



Grand Canyon Railway Banquet Menu

FOR MORE INFORMATION, CONTACT:
GRAND CANYON RAILWAY
GROUP SALES OFFICE

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GRAND CANYON
Railway & Hotel
EST. 1901



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

AVAILABLE SPACE

Gateway Room

The Gateway Room is a semi-private room located in the Grand Depot Café towards the back of the restaurant where partitions may be drawn to add privacy for the group. A large fireplace adds ambiance during the winter months. This room is accessible to the main buffet, is 1,100 square feet, and holds up to 90 people.

We are unable to guarantee seating together in one area. Space may be shared based on occupancy.

Seating Capacities

U-Shaped	Reception	Sit-Down	Family Style
36	50	90	40

Hollow Square
40

Grand Canyon Meeting Room

The Grand Canyon Room is located at the north end of the hotel lobby adjacent to the parking lot. The room is approximately 990 square feet, and holds up to 70 people. Beer and Wine bar is available until 10:00 PM

Grand Canyon Room may be reserved for meetings and receptions during the following times:

7:00 AM - 10:00 PM

U-Shaped	Classroom	Auditorium	Family Style
36	60	75	60

Hollow Square	Reception	Sit-Down
40	65	60

Santa Fe Meeting Room

The Santa Fe Room is located on the first floor of the Grand Canyon Railway Hotel across from Spenser's Pub. The room is approximately 857 square feet, and holds up to 60 people. Beer and Wine bar is available until 10:00 PM

Santa Fe Room may be reserved for meetings and receptions during the following times:

7:00 AM - 10:00 PM

Available from Jan. 16 - Oct. 31

U-Shaped	Classroom	Auditorium	Family Style
20	45	50	40

Hollow Square	Reception	Sit-Down
25	40	36



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

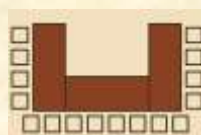
[Beer and Wine Offerings](#)

[Liquor Offerings](#)

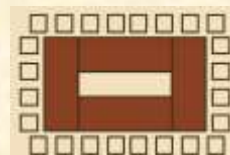
[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

SEATING ARRANGEMENTS



U-Shaped



Hollow Square



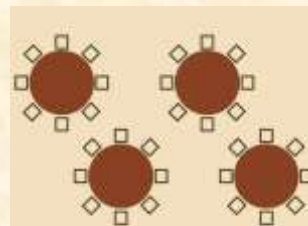
Classroom



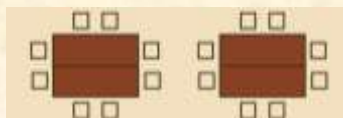
Reception



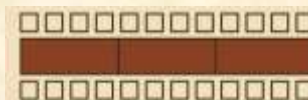
Auditorium



Sit-Down



Santa Fe Room Buffet Style



Family Style



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

ROOM RENTAL & SETUP FEES

Banquet Room Rental

Grand Canyon and Santa Fe Meeting Rooms

\$200 HALF DAY

\$300 FULL DAY

Includes set-up and water service

Banquet Room Set-Up

\$50 PER DAY

Applicable to all events requiring set-up without food purchase (charged in addition to Banquet Room Rental fee)

Bar Set-Up

\$50

Wine and beer only

Bartender fee included

Audio Visual Flat Fee

\$50 PER DAY

Applies to any audio visual equipment requested

Podium, screen, easels, TV/DVD, portable stereo/CD player, extension cords provided

Damaged items subject to minimum 50% replacement fee



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

GRAND DEPOT CAFÉ BUFFETS

Pricing for groups of 20 or more

Grand Depot Cafe Dining Room

Breakfast Buffet

6:30 AM - 10:00 AM

\$12.00 per adult

\$8.75 per child

Lunch Buffet

11:00 AM - 1:30 PM

\$13.50 per adult

\$11.50 per child

Dinner Buffet

4:00 PM - 9:30 PM

\$22.50 per adult

\$14.00 per child



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

RECEPTION APPETIZERS

10 days advance notice is required

All appetizers include approximately 2 items per serving unless otherwise noted

Cold Appetizers

Fresh Chips & Salsa

\$4.50 per six ounce serving

House fried tortilla chips with homemade salsa

Fresh Fruit Display

\$5.50 per five ounce serving

Display may include seasonal fruits such as grapes, strawberries, melon, pineapple and oranges

Shrimp & Crab Toast

\$4.50 per serving

Creamy crab spread on toast topped with seasoned shrimp and fresh herbs

Balsamic Onion and Pepper Bruschetta

\$3.00 per serving

Pepper and balsamic glazed braised onions and colorful bell peppers on fresh grilled rustic peasant bread

