



**LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER**

**2026**

# **CATERING**

## **MENU & OFFERINGS**



**SUMMIT  
+SHORES**  
HOSPITALITY





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# BREAKFAST

INCLUDES WATER AND COFFEE SERVICE  
WITH FRESH ORANGE JUICE





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# BREAKFAST BUFFETS

**30 GUESTS MINIMUM** PER SELECTION | AVAILABLE FROM **7AM-10:30AM**  
INCLUDES SELF SERVE COFFEE, ORANGE JUICE, AND WATER FOR A 2 HOUR SERVICE



## **CONTINENTAL | \$22 per person**

Assorted pastries, yogurt, frozen berries and granola, fresh cut fruit, toasted bagels with cream cheese, assorted jams and butter.



## **BREAKFAST CLASSICS | \$24 per person**

Scrambled eggs, thick cut bacon, sausage links, breakfast potatoes and fresh chopped fruit.

## **HEALTHY START | \$26 per person**

Scrambled egg whites, avocado toast station: with smashed avocados, 9 grain toast, cream cheese, salmon gravlax, capers, lemon, pickled red onion, and everything spice. Served with fresh sliced melons. Includes toaster.



## **RED ROCKS BREAKFAST | \$26 per person**

Green or red chilaquiles, scrambled eggs, chorizo breakfast potatoes, crema, crumbled cotija cheese, diced onion, cilantro, house salsa roja. Served with fresh sliced with cantaloupe and honeydew topped with Tajin.



# A LA CARTE – ADD ONS

30 GUESTS MINIMUM PER SELECTION | AVAILABLE 7AM-10:30AM



**French Toast | \$7 per person**

Fresh berries and buttermilk syrup



**Buttermilk Pancakes & Maple Syrup | \$5 per person**



**Fresh Baked Cinnamon Rolls | \$6 per person**

**Buttermilk Biscuits and Sausage Gravy | \$7 per person**



**Avocado Toast Station | \$8 per person**

9 grain toast, cream cheese, salmon gravlax, capers, lemon, pickled red onion, and everything spice.



**Omelet Station | \$12 per person**

Chef attendant required. Additional \$150 for two hour service

**Breakfast Burritos with Chorizo | \$9 per person**

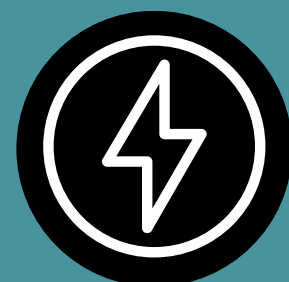
**Continental Style | \$8 per person**

Assorted pastries, yogurt, berry and granola parfait station, fresh cut fruit



# BREAK SERVICES

30 GUESTS MINIMUM PER SELECTION | BASED ON A 30-MINUTE BREAK  
AVAILABLE **10:30AM-8PM**



## **ENERGY | \$15 per person**

Mixed nuts, trail mix, whole apples and bananas



## **SWEET & SALTY | \$15 per person**

Fresh cookies, pub mix, mini candy bars, chips, pretzel bites with white queso sauce



## **SHOWTIME INTERMISSION | \$15 per person**

Freshly popped buttered popcorn, licorice, theater candy, and bagged chips



## **FRUIT & CHEESE | \$18 per person**

Assorted cubed cheeses with grapes & fresh berries, crackers & mini naan, apple slices with caramel dip





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# LUNCH OFFERINGS





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# LUNCH BUFFETS

**30 GUESTS MINIMUM** PER SELECTION | AVAILABLE **11AM-4PM**  
INCLUDES SELF SERVE WATER AND LEMONADE

## COTTONWOOD CANYON DELI | \$25 per person



**HOUSE-MADE POTATO CHIPS**



**CLASSIC POTATO SALAD**

Egg, bacon, radish, green onion

**SUPERFOOD COLESLAW**

Kale, brussels, cabbage, tangy mustard dressing



**FRESH SLICED DELI MEATS**

Shaved ham, roast beef and turkey



**ASSORTED SLICED CHEESES**

Cheddar, swiss and pepper jack

**TRADITIONAL TOPPINGS**

Leaf lettuce, tomatoes, shaved red onion, mayonnaise, mustard

**SOUR DOUGH & WHOLE GRAIN SEEDED BREADS**

**ASSORTED FRESH-BAKED COOKIES**





## SATURDAY AT THE PARK | \$28 per person



### CAESAR VIDAL SALAD

Romaine, crumbled cotija, green chiles, charred corn, tortilla crisps, and ancho lime Caesar dressing



