



THE ULTIMATE WEDDING DESTINATION



GET MARRIED AT 8,000 FEET



Few settings can compare to the natural beauty that encompasses the Red Pine Lodge, high above The Canyons Grand Summit Hotel at The Canyons Resort in beautiful Park City, Utah.

Just imagine the excitement of your guests as they are whisked away aboard the Flight of The Canyons gondola to your high alpine celebration! Aspen trees, lush foliage and a mountain stream are all part of the beautiful natural surroundings at Red Pine Lodge.



An intimate outdoor ceremony followed by a reception in a lodge of rustic elegance will help your wedding dreams come true – and when the lights go down and the party starts, have fun dancing the night away under the stars! We will even give you a ride home . . . the gondola stops just steps away from The Canyons Grand Summit Hotel where your honeymoon suite awaits.

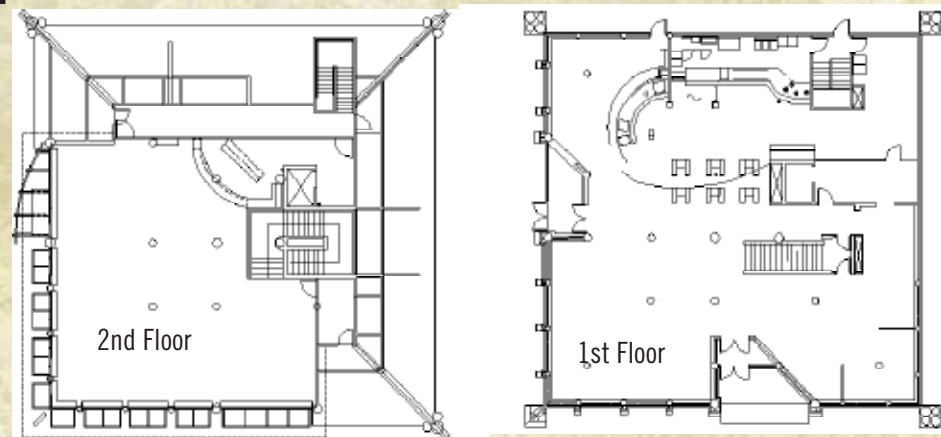




Red Pine Lodge Capacities and Packages

Capacities

Seated Indoor Reception – 360 ppl
 (Lower floor seats 180, Upper floor seats 180)
 Seated Outdoor Reception – 100 ppl



Red Pine Lodge Ceremony and Reception Package

5 HOURS EVENT TIME (6:00 PM - 11:00 PM)
 Private use of the Flight of The Canyons gondola and Red Pine Lodge.
 Ceremony setup, including up to 150 white ceremony chairs, audio package for ceremony officiate (microphone and speakers), reception setup and teardown, Linens, flatware, etc.
 The Canyons Resort will also offer you:
 • Complimentary one-bedroom suite in The Canyons Grand Summit Hotel for the night of your wedding
 • Complimentary facial, manicure and pedicure for the bride in The Canyons Grand Summit Hotel Health Club and Spa
 • Complimentary gift transportation service from the base of the gondola to your honeymoon suite

Red Pine Lodge Events

- Due to concern for public safety, Red Pine Lodge alcoholic beverage services are limited to 4 hours.
- Birdseed, glitter and other favors are not allowed at the Red Pine Lodge. Please inquire with your Wedding Coordinator if you are unsure about the use of any favors.
- Fire danger is a primary concern at the Red Pine Lodge during the summer months due to the amount of foliage around the lodge, the wood construction of the lodge and the inaccessibility of the area. Smoking is limited to designated outside areas and any burning of other flammable materials, such as sparklers or open flamed candles, are not allowed.
- The wedding party and family needed for pictures may ride up the gondola (if open to public) prior to the 4:00 pm private use start time. However, all other guests may not ride the gondola until the private use time has started.

Ceremony

- Ceremonies are held on the Red Pine Bridge or Patio in good weather.

Reception

- The Canyons provides all standard table linens, flatware, glassware and service personnel.
- Bartender service is \$20 per hour, per bartender, with a \$250 minimum per bar.
- Wedding parties booking bands with extensive power requirements may be subject to a \$250.00 *power upgrade fee*.
- All decorating is the responsibility of the wedding party unless purchased through The Canyons.
- The Canyons Resort will not be responsible for items left at Red Pine Lodge.

Hotel

- The Canyons Grand Summit Hotel recommends reserving a hotel room for the evening prior to the wedding for staging and changing, as we cannot guarantee check-in until 5:00 pm on day of arrival. Please ask your Wedding Coordinator about early check-in to your suite. We may honor requests based on availability.
- The Canyons Resort will offer a discounted group rate for guest rooms.

