

Homestead

America's Four Season Country Resort

Experience Utah's Premiere Wedding Destination.....

For over 120 years the Homestead Resort has been a premiere location for destination weddings. Our beautiful gardens, charming reception areas, delectable menus, and pristine mountain location provide the perfect experience for brides, grooms, and their families. Our friendly accommodating staff will be there to assist every step of the way to help create wonderful memories that will last a lifetime. The pastoral setting will ensure that you and your guests feel as though you are hundreds of miles from the city yet within the convenience of a short drive. The Homestead Resort experience is the perfect full-service wedding destination for your special day!

The Homestead Resort offers a wide array of activities and amenities to make your wedding rehearsal dinner, ceremony and reception a unique, unforgettable experience. The Homestead has over **13,000 sq. ft of indoor/outdoor flexible reception areas** perfect for any event from 2 to 600 guests. We offer **144 lodging rooms, suites, condominiums and homes to accommodate your friends and family.** The **Homestead Golf Course** is Utah's only privately owned and operated full-service **18-Hole Championship Golf Course featuring Uplink GPS guidance system.** For that flawless look on your special day we offer a full line of Aveda products and services at our **Aveda Concept Spa.** The spa offers manicures, pedicures, massages, body wraps, aromatherapy and cosmetology. Every spa treatment is based on the Aveda ideals of renewal through natural ingredients. The **Activity Center has year-round activities for all generations; Hiking, Biking, Horseback Riding, Fly Fishing, Snowmobiling, Sleigh Riding,** and is the home of the famous **Homestead Crater.**

Homestead Wedding Services

The Homestead Resort's onsite wedding coordinator and professional catering staff will assist you in planning and overseeing the details of your wedding day. Our wedding services include set up and take down, tables, chairs, white linens, table skirting, glass stemware, flatware and china. The Homestead offers indoor or outdoor ceremony and reception areas, dance floor, complimentary dressing rooms, and beautiful garden gazebo for your ceremony or photos. Included in our wedding services is a complimentary first night lodging for the bride and groom.

Cake Cutting Service.....

A wedding cake specialist of your choice can create a custom-made wedding cake tailored to your needs. The Homestead will provide professional wedding cake cutting and service for a \$1.00 per person fee.

Special Services.....

The Homestead Gift Shop can provide a beautiful gift basket with chocolate dipped strawberries and sparkling beverages placed in your room before arrival. Other amenities for your family and friends are available upon request for an additional charge. Bell service is available to help members of your party with special needs to reach their accommodations comfortably. Accessible lodging rooms are available.

Wedding Facilities.....

Garden Room

Beautiful hand carved wooden fireplace with double garden doors that open to an adjacent tented patio overlooking our beautiful outdoor Garden Gazebo perfect for a reception or ceremony with up to 250 guests.

Simon's

With its beautiful custom bar and two fireplaces, this room is sure to add exceptional English charm to the wedding of your dreams. During the summer months, Simon's deck is available for socials and overflow seating. Simon's dining room can accommodate up to 140 guests and is picture perfect for a more intimate reception or dinner.

The Pavilion

This self contained building offers a more casual atmosphere with a private patio providing wondrous views of our 18-hole Championship Golf Course and nearby parking will create a feeling of privacy for a reception with up to 150 guests.

Wasatch 2-3

Upstairs in the main building with beautiful views of the Wasatch Mountains, this room is perfect for an intimate reception and ceremony with up to 35 guests.

Timpanogos 1-2

Located upstairs in the main building with views of Mount Timpanogos overlooking our Garden Gazebo, this room will compliment an intimate reception and ceremony with up to 75 guests.

Garden Room Patio with Tent

With views of our golf course and lovely outdoor Garden Gazebo, surrounded by beautiful gardens, the tent is ideal for outside events with up to 140 guests.

Deposit & Billing Information.....

A \$2,000.00 non-refundable deposit is required upon signing of the contract. Weddings and or associated events that are not full service require the room rental fee as the deposit. The entire estimated balance is due in full thirty (30) days prior to the date of your function. Weddings are not eligible for direct billing. Your deposit schedule will be presented in your contract.

Minimums.....

Homestead minimums are required for full-service weddings. Food and beverage costs, the wedding service fee and any audio visual needs are applied to the minimum. Minimums do not include tax and gratuity and will also vary depending on the season. Please contact the Catering Department regarding the minimums.

Guarantees.....

A final meal guarantee is required 3 working days prior to your event.

Audio Visual.....

Wasatch Audio Visual provides our audio visual services. Audio visual equipment includes microphones, speakers, stereos, televisions and other equipment our staff will provide a price lists and make recommendations for your service. Technical support is available with prior notification for a fee of \$50 per hour with a two hour minimum. Audio visual items rented from Wasatch AV rental are applied to the minimum.

Menus.....