### WATERMELON CUCUMBER REFRESCA SALAD

Chopped watermelon and cucumbers, fresh jalapeno, fresh mint, cholula-lime dressing



### FRIJOLES BORRACHOS

Pinto beans with Mexican lager, onions, tomatoes and cumin



### HATCH CHILI CILANTRO LIME RICE



### STREET TACOS - select two -

**GRILLED CARNE ASADA, TEQUILA LIME CHICKEN, or SWEET CHILI PORK**

Flour tortillas, chopped onions and cilantro, fire roasted salsa, guacamole, cotija cheese



### HOUSE-FRIED CORN TORTILLA CHIPS

### LEMON TRES LECHES SHEETCAKE

## LUAU LUNCH | \$26 per person



### HAWAIIAN MAC SALAD



### FRESH SLICED WATERMELON



### STIR-FRY YAKISOBA NOODLES

with stir-fry vegetables



### STICKY RICE

- select two -



### KALUA PIG

Smoked, slow-roasted pork, Hawaiian sea salt



### SWEET AND SOUR MEATBALLS

Pineapple, bell pepper, onion sweet and sour sauce



### GINGER TERIYAKI CHICKEN

Sweet soy-pineapple marinade



### MINI BANANA COCONUT HAUPIA TARTLETS

Sweet banana coconut custard, whipped cream, toasted coconut



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# BBQ BLOCK PARTY | \$29 per person



CLASSIC COLESLAW and GERMAN POTATO SALAD



SLICED WATERMELON



HOUSE BBQ KETTLE CHIPS



BAKED BEANS

with pork belly and kielbasa

**FROM THE GRILL** - select two -

Flame Broiled Burgers, Beer Brats, or Nathan's Famous Beef Franks

**UPGRADE PACKAGE | \$6**



Charbroiled Sirloin Balltip Steaks, Chili Lime Rubbed Salmon, or Rosemary Lemon Chicken Halves

**FRESH BAKED BUNS, TOPPINGS & CONDIMENTS**

Lettuce, tomatoes, shaved red onion, assorted sliced cheese, mayonnaise, mustard, ketchup



**TRIPLE CHOCOLATE BROWNIES & FRESH BAKED COOKIES**



 LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# PLATED LUNCH OPTIONS

**30 GUESTS MINIMUM** PER SELECTION | AVAILABLE **11AM-4PM**  
INCLUDES ARTISAN ROLLS, BUTTER, WATER AND LEMONADE

**SELECT ONE OPTION FROM EACH COURSE**

## SALAD



### BABY ICEBERG WEDGE SALAD

Everything bagel seasoning, bacon, tomato, blue cheese, lemon zest, steak house blue cheese dressing

### EAST COAST CAESAR SALAD

Baby romaine, focaccia crouton, shaved pecorino, semi-dry tomato, fresh cracked black peppercorn, roman Caesar dressing



### SUPER GREENS SALAD

Farm greens, matchstick carrots, English cucumber, shaved sweet onion, toasted sunflower seeds, herbs, cherry tomatoes, green goddess dressing

## ENTREE



### HERB ROASTED CHICKEN BREAST | \$24 per person

Sweet potato puree, charred corn and chili succotash, chicken jus



### GRILLED PORK CHOP | \$25 per person

Roasted brussels sprouts and fingerlings, apple bacon gastrique, crispy sage



### PAN SEARED SALMON | \$28 per person

Lemon jasmine rice, charred baby bok choy, sesame wasabi soy, pickled fennel and ginger slaw



### PAN SEARED FLAT IRON STEAK | \$32 per person

Broccolini, mashed Yukon gold potatoes, Italian chimichurri



### PESTO GRILLED TOFU BOWL | \$22 per person

Ancient grain blend, garlicky kale, roasted brussels sprouts, tahini dressing, toasted pepitas

