

Homestead

America's Four Season Country Resort

Homestead Resort has been the premiere location for destination weddings for over 120 years. Our beautiful gardens, charming reception areas, delectable menus, and pristine mountain location provide the perfect experience for your wedding. Our friendly and accommodating staff will be there to help you every step of the way. The Homestead Resort is the perfect full-service wedding destination for your special day.

Experience the Homestead Resort, America's Full-Service Four-Season Country Resort that offers a wide array of activities and amenities including:

- 16,000 square feet of indoor/outdoor flexible reception areas
- Expansive Lawn and Garden Areas
- Over 140 Lodging Accommodations
- Aveda Concept Spa
- 18-Hole Championship Golf Course with Carts Featuring Uplink GPS Yardage System
- The Famous Homestead Crater
- Horseback Riding
- Wagon and Sleigh Rides
- Snowmobiling
- Indoor/Outdoor Pool and Hot Tubs
- Famous Homestead Fudge
- Onsite Restaurant, Fanny's Grill
- Simon's Seasonal Sunday Brunch

Let us work with you to plan your picture perfect wedding. We will take care of the details; leaving you to enjoy your guests and your special day.

Wedding Services

Lodging Rooms

Lodging rooms can be reserved for you and your guests. The Homestead has over 140 rooms and condominiums ranging from \$119-\$600 per night. For additional information and availability please contact our Wedding Coordinator.

As a thank you for hosting your wedding at the Homestead, we will provide you with one of our luxurious rooms for your wedding night.

Special Services

The Homestead Gift Shop can arrange a beautiful gift basket with chocolate dipped strawberries and sparkling cider placed in the room before your 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. ADA accessible lodging rooms are available.

Indoor/Outdoor Events

The Homestead can help you plan the outdoor wedding of your dreams. Enjoy our beautiful gardens and lawn areas that work well for you and your guests on your wedding day. Indoor events are held in our beautiful banquet space that can accommodate up to 400 people.

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.

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.

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 125 guests 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. The 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 accommodate an intimate reception and ceremony with up to 75 guests.

Facility Rental

Catering and Ceremony Facilities
Dressing Rooms for the Bride and Groom
White Wedding Chairs for the Ceremony
Guest Book Table
Cake Table
White Linens and Table Skirting
Glass Stemware
Homestead China
Candle Arrangements with Votives, Tapered Candles, and Hurricane Lanterns
Professional Wedding Staff

The facility rental is \$2,000 for the items listed above. The rental fee includes three hours of set up before the wedding. If additional time is needed contact our Wedding Coordinator three weeks prior to the event for availability.

Other Wedding Services

Flowers, Cakes, Photographers and Entertainment

The Homestead can assist you in finding or providing the perfect vendors for your wedding including customized linens, slipcovers, and other specialty items for an additional cost.

Wedding Policies

Deposit, Payment and Billing

A \$2,000 deposit is required for all wedding events. The deposit is non-refundable and is applied in the minimums. The entire estimated balance is due thirty (30) days prior to the date of your function. Weddings are not eligible for direct billing. A 20% service charge and 8.35% sales tax will be added to all food and beverage.

Minimums

The Homestead Resort requires food & beverage minimums for all 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.

Catering and Beverages

All catering and beverages must be provided by the Homestead Resort with the exception of the wedding cake. To have your wedding cake served, please add \$1.00 per person cake cutting service fee.

Guarantees

A final meal guarantee is required seventy-two hours or 3 working days prior to your event. The client is responsible for calling in the final guarantee. Once the guarantee has been given it is not subject to reduction. If guarantee is not received, the hotel will base final billing on the original contractual number of attendees.

Audio Visual

Our audio visual services are provided through Wasatch AV. If you will require microphones, speakers, stereos, televisions and other equipment we will provide a price list and recommendations for your service. You are welcome to bring your own equipment. If technical support is needed, a fee of \$50 per hour based on a two hour minimum will be added to your bill.

Menus

The Homestead Resort has menus that are created with your special 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 your Coordinator for details.

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, Coffee Service and one Dessert selection per group

Starters

Choice of one per group

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 & Sour Dressing

Entrées

Choice of one per group; two choices are available for an additional plate fee of \$5.00

Roasted Prime Rib of Beef

with Creamed Horseradish
Baked Potato and Vegetable

\$32 per person, 15 person minimum

Pan Seared Breast of Chicken

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

\$25 per person

Pork Loin in a Dijon Mustard Crust

served with Smashed Red Potatoes and a
Madeira Caramelized Onion Sauce

\$25 per person

Charbroiled New York Strip Steak

served with Mushrooms Sautéed in Garlic,
and Baked Potato

\$32 per person

Grilled Salmon

with Lobster Mashed Potatoes and a Lemon-
Chive Sauce

\$28 per person

Charbroiled Filet Mignon

served with Baked Potato
and Merlot Sauce

\$45 per person

Prices do not include sales tax or gratuity.

