



2018 Grand Canyon National Park Lodges Banquet Menu

For more information please contact Group Sales

tel. 800.843.8723 fax 928.773.8555

grps-gcsr@xanterra.com

www.grandcanyonlodges.com

GRAND CANYON
NATIONAL PARK LODGES
Legendary Hospitality by Xanterra



Available Space

Available Space

Breakfast

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Dinner

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El Tovar Dining Room

El Tovar Dining Room may be reserved for functions at the following times

March 16 through December 1

(blackout dates may apply)

Breakfast: 6:30 AM to 8:00 AM for up to 60 people

Lunch: 11:15 AM for up to 80 people

Dinner: 4:30 PM or 5:00 PM for up to 45 people

December 2 through March 15

(blackout dates may apply)

Breakfast: 6:30 AM to 10:00 AM for up to 80 people

Lunch: 11:15 AM to 2:30 PM for up to 80 people

Dinner: 5:00 PM for up to 80 people

The Food and Beverage Department must have a 30 day notice to book functions. Limit one group per meal period unless approved in advance by Food and Beverage.

We are unable to guarantee a specific area of the dining room.

The El Tovar dining room is open to the public and exclusive areas may not be available.

Parties of 20 or more must order in advance off the Banquet Menu.



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Arizona Room at Bright Angel Lodge

Arizona Room breakfast buffets are only available for groups between 20 and 100. The room may be reserved by more than one group at a time based on the size of the group.

Santa Fe Room at Maswik Lodge

This facility is generally used by tour groups during the day. This area is ideal for large private parties or tour groups beginning at 5:30 PM (groups requiring special set-up will begin later). Beer and Wine bar is available until 11:00 PM. The maximum capacity for this area is 160 people for buffet dinner with family style seating.

This room will accommodate 100 people comfortably with buffet or plated dinner and dance floor. There is ample space for a DJ (9:00 PM to 11:00 PM).

Santa Fe Room Buffets are available for groups between 20 and 160 and may be reserved for functions at the following times:

Breakfast: 6:00 AM to 10:00 AM

Lunch: 11:00 AM to 11:45 AM or 1:00 PM to 3:30 PM

(Not available from March 15 - April 20th)

Dinner: 5:00 PM to 10:00 PM



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Thunderbird Room

Located on the second floor of the Thunderbird Lodge and catered by El Tovar kitchen. A comfortable room with a balcony overlooking the rim of the Canyon and a fireplace. The room is approximately 1200 square feet.

Seating Capacities

U-Shaped	Classroom	Auditorium	Family Style
35	45	60	54
Hollow Square	Reception*	Sit-Down	
35	80	48	

Kiva Room

Located on the first Floor of the Thunderbird Lodge and catered by El Tovar kitchen. This room features a fireplace, a private exit to the rim trail, and an exquisite view of the Canyon. The room is approximately 780 square feet.

Seating Capacities

U-Shaped	Classroom	Auditorium
25	25	40
Hollow Square	Reception*	Sit-Down
25	52	32

*Reception refers to standing room with very limited seating. See next page.



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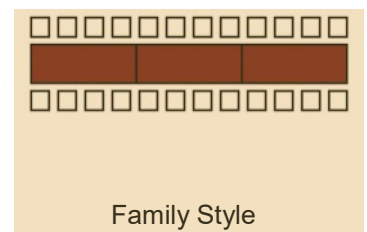
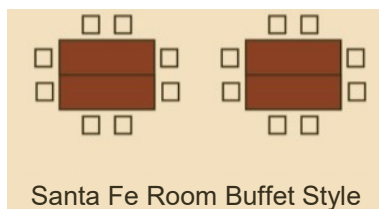
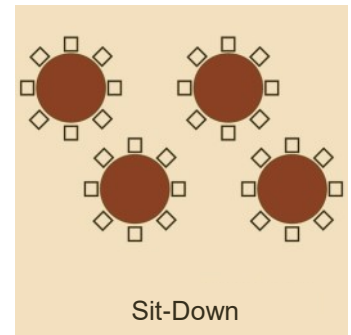
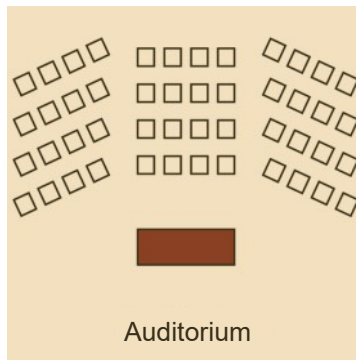
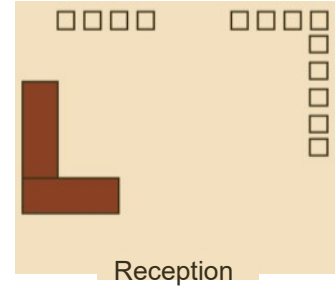
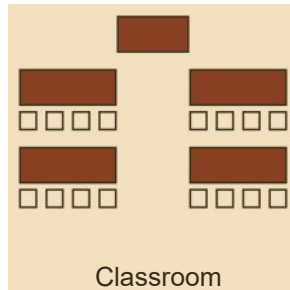
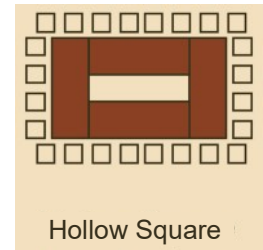
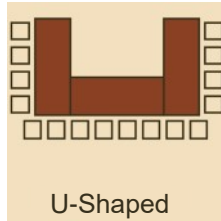
Cakes

