



2021 GRAND CANYON RAILWAY BANQUET MENU

For more information please contact Group Sales:

Phone: (800) 843-8723

Email: sales-gcr@xanterra.com


GRAND CANYON
Railway & Hotel
EST. 1901



CONTENTS

AVAILABLE SPACES	Page 2
SEATING ARRANGEMENTS	Page 4
ROOM RENTAL & SETUP FEES	Page 6
FRED HARVEY RESTAURANT BUFFETS	Page 8
RECEPTION APPETIZERS	Page 10
RECEPTION SWEETS	Page 14
REFRESHMENTS & BEVERAGES	Page 16
AMENITY BASKETS	Page 18
MEALS TO GO	Page 20
BEER & WINE OFFERINGS	Page 22
LIQUOR OFFERINGS	Page 24
POLICIES & PROCEDURES	Page 26



AVAILABLE SPACE

Gateway Room

The Gateway Room is a semi-private room located in the Fred Harvey Restaurant 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: 36
- Reception: 50
- Sit-Down: 90
- Family Style: 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: 36
- Classroom: 60
- Auditorium: 75
- Family Style: 60
- Hollow Square: 40
- Reception: 65
- Sit-Down: 60

Santa Fe Meeting Room

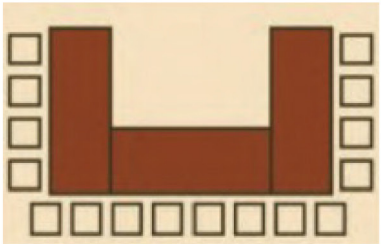
The Santa Fe Room is located on the first floor of the Grand Canyon Railway Hotel across from Spenser's Pub. The room is approximately 857 square feet, and holds up to 60 people. Beer and Wine bar is available until 10:00 PM. Santa Fe Room may be reserved for meetings and receptions during the following times: 7:00 AM - 10:00 PM.

Available from Jan. 16 - Oct. 31

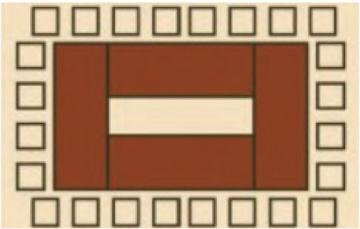
- U-Shaped: 20
- Classroom: 45
- Auditorium: 50
- Family Style: 40
- Hollow Square: 25
- Reception: 40
- Sit-Down: 36



