **Double R Ranch Beef Sirloin**

Au Gratin Potatoes, Green Beans, Béarnaise Sauce

### **Double R Ranch Beef Tenderloin**

Buttermilk Mashed Potatoes, Heirloom Carrots, Wild Mushroom Jus

### **Braised Wagyu Short Ribs**

Horseradish Mashed Potatoes, Root Vegetables

### **Roasted Black Pepper Spiced Buffalo Tenderloin**

Corn Grits, Caramelized Cipollini Onions, Chimichurri

### **Herb Crusted Roasted Utah Lamb Rack**

Sweet Potato Purée, Broccolini, Mint Pistou

### **Roasted Veal Chop**

Truffle Wild Mushroom Risotto, Haricots Verts

### **Roasted Rocky Mountain Elk Loin**

Spaetzle, Brussels Sprouts, Porcini Mushroom Cream Sauce

### **Cauliflower Steak**

Farro Grits, Black Garlic Hummus, Cipollini  
Almond-Radish Relish





## COMBINATION ENTRÉES

*(Combination of two proteins per plate)*  
*Select One*

**Roasted Chicken Breast  
& Grilled Wild Salmon**

Pine Nut Mashed Potatoes  
Asparagus, Thyme Jus

**Braised Wagyu Short Ribs  
& Seared Steelhead Trout**

Roasted Sweet Potato Purée, Broccolini  
Heirloom Tomato Pico de Gallo

**Beef Tenderloin  
& Chilean Sea Bass**

Tarragon Mashed Potatoes, Green Beans  
Fennel Citrus Relish

**Buffalo Tenderloin  
& Seared Sea Scallops**

Roasted Cauliflower Purée  
Tri-color Cauliflower, Mojo Rojo

**Wagyu New York Strip  
& Butter Poached Lobster**

Herb Freekeh, Green Beans  
Truffle Hollandaise

**Utah Lamb Rack  
& Seared Sea Bass**

Rye Berries, Root Vegetables  
Citrus Butter Sauce



## WEDDING DINNER BUFFETS

*All buffet dinners include rolls, butter and  
Stein Eriksen Lodge coffee & tea.*

### **Stein's Grand Wedding Buffet**

Grand Selection of Cured Meats & Artisan Cheeses

Seasonal Fruit & Berries

Stein's Shrimp Cocktail

Traditional Caesar Salad

Stein's Red Green Salad, Goat Cheese, Cinnamon Brioche Crouton, Fig-Pinot Noir Vinaigrette

Ahi & Avocado Chopped Salad, Avocado Vinaigrette

Roasted Double R Ranch Beef Tenderloin, Truffle Mashed Potatoes, Red Wine Jus

Chilean Sea Bass, Lobster Risotto

Thyme Crusted Chicken Breast, Pancetta-Green Lentils

Grilled Lamb T-bones, Brussels Sprouts, Lingonberry-Mint Jam

Wedding Cake

*Requires minimum of 40 guests*

**- Custom buffets available, inquire with your catering manager -**



## WEDDING CAKES

*The Stein Eriksen Lodge offers wedding cakes that are unsurpassed in both quality and taste.*

*We use only the finest and freshest of ingredients.*

*Our Pastry Chef will meet with you personally to design the perfect cake.*

*Choose one of the following cakes as part of your wedding package:*

### **White Chocolate & Raspberry**

Yellow cake layered with white chocolate mousseline, fresh raspberries and premium raspberry preserves

### **Vanilla Royale**

White sponge cake with French vanilla syrup, creamy vanilla bean mousse

### **Hazelnut Mocha**

Dark chocolate cake with espresso syrup, creamy hazelnut mousse and crunchy praline feuilletine

### **Champagne & Apricot**

White sponge cake layered with champagne mousse, premium apricot preserves

### **Lemon Berry**

Poppy seed cake with lemon syrup, fresh blackberries and zesty lemon mousse

### **Harlequin Chocolate**

Marbled chocolate cake with milk chocolate cremeux, dark chocolate ganache

### **Red Velvet**

Red velvet sponge cake layered with chocolate ganache and mascarpone bavarian

### **Carrot**

Lightly spiced carrot cake with Grand Marnier syrup, toasted nuts & classic cream cheese filling

### **Funfetti**

White sponge cake with French vanilla syrup, rainbow sprinkles, creamy vanilla bean mousse





## RECEPTION DESSERTS

*Serves 30 guests*

### American Classics

Caramel Apple Pie in a Jar, Strawberry Shortcakes, Carrot & Cream Cheese Cupcakes  
Turtle Cheesecakes, Chocolate Chip Cookies

### La Patisserie

Chocolate Macarons, Crème Brûlée Profiteroles, Lemon Madeleines  
Raspberry Pithiviers, Strawberry Mango Pâte de Fruit