## DESSERT

### CINNAMON BUN BREAD PUDDING

Salted caramel

### CHOCOLATE CHIP COOKIE TARTLET

Stracciatella Chantilly cream

### BLACKBERRY LIEGE WAFFLE

Blackberry marmalade, Brandy Chantilly cream, toasted macron almonds



### FLOURLESS CHOCOLATE TRUFFLE CAKE

Stewed black cherries, kirshwasser whipped cream



### VEGAN CHOCOLATE BELGIAN MOUSSECAKE

Forest berry compote





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# DINNER OFFERINGS





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# DINNER BUFFETS

30 GUESTS MINIMUM PER SELECTION | AVAILABLE 5PM-8PM

INCLUDES ARTISAN ROLLS, BUTTER, SELF SERVE WATER AND LEMONADE



## LOGGIA | \$65 per person



### ARUGULA PEACH AND CHEVRE SALAD

Whipped herbed chevre, peaches, and peppery arugula with fresh cracked pepper and sherry vinaigrette

### ANTIPASTA TORTELLINI SALAD

Salami, imported olives, artichoke hearts, fresh mozzarella, sweet pickled peppers, semi-dry tomatoes, balsamic honey dressing



### GLAZED AND HERBED CARROTS

Caramelized brown sugar and butter



### FINGERLING POTATO HASH

Bacon and onions

- select two -



### LEMON ROSEMARY CHICKEN

Crispy leeks



### MUSHROOM STUFFED RAVIOLI

Butternut squash and sage cream



### BALSAMIC GLAZED SALMON

Mediterranean pico de gallo



### NEW YORK STRIP

Maître d' butter



### SEASONAL FRUIT CRUMBLE

Chantilly creme



# FORUM | \$65 per person

INCLUDES ARTISAN ROLLS, BUTTER, SELF SERVE WATER AND LEMONADE

## ROMAN CAESAR SALAD

Romaine, pepperoncini, olive, heirloom tomato, pecorino romano, focaccia bianca, anchovies, roman Caesar dressing



## TOMATO AND FRESH BURRATA ARUGULA SALAD

Olive oil, aged balsamic, fresh cracked black pepper, basil, smoked sea salt



## BLISTERED SUMMER SQUASHES

Olive oil and Semi-Dried Roasted Tomatoes



## OVEN ROASTED FINGERLING POTATOES

## TIRAMISU



## ENTREE SELECTIONS

- select two -

### GEMELLI PASTA CARBONARA

Peppered pancetta, pecorino romano, creamy egg



### CHICKEN FLORENTINE

Cremini mushrooms, white wine, sauteed spinach, capers, cream, butter



### BRAISED ATLANTIC COD

Classic puttanesca sauce with anchovy, capers, olive, garlic



### ROASTED SIRLOIN NY STRIP

Tuscan chimichurri



## ESCALANTE | \$70 per person

INCLUDES SELF SERVE WATER AND LEMONADE



### CORNBREAD

Chili-lime honey butter



### MEXICAN HAT SALAD

Romaine, crumbled cotija, hatch green chiles, charred corn, tortilla crisps, and ancho lime Caesar dressing



### BUTTERNUT SWEET POTATO HASH

Toasted pepitas, smoked paprika



### HATCH CHILI CILANTRO LIME RICE

- select two -



### FIRE ROASTED FLANK STEAK

Jalapeno citrus jam



### ANCHO LIME GLAZED SALMON

Jicama pico de gallo



### SPICE CRUSTED PORKLOIN

Prickly pear and cantaloupe compote



### BLACKENED CHICKEN with pineapple salsa

HORCHATA RICE PUDDING

## HEBER VALLEY | \$75 per person

INCLUDES DINNER ROLLS, BUTTER, SELF SERVE WATER AND LEMONADE



### FARM GREENS SALAD

Arugula, frisée, heirloom tomatoes, shaved fennel, feta, and champagne vinaigrette



