STEIN ERIKSEN LODGE
DEER VALLEY

WEDDING PLANNING GUIDE

2021-2022

Forbes
TRAVEL GUIDE

STEIN ERIKSEN LODGE
DEER VALLEY

ONLY STEIN

CREATING LUXURY WEDDINGS SINCE 1982

Pepper Nix Photography

Erin Kate Photography

Angela Howard for Pepper Nix Photography

Stein Eriksen Lodge is the only Park City destination for luxury weddings. When planning your most important day, our exceptional team will ensure every detail is thought through to absolute perfection, allowing you to relax, breathe in the moment, and embrace your day. Thirty years of elegant alpine luxury, award-winning dining, unrivaled amenities, Utah's only Five-Star spa, and truly legendary service, make Stein Eriksen Lodge the perfect location for your happily ever after.

For those who seek the best, there's only Stein.

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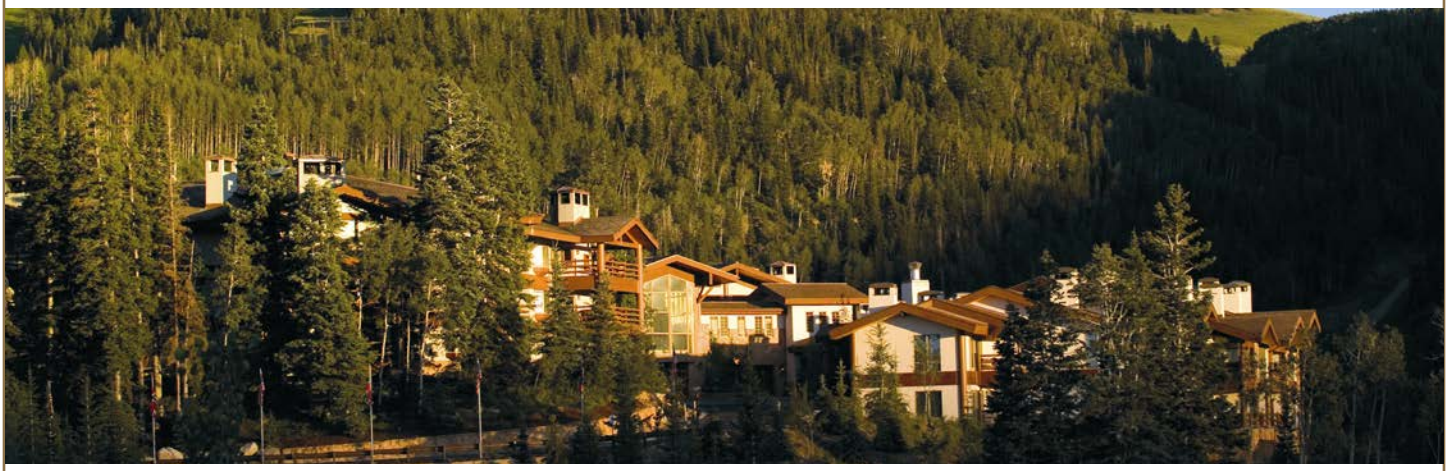
STEIN ERIKSEN LODGE
DEER VALLEY



STEIN ERIKSEN LODGE

Known for being the longest standing luxury resort in Deer Valley, Stein Eriksen Lodge has been fulfilling dream weddings since 1982. With breathtaking mountain scenery, Five-Star amenities, and versatile venue spaces, you'll experience a legendary wedding day that is truly unforgettable.

Named after the Olympic ski champion, Stein Eriksen, the Lodge continues to carry on his legacy of excellence. Our team is committed to providing exemplary personal service. Backed by these Stein Eriksen values, we ensure everything is beautifully designed to fit your unique style and exceed your wedding day expectations.

- Over 24,000 square feet of expansive indoor/outdoor space
- Park City's largest luxury ballroom with panoramic views of Deer Valley Resort
- Private reception areas and decks to ensure wedding privacy from resort activity
- A scenic 45-minute drive from Salt Lake City International Airport
- Intimate weddings to larger festivities up to 500 guests
- Luxury guestrooms graciously appointed in alpine style
- Spacious bridal suites with fireplaces and private decks with hot tubs

STEIN ERIKSEN LODGE
DEER VALLEY

Stein Wedding package

Six Hour Event Includes:

Wedding Ceremony
Bottled Water for All Ceremony Guests
Teak Chairs
Audio Visual for Ceremony: Microphones, Speakers and Technician
Two Wireless and One Standing Microphone
Ceremony Fee $2500

One Hour Hors d'Oeuvre Reception
Your Selection of Five Passed Hors d'Oeuvres

Gourmet Plated Dinner (First Course and Entree) or Buffet
Wedding Cake
Hand-Dipped Chocolate Strawberries

Also included:
Bartender Fee (1 per 75 Guests)
Round Tables, Banquet Chairs, China, Flatware, Glassware, Dance Floor
Personalized Menus
Valet Parking

$230 per guest
Beverage is additional and charged on consumption (estimated at $80-$100 per guest)
All food and beverage is subject to a 24% service charge, plus sales tax

There are food & beverage minumum spend requirements that apply based on your date and guest count.
Please check with your sales manager for your specific food & beverage minimum

Stein Eriksen Lodge
Deer Valley

Stein Weddings FAQs

What is a Food & Beverage minimum?
Your food and beverage minimum is determined by your Sales Manager and is based on the anticipated number of guests, your anticipated food and beverage spend, as well as the date and time of year you are considering. The Food & Beverage minimum is the amount required to spend on food and beverage for your event. The entire wedding package price (even though it includes non-food items) goes towards meeting the food and beverage minimum. Beverage is charged on consumption and is not included in the wedding package price. Anything outside of the package that is non-food or beverage related (Wasatch A/V charges, labor fees, etc.) does not go towards the food and beverage minimum. Your food and beverage minimum does not include tax or service charges.

Do you have a curfew/noise ordinance?
Our ballroom was designed in a way that allows you to enjoy your event until 1AM, however, our liquor license does not permit the service of alcohol after 1AM. Any events taking place in the outdoor areas have a curfew of 10:30PM. Please note our wedding package is based on a 6 hour event. You may extend your event to 7 or 8 hours, but additional charges will be incurred. If you decide to hold an after-party in our Champions Club, alcohol service must conclude at 1AM and a 15 minute grace period will be given to vacate the premises.