### The Donut Shop

Peanut Butter Cup, Whiskey Bacon, Orange Mango  
Cookies & Cream, Strawberry Breakfast Cereal, Sprinkles

### No Mess S'mores

Honey Graham Cracker & Marshmallow Sandwiches:  
Chocolate Mint, Vanilla Milk Chocolate, Caramel, White Chocolate Raspberry

## DESSERT ACTION STATIONS

*All stations priced per guest.*

*Chef's Attendant required for each station.*

*Attendant's fee is \$225 per event. \*No Chef Attendant required*

### Crepes à la Mode

Bananas, Berries, Peaches, Mango  
Apples, Brown Sugar Rum & Limoncello  
Syrups, Nutella, Peanut Butter, Caramel  
Raspberry & Chocolate Sauces  
Vanilla Ice Cream

### Gourmet Build Your Own S'mores Station\*

Classic Campfire Marshmallows for  
Roasting with Chef's Variety of Cookies  
& Chocolate Squares

### Milk Chocolate Fondue\*

Marshmallows, Pate de Fruits  
Strawberries, Pretzel Bites, Almond  
Financiers, Bananas & Cookies

### Stein's Sundae Bar

Vanilla and Chocolate Gelatos with Salted Caramel  
Raspberry Lime & Chocolate Fudge Sauces  
Sprinkles, Nuts, Sweet & Savory Toppings

### Griddled Pound Cakes

Butter Toasted Meyer Lemon Pound Cakes  
Huckleberry, Peach & Apple Compotes  
Housemade Vanilla Ice Cream  
Blackberry, Salted Caramel & White Chocolate Sauces



## LATE NIGHT SNACKS

*Priced per guest*

### MINI GRILLED CHEESE SANDWICHES

Traditional Cheddar  
Truffle White Cheddar  
Chef Zane's Bacon Grilled Cheese

### BEEF BURGER SLIDERS

Mini Hamburgers and Cheeseburgers  
with or without bacon

### TACO TRUCK

Chicken, Shrimp, Pork  
Grilled Corn & Flour Tortillas  
Limes, Cilantro, Avocado, Pickled Vegetables  
Roasted Tomato & Tropical Salsas

### CHIPS AND SALSA

Queso and Guacamole

### MAC AND CHEESE BAR

Yellow and White Cheese Sauce  
Chicken, Pork, Bacon, Pancetta, Shrimp  
Peas, Onions, Peppers, Mushrooms

### FRENCH FRY BAR

Sweet Potato, Regular, Truffle Fries  
With Ketchup and Utah Fry Sauce



## BEVERAGE SELECTIONS

Stein Eriksen Lodge has an extensive Wine Cellar. Our Sommelier 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. The Stein Eriksen Lodge is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages 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.

*The bartender fee is \$100 per hour, if additional bartenders are requested  
Sommelier available for \$300 per hour*

### Hosted Bar

*All hosted bar prices are subject to a 23% service charge plus state sales tax.*

**Premium Mixed Drink**

**Top Shelf Mixed Drink**

**Select House Wines—prices vary by the bottle**

**Domestic & Craft Beer**

**Specialty Beer Available**

**Soda**

**Fruit Juice**

**Bottled Water**

### Cash Bar

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

**Premium Mixed Drink**

**Top Shelf Mixed Drink**

**Glass of House White Wine**

**Glass of House Red Wine**

**Domestic & Craft Beer**

**Specialty Beer Available**

**Soda**

**Fruit Juice**

**Sparkling Water**

**Cordials/ Ports**

**Grand Marnier/ Cognac VS**

**Coffee/Espresso Bar**



## REHEARSAL DINNER

### DINNER BUFFETS

*Two-hour duration; additional charge of 15% per each additional half hour.*

*All private dinner buffets include Stein Eriksen Lodge coffee and tea.*

*A vegetarian entrée may be added to any dinner buffet for an additional fee.*

*Priced per guest.*

#### Nordic Buffet

Artisan Meats & Cheeses, Fruit Garnish, Assorted Crackers  
Baby Greens, Balsamic Vinaigrette  
Watercress-Kale Salad, Gruyere, Apples, Cider Vinaigrette  
Quinoa & Berry Salad, Hazelnut Vinaigrette  
Rye Berry & Asparagus Salad, Mushrooms, Truffle Vinaigrette  
Pear & Endive Salad, Pine Nuts, Blue Cheese Dressing  
Roasted Double R Ranch Beef Strip Loin, Fingerling Potatoes  
Grilled Chicken Breast, Herb Risotto  
King Salmon, Yukon Gold Mashed Potatoes, Celeriac Sauce  
Roasted Cauliflower  
Housebaked Rolls  
Cardamom Apple Bread Pudding, Sachertorte, Pear & Walnut Strudel

