

Entrada Events

2024-2025

Banquet information



ABOUT US

Many people who are looking for a new place to bring a corporate group, entertain clients, or hold a week-long workshop find Entrada after discovering St. George - and they discover St. George by exploring the sheer beauty and overwhelming majesty of Southwest Utah. Our particular slice of heaven is an almost unbelievable combination of red-rock desert valleys, soaring pine-covered mountain peaks, ancient lava beds, and skies that are somehow beyond blue. These are landscapes unlike anywhere else, rugged and reassuring, inspiring and energizing... and every view on the compass is a glimpse at nature at its wildest and best.

Entrada is a four-season club, with a climate that is livable - actually, supremely enjoyable all year long. Our award-winning clubhouse draws inspiration from our distinct environment and pays tribute to the area's Native American heritage. The beautiful design creates a unbeatable setting for any style of meeting or social event.

Carey Kerns

WELCOME

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ABOUT THE CLUBHOUSE

2024-2025 SITE FEES

Our 2000 sq ft Entrada Ballroom stretches across a desert landscape with a majestic backdrop of waterfalls and the surrounding red cliffs of Snow Canyon State Park. It may be used as one large space or separated into three rooms ideal for any setting.

The Entrada Ballroom can comfortably accommodate up to 150 guests in a theatre style setting and up to 120 guests for banquets or meetings.

The ballroom also breaks down into three separate rooms: Joshua, Ocotillo & Agave. Each room may be used for meetings or any event to suit your needs.

BALLROOM PRICING

UP TO 25 GUESTS \$575

UP TO 60 GUESTS \$1100

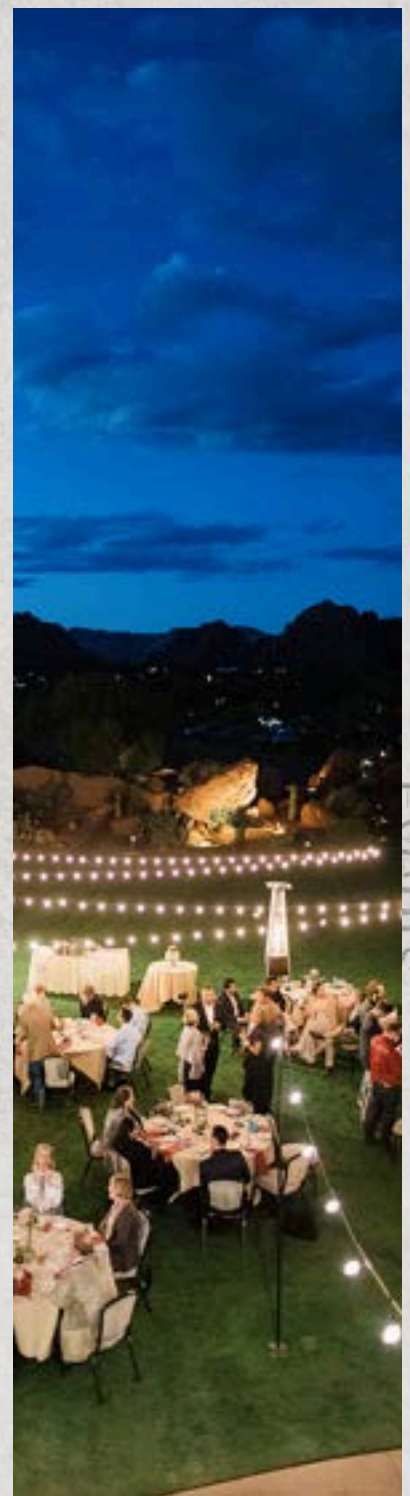
UP TO 120 GUESTS \$1600

UP TO 200 GUESTS \$2000*

*OVER 120 REQUIRES USE OF EVENT LAWN

PRIVATE BOARD ROOMS

The Clubhouse is currently under renovations and new board rooms will be available Fall 2024



ABOUT THE RENTALS

AUDIO/VISUAL

Wireless High Definition LCD Projector & Screen

In House Stereo System w/ Sound Patch

Wireless Microphones

Wireless High Speed Internet Access

Podium

\$325 per day

Smart Flat Panel TV on Rolling Cart

\$115 per day

Dry Erase Board/White Board

\$35/each per day

Conference Phone

\$75 per day

BANQUET AND PARTY SERVICES

Butler Passed Hors d' oeuvres

\$50 per butler per 50 people

Bartender

\$200 per bartender up to 100 people

Chef Attendant

\$175

Patio/Event Lawn String Lights

\$400-\$800

Outdoor Heaters

\$85 each (up to 4)