### CHICKPEA SALAD

Cucumbers, heirloom tomatoes, creamy avocado, feta cheese, fresh herbs, cider vinaigrette



### ROASTED BRUSSELS SPROUTS



### MASHED YUKONS

Cream and butter

- select two -



### BRAISED SHORT RIB

Natural jus, shallots, cabernet



### ROASTED CHICKEN BREAST

Sage, butter, chardonnay



### ORANGE PORK POT ROAST

Sweet onion and orange marmalade



PEACHES AND CREAM TARTLETS



# GRAND GALA | \$90 per person



## HOT HOUSE SALAD

Red and green petite oak, tango, and gem lettuce, beets, crumbled chevre, shaved radish, heirloom tomato, sunflower seed, with a champagne vinaigrette



## MARINATED MUSHROOM SALAD

Shallots, tomatoes, garlic and herbs



## BURRATA AND FIGS

baby kale, balsamic glaze, cracked pepper and strawberries



## CHARRED BRUSSEL SPROUTS

Lemon and garlic, balsamic glaze



## MARSCARPONE WHIPPED YUKON GOLDS

## LEMON DROP CHEESECAKE

## CHOCOLATE TOFFEE MOUSSE CAKE

Kahlua

## ENTREE SELECTIONS

- select two -



## TENDERLOIN FILET MEDALLIONS

Sauce au poivre and garlic shrimp



## BUTTER BRAISED RED SNAPPER

Lemon caper chimichurri



## ROASTED CHICKEN BREAST

with espagnole sauce



## LOBSTER AMERICAINE

Pernod, tarragon, tomato concasse and cream

(+\$10)





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# PLATED DINNER OPTIONS

30 GUESTS MINIMUM PER SELECTION | AVAILABLE 5PM-8PM

INCLUDES DINNER ROLLS, BUTTER, WATER AND LEMONADE

SELECT ONE OPTION FROM EACH COURSE

## SALAD



### BABY ICEBERG WEDGE SALAD

Everything bagel seasoning, bacon, tomato, blue cheese, steak house blue cheese dressing

### EAST COAST CAESAR SALAD

Baby romaine, focaccia crouton, shaved pecorino, semi-dry tomato, fresh cracked black peppercorn, roman Caesar dressing



### SUPER GREENS SALAD

Farm greens, matchstick carrots, English cucumber, shaved sweet onion, toasted sunflower seeds, cherry tomatoes, green goddess ranch dressing

## ENTREE



### SEARED SALMON | \$56 per person

Creamy green chile rice, heirloom tomato-roasted corn chow chow, lime achiote vinaigrette



### ROASTED CHICKEN BREAST | \$52 per person

Roasted sweet potato puree, crispy brussel sprouts, balsamic glaze

### PAN-SEARED ATLANTIC COD | \$56 per person

Warm couscous and kale salad, lemon-basil butter sauce



### ACHIOTE PORK TENDERLOIN | \$54 per person

Sweet potato-apple hash, pumpkin seed pesto, roasted vegetables



### NEW YORK STRIPLONIN | \$59 per person

Garlic potato purée, bacon jam, bone broth and cabernet reduction, roasted asparagus