Do you offer additional events besides the ceremony and reception?
Yes, there are a variety of options for Welcome Receptions, Rehearsal Dinners, Bridal Luncheons and Wedding Brunches that can be held at a number of unique settings within the hotel.

How long before an event can we access the reception to add décor, etc?
We allow for set-up to begin at 2:00PM on the day of your event. If the venue is available 30 days prior to your event, we allow you all day (or the day before, if available) for loading and setup at no additional charge.

Stein Eriksen Lodge
Deer Valley

Stein Weddings FAQs

Are we required to use your preferred vendors?
No, but we have one vendor that is exclusive to our property. Our preferred vendors have had a great deal of success with past clients and are incredibly familiar with our venue parameters and protocols. We revisit our list each year so that we recommend only the best! Although these vendors are highly recommended, they are not required. Wasatch A/V is our exclusive audio visual vendor and they provide the complimentary sound system for the wedding ceremony and would be the provider for any band staging, chandelier rigging, uplighting, pinspotting, video screens, etc. Their final pricing is added to your banquet bill to avoid paying two vendors. Your band/DJ/entertainment company is able to provide their own sound system, but cannot provide any ambient lighting (aside from intelligent/smart lighting for their "show/performance").

Are we required to hire a wedding planner?
At least a day-of or month-of planner or coordinator is required for your wedding day. You will have an Event Services Manager from the hotel who will provide all of the wedding weekend coordination for the hotel details of your event up until the wedding day. We must note that there are big differences between a wedding planner and an event manager from the hotel and we want to be sure your expectations are met!

Your Event Services Manager/Venue Coordinator is responsible for everything that specifically relates to the venue (i.e. tables, chairs, linens, food, etc.). Our focus is to make sure that kitchen and wait staff are scheduled and the room set up according to the agreed upon floor plan. We will have a timeline created for our catering staff, which is centered around food preparation. As our responsibility lies with our venue and staff, we are unable to be responsible for putting out place cards, family photographs, party favors, etc. We do not coordinate transportation and are not able to be with the bride/bridal party all day.

A wedding planner is responsible for everything that comes with your venue as well as making sure that your vendors know where and when they are supposed to be – more importantly, they let *you* know where and when you are supposed to be! The wedding planner's timeline details all aspects of the day from the time the bride wakes up (or days prior to the wedding), to the moment the doors close. The wedding planner will help schedule arrival times for all vendors, help determine when the photos will be taken, let the band/DJ know what songs to play, coordinate when the cake will be cut and where and when the sparkler send-off will be held. The wedding planner will design your ceremony and reception. The wedding planner will help choose your colors, linens, flowers, table set-up, design, and much more.

Stein Eriksen Lodge
Deer Valley

Event Spaces

Flagstaff Mountain Deck or Flagstaff Room Deck
Picturesque Deer Valley Resort views for your ceremony

Stein Ballroom
This well appointed room may be divided in half for an intimate ceremony on one side followed by dinner on the other. Features include space for dancing and two fireplaces.

Bald Lawn
Experience your ceremony under the Aspen trees, views of Deer Valley Resort, seating for up to 175.

Stein Ballroom Foyer & Terrace
Our beautiful reception area, features floor-to-ceiling glass doors that overlook Deer Valley Resort. The doors open onto the upper level terrace, allowing for an indoor/outdoor experience.

Flagstaff Room
Host your intimate wedding surrounded by stunning mountain views. The Flagstaff Room is adjacent to an outdoor patio with a large fireplace overlooking Deer Valley Resort.

Champions Club
As the night draws to a close, keep the party going by heading down to Champions Club. Complimentary video games, skee-ball, billiards, and the world's largest pac-man complement the delicious grilled cheese, sliders, and pizzas.

Stein Eriksen Lodge
Deer Valley

Luxury Accommodations

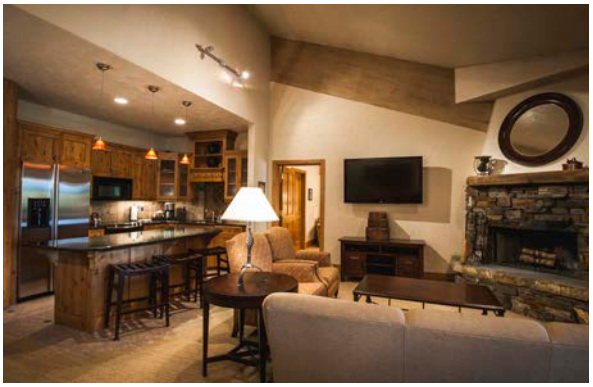
Stein Eriksen Lodge offers the absolute finest accommodations in Deer Valley. Each room has been uniquely styled to compliment the rich colors and natural textures of alpine luxury.

Lodge Grand Suites

The seven unique Grand Suites are beautifully appointed with their own distinct style. Grand Suites offer the best access to concierge, restaurants, ski locker room, and on-site shops. Varying in size from 800 to 3,000 square feet, Grand Suites can accommodate up to 14 people.

Lodge Luxury Suites

Each Lodge Luxury Suite has its own unique décor and layout; most including a private deck and hot tub. Suites range from 1,200 to 4,900 square feet, and from one-bedroom to five-bedrooms, accommodating up to 18 people.



Lodge Luxury Bedrooms

At approximately 700 square feet in size, each Lodge Luxury Bedroom provides ample room to create a comfortable setting for privacy and relaxation. Equipped with the standard Stein room amenities, Lodge Luxury Bedrooms can accommodate 2 to 4 people.

Lodge Deluxe Bedrooms

Lodge Deluxe Bedrooms range from 375 to 700 square feet of decadent comfort and can easily be added to a Lodge Luxury Suite to increase total square footage and overall sleeping capacity. Each Lodge Deluxe Bedroom can accommodate 2 to 4 people.

Stein Eriksen Lodge
Deer Valley

Amenities & Features

Stein Eriksen Lodge remains unmatched in its wide array of Five-Star amenities and services available to guests.