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Seating Arrangements





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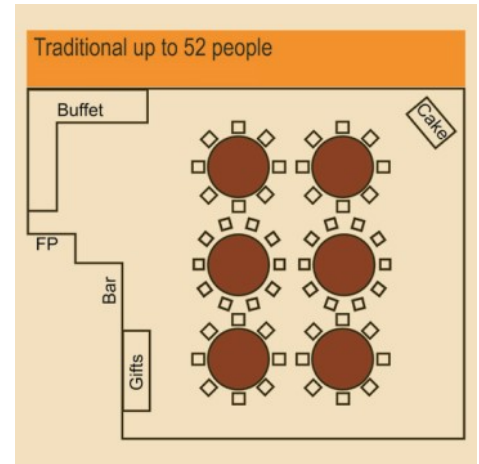
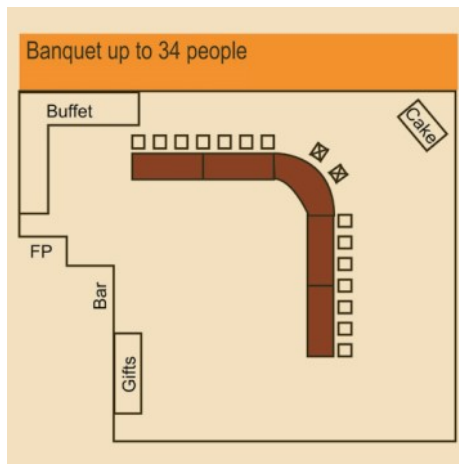
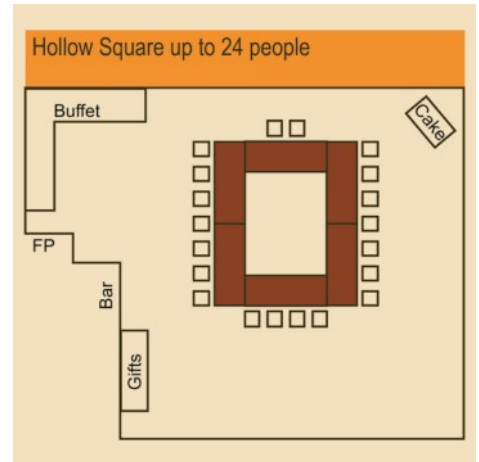
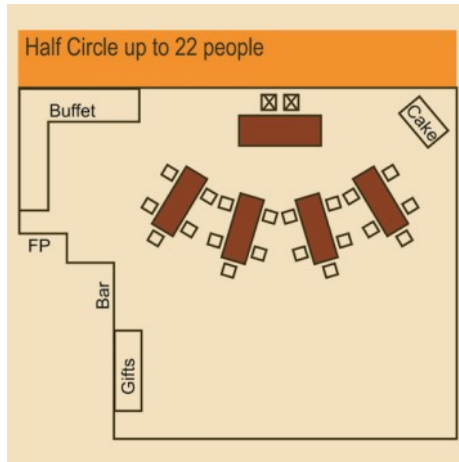
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Thunderbird Room Wedding Floor Plans

The seating charts below will maximize floor space. The cake and gift basket tables may be interchangeable depending on group size. Orientation of the floor plans is north towards the top of the page. The Canyon is to the north of all floor plans. Please choose from the following:





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Thunderbird and Kiva Rooms

All include hot tea, freshly brewed regular and decaffeinated organic coffee, and fresh squeezed orange juice. Meals catered by the El Tovar kitchen.

Classic Breakfast Buffet

- Scrambled Eggs with Mushrooms and Cheddar Cheese
- Roasted Red Potatoes
- Thick-Cut Applewood Smoked Bacon
- House-Made Pork Sausage
- Fresh Fruit Salad
- Bagels with Cream Cheese 21.00

All Inclusive Breakfast Buffet

- (6:30 AM - 10:00 AM)**
- Assorted Cold Cereals and Granola with Milk
 - Fruit Danish and Muffins
 - Fresh Fruit
 - Scrambled Eggs
 - Thick-Cut Applewood Smoked Bacon
 - House-Made Pork Sausage
 - Roasted Red Potatoes
 - El Tovar Bake Shop Biscuits and Country Sausage Gravy 20.00

Hiker's Choice Buffet

- Assorted Breakfast Breads and/or Pastries
- Bagels with Cream Cheese
- Assorted Yogurt
- Fresh Fruit Salad
- Low-Fat Granola 18.25



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El Tovar

All include hot tea, freshly brewed regular and decaffeinated organic coffee, and fresh squeezed orange juice.