### PEPPERCORN CRUSTED FILET | \$72 per person

Creamy Yukon golds, roasted baby vegetables, spiced mango compote



### ROASTED ROOT VEGETABLE RATATIOULLE | \$50 per person

Red pepper hummus, kale, crispy brussels sprouts, semi-dried tomato



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# PLATED DINNER OPTIONS

SELECT ONE OPTION FROM EACH COURSE

## DESSERT



### CINNAMON BUN BREAD PUDDING

Creme anglaise and salted caramel



### CHOCOLATE CHIP COOKIE TARTLET

'Stracciatella' whipped cream



### BLACKBERRY LIEGE WAFFLE

Blackberry marmalade, chantilly cream, toasted macron almonds



### FLOURLESS CHOCOLATE TRUFFLE CAKE

Stewed black cherries, kirschwasser whipped cream



### CARROT CAKE

Cream cheese icing, spiced gingersnap crumbs



### VEGAN BELGIAN CHOCOLATE MOUSSECAKE

Forest berry compote





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# RECEPTION OFFERINGS





# HORS D'OEUVRES

24 PIECES MINIMUM PER SELECTION

HAND-PASSED OR DISPLAYED | PRICED PER PIECE



**MISSION FIG-GOAT CHEESE TARTLET**  
Pistachio and red onion marmalade | \$4



**EGGPLANT AND ROASTED RED PEPPER BRUSCHETTA** | \$4  
Micro basil, crisp baguette



**CITRUS HUMMUS** | \$5  
Pita crisp, zaatar, roasted tomato



**BEEF TARTARE** | \$7  
Mustard cream, parmesan crisp



**JUMBO SHRIMP COCKTAIL** | \$7  
Classic cocktail sauce and lemon

**BRAISED SHORT RIB** | \$7  
Mango marmalade, naan



**CRISPY PORK POTSTICKER** | \$6  
Spicy garlic chili and tamari



**TERIYAKI CHICKEN SKEWER** | \$7  
Sweet Chili and Tamari



**SESAME SEARED AHI TUNA** | \$8  
Wasabi, wonton crisp

**CRAB CAKE** | \$7  
Red pepper remoulade

**CRISPY COCONUT-BREADED SHRIMP**  
| \$7  
Orange horseradish marmalade



**DUCK CONFIT BLUE CORN CRISP** | \$8  
Duck confit, jalapeno cherry jam



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# RECEPTION DISPLAYS

30 GUESTS MINIMUM PER SELECTION

ELEVATED FOOD DISPLAYS



## CHIPS & DIPS | \$20 per person

Spinach dip with pita bread, smoked onion dip with house chips, salsa roja and tortilla chips



## MEDITERRANEAN DISPLAY | \$24 per person

Hummus and baba ganoush, marinated olives, feta cheese, dried mission figs and sugar dates, served with mini pita breads



## SMASHED AVOCADO STATION | \$20 per person

Tomato, jalapeño, cilantro, fresh lime, pomegranate seeds and chile lime tortilla chips



## ANTIPASTI PLATTER | \$29 per person

Chef's selection of charcuteries, assorted cheeses, grapes, semi-dry tomatoes, marinated olives, roasted peppers & artichoke hearts, baguette crostini and naan crisps



## FRESH FRUITS & BERRIES DISPLAY | \$22 per person

Seasonal cut fruit and berries, strawberry yogurt dipping sauce



## JUMBO COCKTAIL SHRIMP DISPLAY | \$150 per 100 pieces

House cocktail sauce, fresh lemon



## CRUDITE DISPLAY | \$22 per person

Heirloom cherry tomatoes, carrot, cauliflower, broccoli, cherry tomatoes, radish, cucumber, green goddess dressing



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# ACTION STATIONS

PRICED PER PERSON FOR EACH STATION SELECTION | CHOICE OF **TWO** SELECTIONS PER STATION  
INCLUDES ONE CHEF ATTENDANT PER STATION | 2 PORTIONS PER GUEST | 2 HOUR MAXIMUM SERVICE TIME

## SLIDERS \$29

### SEARED BEEF SLIDERS

Vermont cheddar, bacon jam,  
garlic aioli

### CRISPY CHICKEN

Pickles, buttermilk aioli

### ADOBO GLAZED SALMON

Chili garlic slaw, spiced aioli

### SMOKED BRISKET SLIDER

House BBQ sauce, crispy onions,  
pickle chips

## STREET TACOS \$25

### NAAN TACOS

Mini naan, shredded beef, cilantro  
lime and onions



### CHICKEN AL PASTOR

Pineapple and cilantro relish,  
cabbage



### TEQUILA-LIME MAHI MAHI

Cilantro chipotle slaw, mango salsa

### BRAISED PORK CARNITAS

Ancho chile jam, cabbage, queso  
fresco, pickled red onion

## PASTA \$21



### PENNE POMODORO

extra virgin olive oil, parmesan, basil,  
crushed tomatoes



### CAVATAPPI CON FUNGHI

Cremini mushroom, broccolini,  
truffle-parmesan cream

### GEMELLI PASTA CARBONARA

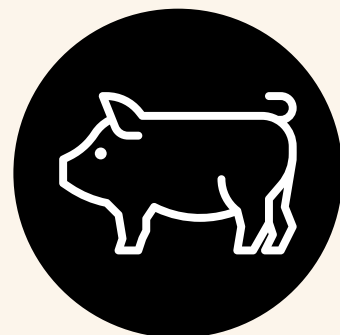
Peppered pancetta, pecorino  
romano, creamy egg