Award-Winning Dining

Glitretind Restaurant offers a luxurious dining experience with dishes that feature fresh, seasonal ingredients. For a more casual but equally exquisite dining experience, guests can indulge in the delectable food selection at Toll Hallen.

Utah's Only Forbes Five-Star Spa

Stein Eriksen Lodge is home to Utah's only Forbes Five-Star spa, which offers the finest treatments, pampering, and beauty care. Treat your body to a relaxing spa treatment, take a dip in hot and cold plunge baths, or refresh your look for the big day at the nail and hair salon.

Additional Benefits Include:

- Shuttle Service to Historic Main Street
- Outdoor Heated Pool & Hot Tubs
- 24-Hour Concierge
- 24-Hour In-Room Dining
- Forbes Five-Star Spa & Fitness Center
- Ski and Bike Rental On Site
- Bjorn Stova Boutique & Gift Shops

New Stein Eriksen Lodge Enhancements Include:

- First Tracks Kaffe
- Freestyle Theater
- Champions Club Entertainment Center
- Two Outdoor Pools

Stein Eriksen Lodge
Deer Valley

Local Activities

Park City offers a wide range of year-round recreation and events that satisfy all guest preferences, from outdoor adventures to browsing the shops on Historic Main Street.

FUN FACTS

- **3 World-Renowned Winter Olympic Venues**
- **Utah Olympic Park Training Facilities**
- **World-Class, Blue Ribbon Streams**
- **IMBA Gold-Level Ride Center**
- **7,500+ Acres of Skiable Terrain**
- **400+ Miles of Continuous Trails**
- **1,200-Acre Nature Preserve**
- **15 Park City Golf Courses**
- **4 Reservoirs within 30 Minutes**
- **Host to the World-Renowned Sundance Film Festival**
- **Home of the Annual Autumn Aloft Hot Air Balloon Festival**

Summer

- Alpine Coaster
- Cycling
- Electric Bike Rentals
- Fly Fishing
- Food & Wine Festivals
- Golf
- Hiking
- Horseback Riding
- Hot Air Balloons
- Mountain Biking
- OHV Riding
- Outdoor Summer Concerts
- River Rafting
- Paddle Boarding

Year Round

- Art & Film Festivals
- Art Galleries
- Boutique & Outlet Shopping
- Chairlift Rides
- Hot Air Balloon Rides
- Museums
- Spa Treatments
- Utah Olympic Park
- Wine Tasting

Winter

- Dog Sledding
- Heli-Skiing
- Ice Skating
- Nordic Skiing
- Ski with a Champion
- Sleigh Rides
- Snowmobiling
- Snow Shoe Excursions
- Snow Tubing

Stein Eriksen Lodge
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Spa Bridal Packages

Wedding planning is one of the most exciting times in a bride-to-be's life. A perfect way to relax and enjoy your time is confirming a day at the spa. We offer facials, massages, and more. Our professionally trained staff is here for you to get you ready to say "I do!" Pamper your bridal party! Bringing your bridesmaids, mother, and soon-to-be mother-in-law to join you in a spa day is a wonderful way to relax and spend some downtime together and ensure everyone is looking their best.

Bridal Make-Up Trial | $95
Our bridal trial includes a thorough one-on-one consultation to discuss the wedding make-up inspiration, ideas, and techniques that best fit your style and personal requests. During your consultation, you will receive a flawless make-up application using highlighting and contouring techniques as well as full eye and lip application. We recommend scheduling your make-up trial to correspond with another event so you can take advantage of your special look.

Bridal Make-Up | $125
Let us help you look incredible on your special day. Bridal make-up includes skin preparation, flawless coverage using highlighting and contouring techniques, as well as full eye and lip applications. Please come with a fresh face. Trial applications are highly recommended.

Bridal Hair Trial | $95
Our bridal trial includes a thorough one-on one consultation to discuss the perfect wedding hair style to complement your wedding dress. Please bring in a photo of you in your dress, picture of hair styles you are interested in, and hair accessories you plan to wear. Trials are highly recommended.

Bridal Hair Style | $125
Let us help you look stunning on your special day. Our professional stylist will wash, dry, and style your hair to perfection. You will look and feel your best from the moment you walk down the aisle and into the evening as you dance the night away.

BRIDAL PACKAGES

Bridal Escape | $355
The perfect prep for your special day.
- Stein Signature Facial
- Make up consultation
- Bridal hair consultation

Princess Package | $360
Day of prep to get you ready for the big day.
- Alpine Manicure
- Alpine Pedicure
- Bridal Makeup
- Bridal Hair Style

The Honeymoon Package | $430 and up per couple
Receive the benefits of a full body massage on side-by-side massage tables set within our Couple's Suite. Two therapists work in harmony to provide an unforgettable shared experience. Continue your time together in front of the fireplace in your own private relaxation room. Choose a 50min, 80min or 110min massage.

Bachelorette/Bridal Party
There is no better way to celebrate the bride-to-be than with friends! Enjoy an afternoon of pampering at The Spa where you and your closest friends will receive 10% in savings on any service of your choice.

Call us today to confirm your bridal spa package before the big day. We are here to make sure that you'll be the most stunning and relaxed bride to ever say "I do!" (435) 645-6475

Please note: Prices and treatments are subject to change without notice. There is an additional fee of $100 per hour for treatments in the spa suite. A 100% charge will be incurred for any treatment not cancelled at least 72 hours prior to your scheduled time.