Fees

The following is the list of the minimum food and beverage spending requirement. Once you meet the minimum, The Canyons waives all function room rental charges. The fee includes private use of the gondola for your party up to 5 hours.

- Friday - \$10,000
- Saturday - \$12,000
- Sunday - Thursday \$8,000

*If group does not meet minimum, the remaining balance will be charged as room rental. Labor fees may apply for the use of outside vendors not recommended by The Canyons if vendor is in need of our assistance on the day of the wedding. Fees will depend on services rendered.



SILVER RECEPTION

GOLD RECEPTION



THE CANYONS SILVER RECEPTION

Choice of Three Items Total from Platters and Hors d'oeuvres Menu (on page 11)

Choice of One Salad

Mixed Field Greens with pear, candied walnuts and Balsamic Vinaigrette
Classic Caesar Salad with garlic croutons and freshly grated parmesan cheese

Carvery Station: Choice of One Carvery

Oven Roasted Turkey Breast with Orange Cranberry Chutney and Pan Gravy
Honey Glazed Baked Ham with Mango and Pineapple Chutney
Porcini Crusted Pork Loin with Honey Port Reduction

Herb Crusted Slow Roast Prime Rib with Creamed Horseradish and Natural Jus
Seared Beef Tenderloin with Roasted Shallots and Garlic Demi Glace (add \$5.00++ per person)

Assorted Rolls

Carvery station includes Uniformed Chef

Choice of One Station

Stir-Fry Station

Beef Sirloin, Chicken Breast Stir Fried with Vegetables, Steamed Rice

Pasta Station

Tortellini, Penne & Farfalle Pasta with Fresh Vegetables
Three Cheese Alfredo Sauce, Herb Marinara Sauce

Mashed Potato Bar Station

Bacon, sour cream, scallions, cheddar cheese, steamed broccoli, sweet cream butter
*Add Tobiko Cavier to the Potato Bar for additional \$3.00++ per person

Custom Designed Wedding Cake (Carrie's Cakes or Ambrosia)

Sparkling Fruit Punch
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Linen, Flatware and Glassware

\$49.00 ++ per person (1.5 hour food service time)

(Add Uniformed Chef to Stir-Fry or Pasta Station to make a Live Action Station for \$75 per chef per hour)

THE WASATCH GOLD RECEPTION

Choice of Three Items Total from Platters and Hors d'oeuvres Menu (on page 11)

Choice of Two Salads

Mixed Field Greens with Pear, Candied Walnuts and Balsamic Vinaigrette
Orzo Pasta with Pesto Shrimp

Classic Caesar Salad with Garlic Croutons and freshly grated Parmesan
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Grilled Asparagus and Couscous Salad

Baby spinach salad with strawberries, hearts of palm and sweet onion poppy seed vinaigrette

Choice of Two Entrees

Grilled Chicken Breast Piccata

Pistachio Crusted Utah Trout with Fennel Emulsion

Grilled Rib Eye with Caramelized Onion Demi Glace

Pancetta Chicken with pine nut and chevre stuffing and smoked tomato puree

Roasted Pork Loin with Lentils and wild mushroom ragout

Grilled Salmon with Spinach and Artichoke Veloute

Ricotta Cheese Ravioli, Marinated Tomatoes and Fennel, Citrus Pesto Cream

Eggplant Parmesan Lasagna with Crispy Eggplant, Tomato, Mozzarella, Marinara and Fresh Basil

Chef's Selection of Starch

Fresh Seasonal Vegetables

Rolls and Butter

Custom Designed Wedding Cake (Carrie's Cakes or Ambrosia)

Sparkling Fruit Punch
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Linen, Flatware and Glassware
Hot Chocolate and Coffee Service for return Gondola Ride

\$55.00 ++ per person (1.5 hour food service time)



PLATINUM RECEPTION

RED PINE PLATINUM RECEPTION

Choice of Three Platters and Three Hors d'oeuvres (on page 11)

Choice of Two Salads

Mixed Field Greens with Pear, Candied Walnuts and Balsamic Vinaigrette

Orzo Pasta with Pesto Shrimp

Classic Caesar Salad with Garlic Croutons and freshly grated Parmesan

Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Grilled Asparagus and Couscous Salad

Baby spinach salad with strawberries, hearts of palm and sweet onion poppy seed vinaigrette

Carvery Station - Choice of One Carvery

Oven Roasted Turkey Breast with Orange Cranberry Chutney and Natural Jus

Honey Glazed Baked Ham with Mango and Pineapple Chutney

Sugar and Spice Rubbed Roasted Pork Loin with Shallot Marmalade and Root Beer Barbecue Sauce