BREAKFAST



CHACO TRAIL BREAKFAST \$23.00

Freshly Baked Breakfast Pastries and Muffins

Sliced Seasonal Fruit & Berries

Choice of 2 Juices: Orange, Cranberry, Apple, Tomato

Regular Coffee* & Assorted Hot Teas

*Decaf available upon request

BUILD A COMPLETE BREAKFAST WITH THESE ADD ONS

\$3.50 Scrambled Eggs

\$7.00 Yogurt & Granola

\$6.00 Country Scramble

eggs, onions, bell peppers, bacon, shredded cheese

\$3.50 Sausage Links

\$4.00 Applewood Smoked Bacon

\$3.50 Entrada Breakfast Potatoes

\$6.50 Blue Corn, Buttermilk Pancakes w/ Maple Syrup

\$8.00 Challah French Toast w/ Maple Syrup

\$7.50 Vegan Scramble

\$9.00 Bacon or Chorizo Breakfast Burritos

\$6.50 Steel Cut Oatmeal w/ Quinoa

Served w/ brown sugar, raisins, shaved almonds, milk*

*non-dairy milk available upon request

TO GO BREAKFAST

Includes bottle of Orange Juice and Bottle of Water

\$14 per item / Choice of...

Bacon, Chorizo or No Meat Breakfast Burrito

scrambled eggs, cheese, tator tots in tortilla wrap

Bacon, Ham or No Meat Croissant sandwich

fried egg and sliced cheddar

Yogurt Parfait w/ Muffin and Banana

BOXED LUNCHESES



SANDWICH OPTIONS

Buffalo Chicken Wrap / grilled or fried buffalo seasoned chicken, gorgonzola, lettuce, tomato, tortilla wrap

Smoked Turkey and Bacon / swiss cheese, tomato, avocado aioli, sour dough

Shaved Prime Roast Beef / horseradish cream, caramelized onions, provolone, baguette

Roasted Vegetable Wrap / red bell peppers, cherry tomatoes, artichoke, carrots, cabbage, cucumber, romaine, avocado, spinach tortilla wrap

SIDE OPTIONS

MUST BE SAME SIDE FOR ALL BOXED LUNCHESES / ALL LUNCHESES COME WITH BOTTLE OF WATER

Bag of Chips

Whole Fruit / banana, apple or orange

Chocolate Chip Cookies / x 2

Pasta Salad

Trail Mix

Coleslaw

Potato Salad

Candy Bar / snickers, payday, plain m&ms or peanut m&ms

PRICING

SANDWICH with...

one side / \$21.00

two sides / \$24.00

three sides / \$27.00

BUFFET LUNCH

ALL BUFFETS INCLUDE LEMONADE / MINIMUM 25 GUESTS



ENTRADA DELI

House Salad (V)
Pasta Salad (V)
Veggie Pinwheels (VA)
*Smoked Turkey Breast / Honey Baked Ham /
Shaved Prime Rib*
*Sliced Cheddar / Provolone / Pepperjack /
Swiss Cheeses*
Tomatoes / Red Onions / Dill Pickles / Lettuce
Assorted Fresh Baked Breads
Fresh Baked Cookies OR Ghiradelli Brownies

\$33 PER GUEST



SOUTH OF THE BORDER

Southwest Salad (VA)
Red Chile Seasoned Grilled Chicken
Marinated Grilled Flank Steak
Vegetarian Enchiladas (VA)
Red and Black Beans (V)
Mexican Rice (V)
Warmed Flour Tortillas / Crisp Tortilla Chips
*Toppings / pico de gallo, onions, limes,
guacamole, queso fresco, sour cream*
Churros / chocolate dipping sauce

\$38 PER GUEST



CLASSIC

Spinach Salad (VA)
Grilled Broccolini / almonds / lemon zest (V)
Herb Roasted Yukon Potatoes (V)
Fresh Vegetable Stir Fry / jasmine Rice (V)
Choice of one Entree...
Chicken Picatta
Grilled Flank Steak / chimichurri sauce
Seared Mahi Mahi / rosemary cream sauce
Lemon Marscapone Cake