El Tovar Plated Breakfast

Scrambled Eggs with Mushrooms and Cheddar Cheese
Roasted Red Potatoes

Choice of (one selection per group)

- Thick-Cut Applewood Smoked Bacon
- House-Made Pork Sausage

Fresh El Tovar Bakery Croissant 21.25

El Tovar Pancake Trio

Blue Corn Pancake, Buttermilk Pancake, and Buckwheat Pancake (one of each)

Served with Prickly Pear Syrup

Choice of (one selection per group)

- Thick-Cut Applewood Smoked Bacon
- House-Made Pork Sausage

21.25

El Tovar Smoked Salmon Bagel

Honey Smoked Salmon

Whole Wheat Bagel

Herb Cream Cheese

23.25

El Tovar Bakery Continental Breakfast

Fresh Baked Danish, Muffins, and/or Croissants

Fresh Fruit Salad

14.50



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Arizona Room at Bright Angel Lodge

All include hot tea, regular and decaffeinated organic coffee, apple juice, and orange juice.

Arizona Room All Inclusive Breakfast

(6:30 AM - 10:00 AM)

Assorted Cold Cereals and Granola with Milk

Fruit Danish and Muffins

Fresh Fruit Salad

Scrambled Eggs

Bacon and Sausage

Hash Browns

Biscuits and Country Gravy with Turkey Sausage 18.25

Arizona Room Continental Breakfast

Assorted Cold Cereals and Granola with Milk

Fruit Danish and Muffins

Fresh Fruit Salad 15.00

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Price for all items listed per serving/person

All prices are in US Dollars

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Pricing Subject to Change

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



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Santa Fe Room at Maswik Lodge

All include hot tea, freshly brewed regular and decaffeinated organic coffee, and orange juice.

Santa Fe All Inclusive Breakfast

(6:30 AM - 10:00 AM)

Assorted Cold Cereals and Granola with Milk

Fruit Danish and Muffins

Fresh Fruit Salad

Scrambled Eggs

Bacon and Sausage

Breakfast Potatoes

Biscuits and Country Gravy

17.25

Santa Fe Classic Breakfast

Scrambled Eggs

Choice of Bacon or Sausage

(one selection per group)

Choice of Breakfast Potatoes or Oatmeal

(one selection per group)

Biscuits

15.25

With Assorted Fruit Yogurt

16.75

Santa Fe Continental Breakfast

Danish, Croissant, or Cinnamon Roll

(one selection per 20 guests)

Fresh Fruit Salad

8.50

With Assorted Fruit Yogurt

9.75

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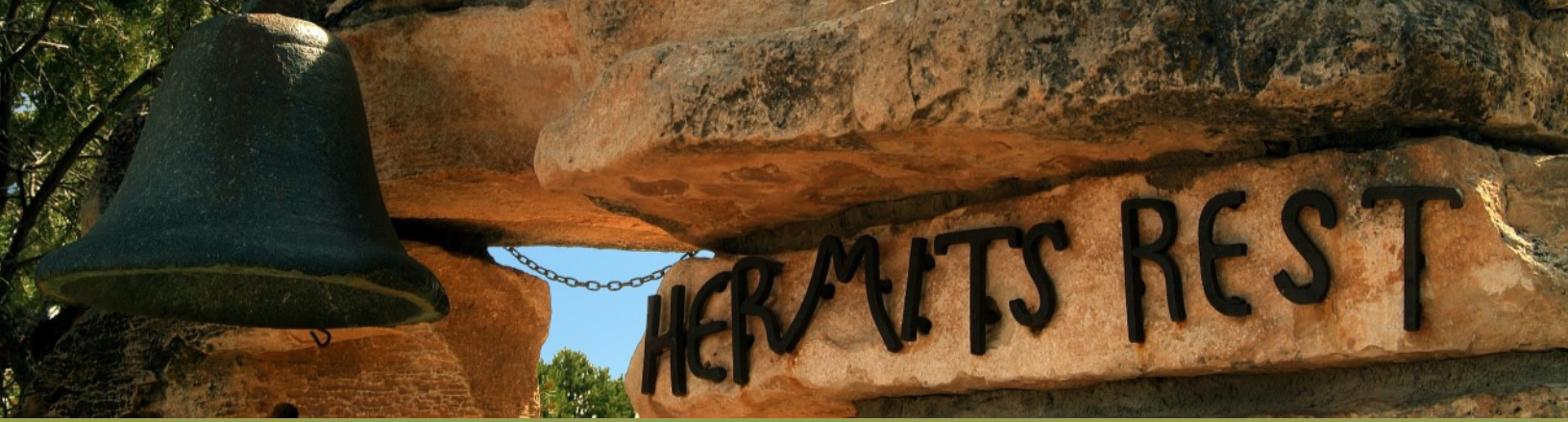
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Breakfast Coupons

The following meal coupons can be purchased to allow tour guests to dine on their own. Overnight tours pick up coupons at check-in. Day tour companies may purchase coupons in advance for pick up that day at the front desk.