Unless otherwise noted, prices listed are per person and are subject to change.

Dinner Entrée Selections

(Continued)

Breast of Chicken in a Parmesan Crust
served on Wilted Spinach with Tomato and
Three-Cheese Orzo Pasta
\$25 per person

Halibut in a Roasted Pistachio Crust
served with Potatoes in Parsley Butter
and a Tomato-Saffron Sauce
\$32 per person

Saffron Risotto
Artichoke-Feta Salad
Pistachio Olive Tapenade
\$25 per person

Sweet Potato and Black Bean Polenta
Braised Greens
Smoky Tomato Sauce
\$25 per person

Hazelnut and Gorgonzola Ravioli
Roasted Tomato
Fennel and Leek Concasse
\$28 per person

Szechuan Pasta
Oriental Sautéed Vegetables
With Szechuan Noodles
\$28 per person

Duo of Petit Filet of Beef and Salmon
with Buttermilk Mashed Potatoes
and a Roasted Tomato Béarnaise Sauce
\$37 per person

Mixed Grill
Duo Petite of Beef and Chicken Breast
with Buttermilk Mashed Potatoes and a
Mushroom Sauce
\$34 per person

Add 3 Jumbo Coconut Shrimp with Sweet and Sour Chutney to any meal
\$3 per person

Desserts

Choice of one per group

Key Lime Cheesecake
with Fresh Whipped Cream

Caramel Pecan Cheesecake

New York Style Cheesecake
with Fruit Topping

Poppy Seed Cake
with Cream Cheese Filling

Chocolate Torte

Strawberry Shortcake
(Seasonal March-October)
Homemade Butter Pound Cake with
Fresh Strawberries and Whipped Cream

Cream Puff Sundae with Hot Fudge
served with Vanilla Bean Ice Cream

Fresh Fruit Coupe
with Crème Anglaise

Pumpkin Cheesecake
(Seasonal September- January)

Prices do not include sales tax or gratuity.
Unless otherwise noted, prices listed are per person and are subject to change.

Wedding Buffet Selections

Price is based on one-hour buffet duration. All dinner buffets include choice of Tropical Fruit Punch, Lemonade or Fresh Brewed Ice Tea and Coffee Service
(Minimum 25 people; if less, add 20%)
Additional Themed Buffets are available upon request.

Southwestern Buffet

New Mexico Tortilla Soup,
Tortilla Chips with Smoked Tomato Corn Salsa,
Grilled Chicken Salad with Cilantro Pesto Dressing,
Marinated Flank Steak with Black Bean Mango Relish, Pecan Crusted Halibut with Pasilla Orange Glaze, Spice Crusted Pork Loin with Pinto Wild Mushroom Sauce, Seared Zucchini with Roasted Tomatoes, Chorizo Rice with Peppers,
Chocolate Flan and Strawberry Bunuelos
\$35 per person

Italian Buffet

Minestrone Soup, Caesar Salad, Bruschettas with Roasted Garlic and Sundried Tomatoes,
Antipasto with Marinated Vegetables, Salami and Provolone,
Penne Pasta with Grilled Shrimp and Sundried Tomato Sauce,
Cantaloupe and Prosciutto Tray, Sauteed Squash with Basil, Chicken Breast with Wild Mushrooms and Marsala, Grilled Salmon and Leeks on Lemon Orzo, Tiramisu and Cannolis
\$29 per person

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, Assorted Pastries and Chocolate Bread Pudding with Caramel Sauce

Your Choice of Entrée(s):

Marinated Breast of Chicken
with Garlic-Rosemary Jus

Roast Breast of Turkey
with Pan Gravy and Cranberry Chutney

Dijon Crusted Pork Loin
with Madeira Sauce

Grilled Salmon
with a Ginger-Soy Glaze

Halibut
with Grapefruit Beurre Blanc

Grilled New York Strip Steak
with Green Peppercorn Sauce

Roast Prime Rib of Beef
with Horseradish Sauce

\$32 per person with one entrée

\$34 per person with two entrées

\$36 per person with three entrées

A uniformed Chef may accompany your buffet for \$50 per hour.

Prices do not include sales tax or gratuity.
Unless otherwise noted, prices listed are per person and are subject to change.

Wedding Buffet Selections

Price is based on one-hour buffet duration. All dinner buffets include choice of Tropical Fruit Punch, Lemonade or Fresh Brewed Ice Tea and Coffee Service
(Minimum 25 people; if less, add 20%)
Additional Themed Buffets are available upon request.