Herb Crusted Slow Roast Prime Rib with Creamed Horseradish and Natural Jus

Seared Beef Tenderloin with Cracked Grain Mustard, Roasted Shallots & Garlic Jus

Assorted Rolls

Carvery station includes Uniformed Chef

Choice of Two Entrees

Grilled Chicken Breast Piccata

Pistachio Crusted Utah Trout with Fennel Emulsion

Grilled Rib Eye with Caramelized Onion Demi Glace

Pancetta Chicken with pine nut and chevre stuffing and smoked tomato puree

Eggplant Parmesan Lasagna with Crispy Eggplant, Tomato, Mozzarella, Marinara and Fresh Basil

Chef's Selection of Starch

Fresh Seasonal Vegetables OR Rolls and Butter

Custom Designed Wedding Cake (Carrie's Cakes or Ambrosia)

Assorted Petit Fours, Éclairs, & Chocolate Covered Strawberries

Sparkling Fruit Punch

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Linen, Flatware and Glassware

Hot Chocolate and Coffee Service for return Gondola Ride

\$66.00 ++ per person (1.5 hour food service time)



\$250.00 Minimum for Bar
Bartender Fees \$20.00 per hour, Per Bartender, with a 3-Hour Minimum

Type of Drink	Hosted (Plus Tax & Gratuity)	Cash Basis (Includes Tax & Gratuity)
Cordials	\$7.00 per drink	\$8.00 per drink
Premium Cocktail	\$6.00 per drink	\$7.00 per drink
Call Cocktail	\$5.00 per drink	\$6.00 per drink
House Wine: Chardonnay, Cabernet Sauvignon	\$30.00 per bottle	\$6.00 per glass
House Champagne	\$33.00 per bottle	\$6.00 per glass
Imported Beer	\$5.00 per glass	\$6.00 per glass
Domestic Beer	\$4.00 per glass	\$5.00 per glass
Assorted Juices	\$2.50 per drink	\$3.00 per drink
Spring Water	\$3.00 per drink	\$3.50 per drink
Assorted Soft Drinks	\$3.00 per drink	\$3.50 per drink

Premium Brands

Stolichnaya Vodka, Tanqueray Gin, J. Cuervo 1800 Tequila, Jack Daniel's Bourbon, Dewar's White Label Scotch & Canadian Club Whiskey

Call Brands

Smirnoff Vodka, Beefeater Gin, J. Cuervo Especial Tequila, Bacardi Silver Rum, Jim Beam Whiskey, J&B Rare Scotch, Seagrams 7 Whiskey & Christian Brothers Brandy

Cordials

Courvoisier VS Cognac, Graham's Six Grapes Port, Kahlua, Bailey's Irish Cream, Romana Sambuca, Drambuie, Grand Marnier, Amaretto & B&B

Imported & Microbrewery Beers

Heineken, Corona Light, Amstel Light, and Cutthroat Pale Ale

Domestic Beers

Budweiser & Bud Light

Please inquire about special liquor service at Red Pine Lodge or The Forum.



PLATTERS & STATIONARY HORS D'OEUVRES

- Domestic and Imported Cheese Platter with Seasonal Fruit
- Antipasto Platter with Grilled Seasonal Vegetables, Peppers and Parmesan
- Fresh Vegetable Crudités with Dip, choice of garlic cilantro, Asian Ranch or Bleu Cheese
- Heirloom Tomato Platter with Basil, Buffalo Mozzarella, Virgin Olive Oil & Cracked Pepper
- Mediterranean Platter with pita wedges, roasted peppers, olives, hummus & eggplant dip
- Baked Brie En Croute stuffed with Fruit

Freshly Rolled Sushi, pickled ginger, soy sauce & wasabi (add \$3.00++ per person)

Cold Hors d'oeuvres

- Goat Cheese in a Mini Tart Shell with Sun Dried Tomatoes
- Cambozola Cream Cheese on Endive with Candied Pecan
- Cucumber Rounds with Smoked Salmon Mousse and Tobiko Caviar
- Tomato Bruschetta with Olive Oil and Roasted Garlic
- Avocado and Crabmeat Barquette
- Brie with sweet pears and almonds in phyllo purse
- Mozzarella, tomato and basil skewers

Hot Hors d'oeuvres

- Scallops wrapped in Bacon with Maple Glaze
- Italian Sausage Stuffed Mushrooms
- Steamed Pot Stickers with Soy-Ginger Sauce
- Vegetable Spring Rolls with Sweet & Sour Dipping Sauce
- Green Chile Quesadillas with Sour Cream and Salsa
- Parmesan Artichoke Hearts
- Petite Beef Wellington
- Spanakopita
- Salmon and Asparagus soufflé in phyllo cups
- Chicken or beef empanaditas
- Crab Rangoon
- Salmon skewers

* Additional menus items are available upon request. Please ask your Wedding Coordinator if you wish to select from our more extensive banquet menu.