\$44 PER GUEST
ADD SECOND ENTREE FOR \$8 PER GUEST



DOWNHOME

Deconstructed Wedge
Corn Muffins / honey butter
Baked Mac & Cheese
Mashed Potatoes
Grilled Baby Carrots (V)
Honey Mustard Baked Chicken
Apple & Cherry Pie / whipped cream

\$40 PER GUEST

PLATED LUNCH

INCLUDES LEMONADE / FRESH BAKED BREAD

CHOICE OF ONE SALAD

House Salad / mixed greens, tomatoes, cucumbers, carrots / balsamic and ranch dressings

Southwest Salad / mixed greens / roasted corn / black beans / cotija cheese /
grape tomatoes / avocado dressing

Spinach Salad / dried cranberries / toasted almonds / gorgonzola / pickled red onions / balsamic vinaigrette

Chopped Wedge / iceberg / applewood smoked bacon / gorgonzola /
grape tomatoes / hard boiled egg / ranch dressing

ENTRÉES

CHOICE OF ONE ENTRÉE

Lemon Herb Chicken Breast \$32

rosemary beurre blanc / grilled broccolini / roasted yukon gold potatoes

Penne Pasta \$36

marinara / seasonal vegetables / fresh basil / Chicken or Shrimp (VA)

Seared Salmon \$38

salsa verde / grilled broccolini / wild rice pilaf

Petite Filet \$44

bernaise sauce / asparagus with lemon zest / roasted yukon gold potatoes



BREAKS

ENERGY BREAK

Protein Bars

Monster Energy Drinks

Dried Fruit and Nuts

\$12 per person

HEALTHY BREAK

Roasted Garlic Hummus

Vegetable Crudite

Fresh Fruit

\$11 per person

SWEET AND SALTY

House Made Kettle Chips w/ House Onion Ranch Dip

OR Tortilla Chips w/ Salsa

Beef Jerky

Fresh Baked Chocolate Chip Cookies

\$13 per person

SWEET TOOTH

Vanilla & Chocolate Mini Cupcakes

Ghiradelli Fudge Brownies

Fresh Baked Chocolate Chip Cookies

\$11 per person

HAPPY HOUR

Assorted Meats & Cheeses

Crackers

Assorted Marinated Olives

\$17 per person

BEVERAGES

Coffee* and Assorted Hot Teas,

Canned Coke or Pepsi Products

Refreshed throughout the day

*decaf available upon request

\$11 per person

Monster Energy Drinks, Perrier or Powerade

Additional \$3.50 per drink consumed

PLATED DINNER

PLATED DINNERS INCLUDE
LEMONADE / DINNER ROLLS / CHOICE OF ONE SALAD / CHOICE OF ONE DESSERT
UP TO 75 GUESTS



SALADS

HOUSE SALAD

Mixed Greens, English Cucumbers, Tomatoes,
Shaved Red Onion, Croutons,
Herb Champagne Vinaigrette (V)

CLASSIC CAESAR SALAD

Chilled Romaine Lettuce, Herbed Croutons,
Shaved Parmesan Cheese, House Caesar Dressing

ASIAN PEAR SALAD (Seasonal)

Mixed Greens, Asian Pear, Gorgonzola Crumbles,
Candied Walnuts, Balsamic Vinaigrette (VA)

CAPRESE SALAD

Heirloom Tomatoes, Fresh Mozzarella, Baby
Arugula, Balsamic Reduction, Fresh Basil

STRAWBERRY SALAD (Seasonal)

Field Greens, Strawberries, Almond Brittle,
Goat Cheese, Herb Champagne Vinaigrette (VA)

BEEF SALAD (Seasonal)

Mixed Greens, Roasted Beets, Goat Cheese, Dried
Cranberries, Toasted Walnuts,
Red Wine Vinaigrette (VA)

DESSERTS

TIRAMISU

LEMON MARSCAPONE

CITRUS OLIVE OIL CAKE

KEY LIME PIE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

CHEESECAKE w/ BERRY COULIS

VEGAN TIRAMISU

GLUTEN FREE CHOCOLATE TORT



PLATED DINNER

ENTRÉES

Beef

CERTIFIED ANGUS FILET MIGNON \$75

Roasted Garlic Mashed Potatoes, Asparagus & Mushroom Ragout, Maitre D' Butter, Cabernet Demi Glaze