Stein Eriksen Lodge
Deer Valley

Preferred Vendor List

WEDDING PLANNERS & DESIGNERS

Bluebird Event Destination Management
www.bluebirddmc.com
Meredith Parsons
meredith@bluebirddmc.com
(435) 901-3366

Canvas Weddings & Events
www.canvasweddingsandevents.com
Rachel Petersen
info@canvasweddingsandevents.com
(385) 321-6369

Melissa Fancy Events
www.melissafancy.com
Melissa Hagen
melissa@melissafancy.com
(541) 556-1106

FLORISTS

Artisan Bloom
www.artisanbloom.com
kellie@artisanbloom.com
(801) 913-7444

Decoration Inc
www.decorationinc.com
karen@decorationinc.com
(801) 521-8533

Green Dahlia
www.greendahliastudio.com
greendahliastudio@gmail.com
(801) 750-4856

Orchid Dynasty
www.orchiddynastyevents.com
shelly@orchiddynastyevents.com
(801) 583-4754

Michelle Leo Events
www.MichelleLeoEvents.com
Michelle@MichelleLeoEvents.com
(801) 455.1121

Silver Summit Weddings & Events
www.silversummitutah.com
Chris LaVoie
chris@silversummitutah.com
(801) 368-5336

Soiree Productions
www.soireeproductions.com
Kristin Spear
kristin@soireeproductions.com
(435) 655-2943

Shellie Ferrer Events
www.shellieferrerevents.com
Shellie Ferrer
shellieferrerevents@gmail.com
(435) 901-8176

HAIR AND MAKEUP

Christian Diaz Makeup
makeupbychristiandiaz@gmail.com
@christiandiazmakeup
(406) 407-6607

Stein Spa
www.steinlodge.com/spa.html
spa@steinlodge.com
(435) 645-6475

Versa Artistry
www.versaartistry.com
info@versaartistry.com
(801) 332-9132

Stein Eriksen Lodge
Deer Valley

Preferred Vendor List

VIDEOGRAPHERS

Chris McClain Productions
www.cmcclainproductions.com
(801) 633-8335

Jared Wortley Films
www.jaredwortleyfilms.com
hello@jaredwortleyfilms.com
(801) 971-9120

Ryan Hinman Films
www.ryanhinmanfilms.com
rhinman@gmail.com
(801) 671-2760

Kale Fitch Films
www.kalefitchfilms.com
hello@kalefitchfilms.com
(801) 633-6152

TRANSPORTATION

Snow Country
www.snowcountrylimo.com
(435) 714-0159

Four Seasons Concierge
www.fsparkcity.com
(435) 704-9348

PHOTOGRAPHERS

Angela Howard Photography
www.angelahowardphoto.com
angela@angelahowardphoto.com
(801) 574-6232

Pepper Nix Photography
www.peppernix.com
me@peppernix.com
(801) 661-1106

Sparkle Photography
www.sparklephoto.com
sarah@sparklephoto.com
(801) 859-4366

Logan Walker Photography
www.loganwalkerphoto.com
logan@peppernix.com
(801) 889-5537

OFFICIANTS

Pastor Jeff Louden
www.parkcityweddings.weebly.com
jeffreydeanlouden@gmail.com
(435) 615-6595

Reverend Anita Gordon
www.utahweddingminister.com
RevAnita@hotmail.com
(801) 205-6112

Temple Har Shalom
www.harshalomparkcity.org
rabbilevinsky@harshalomparkcity.org
(435) 649-2276

Stein Eriksen Lodge
Deer Valley

Preferred Vendor List

MUSICIANS

DJ Craig Chambers
www.ccdiscconnection.com
ccdiscconnection@gmail.com
(801) 295-6767

DJ Elliott Estes
EE Entertainment
www.djelliottestes.com
info@djelliottestes.com
(916) 838-7746

DJ Rob Ferre
Life of the Party Entertainment
www.life-of-the-party.com
info@life-of-the-party.com
(801) 810-5687

Greenlight Booking
www.greenlightbooking.com
entertainment@greenlightbooking.com
(801) 796-3991

Utah Live Bands
www.utahlivebands.com
mike@utahlivebands.com
(801) 473-1502

RENTALS & FURNITURE

Alpine Event Rentals
www.alpineeventrentals.com
(801) 948-0862

Diamond Rentals
www.diamondrental.com
(888) 844-4001

Eclectic Hive
www.eclectichive.com
(303) 295-0519

Tavolo Rental
www.tavolorental.com
(435) 315-7373

LINENS

BBJ Linens
www.bbjlinen.com
(800) 592-2414

Creative Coverings
www.creativecoverings.com
(877) 410-6367

La Tavola
www.latavolalinen.com
(707) 257-3358

Stein Eriksen Lodge
Deer Valley

Menus

Erin Kate Photography

Pepper Nix Photography

Pepper Nix Photography

STEIN ERIKSEN LODGE
DEER VALLEY

MENU OPTIONS

HORS D'OEUVRES

Please choose 5 hors d'oeuvres from the selections below

Cold

Black Pepper Spiced Goat Cheese & Berries

Roasted Pear Crostini
Gorgonzola, Port Wine Reduction

Brie on Harvest Grain Bread with Peppadew Relish

Pickled Mushroom Bruschetta

Smoked Salmon & Horseradish Cream
on Wasa Cracker

Avocado & Tomato Toast

Pâté & Pickled Vegetables

Red Curry Shrimp & Avocado
on Jicama

Tuna Poke on a Stick, Seaweed Salad

Wagyu Beef Tartare & Brioche

Crab & Bloody Mary Spoons

Carrot & Macadamia Nut Hummus
on Cucumber

Curried Chickpea & Naan

Heirloom Baby Tomatoes, Pesto Marinade
Mozzarella on a Stick (seasonal)

Pickled Beet & Cashew Hummus Toast

Traditional Deviled Eggs

Hot

Vegetable Spring Roll with Dipping Sauce

Fresh Mozzarella on Focaccia
Pesto & Tomatoes

Twice Baked Potatoes
Smoked Cashews & Chives

Norwegian Cheese Puffs

Stein's Bacon & Gruyere Flatbread

Wagyu Beef Short Rib with Horseradish

Fried Artichoke Hearts with Lemon Aioli

Utah Lamb Meatballs
Mint Yogurt Sauce

Chicken Schnitzel & Lingonberry Jam

Sesame Crusted Shrimp

Lobster Bisque/Butternut Squash/Tomato Shooters

Duck Waffles with Maple Syrup

BBQ Pork Potato Chip

Crispy Lobster Risotto Balls

Chef's Zane's Grandmother's Swedish Meatballs

Pigs N' Blankets

Crispy Utah Truffle Cheese Risotto Balls

STEIN ERIKSEN LODGE
DEER VALLEY

RECEPTION OR BUFFET UPGRADES

COLD ITEMS

Shellfish Cocktail & Raw Bar
Poached Gulf Shrimp, Stein's Red Crab Claws
Seasonal Oysters, Ahi Poke, Sushi,
Cucumber Salad, Lemons, Cocktail Sauce
$55.00 per person
$100 Chef Attendant fee

