



# BANQUET MENU

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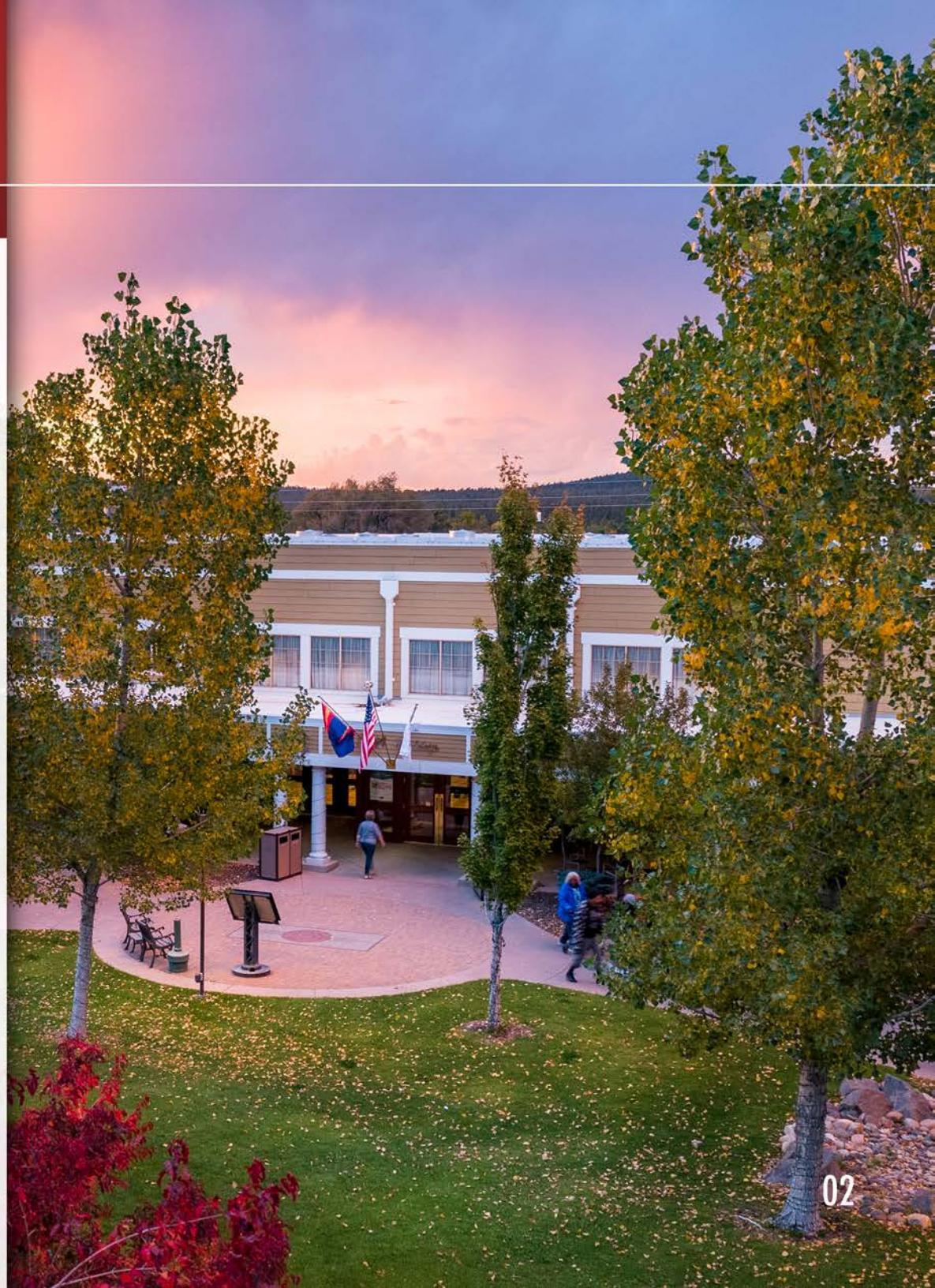
Grand Canyon Railway & Hotel  
235 N Grand Canyon Blvd  
Williams, AZ 86046

GRAND CANYON  
Railway & Hotel  
EST. 1901

# CONTENTS

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- 03 Available Spaces
- 04 Room Rental & Setup Fees
- 05 Fred Harvey Restaurant Buffets
- 06 Cold Reception Appetizers
- 07 Hot Reception Appetizers
- 08 Reception Sweets
- 09 Refreshments & Beverages
- 10 Guest Room Amenities
- 11 Meals to Go
- 12 Beer, Wine, & Liquor Offerings
- 13 Policies & Procedures



# AVAILABLE SPACES



## GATEWAY ROOM

Situated in the Fred Harvey Restaurant, this room has partitions that can add privacy for your group and a large fireplace that adds ambiance during winter months. Space may be shared based on occupancy. This room has direct access to the Fred Harvey Buffet.