El Tovar Breakfast Coupon

(6:30 AM - 11:00 AM)

Choice of One Entree

Choice of One Juice

Coffee or Tea

29.65

(Tax and Gratuity included)

Harvey House Café Breakfast Coupon

(6:30 AM - 10:45 AM)

Choice of One Entree

Choice of One Juice

Coffee or Tea

22.65

(Tax and Gratuity included)

Maswik Food Court Breakfast Coupon

(6:00 AM - 10:45 AM)

Choice of One Entree

Choice of One Juice

Coffee or Tea

13.25

(Tax included)



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Thunderbird and Kiva Rooms

Available at Thunderbird Room or Kiva Room. Lunch served between 11:00 AM and 3:00 PM. All include freshly brewed regular and decaffeinated organic coffee, lemonade, and hot or iced tea. Canned soda may be added for an additional 3.25 per person. House-made Deluxe El Tovar Dessert may be added for an additional 5.50 per person. Meals catered by the El Tovar kitchen.

Western BBQ Lunch

Choice of one entree per person:

- Supreme Chicken Breast
- 6 oz. New York Strip Steak
- Vegan/Vegetarian available on request

Cowboy Beans with Bell Peppers and Onions
Roasted Garlic Cilantro Butter Corn on the Cob

Choice of (one selection per group)

- Creamy Rustic Potato Salad with Hard Boiled Eggs
- Apple and Kale Coleslaw

Cornbread and Butter
Peach/Berry Cobbler

30.75

Plus \$50.00 Chef fee if entree is grilled on site
(available at Thunderbird Room only)

To accommodate multiple entree options, group leader needs to call in count of chicken breasts, steaks, and vegan/vegetarian items to the kitchen by noon, day of arrival. For Thunderbird/Kiva, call 928.638.2526 extension 6432 Advance Dinner Reservations
Fire restrictions and bad weather may prohibit the use of the outdoor grill.
This will be determined by the Banquet Staff day of event.

Ramiro's Mexican Lunch

Multi-colored Tortilla Chips with Tomato Salsa
Spicy Beef Tacos
Chicken Fajitas with Peppers and Onions
Spanish Rice
Refried Beans with Cheese
Fresh Fruit Salad
El Tovar Premium Cupcakes

29.25



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Chef's Classic Lunch

Field Green Salad with Selection of Three Dressings

- Balsamic Vinaigrette
- Bleu Cheese
- House

Fresh Fruit Salad

Grilled Boneless Chicken Breast with a Choice of One Sauce:

- Lemon Pepper and Fresh Thyme
- Herb Mushroom Demi-Glace

Alaskan Coho Salmon with a Choice of One Sauce:

- Seared with Lemon Buerre Blanc with Capers
- Oven Roasted Salmon with Honey Mustard Glaze

Chef's Choice of Two Starches and Vegetable Medley

Fresh Baked Focaccia with Butter

El Tovar Premium Cupcakes

28.50

Deli Delight

Pasta Salad with Italian Dressing

Fresh Fruit Salad

New Potato Salad with Sour Cream and Fresh Dill

Ham, Turkey, and Roast Beef Deli Style Meats

with American and Swiss Cheeses

Assorted Sliced Breads

(Rye, Sourdough, and Wheat)

Leaf Lettuce, Sliced Tomato, Sliced Onion, Pickles

El Tovar Cookies

25.00



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El Tovar Banquet Lunches

All include choice of one beverage per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade. House-Made Deluxe El Tovar Dessert may be added for an additional 5.50 per person.

Salmon Filet

Fresh Field Greens Salad	
7 oz. Broiled Salmon Filet with Lemon Dill Butter	
Chef's Choice of Accompaniments	
Bread and Butter	30.50

Roast Pork Loin

Fresh Field Greens Salad	
Roasted Pork Loin with Toasted Cumin Dijon Sauce	
Chef's Choice of Accompaniments	
Fresh El Tovar Bakeshop Bread and Butter	29.50

Chicken Cordon Bleu Sandwich

Fresh Field Greens Salad	
Grilled Chicken Breast with Sliced Honey Ham, Gruyere Cheese, and Creamy Dijonaise Sauce on a Fresh El Tovar Bakeshop Toasted Ciabatta Roll	
Fresh Fruit Salad	26.25

Croissant Sandwich

Fresh Field Greens Salad	
Smoked Turkey and Peppered Bacon or Grilled Vegetables with Hummus on a Fresh El Tovar Bakeshop Croissant	
Fresh Fruit Salad	25.50



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Santa Fe Room Lunch Buffet

Available for groups of 20 or more. Santa Fe Room at Maswik Lodge may be reserved from 11:00 AM to 11:45 AM (Blackout dates from Memorial Day through Labor Day).

Santa Fe Lunch Buffet

Beef Entree

(may include Beef Stew, Beef Tips, Beef & Broccoli)

Chef's Chicken

(may include Roasted Chicken, Chicken Sir Fry, Chicken a la King)

Baked or Fried Fish

Pasta of the Day

(May include Garden Penne, Penne in Marinara)

Green Salad with Choice of Three Dressings

Assorted Cold Salads

(may include Potato Salad, Four Bean Salad, Fruit Cocktail)

Soup of the Day

Chef's Choice of Potato and Rice

Vegetable of the Day

Bread and Butter

Chef's Choice Dessert

Freshly Brewed Regular & Decaffeinated Organic Coffee,

Hot or Iced Tea, Lemonade, Soft Drinks

15.50



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Lunch Coupons

The following meal coupons can be purchased to allow tour guests to dine on their own. Overnight tours pick up coupons at check-in. Day tour companies may purchase coupons in advance for pick up that day at the front desk.