Oriental Buffet

Spinach Salad,
Mandarin Orange Salad with Almonds
Sweet and Sour Soup
Pork Pot Stickers
Sweet and Sour Chicken
Kung Pao Shrimp
Peppered Beef and Broccoli
Stir Fried Vegetables and Ham Fried Rice
Fortune Cookies and Assorted Mini Fruit Tarts
\$32 per person

Country Inn Buffet

Warm Cornbread Muffins with Honey Butter
Salad Bar with Condiments and Assorted Dressings
Broccoli Cheese Soup
Fresh Fruit Tray
Roast Chicken
Country Fried Steak
Oven Barbecued Pork Chops
Glazed Carrots
Au Gratin Potatoes
Lemon Meringue Pie and Chocolate Layer Cake
\$30 per person

Hawaiian Luau Buffet

Island Greens Salad with Assorted Condiments and Dressings
Lomi Lomi Salmon Salad
Hawaiian Cole Slaw
Tropical Fruit Tray with Pineapple and Papaya
Steamed Rice
Kahlua Pork
Shrimp Teriyaki
Tiki Tiki Chicken,
Aloha Sweet Potatoes
Pineapple Bread Pudding with a Pina Colada Sauce and Chocolate Macadamia Nut Cake
\$35 per person
Whole Roasted Kahlua Pig is available for an additional charge
(Market Price)

Prices do not include sales tax or gratuity.
Unless otherwise noted, prices listed are per person and are subject to change.

Wedding Reception Selections

Price is based on three hour (3) event duration.
Select any five (5) items from the lists below.
(Minimum of 200 People; if less, add 20%)

\$14.00 Per Person

Savoury Quiche
Assorted Petite Canapés
Fresh Vegetable Crudite's with Dip
Deviled Eggs
Domestic Cheese Board
Assorted Finger Sandwiches
Chocolate Dipped Strawberries
Assorted Petite Fours
Petite Chocolate Eclairs

\$17.00 Per Person

Skewered Chicken with Spicy Teriyaki Glaze
Crab Stuffed Mushrooms Caps with Hollandaise
Spring Rolls with Plum Sauce
Goat Cheese and Portobello Mushroom Purse
Baked Brie en Croute with Cranberry Cabernet Sauce
Smoked Salmon Tray with Condiments and Toast Points
Assorted Bruchetta with Tapenade
Assorted Petite Canapés
Lemon Curd Tartlets
Chocolate Dipped Strawberries
Assorted Petite Fours

\$20.00 Per Person

Crab Cakes with Roasted Pepper Remoulade
Savoury Quiche
Smoked Salmon Tray with Condiments and Toast Points
Assorted Bruchetta with Tapenade
Spring Rolls with Plum Sauce
International Cheese Board with Fruit
Assorted Finger Sandwiches
Crab Cakes with Roasted Pepper Remoulade
Goat Cheese and Portobello Mushroom Purse
Chocolate Dipped Strawberries
Petite Cannolis
Assorted Petite Fours
Fresh Fruit Tartlets

Prices do not include sales tax or gratuity.
Unless otherwise noted, prices listed are per person and are subject to change.

Dessert Buffet

Price is based on a three hour (3) duration.
(Minimum of 100 people, if less, add 20%)

Key Lime Cheesecake

Caramel Pecan Cheesecake

New York Style Cheesecake

Flourless Chocolate Cake

Poppy Seed Cake

Crème Brule

Fresh Fruit Tarts

Warm Fruit Cobbler

Chocolate Mousse

Strawberry Shortcake

Fresh Fruit Coupe

Mini Cannolis

Tiramisu

Carrot Cake

Assorted Mini Desserts

Warm Chocolate Bread Pudding

Strawberry Mousse

Cookies and Brownies

\$7.00 per person with choice of three desserts

\$9.00 per person with choice of four desserts

\$11.00 per person with choice of five desserts

Prices do not include sales tax or gratuity.
Unless otherwise noted, prices listed are per person and are subject to change.