GRILLED NEW YORK STRIP \$57

Boursin Whipped Potatoes, Sautéed Asparagus, Bleu Cheese Cream

BRAISED BONELESS BEEF SHORT RIBS \$44

Roasted Garlic Mashed Potatoes, Honey Glazed Carrots, Cabernet Braising Jus

Chicken

CHICKEN FRANCAISE \$43

Roasted Yukon Gold Potatoes, Grilled Broccolini, Lemon-Herb Beurre Blanc

TUSCAN BRUSCHETTA CHICKEN BREAST W/ PROVOLINE & PESTO CREAM \$48

Gnocchi, Sautéed Asparagus

Fish

ALASKAN HALIBUT W/ ORANGE-TARRAGON BEURRE BLANC \$60

Leek & Boursin Risotto Cake, Sautéed Asparagus

PINEAPPLE MANGO MAHI MAHI \$45

Herb Roasted Fingerling Potatoes, Grilled Broccolini

GRILLED KING SALMON W/ LEMON DILL BEURRE BLANC \$57

Wild Rice Pilaf, Buttered Snap Peas

Duets

CERTIFIED ANGUS FILET MIGNON & ALASKAN HALIBUT \$83

Roasted Garlic Mashed Potatoes, Asparagus & Mushroom Ragout, Maitre D' Butter, Cabernet Demi Glaze, Lemon Butter

GRILLED NEW YORK & KING SALMON \$75

Boursin Whipped Potatoes, Sautéed Asparagus, Cabernet Demi Glaze, Lemon Dill Beurre Blanc

BRAISED BONELESS BEEF SHORT RIBS & GARLIC PRAWNS \$57

Roasted Garlic Mashed Potatoes, Honey Glazed Carrots, Cabernet Braising Jus

Vegetarian

BUTTERNUT SQUASH RAVIOLI \$41

Sundried Tomatoes, Sautéed Asparagus, Pesto Cream Sauce

SAUTÉED GNOCCHI \$42

Seasonal Vegetables, Lemon Herb Beurre Blanc

BUFFET DINNER

ALL BUFFETS INCLUDE LEMONADE / MINIMUM 25 GUESTS



BACKYARD

House Salad (V)
Toasted Garlic Bread
Baked Mac and Cheese
Herb Roasted Fingerling Potatoes (V)
Grilled Corn off the Cob (VA)
Cajun Barbequed Chicken
Smoked Angus Brisket
Marinated Cauliflower Steak (V) (as sub)
Apple Cobbler / whipped cream

\$48 PER GUEST



ITALIAN

Classic Caesar Salad
Rotelli Pasta al Fresco
Focaccia / olive oil & balsamic
Sautéed Asparagus (V)
Penne Pasta Pomodoro
Sautéed Chicken Medallions / mushrooms & marsala wine reduction
Rosemary & Garlic Rubbed Pork Loin Medallions / madeira sauce
Tiramisu

\$50 PER GUEST



SPANISH

Chilled Gazpacho Shooters
Pan a la Catalana
Arugula Salad / oranges / toasted almonds
Patatas Bravas (V)
Spanish Green Beans / agrodulce
Chicken Thighs Braised in Bravas Sauce
Grilled Lamb Chops / chimichurri
Citrus Olive Oil Cake (V)

\$54 PER GUEST



SURF & TURF

Roasted Beet Salad (VA)
Grilled Baguettes
Sautéed Asparagus (V)
Boursin Whipped Potatoes
Peppercorn Crusted Prime Rib / au jus / creamy horseradish
Roasted Salmon / sweet citrus glaze
Chocolate Mousse Cake

\$68 PER GUEST

A LA CARTE BUFFET DINNER

ALL BUFFETS INCLUDE LEMONADE / MINIMUM 25 GUESTS

SALADS

INCLUDES CHOICE OF ONE / CHOICE OF TWO ADD \$7 PER GUEST

House / Classic Caesar / Asian Pear / Strawberry / Roasted Beet

SIDES

INCLUDES CHOICE OF TWO / CHOICE OF THREE ADD \$6 PER GUEST

*Roasted Garlic Mashed Potatoes / Wild Rice Pilaf
Herb Roasted Fingerling Potatoes / Leek and Boursin Risotto Cake /
Honey Glazed Carrots / Steamed Green Beans / Sautéed Asparagus /
Buttered Snap Peas / Grilled Seasonal Vegetables*