Specialty Ice Carving
$500 to $2000 based on design and scheme

Poached Shrimp on Ice
Horseradish Cocktail Sauce
$27 per guest

Sushi & Sashimi
Soy Sauce, Wasabi and Pickled Ginger
$30 per guest

Smoked Salmon & Fish Platter
Traditional Garnishes, Horseradish Cream
$25 per guest

Local Treasures
Six Local Meats and Six Local Cheeses
Pickled Vegetables, Honey-Wine Vinegar
Dried Fruits, Variety of Mustards, Grilled Artisan Breads
$27 per guest

Antipasto Platter
Grilled Vegetables, Olives, Roasted Peppers, Cured Meats, Roasted Garlic
$12 per guest

Roasted & Raw Garden Vegetables
Blue Cheese Dip, Charred Green Onion Dip
$10 per guest

Sliced Seasonal Fruit Platter
Yogurt Dip
$10 per guest

STEIN ERIKSEN LODGE
DEER VALLEY

RECEPTION CARVING STATIONS

One and a half hour duration. Additional charge of 15% per each additional half hour.
Chef's Attendant required for each station.
Attendant's fee is $225 per event.

Honey Glazed Snake River Farms Ham
House Rolls, Spicy Mustard, Port Jus
$330 | Serves 30-40 guests

Horseradish Crusted Double R Ranch Beef Prime Rib
House Rolls, Au Jus, Horseradish Cream
$530 | Serves 25-30 guests

Roasted Double R Ranch Beef Tenderloin
House Rolls, Blackberry Aigre-Doux, Béarnaise
$590 | Serves 20-25 guests

Roasted Double R Ranch Beef Strip Loin
House Rolls, Horseradish Jus
$490 | Serves 25-30 guests

Roasted Buffalo Leg
House Rolls, Pickled Radish Relish, Spicy Fruit Chutney
$750 | Serves 60-70 guests

Roasted Rocky Mountain Elk Tenderloin
House Rolls, Berry Mostarda
$650 | Serves 10-15 guests

Roasted Whole Tom Turkey
House Rolls, Cranberry Sauce
$315 | Serves 20-30 guests

Utah Big Bird Chicken
Biscuits, Chicken Jus, Roasted Garlic Dijon, Apple Chutney
$315 | Serves 20-30 guests

Juniper & Sage Roasted Ora King Salmon
Mountain Berry Aigre-Doux, Herb Pistou
$330 | Serves 20-25 guests

Black Pepper Spiced Roasted Buffalo Prime Rib
House Rolls, Horseradish Cream, Chimichurri
$590 | Serves 20-25 guests

STEIN ERIKSEN LODGE
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RECEPTION ACTION STATIONS

One and a half hour duration. Additional charge of 15% per each additional half hour.
Chef's Attendant required for each station. Attendant's fee is $225 per event.
All stations priced per guest.
**** No Chef Attendant required.***

Toss and Dress
Mixed Greens, Romaine
Grilled Chicken, Grilled Shrimp, Grilled Tofu
Radish, Carrot, Tomato, Artichoke, Asparagus
Roasted Peppers, Mushrooms, Anchovy
Asiago Cheese, Grains, Nuts, Seeds, Croutons
Caesar, Balsamic, House Vinaigrette, Ranch & Blue Cheese Dressings
$22

Carved Heirloom Tomato (Seasonal)
Pesto, Pistou, Tasting Salts
Extra-Virgin Olive Oil, Balsamic Reduction
$24

Dim Sum *
Chicken and Pork Pot Stickers, Vegetable Spring Rolls
Shoyu, Thai & Chili Dipping Sauces
Fortune Cookies
$24

Pasta Bowl
Penne Pasta, Cheese Tortellini
Red and White Sauces, Pesto
Shrimp, Chicken, Italian Sausage, Bacon
Peas, Asparagus, Tomatoes, Asiago Cheese
Garlic Bread
$24

Asian Town Stir Fry
Shrimp, Chicken, Peanuts
Mushrooms, Bok Choy, Carrots, Peppers
Sticky Rice, Udon & Soba Noodles
Garlic Chili Sauce, Soy Ginger Sauce
$29

Raclette Cheese
Grilled Breads, Pickled Vegetables
Cornichons, Boiled Potatoes
$24

Thai Fry
Rice Noodles, Bean Noodles, Forbidden Rice
Shrimp, Chicken, Tofu, Cashews
Cabbage, Radish, Carrot, Green Onion
Coconut Lemongrass Sauce, Curried-Ginger Sauce
$29

Risotto
Shrimp, Chicken, Scallops
Asparagus, Mushrooms, Tomatoes, Squash, Peppers
Asiago Cheese, Goat Cheese, Pesto
$24

Philly Cheese Steaks
Chicken, Beef
Provolone, Cheddar Cheese Sauce
Onions, Peppers, Mushrooms
Peppadew and Pepperoncini Peppers
Hoagie Rolls
$24

Mac & Cheese Bar
Yellow and White Cheese Sauce
Chicken, Pork, Bacon, Pancetta, Shrimp
Peas, Onions, Peppers, Mushrooms
$24

Taco Truck
Chicken, Shrimp, Pork
Grilled Corn & Flour Tortillas
Limes, Cilantro, Avocado, Pickled Vegetables
Roasted Tomato & Tropical Salsas
$29

Power Bowl
Chicken, Steak, Tofu, Nuts, Seeds
Quinoa, Farro, Rice, Vegetables, Berries
Ginger Vinaigrette, Lemon & Thyme Vinaigrette
Turmeric Honey Wine Vinaigrette
$29

STEIN ERIKSEN LODGE
DEER VALLEY

PLATED DINNER SELECTIONS

All plated dinners include rolls, butter and Stein Eriksen Lodge coffee & tea.