Hors d'Oeuvre Menu

(Eight pieces, per person, per hour recommended, 50 pieces per tray)
\$25.00 fee per server per hour for Passed Hors D'oeuvre Service

Cold Hors d'Oeuvre

Assorted Deluxe Canapés
\$100

Vegetable Crudités
\$85

Assorted Bruschetta
served with Tapenade
\$80

Seasonal Sliced Fruits
\$95

International Cheese Board
\$150

Shrimp Salad Canapés
\$100

Assorted Sushi Rolls
and Sashimi
(75 pieces)
\$200

Antipasto Tray
\$100

Assorted Finger Sandwiches
\$95

Prosciutto Wrapped in Melon
\$95

Iced Jumbo Shrimp
\$175

Smoked Salmon Tray
with Assorted Condiments
and Toast Points
\$150

Assorted Mini Dessert
Pastries
\$125

Chocolate Fountain with Strawberries, Pineapple,
Cookies, Brownies, Pretzels & Rice Crispy Squares
(100 Person Minimum)
\$8 per person

Hot Hors d'Oeuvre

Spring Rolls
with Plum Dip
\$95

Skewered Chicken
with Spicy Teriyaki Glaze
\$95

Crab-Stuffed Mushroom Caps with Hollandaise
Sauce
\$100

Baked Brie en Croute with
Cranberry Cabernet Sauce
\$90

Scallops wrapped in Bacon
\$150

Herb Quiche Tarts with Smoked Cheddar
\$75

Crab Cakes
with Roasted Red Pepper Remoulade
\$150

Smoked Baby-Back Ribs
with Barbecue Glaze
\$125

Gruyere Cheese Fondue
with Crusty Baguettes
\$95

Goat Cheese & Grilled Portobello Mushrooms in
a Puff Pastry
\$75

Coconut Shrimp
with Sweet & Sour Chutney
\$3 each

Swedish Meatballs
\$95

Buffalo Sliders with Provolone Cheese,
Caramelized Onions & Tarragon Aioli
\$175

Prices do not include sales tax or gratuity.
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Liquor Service Bar Service Fees

Beer and Wine Bar Minimum \$200

Full Bar Minimum \$300

	Hosted Bar (Plus Gratuity)	Cash Bar (Includes Gratuity)
Premium Brands	\$6.00 per drink	\$7.00 per drink
Call Brands	\$5.00 per drink	\$6.00 per drink
Cordials	\$7.00 per drink	\$8.00 per drink
House Wines	\$6.00 per drink	\$7.00 per drink
Domestic Beer	\$3.50 per bottle	\$4.00 per bottle
Specialty Beer	\$4.50 per bottle	\$5.00 per bottle
Assorted Soft Drinks and Dasani Water	\$2.00 per drink	\$2.50 per drink

Premium Brands

Grey Goose Vodka, Tanqueray Gin, Cuervo 1800, Knob Creek Bourbon, Captain Morgan, Glenlivet Scotch and Crown Royal

Call Brands

Absolut Vodka, Jack Daniels Bourbon, Cuervo Gold, Bacardi Light Rum, Canadian Club, J&B Rare Scotch, Beefeaters Gin and Seagrams V.O.

Cordials

Bailey's Irish Cream, Grand Marnier, B&B Dom, Kahlua, Christian Brothers Brandy and Amaretto Di Saronno

House Wines

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Sauvignon Blanc and Champagne

Beer

Domestic: Coors, Coors Light, Budweiser, Budweiser Light and, Corona

Specialty: Heineken, Dos Equis, Sierra Nevada Pale Ale. Assorted Wasatch Beers, Amstel Light, O'Douls and Coors Cutter

Please Note: As hosts, we at the Homestead Resort are responsible for monitoring the potential intoxication of our guests. We will regulate bar service, when necessary, to ensure the safety of all guests.

Homestead Preferred Vendors

Florist

- Nature Becomes Art, Debbie Elvington, 435-503-2791

Cake Specialist

- Midway Country Corner, Susan Fox, 435-654-1500 www.midwaycountrycorner.com

Officiant

- Reverend Anita Gordon, 801-205-6112
- Wasatch County Judge, 435-654-2679

Photography

- RLT Photography, 801-390-5744 More information at www.RLTphotography.com
- Impact Photography, Todd Hicken, 435-654-2726, www.rimlight.com
- baciphotography, Angelique Crandall, 877-995-2224 www.baciphotography.com
- Don Polo Phototgraphy, Adilfa Ford, 801-967-9106 www.donpolo.com

Musicians

- Julie Dees, 435-783-4684, Pianist
- Alaina Ollerton, 801-598-8423, Harpist
- Musk, Music Produccations, Joe Muscolino Bands, 801-583-6361
- Monrovia, Scott Hongell, 801-557-1469, Full Band Performance, Solo Acoustic & Duos
- A Touch of Class, Helen Watts, 801-771-4594, String Quartet
- Strings of Elegance, Cathy Marlor, 801-941-4226, String Quartet
- Vicki's Music Studio, Vicki Hunsaker, Violin Trio, 435-654-0068
- Laughing Gravy, Durven Wilson, 801-566-5614, www.laughinggravy.com. DJ
- Don Woodbury Productions, Don Woodbury, 801-928-0701, DJ & Muscisian
- Other referrals available for transportation services, favors, and miscellaneous services.