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# CHEF CARVING STATIONS

INCLUDES DINNER ROLLS  
INTENDED AS AN ENHANCEMENT TO BUFFETS OR RECEPTIONS  
CHEF ATTENDANT REQUIRED @ \$150 PER STATION



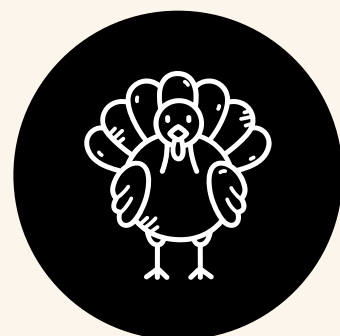
**ROSEMARY ROASTED PORK LOIN - \$14 per person**

Spiced apple chutney



**HERB-CRUSTED PRIME RIB - \$20 per person**

Au jus and creamy horseradish sauce



**BRINED AND ROASTED TURKEY BREAST - \$15 per person**

Rosemary sage gravy





LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# DESSERT STATIONS

\$15 PER PERSON | INTENDED AS AN ENHANCEMENT TO BUFFETS AND RECEPTIONS | MINIMUM 30 GUESTS

## HOT CHOCOLATE BAR \$15 per person

House hot chocolate with whipped cream, peppermint syrup, and marshmallows



## BAKE SALE TABLE

Cupcakes, cookies and whoopie pies

## PARISEAN TABLE

Pastry Chef selection of one-bite petit fours and macarons (2 pieces per guest)

## DONUTS AND MILK TABLE

Assorted cake donuts  
Flavored milk: strawberry, chocolate, plain

## MINI VERRINES CUPS

Lemon graham, tiramisu, triple chocolate mousse cake, raspberry cheesecake (2 per guest)

## MEET AND MINGLE (+\$5)

Frosted sugar cookies, mini jello cups, cake pops and dirty sodas (canned soda, coconut and raspberry syrups, half and half)

# BEVERAGE SERVICE

CHARGES BASED ON  
CONSUMPTION

HOT COFFEE, ICE COLD SODAS, JUICE, BOTTLED WATER, COCKTAILS & MOCKTAILS

## BEVERAGE REFRESHMENTS

**BOTTLED STILL WATER - \$4.00 each**

**BOTTLED SPARKLING WATER - \$5.00 each**

**COCA-COLA SOFT DRINKS - \$3.00 each**

**FRESH ORANGE JUICE - \$3.00 per person**

**CARIBOU COFFEE - \$3.50 per person**

**HOT TEA - \$3.50 per person**

**LEMONADE/ ICED TEA - \$3.50 per person**

**INFUSED WATER - \$2.00 per person**



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# BAR SERVICE

FULL BAR SERVICE, TABLESIDE WINE SERVICE, AND MORE!  
PLEASE NOTE ARAMARK IS A CASHLESS FACILITY

## BAR SERVICE

\$250 bar setup fee which includes one bartender

ANY alcohol services require bartenders

One bartender required per 100 guests.

Each additional bartender: \$200 - 4 hours

## BEER

COORS LIGHT

MODELO ESPECIAL

BLUE MOON

MICHELOB ULTRA

SQUATTERS HAZY IPA

UPSLOPE SNOW MELT

WHITE CLAW  
BLACK CHERRY

## HOUSE WINE BY THE GLASS

SONOMA CUTRER  
RUSSIAN RIVER VALLEY  
CHARDONAY

KIM CRAWFORD  
SAUVIGNON BLANC

MEOMI  
PINOT NOIR

WENTE VINEYARDS  
CABERNET SAUVIGNON

## SPIRITS

TITOS VODKA

EL JIMADOR TEQUILA

TANQUERAY GIN

BACARDI RUM

JACK DANIELS WHISKEY

MAKERS MARK BOURBON

COCKTAILS AND MOCKTAILS  
MENU AVAILABLE UPON  
REQUEST



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# CATERING POLICIES AND INFORMATION