El Tovar Lunch Coupon

(11:15 AM - 2:00 PM)
 Choice of One Entree
 Choice of One Dessert
 Choice of One Non-Alcoholic Beverage 38.50
 (Tax and Gratuity included)

Harvey House Café/Arizona Room Lunch Coupon

(11:15 AM- 4:00 PM)
 Choice of One Entree
 Choice of One Dessert
 Choice of One Non-Alcoholic Beverage 25.55
 (Tax and Gratuity included)

Maswik Food Court Lunch Coupon

(11:15 AM - 10:00 PM)
 Choice of Soup or Small Garden Salad
 Choice of One Entree
 Choice of One Dessert
 Choice of One Non-Alcoholic Beverage 23.25
 (Tax Included)



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Meals to Go

With or without Thermal Grand Canyon Souvenir Bag. Packed "to go" with plastic ware, napkins, and appropriate condiments.

El Tovar Lunch

Croissant Sandwich with Swiss, Lettuce & Tomato and
Choice of Ham, Turkey, Roast Beef,
or Grilled Vegetables with Hummus
(one selection per group)

Bag of Chips

El Tovar Chocolate Chip Cookie

Fresh Whole Fruit

Sports Drink

Packed in a Grand Canyon Logo Thermal Bag

23.00

Without Grand Canyon Logo Thermal Bag

17.75

Santa Fe Lunch

Sub Sandwich with Swiss, Lettuce & Tomato and
Choice of Ham, Turkey, or Roast Beef
(one selection per group)

Bag of Chips

Chocolate Chip Cookie

Fresh Whole Fruit

Sports Drink

Packed in a Grand Canyon Logo Thermal Bag

19.50

Without Grand Canyon Logo Thermal Bag

14.25

Snack Pack

Snack Bar

String Cheese

Fresh Whole Fruit

Vegetable with Dip

Sports Drink

Packed in a Grand Canyon Logo Thermal Bag

16.00

Without Grand Canyon Logo Thermal Bag

10.75



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Western BBQ

Choice of one entree per group:

- Supreme Chicken Breast
- 8 oz. New York Strip Steak
- Vegan/Vegetarian available on request

Cowboy Beans with Bell Peppers and Onions

Roasted Garlic Cilantro Butter Corn on the Cob

Creamy Rustic Potato Salad with Hard Boiled Eggs

Apple and Kale Coleslaw

Chips and Salsa

Cornbread and Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- Flavor of the Month Chocolate Mousse
- Boston Cream Pie
- New York Style Cheesecake with Strawberry or Blueberry Topping

40.75

Plus \$50.00 Chef fee if entree is grilled on site
(available at Thunderbird Room only)

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Chef's Classic Dinner

Choice of Field Green Salad with Selection of Three Dressings

- Balsamic Vinaigrette
- Bleu Cheese
- House

or Caesar Salad with Garlic Croutons

Fresh Fruit Salad

Grilled Boneless Chicken Breast with a Choice of One Sauce:

- Lemon Pepper and Fresh Thyme
- Herb Mushroom Demi-Glace

Alaskan Coho Salmon with a Choice of One Sauce:

- Seared with Lemon Buerre Blanc with Capers
- Oven Roasted Salmon with Honey Mustard Glaze

Chef's Choice of Two Starches and Vegetable Medley

Fresh Baked Focaccia with Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- Flavor of the Month Chocolate Mousse
- Boston Cream Pie
- New York Style Cheesecake with Strawberry or Blueberry Topping

36.75

Ramiro's Mexican Dinner

Multi-colored Tortilla Chips with Tomato Salsa

Spicy Beef Tacos and Burritos

Spanish Rice

Refried Beans with Cheese

Fresh Fruit Salad

Choice of House-Made El Tovar Dessert (one selection per group)

32.25

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El Tovar Banquet Dinners

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade. House-Made Deluxe El Tovar dessert included (one selection per group, listed on next page).

Filet Mignon

Fresh Field Greens Salad with House Balsamic Vinaigrette
 6 oz. Filet Mignon with Au Poivre sauce
 Chef's Choice of Accompaniments
 Fresh El Tovar Bakeshop Bread and Butter 54.75

Wild Salmon

Fresh Field Greens Salad with House Balsamic Vinaigrette
 Seared Wild Salmon with Lemon Dill Butter
 Chef's Choice of Accompaniments
 Fresh El Tovar Bakeshop Bread and Butter 49.25

Chef's Prime Rib

Fresh Field Greens Salad with House Balsamic Vinaigrette
 Oven Roasted Prime Rib (8 oz.) with Chipotle Butter
 Chef's Choice of Accompaniments
 Fresh El Tovar Bakeshop Bread and Butter 49.25

Blackened Trout with Citrus Butter

Fresh Field Greens Salad with House Balsamic Vinaigrette
 Chef's Choice of Accompaniments
 Fresh El Tovar Bakeshop Bread and Butter 44.50



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All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade. House-Made Deluxe El Tovar Desserts included.