#### Rocky Mountain Barbecue Buffet

Romaine Hearts, Ranch Dressing  
Farmhouse Cole Slaw  
Butter Poached Corn on the Cob  
Pioneer Bacon Baked Beans  
Barbecued Chicken, Sweet Barbecue Sauce  
Mustard Spiced Baby Back Ribs  
Cornmeal Crusted Steelhead Trout, Creamed Spinach  
Baked Potato Bar, Butter, Sour Cream, Green Onions, Bacon  
Biscuits and Honey Butter  
Blackberry & Apple Cobbler, Vanilla Ice Cream, Chocolate Fudge Cake  
Add 12 oz. Grilled Double R Ranch Rib Eye  
Minimum 25 guests | \*Chef Fee Required

#### Park City Buffet

Grand Selection of Seasonal Berries & Fruits  
Quinoa Salad, Arugula Pesto & Pumpkin Seeds  
Supergreens Salad, Heirloom Beets, Almond Vinaigrette  
Tuna Poke & Cucumber Salad, Seaweed Salad  
Roasted Garden Cauliflower  
Roasted Peppered Chicken, Freekeh, Basil Jus  
Grilled Wagyu Bauvette, Pastrami Heirloom Carrots, Chimichurri  
Seared Sea Bass, Roasted Sweet Potatoes, Root Vegetable Nage  
Strawberry Chocolate Pavlova, Chia Seed Pudding, Whole Wheat Stone Fruit Cakes





## BRUNCH OPTIONS

*Stein Eriksen Lodge 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  
Baby Spinach & Shrimp Salad, Saffron 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, Mushroom Sauce  
Assorted House-Made Pastries & Bagels  
Stein Eriksen Lodge Coffee & Tea

### MODIFIED GLITRETIND SUNDAY BRUNCH

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

### OMELET STATION

Ham, Bacon, Smoked Salmon, Peppers, Onions, Mushrooms, Tomatoes, Asparagus, Herbs, Goat Cheese, and Cheddar Cheese, Fresh Eggs and Egg Whites

### WAFFLE STATION

Fresh Seasonal Fruits, Nut Butters, Syrups, Whipped Cream, Housemade Waffles

### BAGEL STATION

Bagel Variety, Flavored Spreads, Scrambled Eggs, Bacon, Smoked Salmon, Tomatoes, Red Onions, Cucumbers, Baby Spinach, Capers, Sprouts, Apples

### MIMOSA BAR

With Seasonal Fruits, Fruit Juices, and Herbs

### BLOODY MARY BAR

With Clamato and Spicy Mary Mix, Bacon, Celery, Olives, Pickled Asparagus, Pepperoncinis, and Assorted Salts

### SANGRIA BAR

With Seasonal Fruits, Fruit Juices, and Herbs

### COFFEE/ESPRESSO BAR

hosted bar\*

sash bar\*

*\*plus equipment fee & barista fee*



## GETTING READY “DAY OF”

*Stein Eriksen Lodge 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

Bagels with Cream Cheese  
Croissants & Danishes with Butter & Preserves  
Assorted Baked Muffins  
Cinnamon Rolls with Cream Cheese Filling  
Scones with Preserves

### SNACK OPTIONS

Individual Yogurt Parfaits

*Choose two of the following items:*

Popcorn, Pretzels, Snack Mix  
Potato Chips, Pita Chips, Ranch Dip, Onion Dip, Hummus  
Sliced Seasonal Fruit with Berries & Cinnamon Yogurt  
Artisan Imported & Domestic Cheeses with Artisan Grilled Bread

### MIMOSA BAR

With Seasonal Fruits, Fruit Juices, and Herbs

### BLOODY MARY BAR

With Clamato and Spicy Mary Mix, Bacon, Celery, Olives,  
Pickled Asparagus, Pepperoncinis, and Assorted Salts

### SANGRIA BAR

With Seasonal Fruits, Fruit Juices, and Herbs



## WHAT OTHERS ARE SAYING



*"I just cannot find the words to thank you enough for the incredible wedding you helped us plan. You promised us a beautiful and romantic event, and exceeded those promises. The room was exquisite and took our breath away."*

*—F.A. from Houston, TX*

*Thank you for making our wedding possible.*

*Everyone greatly enjoyed it."*

*—A.W. from Dallas, TX*

*"The day could not have gone better or been more beautiful."*

*—A.M. from San Francisco, CA*

*"We really can't thank you enough for the incredible weekend. People continue to tell us how much fun they had and how exceptional the service was."*

*—C. & R. P. from Chicago, IL*

For more information, contact our wedding specialist (435) 645-6493 | [weddings@steinlodge.com](mailto:weddings@steinlodge.com)