Seating Capacity: 90 People (1,100 sq feet)



## GRAND CANYON ROOM

The Grand Canyon Room is conveniently located at the North end of the hotel lobby adjacent to the parking lot. A beer and wine bar is available until 10:00 PM. The room may be reserved for meetings and receptions between 7:00 AM - 10:00 PM.

Seating Capacity: 70 People (990 sq feet)



## SANTA FE ROOM

The Santa Fe Room is located on the first floor of the Grand Canyon Railway Hotel across from Spenser's Pub. A beer and wine bar is available until 10:00 PM. The room may be reserved for meetings and receptions between 7:00 AM - 10:00 PM. Available from Jan. 16 - Oct. 31

Seating Capacity: 60 People (857 sq feet)



## ROOM RENTAL & SETUP FEE

### Banquet Room Rental - \$250 Half Day & \$350 Full Day

Grand Canyon and Santa Fe Meeting Rooms  
Includes water service.

### Banquet Room Set-Up - \$75 Per Day

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

### Bar Set-Up - \$75

Wine and beer only  
Bartender fee included

### Audio/Visual Flat Fee - \$75 Per Day

Applies to any audio/ visual equipment requested.  
Podium, screen, easels, TV/DVD, portable stereo/CD player.  
Damaged items subject to minimum 50% replacement fee.

Sales tax of 11.4% and Room Rental Tax of 3.3% will be added.  
Pricing and sales tax is subject to change. All prices are in US Dollars.



## FRED HARVEY RESTAURANT BUFFETS



### Breakfast Buffet

6:30AM - 10:00 AM  
\$17.95 Per Adult  
\$13.60 Per Child



### Dinner Buffet

4:00PM - 9:00PM (Nov-Dec: 10:00PM)  
\$28.25 Per Adult  
\$18.00 Per Child

Sales tax of 11.4% and gratuity of \$1.00 per person will be added.  
Sales tax is subject to change. All prices are in US Dollars.  
Menu items may contain nuts and nut byproducts.



## COLD RECEPTION APPETIZERS

10 days advance notice is required. All appetizers include approximately 2 items per serving (unless otherwise noted).

### **Fresh Chips & Salsa - \$5.00/serv**

House fried tortilla chips with homemade salsa. (\$2.00 Add Guac)

### **Fresh Fruit Display - \$6.50/serv**

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

### **Artichoke Skewer - \$8.00/serv**

Skewers with dried tomato, Kalamata olive, mozzarella cheese, artichoke hearts, balsamic drizzle.

### **Beef Tenderloin Sliders - \$4.00/ea**

Sliced thin and piled high with horseradish cream on yeast rolls.

### **Cheese Platter - \$7.00/serv**

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

### **Crudite Platter - \$5.00/serv**

Display of multi-colored bell peppers, celery, carrots, cucumbers, and broccoli with herbed yogurt dip.

Sales tax of 11.4% and gratuity of 18% will be added.  
Sales tax is subject to change. All prices are in US Dollars.  
Menu items may contain nuts and nut byproducts.



## HOT RECEPTION APPETIZERS

10 days advance notice is required. All appetizers include approximately 2 items per serving (unless otherwise noted).

### Chicken Satay - \$4.25/serv

Chicken thigh skewers marinated and grilled with peanut and chili sauces.

### Creamy Spinach Dip - \$5.00/serv

Artichokes and baby spinach blended with cheeses in a Chardonnay cream.  
Served with house tortilla chips.

### Chicken Wings - \$4.25/serv

Chipotle BBQ, Honey Mustard, or  
Nathan's Hot Sauce

### Spanakopita - \$6.00/serv

Flaky filo dough filled with creamy cheese, spinach, onion and garlic.