Prickly Pear Chicken Breast

Fresh Field Greens Salad with House Balsamic Vinaigrette
 Marinated Boneless Chicken Breast with Peppers, Onions, and Pepper Jack cheese
 Chef's Choice of Accompaniments
 Fresh El Tovar Bakeshop Bread and Butter

42.00

Eggplant Napoleon

Fresh Field Greens Salad with House Balsamic Vinaigrette
 Grilled eggplant, red onion, zucchini, yellow squash,
 Roasted red pepper marinara
 Soft Polenta

36.75

House-Made Deluxe El Tovar Desserts

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- Flavor of the Month Chocolate Mousse
- Boston Cream Pie
- New York Style Cheesecake with Strawberry or Blueberry Topping

GRAND CANYON

NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

Price for all items listed per serving/person

All prices are in US Dollars

Subject to 6.9% Sales Tax and 18% Gratuity

Pricing Subject to Change

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



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Santa Fe Room Buffets

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade.

Santa Fe Dinner Buffet

Beef Entree may include

Beef Stew, Beef Stroganoff, or Beef Broccoli

Chef's Chicken may include

Roasted Chicken, Chicken Stir Fry, or Chicken a la King

Baked or Fresh Fish

Pasta of the Day may include

Garden Penne or Penne in Marinara

Green Salad with Choice of Three Dressings

Assorted Cold Salads

Potato Salad, Three Bean Salad, and Fruit Cocktail

Soup of the Day

Chef's Choice of Potato and Rice

Vegetable of the Day

Bread and Butter

Chef's Choice Dessert

24.00

A Taste of Italy

Tossed Green Salad with Selection of Three Dressings

(Balsamic Vinaigrette, Bleu Cheese, House)

Choice of Two Entrees:

- Baked Eggplant Parmigiana
- Tortellini with Pesto Alfredo
- Baked Penne Parmigiana
- Sweet Sausage and Peppers with Spaghetti
- Spaghetti Meatballs

Garden Vegetables tossed in Olive Oil

Sliced Italian Bread

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group, see next page for selections)

26.00



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Santa Fe Room Buffets

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade.

Canyon Classic

Choice of Field Green Salad with Selection of Three Dressings

- Balsamic Vinaigrette
- Bleu Cheese
- House

or Caesar Salad with Garlic Croutons

Fresh Fruit Salad

Grilled Chicken Breast with a Herb Mushroom Demi-Glace

Alaskan Coho Salmon Seared with a

Lemon Buerre Blanc with Capers

Chef's Choice of Two Starches and Vegetable Medley

Fresh Baked Focaccia with Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- New York Style Cheesecake with Strawberry or Blueberry Topping

33.75

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Santa Fe Room Buffets

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade.

Canyon BBQ

Choice of entree per group:

- Supreme Chicken Breast
- 8 oz. New York Strip Steak
- Vegan/Vegetarian available on request

Ranch Beans

Corn on the Cob

Potato Salad

Coleslaw

Chips and Salsa

Cornbread and Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- New York Style Cheesecake with Strawberry or Blueberry Topping

37.75

Plus \$50.00 Chef fee if entree is grilled on site
(available at Thunderbird Room only)

To accommodate multiple entree options, group leader needs to call in count of chicken breasts, steaks, and Vegan/Vegetarian items to the kitchen by noon, day of arrival. For Santa Fe Room, call 928.638.2526 extension 6887. Ask for Manager on Duty. Fire restrictions and bad weather may prohibit the use of the outdoor grill.

This will be determined by the Banquet Staff day of event.:



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Santa Fe Room Plated Banquet Dinners

All include freshly brewed regular and decaffeinated organic coffee, hot or iced tea, fountain sodas, and lemonade. Each dinner also includes House-Made Deluxe El Tovar Desserts: Apple Pie, Arizona Lime Tart, Flourless Chocolate Cake, New York Style Cheesecake with Strawberry or Blueberry Topping (one dessert selection per group).

Prime Rib

Tossed Green Salad
8 oz. Roast Prime Rib of Beef with Mushroom
Demi-Glace and Horseradish Cream
Potato of the Day
Vegetable of the Day
Rolls and Butter

36.75

Sautéed Trout with Lemon Dill Butter

Tossed Green Salad
Sautéed Trout with Lemon Dill Butter
Rice of the Day
Vegetable of the Day
Rolls and Butter

28.75

Pork Loin

Tossed Green Salad
Sliced Roast Pork Loin with Dijon Mustard Sauce
Rice of the Day
Vegetable of the Day
Rolls and Butter

28.75

Beef Stroganoff

Tossed Green Salad
Beef tips with Onions and Mushrooms in a Sour Cream Sauce
Rice of the Day
Vegetable of the Day
Rolls and Butter

24.75



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Chef and Carving Stations

Available at the Thunderbird, Kiva, and Santa Fe Rooms. For accompaniments, ask your Sales Agent. 20 person minimum for all stations. Each station requires a Chef, which is a \$50.00 fee per station.

