



BANQUET MENU

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



GRAND CANYON

Railway & Hotel

EST. 1901

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AVAILABLE SPACES



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 \$1.95 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

30 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

30 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. Menu items may contain nuts and nut byproducts.



RECEPTION SWEETS

30 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

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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

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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
Jacob's Creek
Dayden
Tazi
Wente
"Dala" Chardonnay
Erath
Chateau Ste. Michelle

Domestic Beer Available

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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.

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

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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.



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THANK YOU!