FIRST COURSE

select one

SOUP

Butternut Squash
Maple Cream

Cauliflower & Hazelnut

Parsnip & Ginger

Lobster Bisque
Truffle Chantilly

Sweet Corn Chowder
Crab Salad

Spicy Gazpacho
Grilled Shrimp, Cilantro

Avocado and Cucumber
Dungeness Crab

SALAD

Baby Spinach
Apples, Utah Blue Cheese
Port Wine Vinaigrette

Stein's Red Greens Salad
Goat Cheese, Cinnamon Brioche
Fig-Pinot Noir Vinaigrette

Utah Roasted Squash Salad
Frisée, Pumpkin Seeds
Champagne Vinaigrette

Stein's Caesar
Romaine, Puttanesca
Asiago Crouton

Quinoa & Garden Salad
Watercress, Kale, Carrot, Radish, Beets
Honey-wine Vinaigrette

Heirloom Tomato Arugula Salad (seasonal)
Utah Feta Cheese, Basil Pesto

STEIN ERIKSEN LODGE
DEER VALLEY

ENTRÉES

Wedding Package includes two entrées with quantities of each provided two weeks prior to your wedding or one combination entree. For a choice of entrée the night of the wedding, an additional $20 per guest applies.

Thyme Crusted Chicken Breast
Herbed Freekeh, Asparagus

Halibut (Seasonal)
Black Quinoa, Roasted Yellow Beets, Herb Pistou

Grilled King Salmon
Super Greens, Berries, Farro, Almond Vinaigrette

Miso Glazed Sea Bass
Rice Noodles, Shiitake Mushrooms, Stir Fry Vegetables
Bok Choy, Tropical Fruit Salad

Seared Mediterranean Sea Bass
Cauliflower Purée, Roasted Cauliflower, Citrus Butter Sauce

Seared Steelhead Trout
Wild Greens and Fingerling Potato Chip Salad

Double R Ranch Beef Sirloin
Au Gratin Potatoes, Green Beans, Béarnaise Sauce

Double R Ranch Beef Tenderloin
Buttermilk Mashed Potatoes, Heirloom Carrots, Wild Mushroom Jus

Braised Wagyu Short Ribs
Horseradish Mashed Potatoes, Root Vegetables

Roasted Black Pepper Spiced Buffalo Tenderloin
Corn Grits, Caramelized Cipollini Onions, Chimichurri

Herb Crusted Roasted Utah Lamb Rack
Sweet Potato Purée, Broccolini, Mint Pistou

Roasted Veal Chop
Truffle Wild Mushroom Risotto, Haricots Verts
(Supplement $25 per person)

Roasted Rocky Mountain Elk Loin
Spaetzle, Brussels Sprouts, Porcini Mushroom Cream Sauce
(Supplement $30 per person)

Cauliflower Steak
Farro Grits, Black Garlic Hummus, Cipollini
Almond-Radish Relish

STEIN ERIKSEN LODGE
DEER VALLEY

COMBINATION ENTRÉES

(Combination of two proteins per plate)
Select One

Roasted Chicken Breast & Grilled Wild Salmon

Pine Nut Mashed Potatoes
Asparagus, Thyme Jus

Braised Wagyu Short Ribs & Seared Steelhead Trout

Roasted Sweet Potato Purée, Broccolini
Heirloom Tomato Pico de Gallo

Beef Tenderloin & Chilean Sea Bass

Tarragon Mashed Potatoes, Green Beans
Fennel Citrus Relish

Buffalo Tenderloin & Seared Sea Scallops

Roasted Cauliflower Purée
Tri-color Cauliflower, Mojo Rojo
(Supplement $20 per person)

Wagyu New York Strip & Butter Poached Lobster

Herb Freekeh, Green Beans
Truffle Hollandaise
(Supplement $25 per person)

Utah Lamb Rack & Seared Sea Bass

Rye Berries, Root Vegetables
Citrus Butter Sauce
(Supplement $20)

STEIN ERIKSEN LODGE
DEER VALLEY

WEDDING DINNER BUFFETS

All plated dinners include rolls, butter and Stein Eriksen Lodge coffee & tea.

Flagstaff Wedding Buffet

Artisan Meats & Cheeses, Fruit Garnish, Assorted Crackers
Baby Greens, Three-Peppercorn Vinaigrette, Spicy Walnuts
Traditional Caesar Salad
Roasted Root Vegetable-Quinoa Salad, Champagne Vinaigrette
Double R Ranch Beef Strip Loin, Rosemary Mashed Potatoes, Mushrooms
Grilled Chicken Breast, Farro Risotto, Sage Chicken Jus
Housebaked Rolls
Chef's Selection of Three Seasonal Desserts

Stein's Grand Wedding Buffet

Grand Selection of Cured Meats & Artisan Cheeses
Seasonal Fruit & Berries
Smoked Salmon, Trout, Mussels & Eel
Stein's Shrimp Cocktail
Traditional Caesar Salad
Stein's Red Green Salad, Goat Cheese, Cinnamon Brioche Crouton, Fig-Pinot Noir Vinaigrette
Rabbit & Heirloom Carrot Salad, Freekeh, Honey-wine Vinaigrette
Ahi & Avocado Chopped Salad, Avocado Vinaigrette
Rye Berry & Asparagus Salad, Mushrooms, Caramelized Cipollini Vinaigrette
Roasted Double R Ranch Beef Tenderloin, Truffle Mashed Potatoes, Red Wine Jus
Chilean Sea Bass, Lobster Risotto
Thyme Crusted Chicken Breast, Pancetta-Green Lentils
Grilled Lamb T-bones, Brussels Sprouts, Lingonberry-Mint Jam
Vanilla Bean Crème Brulee, Grand Marnier Cheesecake, Chocolate Decadence
Lingonberry Macarons, Chambord Truffles, Brown Butter & Apple Financier

STEIN ERIKSEN LODGE
DEER VALLEY

WEDDING CAKES

The Stein Eriksen Lodge offers wedding cakes that are unsurpassed in both quality and taste.
We use only the finest and freshest of ingredients.
Our Pastry Chef will meet with you personally to design the perfect cake.