Platters

Domestic Cheese Platter

\$6.50 per four ounce serving

Display of soft and hard cheeses accompanied by assorted breads and crackers

Classic Crudite Platter

\$4.00 per five ounce serving

Display of multi-colored bell peppers, celery, carrots, cucumbers, and broccoli florets with our herbed yogurt dip and Southwest cream dip



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

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Hot Appetizers

High Desert Chicken Satay

\$3.50 per serving

*Tender sliced chicken breast marinated and
grilled with regional sweet and spicy seasonings*

Creamy Spinach & Artichoke Dip

\$4.50 per four ounce serving

*Grilled artichokes and baby spinach blended with
cheeses in a Chardonnay cream. Served with
house fried tortilla chips*

Chicken Wings

\$3.50 per serving

*Choice of Chipotle BBQ, Honey Mustard or Hot
Sauce*

Chorizo con Queso Dip

\$4.50 per four ounce serving

*Mexican spicy chorizo blended with cheddar
cheese and pico de gallo. Served with house fried
tortilla chips*

Smoked Beef Empanadas

\$4.00 per serving

*Handmade empanadas served with chili-cilantro
cream*

Grilled Asparagus with lemon-balsamic dressing

\$3.00 per serving

*Grilled asparagus spears with lemon-balsamic
dressing*

Bleu Cheese Chips

\$4.00 per four ounce serving

Sales tax of 11.4% and gratuity of 18% will be added
Pricing, Sales tax, and gratuity are subject to change
All prices are in US Dollars
Menu items may contain nuts and nut by-products – please advise of any allergies or intolerances



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

RECEPTION SWEETS

10 days advance notice is required

All reception sweets include approximately 2 items per serving unless otherwise noted

Reception Sweets

Chocolate Drizzled Strawberries

\$4.00 per serving

*Dark chocolate drizzled over large ripened
strawberries*

Assorted Petit Fours

\$3.50 per serving

Chef's choice of 3 items per serving

House Baked Brownies

\$3.00 per serving



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

BREAK REFRESHMENTS AND BEVERAGES

Break Enhancers

Petite Continental Breakfast

\$9.50 PER PERSON

Fresh breakfast breads, assorted muffins and pastries, hot tea and coffee service

Recess Snack Break

\$9.00 PER PERSON

Assorted cookies, chips, trail mix and whole fresh fruit, assorted sodas (two per person) and water service

Beverages

Includes all appropriate accompaniments

Sixteen 8 ounce servings per gallon

Regular & Decaffeinated Coffee

\$4.00 per person

Hot Tea

\$3.00 per packet

Hot Chocolate

\$4.00 per person

Iced Tea

\$2.50 per person

Soda

Coke, Diet Coke, Sprite

\$2.50 per person

Juice

Orange, Cranberry, Lemonade, Apple

\$33.00 per gallon (16 8 oz. Servings)

Canned Water

\$1.50 per can

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allergies or intolerances



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

AMENITY BASKETS

All amenities are available from Grand Depot Café
Baskets are prepared for 2 guests

Welcome Wagon Basket

\$16.00

Assorted whole fruit

Hammond's hand-made candies

Souvenir reusable water bottle

*Williams-Grand Canyon Newspaper, map, and
other informative literature covering local and
current special events.*

Parlor Fruit & Cheese Tray

\$21.00

*Assortment of soft and hard cheeses, crackers
and fresh berries*

Colossal Cookies

\$16.50

*Four of our extra-extra Grand Chocolate Chip
Cookies*



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

MEALS TO GO

Packed with utensils, napkins, and appropriate condiments
24 hours notice required

Breakfast

\$12.00

*Kashi health bar, trail mix, whole fruit,
muffin, yogurt, juice
Reusable Logo Cooler*

Lunch

\$15.00

*Bag of chips, Oreo cookies, trail mix,
Babybel cheese, canned water
Reusable Logo Cooler*

Choice:

Chicken Caesar Wrap

*Chicken breast and romaine
lettuce with red onion & tomato
Dressing on the side*

Garden Wrap

*Mixed greens and fresh
vegetables with a
parmesan-artichoke spread*

American Deli

Choice:

*Turkey and Swiss on hoagie roll
Roast Beef and Cheddar on hoagie roll
Corned Beef and Swiss on deli rye*