Pasta Station

A beautiful display of pasta. Plates are prepared to order by a Chef featuring :

- Tri-Color Cheese Tortellini
- Angel Hair Pasta
- Spinach Fettuccine Pasta
- Marinara Sauce
- Alfredo Sauce
- Pesto Sauce

Pasta Station with Meatballs	21.50
Pasta Station without Meatballs	18.00

Dijon Herb Crusted Strip Loin of Beef

With Horseradish Cream and Au Jus Served with Cocktail Rolls	16.25
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Herb Crusted Roast Beef

With Horseradish Cream and Au Jus Served with Cocktail Rolls	10.50
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Buffet Ham

With Honey Mustard Glaze, Horseradish Cream, Mayonnaise, and Assorted Mustards Served with Cocktail Rolls	9.50
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Dinner Coupons

The following meal coupons can be purchased to allow tour guests to dine on their own. Overnight tours pick up coupons at check-in. Day tour companies may purchase coupons in advance for pick up that day at the front desk.

El Tovar Dinner Coupon

(5:00 PM - 9:45 PM)

Reservations Required (928.638.2631 ext. 6432)

Choice of Soup or Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage

74.80

(Tax and Gratuity included)

Arizona Room Dinner Coupon

(4:30 PM - 10:00 PM)

Choice of Soup or Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage

57.75

(Tax and Gratuity included)

Harvey House Café Dinner Coupon

(4:30 PM. - 10:00 PM)

Choice of Soup or Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage

42.70

(Tax and Gratuity included)

Maswik Food Court Dinner Coupon

Choice of Soup or Small Garden Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage

23.25

(Tax included)

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Appetizers

All appetizers include approximately one and a half items per serving unless otherwise noted.

Hot Appetizers

Teriyaki Glazed Beef Skewers	4.25
Teriyaki Glazed Chicken Skewers	4.25
Miniature Mexican Appetizers: (1 of each per serving)	
• Tacos	
• Taquitos	
• Burritos With Fresh Tomato Salsa	6.00
Buffalo Chicken Wings with Bleu Cheese Dip	1.85

Cold Appetizers

Smoked Salmon on Toasted Points	4.75
Gulf Shrimp with Horseradish Cocktail Sauce	5.75
Duck Pate on Toasted Points with Wild Berry Garnish	5.25
4 oz. Fresh Salsa with Tortillas (Choice of Tomato, Tomatillo, Roasted Corn, or Black Bean)	4.75
4 oz. Spinach & Artichoke Dip with Feta Cheese and Tortillas	4.75

Deli Platter

Deli Sliced Roast Beef, Turkey, and Ham with Swiss and American Cheeses with Assorted Breads	12.00
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Imported Cheese Platter

Smoked Gouda, Brie, Edam, Gorgonzola, Cheddar, Swiss, Pepper Jack, and Munster Cheeses with Crackers (3 oz. per serving)	8.25
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Domestic Cheese Platter

Cheddar, Swiss, Pepper Jack, and Munster Cheeses with Crackers (3 oz. per serving)	7.00
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Fresh Fruit Platter

Fresh Seasonal Fruit (5 oz. per serving)	7.25
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Vegetable Crudités Platter

Red and Green Bell Peppers, Broccoli Florets, Celery, Carrots, and Cucumbers with Herb Dip (5 oz. per serving)	6.25
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Tuxedo Strawberries

Stemmed Strawberries dipped in Melted White and Dark Chocolate (2 ea.)

7.00

Chef's Choice of Assorted Petit Fours

(three items per serving)

4.75

Chef's Choice of Assorted Hand-made Truffles

(five items per serving)

- Chocolate Truffles
- White Chocolate Mango Truffles
- Dark Chocolate Rum Truffles

4.50

The following reception sweets require a 20 person minimum and have an additional 50.00 Rental /Chef's Fee:

Bananas Foster

Bananas flambéed in the traditional manner with Dark Rum, Brown Sugar Butter, and Cinnamon served over Vanilla Ice Cream

12.00

Cherries Jubilee

Tart Cherries blended with Orange Juice Kirshwasser Brandy and flambéed by a Uniformed Chef served over Vanilla Ice Cream

12.00

Chocolate Fountain

(7.5 pieces per person) Choice of up to 5 of the following: Whole Strawberries, Pineapple Slices, Banana Slices, Marshmallows, Pretzels, Pound Cake Squares, Oreo Cookies, Rice Krispy Treats, Chocolate Chip Cookies, and Brownies.

7.75

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Continental Breakfast

Fresh Banana Bread	
Assorted Muffins	
Croissants	
Pastries	
Select Hot Teas	
Freshly Brewed Regular and Decaffeinated	
Organic Coffee	11.50

A la Carte Items

House-Made Mini Pastries, Muffins, or Croissants (per piece)	5.75
Fruit Danish, Muffins, and Cookies (per piece)	2.50
Assorted Whole Fresh Fruit (per piece)	3.50
Assorted Large El Tovar Cookies (per dozen)	19.00
Freshly Brewed Regular or Decaffeinated Organic Coffee	4.00
Hot Tazo Tea (per packet)	4.00
Iced Tea	3.00
Soda (per can)	3.25
Sports Drink (per bottle)	4.25
Milk	3.75
El Tovar Fresh Squeezed Orange Juice	4.95
El Tovar Fresh Grapefruit Juice	4.95
Lemonade	3.00
Hot Chocolate (per packet)	2.50



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Thunderbird Room Liquor for Functions

Premium Bar is available in the Thunderbird Room only, and will also be stocked with assorted sodas.