Menu items and pricing subject to change



In addition to Red Pine Lodge, there are several other locations where you can celebrate your wedding at The Canyons. Please ask your Wedding Coordinator for more details.

GRAND SUMMIT RESORT HOTEL BALLROOM

(60-400 guests)

Dance the night away in style in the elegant ballroom of The Canyons Grand Summit Hotel. Choose from a delicious variety of plated or buffet dinner selections. The room is fully equipped for all of your audio and visual needs. Your wedding coordinator can assist you with vendor needs, including décor, musicians, a DJ and dancefloor rentals.



PENTHOUSE SUITE

(10-30 guests)

For the utmost in elegance, host your wedding reception in one of The Canyons Grand Summit Hotel's exquisite penthouses. Four bedrooms, stunning vistas and plenty of room all to yourselves, this location is ideally suited to hors d'oeuvres receptions. Our professional serving staff can provide you with canapés, drinks and hors d'oeuvres. Or, for a more formal dinner, let our Executive Chef prepare a seven-course feast in the kitchen of the suite.

WEDDING MARQUEE (summers only)

(100-180 guests)

The Wedding Marquee provides a perfect canvas for your imagination. Located at the base of the Gondola, this space is a Wedding Planner's dream! Spacious enough for a dance floor, band and all of your guests, but still cozy and compact to ensure a memorable and unique celebration.



DOC'S AT THE GONDOLA

(20-45 guests)

For a more casual reception, entertain your guests in Doc's. Self contained, bright western décor and with a large private balcony, this is a great choice for receptions and buffet dinners.



THE CABIN LOUNGE

(25-40 guests)

Enjoy the rustic elegance of The Cabin Restaurant, in the intimate and private Cabin Lounge. Plated dinners can be pre-selected from a delicious four-course menu to provide you with a feast to remember. Ideal for intimate receptions or rehearsal dinners.

All space is based on availability, and subject to The Canyons seasonal booking policies and regulations. Set-up fees may apply. Menus vary depending on location.



Preferred Vendors



DÉCOR PACKAGES

The Canyons offers three levels of décor packages to enhance the ambience of the room. Package items include non-floral centerpieces, buffet enhancements, Chinese lanterns and votives, and much more. Please ask your wedding coordinator for a complete list of décor packages and pricing.



PRIVATE BRIDAL SPA PARTIES

The Grand Summit Health Club and Spa offers customized events to help you and your bridal party both relax and glow on your wedding day. Enjoy an exclusive and customized day to celebrate your special occasion. The spa offers an assortment of luxurious treatments to leave you refreshed. Food and beverage service is available in a private setting at our Spa to make your day even more spectacular. Please contact the Spa directly to discuss your individual needs and design a program perfect for you : 435-615-8038.

The finishing touches will add that special something to your special day. The following vendors have proven themselves time and time again to provide optimum services at The Canyons Resort. Please contact the specialists below to find out how they will work with us to add to your memories of your wedding day.

FLORAL DESIGN
THE SILVER CRICKET
(435) 655-0300

WEDDING CAKES
CARRIE'S CAKES
featured on pages 7,8,9,11
(801) 571-1620
www.carrieweddingcakes.com

AMBROSIA
(801) 546-2959
www.ambrosiaweddingcakes.com

WEDDING PLANNING
SOIREE PRODUCTIONS
(435) 655-2943
www.parkcityweddinglibrary.com

MINISTER
REVEREND ANITA GORDON
(801) 205-6112
www.utahweddingminister.com

ENTERTAINMENT – DJ's and Bands
SPIKE PRODUCTIONS
(801) 524-0878
www.spikemusic.net

TRANSPORTATION
All Resort Express
(800) 457-9457
www.allresortexpress.com

PHOTOGRAPHY
MITCH BURT, ZumaPhoto
featured on cover and throughout brochure
(801) 220-0020
www.zumaphoto.com

PEPPER NIX
featured on pages 10, 11
(801) 661-1106
www.peppernix.com

ENHANCED DÉCOR ITEMS
ICEWORKS ICE SCULPTURES
(801) 261-2280
www.iceworksutah.com

UTAH CHOCOLATE FOUNTAINS
(801) 571-.595
www.utahchocolatefountains.com

PHOTO CREDITS
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