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

BEER AND WINE OFFERINGS

Domestic Bottle Beer
Budweiser or Bud Light
\$5.00

Local Brewerys
\$6.00

Grand Canyon Label Wine
per bottle, bottle serves 5-6 glasses

*Chardonnay,
Cabernet Sauvignon,
Merlot
White Zinfandel*
\$33.00

Champagne
\$27.00

All varietals by the glass
\$7.00



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

LIQUOR OFFERINGS

Drinks

Single shot or with mixer

Well

\$6.50

Premium

\$8.50

Two part drinks

Well

\$7.50

Premium

\$10.00

Premium Tequila

Single shot or with mixer

\$10.50

Two part drinks

\$11.50

Liquor

Bourbon/Whiskey

Tequila

Vodka

Gin

Rum

Scotch

Vermouth

Cognac

Liqueurs

Brandy

Well

Evan Williams

Sauza

Sobieski

Seagram's

Cruzan

Old Smuggler's

Dry/Sweet

N/A

St. Brendan's/Kamora

Christian Brothers

Premium

Maker's Mark/Jim Beam

Patron Silver/Dos Lunas Anejo**

Absolut/Grey Goose

Bombay Sapphire/Tanqueray

Bacardi Gold/Malibu

Dewar's/Glenlivet

Dry/Sweet

Courvoisier

Grand Marnier/Bailey's/Kahlua

B&B



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

FOOD AND BEVERAGE POLICIES AND PROCEDURES

- No personal food or beverages may be brought into any banquet facility at any time.
- A minimum of 20 people or 20 meals/servings is required to book any function space and/or date.
- Finalized menu selections must be received 14 days prior to the event. A minimum of 20 same menu entrees per group required unless it is a buffet service.
- Confirmed attendance must be given at least three business days prior to the event.
- Full payment for services is due no later than 30 days prior to arrival. The only exception is items sold "by consumption." Groups booked less than 30 days prior to arrival must make payment by the date stated on the Group Agreement.
- Full event cancellations must be made in writing at least 14 days prior to the event date to receive a full refund.
- Any and all services may be refused and payment forfeited if the group is 30 minutes or more late.
- Any damage to property or loss of Grand Canyon Railway & Hotel revenue caused by the group will be the responsibility of the group or booking party.
- Applicable fees for room rental and special services will be applied to all functions or events. These charges are listed under Banquet Set-Up Fees. All banquet facilities are non-smoking.
- Quiet hours for Santa Fe Room and Grand Canyon Room begin at 9:30 PM (MST). All parties must vacate the premises by 10:00 PM
- We reserve the right to relocate any group to an alternate location within the property based on group number, menu requirements, and feasibility of event, safety, or weather concerns.
- Any decorations, equipment, packages or materials must be delivered prior to the event and prearranged with the Sales Office. Grand Canyon Railway & Hotel does not assume any liability for such items.
- All displays, exhibits, banners, decorations, signs and other similar items must conform to Fire Ordinances. Placement of such items must be approved in advance by the Banquet staff.
- Grand Canyon Railway & Hotel reserves the right to require security services for some events. Payment for such services will be the responsibility of the group or customer hosting the function.
- Disturbances: Should Security be called to the event, one warning at any time will be excused. If a second warning is required, the premises must be vacated immediately and no refunds will be issued. Should the disturbance cause a room guest to request a refund, the cost of the room will become the responsibility of the group or booking party.



[Available Space](#)

[Seating Arrangements](#)

[Room Rental & Setup Fees](#)

[Grand Depot Café Buffets](#)

[Reception Appetizers](#)

[Reception Sweets](#)

[Break Refreshments
and Beverages](#)

[Amenity Baskets](#)

[Meals To Go](#)

[Beer and Wine Offerings](#)

[Liquor Offerings](#)

[Food and Beverage
Policies and Procedures](#)

[Alcoholic Beverage
Policies and Procedures](#)

ALCOHOLIC BEVERAGE POLICIES AND PROCEDURES

- Only alcohol purchased from Grand Canyon Railway & Hotel may be consumed on the premises during the banquet event. The guest may not bring their own alcohol onto the premises under any circumstances during the banquet event. Alcoholic beverages may not be removed from the premises for events at the Santa Fe Room, the Grand Canyon Room or the main dining room at the Grand Depot Café.
- The Grand Canyon Railway & Hotel will special order items that we do not carry in stock. The special items will be subject to availability and will require a 35 day advance notice. Price will be determined by item. Special orders are non-refundable. Any special order alcohol that is left over is subject to Arizona State laws.
- All guests consuming alcohol on the premises must be 21 years of age, and present proof of age when requested by our staff. The following items are the only accepted forms of legal identification. All forms of identification must include a photo. No exceptions.
 - Any Valid U.S. Driver's License or Canadian Driver's License
 - Any Valid U.S. or Canadian Identification Card
 - Valid Passport
 - Valid US Military ID
 - Valid Mexican Voter ID
- We reserve the right to refuse service to anyone at any time as determined by our staff.
- No open containers may leave the premises.
- No liquor may be served before 6:00 AM Monday through Saturday, and 10:00 AM on Sunday. All liquor sales must be complete by 9:30 PM at the Santa Fe & Grand Canyon Rooms.
- Any violation of the above regulations will result in termination of the banquet event.

These regulations are stated in the State of Arizona Liquor Code and may not be waived for any reason.