ENTRÉES

Includes Fresh Baked Bread and Butter

PRICED PER GUEST / ADDITIONAL OPTION \$12 PER GUEST

Grilled Chicken Breast / porcini mushroom cream sauce \$47

Roasted Chicken Breast / romesco sauce \$44

Seared Sirloin / red wine jus \$52

Braised Boneless Beef Short Ribs \$44

Salmon Picatta \$51

Pineapple Mahi Mahi / mango salsa \$45

Vegan Quinoa Stir Fry \$39

DESSERT

INCLUDES CHOICE OF ONE / CHOICE OF TWO ADD \$9 PER GUEST

*Tiramisu / Lemon Marscapone / Citrus Olive Oil Cake / Key Lime Pie / Carrot Cake /
Chocolate Mousse Cake / Cheesecake / Vegan Tiramisu / Gluten Free Chocolate Tort*

HORS D'OEUVRES

JOSHUA

\$37 / CHOICE OF THREE / TWO PIECES PER ITEM PER GUEST

HOT

Mini Grilled Cheese Sandwich w/ Smoked Gouda & White Cheddar, Applewood Smoked Bacon

Prime Beef Tenderloin Satay w/ a Chimichurri Sauce

Southwest Petite Crab Cakes w/ a Chipotle Aioli

Chile Verde Pork Sliders

Crispy Artichoke Wontons

Braised Short Rib, Gorgonzola, Balsamic Onion on Toast Point

COLD

Jumbo Shrimp Cocktail

Seared Ahi w/ Wasabi Cream on Cucumber Round

Bay Scallop & Goat Cheese Crostini

Poached Pear, Brie & Walnut Crostini

OCOTILLO

\$30 / CHOICE OF THREE / TWO PIECES PER ITEM PER GUEST

HOT

Southwestern Chicken Spring Roll Topped w/ Cilantro Aioli

Coconut Shrimp w/ Jalapeno Marmalade

Spinach & Feta Cheese Spanakopita

Buffalo Chicken Sliders

Pork Pot Stickers w/ a Hoisin Glaze

COLD

Brie & Berry Skewers

BLT Skewers

Tomato & Fresh Mozzarella Skewers

Lemon Poached Shrimp on Cucumber Round w/ Basil Aioli

AGAVE

\$27/ CHOICE OF THREE / TWO PIECES PER ITEM PER GUEST

HOT

Polynesian Meatballs w/ Teriyaki Glaze

Toasted Cheese Ravioli Topped w/ Smoked Tomato Coulis

Vegetable Egg Rolls

Smoked Chicken Green Chili Focaccia Flat Bread

COLD

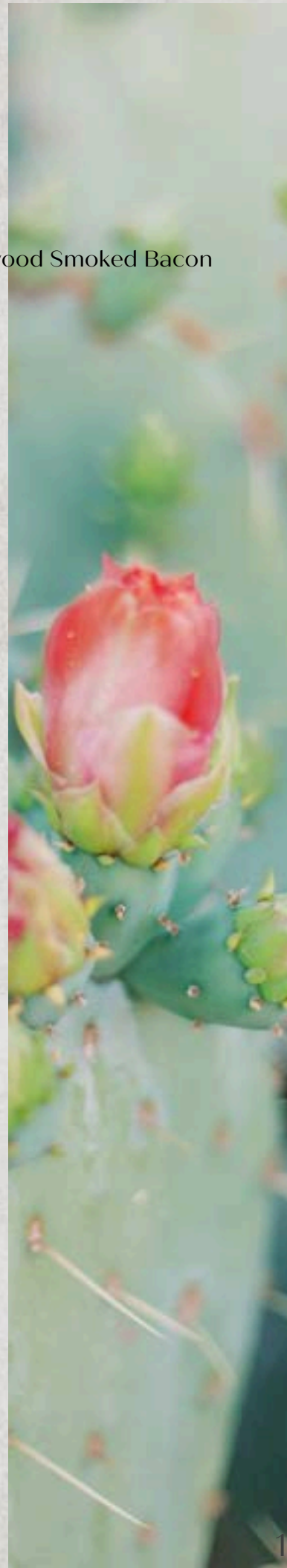
Leek Stuffed Mushrooms (V)

Sweet & Spicy Pepper Jam & Goat Cheese Bruschetta

Strawberries w/ Mint Infused Cream

Traditional Hummus on Top of a Pita Chip (V)

