2022
GRAND CANYON RAILWAY
BANQUET MENU

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Email: sales-gcr@xanterra.com
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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.

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.

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

<table>
<thead>
<tr>
<th>Seating Capacities</th>
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</thead>
<tbody>
<tr>
<td>U-Shaped: 36</td>
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<tr>
<td>Classroom: 60</td>
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<tr>
<td>Auditorium: 75</td>
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<tr>
<td>Family Style: 40</td>
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<td>Hollow Square: 40</td>
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</tr>
<tr>
<td>Family Style: 40</td>
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<tr>
<td>Hollow Square: 25</td>
</tr>
<tr>
<td>Reception: 40</td>
</tr>
<tr>
<td>Sit-Down: 36</td>
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</table>
SEATING ARRANGEMENTS

- U-Shaped
- Hollow Square
- Classroom
- Reception
- Auditorium
- Sit-Down
- Buffet Style
- Family Style
**Banquet Room Rental**

Grand Canyon and Santa Fe Meeting Rooms

$200 HALF DAY

$300 FULL DAY

Includes water service

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**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)

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**Bar Set-Up**

$50

Wine and beer only

Bartender fee included

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**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

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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
Dinner Buffet
6:00 PM - 9:00 PM
$22.00 per adult
$14.00 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
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

RECEPTION APPETIZERS

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

Menu items may contain nuts and nut by-products - please advise of any allergies or intolerances
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

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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

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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

**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

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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

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

Breakfast
$12.50
Kashi health bar, trail mix, whole fruit muffin, yogurt, juice
Reusable Logo Cooler

Lunch
$16.00
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 on 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

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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

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## 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

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<tr>
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### Premium

- **Maker’s Mark/Jim Beam**
- **Patron Silver/Dos Lunas Anejo**
- **Absolut/Grey Goose**
- **Bombay Sapphire/Tanqueray**
- **Bacardi Gold/Malibu**
- **Dewar’s/Glenlivet**
- **Courtvoisier**
- **Grand Marnier/Bailey’s/Kahlua**
- **B&B**

### Well

- **Evan Williams**
- **Sauza**
- **Sobieski**
- **Seagram’s**
- **Cruzan**
- **Old Smuggler’s**
- **Dry/Sweet**
- **N/A**
- **St. Brendan’s/Kamora**
- **Christian Brothers**

### Bourbon/Whiskey

- **Evan Williams**
- **Sauza**
- **Sobieski**
- **Seagram’s**
- **Cruzan**
- **Old Smuggler’s**
- **Dry/Sweet**
- **N/A**
- **St. Brendan’s/Kamora**
- **Christian Brothers**

### Rum

- **Evan Williams**
- **Sauza**
- **Sobieski**
- **Seagram’s**
- **Cruzan**
- **Old Smuggler’s**
- **Dry/Sweet**
- **N/A**
- **St. Brendan’s/Kamora**
- **Christian Brothers**

### Scotch

- **Evan Williams**
- **Sauza**
- **Sobieski**
- **Seagram’s**
- **Cruzan**
- **Old Smuggler’s**
- **Dry/Sweet**
- **N/A**
- **St. Brendan’s/Kamora**
- **Christian Brothers**

### Vermouth

- **B&B**

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