### Grilled Asparagus - \$4.00/serv

Grilled asparagus spears with lemon balsamic dressing.

### Bleu Cheese Chips - \$4.50/serv

House potato chips served with warm bleu cheese dip.

Sales tax of 11.4% and gratuity of 18% will be added.  
Sales tax is subject to change. All prices are in US Dollars.  
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## RECEPTION SWEETS

10 days advance notice is required. All appetizers include approximately 2 items per serving (unless otherwise noted).

**Assorted Petit Fours - \$3.50/serv**  
Chef's choice of 3 items per serving.

**Brownies - \$3.00/serv**  
Freshly baked in-house.

**Mini Cheesecake - \$3.00/serv**

Sales tax of 11.4% and gratuity of 18% will be added.  
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## REFRESHMENTS & BEVERAGES

### BREAK ENHANCERS

**Cont. Breakfast - \$10.75/pp**

Fresh breakfast breads, assorted muffins/pastries, hot tea and coffee.

**Recess Snack Break - \$11.00/pp**

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

### BEVERAGES

(sixteen 8 ounce servings per gallon)

**Reg & Decaf Coffee - \$38.00/gal**

**Hot Tea - \$3.00/pp**

**Hot Chocolate - \$4.00/pp**

**Iced Tea - \$2.50/pp**

**Soda - \$2.50/pp**

Coke, Diet Coke, Sprite

**Juice - \$33.00/gal**

Orange, Cranberry, Lemonade, Apple

**Canned Water - \$2.00/can**

Sales tax of 11.4% and gratuity of 18% will be added.  
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## GUEST ROOM AMENITIES

Please allow 48 hours' notice for guest room amenities.

### TREATS & SNACKS

#### Sweet Tooth

One dozen assorted mini macaroons, cheesecake bites, and petit fours.

#### Cheese Board

Boursin, Camembert, Cheddar, Pepperjack and Colby Jack, Fig Almond Crisp and Sliced Apples.

#### Midnight Snack

Hummus, Naan Bread, Olives, Gherkins, Carrots and Peppers.

### WINE AND BEER

Wines are served by the bottle with an opener and glass. Non-alcoholic cider and 12oz beer available.

#### House Wines

Chardonnay  
Merlot  
Cabernet Sauvignon  
Sparkling Wine

#### Red Wines

Provisioner Red  
Nachise  
Erath Pinot Noir  
"Dala" Cabernet Sauvignon

#### White Wines

Provisioner Red  
Provisioner White  
JAacob's Creek  
Dayden  
Tazi  
Wente  
"Dala" Chardonnay  
Erath  
Chateau Ste. Michelle

#### Domestic Beer Available

Sales tax of 11.4% and gratuity of 18% will be added.  
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## MEALS TO GO

Carefully prepared with your appetite in mind, and packaged in our reusable branded cooler. Inquire for an order form on property.

### Chicken Caesar Wrap - \$18.00

Flour tortilla, grilled chicken breast, roasted tomato & parmesan cheese.

### Roast Beef & Cheddar - \$18.00

Multi-grain bread, roast beef, sliced cheddar, lettuce and tomato.

### Italian Sub - \$18.00

Ciabatta bread, ham, salami and pepperoni, provolone cheese, dressing, lettuce & tomato.

### Turkey & Swiss - \$18.00

Multi-grain bread, turkey breast, sliced swiss, lettuce and tomato.

### Power Wrap - \$18.00

Flour tortilla, mixed greens, chipotle lime red quinoa, and roasted vegetables.

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Each lunch includes water, chips, trail mix, cheese stick, and a brownie.

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All prices are in US Dollars.  
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## BEER, WINE, & LIQUOR OFFERINGS

### Draft & Package Beer

We offer seasonal varieties and constantly changing local beer. Featuring Pilsner, Ale, Light, and IPA, along with Non-Alcoholic Brews. Domestic favorites are available.

### Wine

Chardonay, Sauvignon Blanc, Sparkling, Pinot Noir, Merlot, and Cabernet with premium varieties available by the glass from locals to imported items.

### Liquor

Burbon, Tequila, Vodka, Gin, Rum, Scotch, Cognac, Liqueurs and Brandy. Local spirits are part of the top, middle, and well tiers of offered options.



## POLICIES & 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.

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.



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THANK YOU!