Southwest Chicken Salad on Toast Point



STATIONS

SAVORY PER GUEST

IMPORT & DOMESTIC CHEESE DISPLAY / \$15
Assorted Cheeses, Artisanal Crackers,
Sliced Sourdough Baguette

CHARCUTERIE DISPLAY / \$22
Assorted Cheeses
Chef's Selection of Cured Meats
Artisanal Crackers, Sliced Sourdough Baguette
Olives, Assorted Nuts, Fresh & Dried Fruit

CHILLED SHRIMP COCKTAIL STATION / \$22
Cocktail Sauce, Lemons, Hot Sauce

SWEET PER GUEST

VENETIAN TABLE \$18
Assortment of Truffles, Mini Eclairs, Dessert Shooters,
Lemon Bars, Chocolate Dipped Strawberries

ICE CREAM BAR \$15
Premium Chocolate & Vanilla Ice Cream
Sprinkles, Chopped Peanuts, Chocolate Sauce, Caramel
Sauce, Candied Bites, Cookie Bits, Whipped Cream

CHURROS \$10
Chocolate and Caramel Sauce, Macerated Strawberries,
Whipped Cream

FRESH FRUIT DISPLAY \$10
Yogurt Dip



ALCOHOL SERVICES

PREMIUM

\$14 per drink

liquor: Grey Goose, Bombay Sapphire, Captain Morgan, 1800 Reposado, Bulleit, Jameson, JW Black

red wine \$12 per glass, choose one: Meiomi Pinot Noir / Josh Cabernet

white wine \$12 per glass, choose one: La Crema Chardonnay / Kim Crawford Sauvignon Blanc

STANDARD

\$12 per drink

liquor: Tito's, Tanqueray, Bacardi, Cuervo Silver, Jim Beam, Jack Daniels, Dewars

red wine \$10 per glass choose one: Angeline Pinot Noir / Sterling Cabernet / Catena Malbec

white wine \$10 per glass choose one: Butter Chardonnay / Matua Sauvignon Blanc / Bogle Pinot Grigio

BEER

DOMESTIC BEER \$6 per drink

choose one: Coors Light / Michelob Ultra

IMPORT/MICRO BEER \$8 per drink

choose two: Pilsner Urquell / Stella Artois / Pacifico Lager / Lagunitas IPA / Guinness / Silver Reef Seasonal / High Noon

DRAFT BEER

domestic \$250-\$450 micro (featuring Utah local) \$250-\$600

SPARKLING

single pour of champagne or cider \$8 per guest / prosecco \$12 per guest

BARTENDER FEE:

hosted bar includes complimentary bartender,
up to 100 guests / \$150 per additional bar

GENERAL INFORMATION

SERVICE CHARGE & SALES TAX

All food and beverage items are subject to 22% service charge and 7.75% sales tax. The service charge is taxable in the State of Utah.

LODGING

The INN @ Entrada is on site, but a separate entity. You must contact them directly for rates and availability. Separate contracts and deposits are required. Please contact directly at 435-634-7100.

FOOD & BEVERAGE MINIMUM

The food and beverage minimum requirement is established for each catered event based on specific dates and event times. Your Catering Manager will be happy to discuss these minimums with you.

FOOD & BEVERAGE REGULATIONS

All food and beverage items served within Entrada at Snow Canyon Country Club must be presented by Entrada at Snow Canyon Country Club. No outside caterers or beverage services will be allowed on premises with the exception of approved cake vendors. No food or non-alcoholic beverages are permitted to be brought into or removed from the property. Entrada at Snow Canyon is responsible for the administration of the sales and service of all alcoholic beverages in accordance with the Utah Department of Alcoholic Beverage Control. In compliance with the state law, all beer, wine and liquor will be supplied and served by Entrada at Snow Canyon Country Club. Any violation of these laws will result in confiscation of food and/or beverage and possible termination of event.

PARKING

Parking is complimentary. Overnight parking is not permitted.

DEPOSIT & PAYMENTS

An initial deposit equivalent to the site fee with your signed contract will solidify your wedding date. This deposit will be applied towards the total cost of your event. Sixty (60) days prior to your wedding, 50% of your food and beverage minimum is due as your second deposit. Final guest count and payment are due 7 business days before your wedding date.

GUARANTEES

Final guarantees are due 7 business days prior to your wedding. In the absence of a final guarantee the agreed number from the signed contract will apply.

CANCELLATION

In the event of a cancellation for any reason, the security deposit will not be refunded. The payment scale is detailed in the contract.

