



# GRAND CANYON

## *Railway & Hotel*

EST. 1901

### 2017 BANQUET MENU

For more information contact:

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Group Sales Office

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## AVAILABLE SPACE

### Gateway Room

*The Gateway Room is 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, 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 1000 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 800 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*





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## ROOM RENTAL AND SET-UP FEES

Half day is up to or equal to 4 hours  
Full day is equal to more than 4 hours

### Banquet Room Rental

Grand Canyon and Santa Fe  
Meeting Rooms

150 HALF DAY

250 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*





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## GRAND DEPOT CAFÉ BUFFETS

Pricing for groups of 20 or more

### Grand Depot Cafe Dining Room

#### *Breakfast Buffet*

6:30 AM - 10:00 AM

*11.50 per adult*

*8.50 per child*

#### *Lunch Buffet*

11:00 AM - 1:30 PM

*13.00 per adult*

*11.00 per child*

#### *Dinner Buffet*

4:00 PM - 9:30 PM

*21.75 per adult*

*13.50 per child*





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## 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 per six ounce serving

House fried tortilla chips with homemade salsa

#### *Fresh Fruit Display*

5 per five ounce serving

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

#### *Shrimp & Crab Toast*

3.90 per serving

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

#### *Balsamic Onion and Pepper Bruschetta*

2.50 per serving

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

### Platters

#### *Domestic Cheese Platter*

6 per four ounce serving

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

#### *Classic Crudite Platter*

3.50 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





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### Hot Appetizers

#### *High Desert Chicken Satay*

3 per serving

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

#### *Creamy Spinach & Artichoke Dip*

4 per four ounce serving

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

#### *Chicken Wings*

2.90 per serving

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

#### *Chorizo con Queso Dip*

4 per four ounce serving

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

#### *Smoked Beef Brisket Empanadas*

3.50 per serving

*Handmade empanadas served with chili-cilantro cream*

#### *Grilled Asparagus with lemon-balsamic dressing*

2.50 per serving

*Grilled asparagus spears with lemon-balsamic dressing*

#### *Bleu Cheese Chips*

3.50 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





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## 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*

*3.50 per serving*

*Dark chocolate drizzled over large ripened  
strawberries*

#### *Assorted Petit Fours*

*2.95 per serving*

*Chef's choice of 3 items per serving*

#### *House Baked Brownies*

*2.50 per serving*





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## BREAK REFRESHMENTS AND BEVERAGES

### Break Enhancers

#### *Petite Continental Breakfast*

8 PER PERSON

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

#### *Recess Snack Break*

8.50 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*

3.50 per person

#### *Hot Tea*

2.50 per packet

#### *Hot Chocolate*

3.50 per person

#### *Iced Tea*

2.00 per person

#### *Soda*

*Coke, Diet Coke, Sprite*

2.25 per can

#### *Juice*

*Orange, Cranberry, Lemonade, Apple*

32.00 per gallon (16 8oz. Servings)

#### *Canned Water*

1.25 per can

Sales tax of 11.4% and gratuity of 18% will be added  
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## AMENITY BASKETS

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

### Welcome Wagon Basket

15

*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

19.50

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

### Colossal Cookies

15.50

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





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## MEALS TO GO

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

### Breakfast

11.50

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

*Reusable Logo Cooler*

### Lunch

14.50

*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*





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## BEER AND WINE OFFERINGS

### Domestic Bottle Beer

*Budweiser or Bud Light*

4.75

*Grand Canyon Brewery  
Pale Ale or Amber*

5.50

### Grand Canyon Label Varietals

*Lodi, CA*

*per bottle, bottle serves 5-6 glasses*

*Chardonnay,*

*Cabernet Sauvignon,*

*Merlot,*

*White Zinfandel*

32

*All varietals by the glass*

6.75

*Champagne*

25





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## LIQUOR OFFERINGS

### Drinks

*Single shot or with mixer*

*Well*

6.50

*Premium*

8.00

*Two part drinks*

*Well*

7.50

*Premium*

9.50

### Premium Tequila

*Single shot or with mixer*

10.25

*Two part drinks*

11.25

### 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*





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## 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.





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## 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.