## SERVICE CHARGE & SALES TAX

22% SERVICE CHARGE AND CURRENT STATE SALES TAX ADDED TO ALL ITEMS

## F&B MINIMUMS

WE MAY REQUIRE A MINIMUM CATERING PURCHASE FOR FOOD AND BEVERAGE ON BOOKINGS (DOES NOT INCLUDE SERVICE CHARGE OR TAXES)

## GUEST GUARANTEE

WE REQUIRE FINAL GUARANTEE OF GUEST COUNT AT LEAST **10 DAYS** PRIOR TO EVENT DATE. WE ALLOW UP TO 5 UNCONFIRMED GUESTS. ANY GUESTS ABOVE THAT WILL BE CHARGED AT A RATE EQUAL TO 150% OF THE FOOD & BEVERAGE PER PERSON AVERAGE.

## SERVICE TIMES

OUR PRICING IS BASED ON 2 HOURS OF SERVICE UNLESS OTHERWISE NOTED.

## REMOVAL OF FOOD & BEVERAGE

TO ENSURE THE FULL SAFETY OF OUR GUESTS WE DO NOT PERMIT THE REMOVAL OF ANY REMAINING/LEFTOVER FOOD AND/OR BEVERAGE ITEMS AFTER YOUR EVENT.

## ALCOHOL SERVICE

WE SUPPORT AND COMPLY WITH THE RESPONSIBLE SERVICE OF ALCOHOLIC BEVERAGES. IN COMPLIANCE WITH STATE AND LOCAL LAWS WE PROHIBIT THE SERVICE, POSSESSION AND/OR CONSUMPTION OF ALCOHOLIC BEVERAGES BY MINORS, AS WELL AS INDIVIDUALS WE DEEM AS INTOXICATED. WE RESERVE THE RIGHT TO DISCONTINUE ALCOHOL SERVICE AT OUR DISCRETION AT ANYTIME.

## OUTSIDE FOOD & BEVERAGE

WE DO NOT PERMIT ANY OUTSIDE FOOD OR BEVERAGE (INCLUDING ALCOHOL) TO BE BROUGHT ON TO PREMISES FOR YOUR EVENT, OTHER THAN WEDDING CAKE.

## CAKE CUTTING

THERE IS A \$125 CAKE CUTTING FEE. WE DO NOT PROVIDE CAKE BOXES

## CEREMONY FEE

\$1000 UP TO 200 GUESTS

## FORMS OF PAYMENT ACCEPTED

CREDIT CARD, CHECK AND ACH.

## DEPOSIT

A DEPOSIT OF 50% OF ESTIMATED FOOD, BEVERAGE AND SERVICE CHARGES IS DUE UPON BOOKING.

## FINAL PAYMENT

FINAL PAYMENT IS DUE BY NO LATER THAN **7 DAYS** PRIOR TO EVENT DATE. FINAL PAYMENT WILL BE BASED ON GUARANTEED GUEST COUNT. WE REQUIRE A CREDIT CARD ON FILE AND AUTHORIZATION FOR ADDITIONAL CHARGES INCURRED ON THE ACTUAL EVENT DATE.

## MENUS

ALL MENU SELECTIONS AND PRICING ARE SUBJECT TO CHANGE.

**FULL TERMS & CONDITIONS WILL BE LISTED ON CONTRACT.**



**SUMMIT+SHORE**  
HOSPITALITY



LIVING PLANET AQUARIUM & SCIENCE CENTER | MOUNTAIN AMERICA EVENTS CENTER

# THANK YOU FOR YOUR INTEREST

CONTACT US FOR YOUR CATERING NEEDS

Phone:  
**(801) - 355 -3474 | Ext: 449**

Website:  
**<https://livingplanetaquarium.org/>**

Address:  
**12033 Lone Peak Pkwy | Draper UT 84020**

Email:  
**winkel-sheri@aramark.com**