Choose one of the following cakes as part of your wedding package:

White Chocolate & Raspberry
Yellow cake layered with white chocolate mousseline,
fresh raspberries and premium raspberry preserves

Vanilla Royale
White sponge cake with French vanilla syrup,
creamy vanilla bean mousse

Hazelnut Mocha
Dark chocolate cake with espresso syrup,
creamy hazelnut mousse and crunchy praline feuilletine

Champagne & Apricot
White sponge cake layered with champagne mousse,
premium apricot preserves

Lemon Berry
Poppy seed cake with lemon syrup,
fresh blackberries and zesty lemon mousse

Harlequin Chocolate
Marbled chocolate cake with milk chocolate cremeux,
dark chocolate ganache

Red Velvet
Red velvet sponge cake layered with chocolate
ganache and mascarpone bavarian

Carrot
Lightly spiced carrot cake with Grand Marnier syrup,
toasted nuts & classic cream cheese filling

Funfetti
White sponge cake with French vanilla syrup,
rainbow sprinkles, creamy vanilla bean mousse

STEIN ERIKSEN LODGE
DEER VALLEY

RECEPTION DESSERTS

Serves 30 guests

American Classics

Caramel Apple Pie in a Jar, Strawberry Shortcakes, Carrot & Cream Cheese Cupcakes
Turtle Cheesecakes, Chocolate Chip Cookies
$520

La Patisserie

Chocolate Macarons, Crème Brûlée Profiteroles, Lemon Madeleines
Raspberry Pithiviers, Strawberry Mango Pâte de Fruit
$520

The Donut Shop

Peanut Butter Cup, Whiskey Bacon, Orange Mango
Cookies & Cream, Strawberry Breakfast Cereal, Sprinkles
$520

No Mess S'mores

Honey Graham Cracker & Marshmallow Sandwiches:
Chocolate Mint, Vanilla Milk Chocolate, Caramel, White Chocolate Raspberry
$520

DESSERT ACTION STATIONS

All stations priced per guest.
Chef's Attendant required for each station.
Attendant's fee is $225 per event. *No Chef Attendant required

Crepes à la Mode

Bananas, Berries, Peaches, Mango
Apples, Brown Sugar Rum & Limoncello
Syrups, Nutella, Peanut Butter, Caramel
Raspberry & Chocolate Sauces
Vanilla Ice Cream
$30

Gourmet Build Your Own S'mores Station*

Classic Campfire Marshmallows for
Roasting with Chef's Variety of Cookies
& Chocolate Squares
$30

Milk Chocolate Fondue*

Marshmallows, Pate de Fruits
Strawberries, Pretzel Bites, Almond
Financiers, Bananas & Cookies
$25

Stein's Sundae Bar

Vanilla and Chocolate Gelatos with Salted Caramel
Raspberry Lime & Chocolate Fudge Sauces
Sprinkles, Nuts, Sweet & Savory Toppings
$35

Griddled Pound Cakes

Butter Toasted Meyer Lemon Pound Cakes
Huckleberry, Peach & Apple Compotes
Housemade Vanilla Ice Cream
Blackberry, Salted Caramel & White Chocolate Sauces
$35

STEIN ERIKSEN LODGE
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LATE NIGHT SNACKS

Priced per guest

MINI GRILLED CHEESE SANDWICHES

Traditional Cheddar
Truffle White Cheddar
Chef Zane's Bacon Grilled Cheese
$25

BEEF BURGER SLIDERS

Mini Hamburgers and Cheeseburgers
with or without bacon
$25

TACO TRUCK

Chicken, Shrimp, Pork
Grilled Corn & Flour Tortillas
Limes, Cilantro, Avocado, Pickled Vegetables
Roasted Tomato & Tropical Salsas
$29

CHIPS AND SALSA

Queso and Guacamole
$15

MAC AND CHEESE BAR

Yellow and White Cheese Sauce
Chicken, Pork, Bacon, Pancetta, Shrimp
Peas, Onions, Peppers, Mushrooms
$24

FRENCH FRY BAR

Sweet Potato, Regular, Truffle Fries
With Ketchup and Utah Fry Sauce
$15

STEIN ERIKSEN LODGE
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BEVERAGE SELECTIONS

Stein Eriksen Lodge has an extensive Wine Cellar.
Our Sommelier would be happy to meet with you to
select appropriate wines for your special occasion.

The Utah Department of Alcoholic Beverage Control regulates the sale and service of all alcoholic beverages. The Stein Eriksen Lodge is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages or food may be brought onto the resort property for any function. Should your group request a special product that we do not carry, you will be charged the retail cost for all ordered products.

The bartender fee is $100 per hour
Sommelier available for $300 per hour

Hosted Bar

All hosted bar prices are subject to a 23% service charge plus state sales tax.

Premium Mixed Drink | $14
Top Shelf Mixed Drink | $16
Select House Wines–prices vary by the bottle
Domestic & Craft Beer | $8
Specialty Beer Available
Soda | $6
Fruit Juice | $6
Bottled Water | $6

Cash Bar

All cash bar prices include service charge plus state sales tax.

Premium Mixed Drink | $15
Top Shelf Mixed Drink | $17
Glass of House White Wine | $12
Glass of House Red Wine | $14
Domestic & Craft Beer | $10
Specialty Beer Available
Soda | $7
Fruit Juice | $7
Sparkling Water | $7

Cordials/ Ports
$16 per drink - hosted bar
$17 per drink - cash bar

Grand Marnier/ Cognac VS
$20 per drink - hosted bar
$22 per drink - cash bar

Coffee/Espresso Bar
$10 per drink - hosted bar*
$12 per drink - cash bar*
**plus equipment rental fee of $500*

STEIN ERIKSEN LODGE
DEER VALLEY

REHEARSAL DINNER

DINNER BUFFETS

Two-hour duration; additional charge of 15% per each additional half hour.
All private dinner buffets include Stein Eriksen Lodge coffee and tea.
A vegetarian entrée may be added to any dinner buffet for an additional $10 per guest.
Priced per guest.