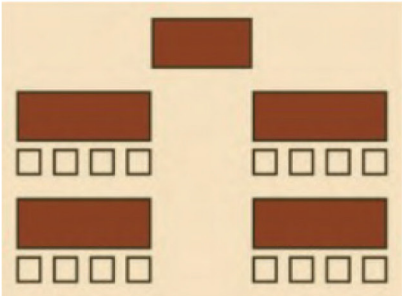
SEATING ARRANGEMENTS



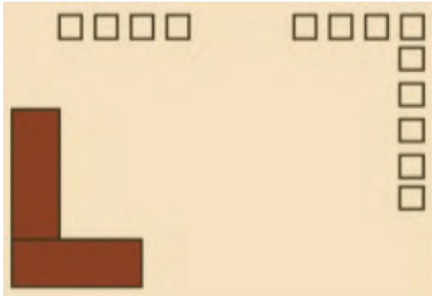
U-Shaped



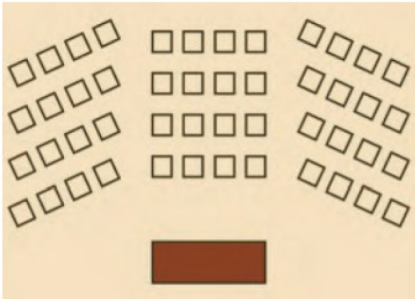
Hollow Square



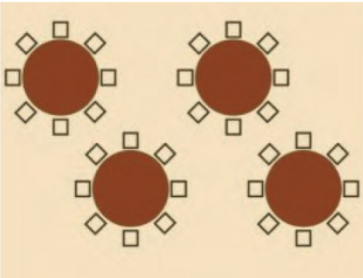
Classroom



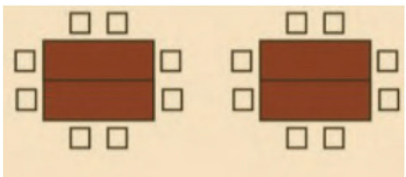
Reception



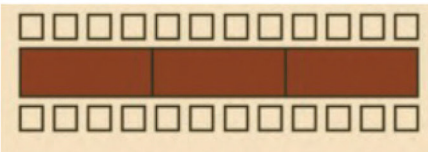
Auditorium



Sit-Down



Buffet Style



Family Style



ROOM RENTAL & SETUP FEE

Banquet Room Rental

Grand Canyon and Santa Fe Meeting Rooms

\$200 HALF DAY

\$300 FULL DAY

Includes 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 equipemnt requested

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

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 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



FRED HARVEY RESTAURANT BUFFETS

Pricing for groups of 20 or more

Breakfast Buffet

6:30 AM - 10:00 AM

\$11.65 per adult

\$8.95 per child

Lunch Buffet

11:00 AM - 1:30 PM

\$12.55 per adult

\$10.50 per child

Dinner Buffet

4:00 PM - 9:30 PM

\$21.25 per adult

\$13.50 per child

Sales tax of 11.4% and gratuity of \$1.00 per person will be added

Sales tax 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



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

Sales tax of 11.4% and gratuity of 18% will be added

Sales tax 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



RECEPTION APPETIZERS

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

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 four ounce 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
Sales tax 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



RECEPTION SWEETS

10 days advance notice is required
All sweets include approximately 2 items per serving unless otherwise noted

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

Sales tax of 11.4% and gratuity of 18% will be added
Sales tax 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



REFRESHMENTS & 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 & Decaf Coffee

\$38.00 per Gallon
16-oz. Servings

Hot Tea

\$3.00 per person

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 (6 8oz. servings)

Canned Water

\$2.00 per can

Sales tax of 11.4% and gratuity of 18% will be added
Sales tax 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



AMENITY BASKETS

All amenities are available from Fred Harvey Restaurant
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.

Colossal Cookies

\$16.50

Four of our extra large Grand Chocolate Chip Cookies

Parlor Fruit & Cheese Tray

\$21.00

Assortment of soft and hard cheeses, crackers and fresh berries

Sales tax of 11.4% and gratuity of 18% will be added

Sales tax 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



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 and tomato
Dressing of the side

Garden Wrap

Mixed greens and fresh vegetables with a parmesan-artichoke spread

American Deli

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

Sales tax of 11.4% will be added

Pricing and Sales tax 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



BEER AND WINE OFFERINGS

Domestic Bottle Beer

Budweiser or Bud Light
\$6.00

Local Breweries
\$7.00

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

Sales tax of 11.4% and gratuity of 18% will be added

Pricing and Sales tax 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



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	Well	Premium
Bourbon/Whiskey	Evan Williams	Maker's Mark/Jim Beam
Tequila	Sauza	Patron Silver/Dos Lunas Anejo
Vodka	Sobieski	Absolut/Grey Goose
Gin	Seagram's	Bombay Sapphire/Tanqueray
Rum	Cruzan	Bacardi Gold/Malibu
Scotch	Old Smuggler's	Dewar's/Glenlivet
Vermouth	Dry/Sweet	Dry/Sweet
Cognac	N/A	Courvoisier
Liqueurs	St. Brendan's/Kamora	Grand Marnier/Bailey's/Kahlua
Brandy	Christian Brothers	B&B

Sales tax of 11.4% and gratuity of 18% will be added
Pricing and Sales tax 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



FOOD & BEVERAGE 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.



ALCOHOLIC BEVERAGE POLICIES & 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.