The Homestead Resort has menus that are created with your event in mind. The following pages provide a sample of our menu options; please contact your event coordinator for our full menus. We enjoy creating food experiences specific to your desires. For unique menu options ask you coordinator for details.

Cold Hors d'oeuvres.....

Assorted Deluxe Canapés
Vegetable Crudités
Assorted Bruschetta with Tapenade
Seasonal Sliced Fruits
International Cheese Board
Iced Jumbo Shrimp
Assorted Sushi Platter
With rolls and Sashimi
Antipasto Tray

Hot Hors d'oeuvres.....

Skewered Chicken
with a Spicy Teriyaki Glaze
Crab-Stuffed Mushroom Caps
with Hollandaise Sauce
Scallops wrapped in Bacon
Crab Cakes with Roasted Pepper Remoulade
Gruyere Cheese Fondue with Crusty Baguettes
Goat Cheese and Grilled Portobello Mushrooms in a Puff Pastry

Reception Specialties.....

Steamship of Beef with Condiments and Fresh Rolls
Pasta Station with Cheese Tortellini, Linguine, Alfredo and Pesto Sauces
Roast Breast of Turkey with Assorted Condiments and Fresh Rolls
Glazed Ham baked with Honey and served with Condiments and Fresh Rolls
Traditional Caesar Salad Station
Chocolate Fountain with Strawberries, Pineapple,
Cookies, Brownies, Pretzels

Dinner Entrée Selections.....

All dinner selections include one choice of Starter, Entrée, Chef's Vegetable, Lemonade, Tropical Fruit Punch or Fresh Brewed Ice Tea per group, Fresh Rolls with Butter, and Coffee Service

Choice of one per group

Starters

Homestead Salad

Romaine Lettuce, Red Onion, Grated Parmesan Cheese, Croutons and Raspberry Vinaigrette Dressing

Wedge of Iceberg

with Tomatoes, Cucumbers and choice of Bleu Cheese or Ranch Dressing

Caesar Salad

tossed Romaine Lettuce, Parmesan Cheese, Croutons and Garlic-Anchovy Dressing

Baby Field Greens Salad

tossed with dried Tomatoes, Artichoke Hearts and Balsamic Vinaigrette

Spinach Salad

tossed with Mushrooms, Hard Boiled Eggs, Red Pepper and Sweet and Sour Dressing

Enhancements

Jumbo Coconut Shrimp with Sweet and Sour Chutney

(Also available as a hors d'oeuvre choice)

Cream of Tomato and Basil Soup

Broccoli Cheddar Soup

Entrees

Choice of one per group; two choices are available for an additional plate fee Roasted Prime Rib
of Beef

with Creamed Horseradish
Baked Potato and Chef Vegetable

Pan Seared Breast of Chicken

served with a White Wine Reduction and Mushroom – Garlic Sauce Supreme, Smashed Red
Potatoes and Vegetable

Pork Loin in a Dijon Mustard Crust

served with Smashed Red Potatoes and a Madeira Caramelized Onion Sauce

Grilled Salmon

with Garlic Mashed Potatoes and a Lemon-Chive Sauce

Breast of Chicken in a Parmesan Crust

served on Wilted Spinach with Tomato and Three-Cheese Orzo Pasta

Halibut in a Roasted Pistachio Crust

served with Potatoes in Parsley Butter
and a Tomato-Saffron Sauce

Roast Rack of Lamb with Mint Pesto

Served with pan roasted new potatoes and a rosemary –balsamic reduction

Duo Petite Filet of Beef and Salmon

With buttermilk mashed potatoes and a roasted tomato béarnaise sauce

Charbroiled New York Strip Steak

Served with sautéed mushrooms in garlic and baked potato

Mixed Grill

Duo Petite of Beef and Chicken Breast with buttermilk mashed potatoes and a
mushroom sauce

Charbroiled Filet Mignon

Served with baked potato and merlot sauce

Buffet.....

Homestead Dinner Buffet

Tossed Green Salad with Assorted Condiments and Dressings,
Sliced Seasonal Fruits, Imported and Domestic Cheeses,
Penne Pasta with Grilled Vegetables and Roasted Tomato Vinaigrette,
Garlic Mashed or Parsley Buttered Potatoes, Fresh Seasonal Vegetable Medley,
Fresh Rolls with butter and Coffee Service

Your Choice of Entrée (s):

Marinated Breast of Chicken

With Garlic-Rosemary Aus Jus

Roast Breast of Turkey

With Pan Gravy and Cranberry Chutney

Dijon Crusted Pork Loin

With Madeira Sauce

Grilled Salmon

With Ginger Soy Glaze

Halibut

With Grapefruit Beurre Blanc

Grilled New York Strip Steak

With Peppercorn Sauce

Roast Prime Rib of Beef

With Horseradish Sauce