Nordic Buffet

Artisan Meats & Cheeses, Fruit Garnish, Assorted Crackers
Baby Greens, Balsamic Vinaigrette
Watercress-Kale Salad, Gruyere, Apples, Cider Vinaigrette
Quinoa & Berry Salad, Hazelnut Vinaigrette
Rye Berry & Asparagus Salad, Mushrooms, Truffle Vinaigrette
Pear & Endive Salad, Pine Nuts, Blue Cheese Dressing
Roasted Double R Ranch Beef Strip Loin, Fingerling Potatoes
Grilled Chicken Breast, Herb Risotto
King Salmon, Yukon Gold Mashed Potatoes, Celeriac Sauce
Roasted Cauliflower
Housebaked Rolls
Cardamom Apple Bread Pudding, Sachertorte, Pear & Walnut Strudel
$137

Rocky Mountain Barbecue Buffet

Romaine Hearts, Ranch Dressing
Farmhouse Cole Slaw
Butter Poached Corn on the Cob
Pioneer Bacon Baked Beans
Barbecued Chicken, Sweet Barbecue Sauce
Mustard Spiced Baby Back Ribs
Cornmeal Crusted Steelhead Trout, Creamed Spinach
Baked Potato Bar, Butter, Sour Cream, Green Onions, Bacon
Biscuits and Honey Butter
Blackberry & Apple Cobbler, Vanilla Ice Cream, Chocolate Fudge Cake
$130
Add 12 oz. Grilled Double R Ranch Rib Eye: $20 per guest
Minimum 25 guests | *Chef Fee Required

Park City Buffet

Grand Selection of Seasonal Berries & Fruits
Quinoa Salad, Arugula Pesto & Pumpkin Seeds
Supergreens Salad, Heirloom Beets, Almond Vinaigrette
Tuna Poke & Cucumber Salad, Seaweed Salad
Roasted Garden Cauliflower
Roasted Peppered Chicken, Freekeh, Basil Jus
Grilled Wagyu Bauvette, Pastrami Heirloom Carrots, Chimichurri
Seared Sea Bass, Roasted Sweet Potatoes, Root Vegetable Nage
Strawberry Chocolate Pavlova, Chia Seed Pudding, Whole Wheat Stone Fruit Cakes
$137

STEIN ERIKSEN LODGE
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BRUNCH OPTIONS

Stein Eriksen Lodge is the perfect place to host your family and friends the day after your wedding for a farewell brunch. Let us take care of serving your guests while you have a chance to relax and mingle. One and a half hour duration; an additional charge of 15% will be charged per each additional half hour. Priced per guest.

WEDDING BRUNCH

Selection of Juices
Sliced Seasonal Fruit with Berries
Artisan Imported & Domestic Cheeses
Caesar Salad
Baby Spinach & Shrimp Salad, Saffron Vinaigrette
Scrambled Eggs with Cheese
Traditional Eggs Benedict
Ham, Maple Glazed Bacon, Sausage
Breakfast Potatoes
French Toast, Maple Syrup
Poached Salmon, Tomato Hollandaise
Grilled Breast of Chicken, Mushroom Sauce
Assorted House-Made Pastries & Bagels
Stein Eriksen Lodge Coffee & Tea
$65

MODIFIED GLITRETIND SUNDAY BRUNCH

Menu options to be discussed and finalized based on Sunday offerings. Coordinate with your Catering Sales Manager.
$75

OMELET STATION

Ham, Bacon, Smoked Salmon, Peppers, Onions, Mushrooms, Tomatoes, Asparagus, Herbs, Goat Cheese, and Cheddar Cheese, Fresh Eggs and Egg Whites
$25 | **Chef fee $100*

WAFFLE STATION

Fresh Seasonal Fruits, Nut Butters, Syrups, Whipped Cream, Housemade Waffles
$30 | **Chef fee $100*

BAGEL STATION

Bagel Variety, Flavored Spreads, Scrambled Eggs, Bacon, Smoked Salmon, Tomatoes, Red Onions, Cucumbers, Baby Spinach, Capers, Sprouts, Apples
$45

MIMOSA BAR

With Seasonal Fruits, Fruit Juices, and Herbs
$18 per drink

BLOODY MARY BAR

With Clamato and Spicy Mary Mix, Bacon, Celery, Olives, Pickled Asparagus, Pepperoncinis, and Assorted Salts
$18 per drink

SANGRIA BAR

With Seasonal Fruits, Fruit Juices, and Herbs
$18 per drink

COFFEE/ESPRESSO BAR

$10 per drink - hosted bar*
$12 per drink - cash bar*
**plus equipment fee of $500 & barista fee of $250*

STEIN ERIKSEN LODGE
DEER VALLEY

GETTING READY "DAY OF"

Stein Eriksen Lodge would like to make getting ready the day of your wedding as stress-free and enjoyable as we possibly can. The morning before your wedding, we will bring to your room your selection of the following items.

BAKERY ITEMS

$60 per dozen
Bagels with Cream Cheese
Croissants & Danishes with Butter & Preserves
Assorted Baked Muffins
Cinnamon Rolls with Cream Cheese Filling
Scones with Preserves

SNACK OPTIONS

Individual Yogurt Parfaits | $6 each

Choose two of the following items:
Popcorn, Pretzels, Snack Mix
Potato Chips, Pita Chips, Ranch Dip, Onion Dip, Hummus
$14 per guest

Sliced Seasonal Fruit with Berries & Cinnamon Yogurt
$6 per guest

Artisan Imported & Domestic Cheeses with Artisan Grilled Bread
$18 per guest

MIMOSA BAR

With Seasonal Fruits, Fruit Juices,
and Herbs
$18 per drink

BLOODY MARY BAR

With Clamato and Spicy Mary Mix, Bacon, Celery, Olives,
Pickled Asparagus, Pepperoncinis, and Assorted Salts
$18 per drink

SANGRIA BAR

With Seasonal Fruits, Fruit Juices,
and Herbs
$18 per drink

STEIN ERIKSEN LODGE
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WHAT OTHERS ARE SAYING

"I just cannot find the words to thank you enough for the incredible wedding you helped us plan. You promised us a beautiful and romanic event, and exceeded those promises. The room was exquisite and took our breath away."
—F.A. from Houston, TX

Thank you for making our wedding possible. Everyone greatly enjoyed it."
—A.W. from Dallas, TX

"The day could not have gone better or been more beautiful."
—A.M. from San Francisco, CA

"We really can't thank you enough for the incredible weekend. People continue to tell us how much fun they had and how exceptional the service was."
—C. & R. P. from Chicago, IL

For more information, contact our wedding specialist (435) 645-6493 | weddings@steinlodge.com