Price Range

Single Shot or with Mixer

- Well 8.00
- Call 8.50

Two Part Drinks

- Well 9.00
- Call 10.00

Courvoisier, B&B, and Grand Marnier 10.50

Pre-Mixed Drinks

All Mixed Drinks are priced for House Well Liquors. 32 ounce serving (approximately five servings)

Bloody Mary	31.00
Margaritas	33.00
White Wine Pineapple Sangria	33.00
Traditional Sangria	33.00

Deposit Schedule for Bar Set-Up

Functions up to 50 people	400.00
Functions between 51 and 75	700.00
Functions between 76 and 100 people	800.00
Functions over 100 people	1000.00



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Wine and Beer

The following are the brands that will be served at a function requesting a wine and beer bar only.

Grand Canyon Label Varietals

Bottle serves five to six glasses

Sparkling Wine, California	33.00
Chardonnay, California	30.00
Pinot Gris	30.00
White Zinfandel, California	30.00
Merlot, California	30.00
Cabernet Sauvignon, California	30.00
El Tovar Pinot Gris, Henry Estates Umpqua Valley	43.00
El Tovar Centennial Pinot Noir, Henry Estates Umpqua Valley	51.00
Martinelli's Non-alcoholic Sparkling Cider	14.00
Any Grand Canyon Label Varietals by the glass (5 oz. pour)	7.50

Domestic and Premium Beers

Served by the bottle

Bud Light	6.00
O'Doul's	6.00
Heineken	7.50
Corona	7.50
Grand Canyon Brewery (Sunset Amber Ale or IPA)	7.50

Draft served by the 16 oz. glass

Thunderbird and Santa Fe room only

Grand Canyon Brewery (American Pilsner or Pale Ale)	7.50
New Belgium Brewery (Fat Tire Amber Ale or 1554 Black Lager)	7.50

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Punch and Sangria

One Gallon serves approximately 15 to 20 servings.

Strawberry Lemonade Champagne Punch

Grand Canyon Label Sparkling Wine

Fresh Strawberries

Lemonade

Sugar (per gallon) 62.00

Sorbet Champagne Punch

Grand Canyon Label Sparkling Wine

Pineapple Juice

Lemon Juice

Berry Sorbet (per gallon) 62.00

Non-Alcoholic Sparkling Fruit Punch

Ginger Ale

Pineapple Juice

Berry Sorbet

Garnished with Fresh Fruit (per gallon) 34.00

White Wine Pineapple Sangria

Grand Canyon Label Chardonnay

Ginger Ale

Apple and Lemon Juices

Pineapple Juice

Garnished with Fresh Pineapple (per half gallon) 34.00

Traditional Sangria

Grand Canyon Label Cabernet Sauvignon

Brandy

Lemon Juice

Orange Juice

Garnished with Fresh Fruit (per half gallon) 34.00

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Non-Alcoholic Beverages

All prices listed are per person unless otherwise noted.

Thunderbird or Kiva Room

Freshly Brewed Regular or Decaffeinated

Organic Coffee	4.00
Hot Tazo Tea (per packet)	3.50
Iced Tea	3.00
Soda (per can)	3.25
Sports Drink (per bottle)	4.25
Milk	3.75
El Tovar Fresh Squeezed Orange Juice	4.95
El Tovar Fresh Grapefruit Juice	4.95
Lemonade	3.00
Hot Chocolate (per packet)	2.50

Santa Fe Room

Freshly Brewed Regular or Decaffeinated

Organic Coffee	3.00
Hot Tea (per packet)	3.00
Iced Tea	2.75
Fountain Soda and Lemonade	2.50
Sports Drink (per bottle)	3.50
Milk (carton)	2.25
Orange, Apple, or Cranberry Juice	3.25
Hot Chocolate (per packet)	3.25

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Special Occasion Cakes

All cakes must be purchased through Xanterra South Rim in order to be served on the premises. Any cake ordered less than 1 week prior to event must be approved by the Pastry Chef. Please contact the Sales Office during normal business hours to place your order at 928.638.2525. Damaged or lost items subject to 100% replacement fee. All cakes are house-made.

Basic Cake Pricing

All Cakes are two layers

6" Round x 4" tall (serves 6)	35.00
8" Round x 4" tall (serves 10-12)	52.00
10" Round x 4" tall (serves 14-18)	75.00
12" Round x 4" tall (serves 25-28)	95.00
14" Round x 4" tall (serves 40)	120.00
16" Round x 4" tall (serves 50)	140.00
1/2 Sheet (17" x 13" x 4") (serves 50)	85.00
Full Sheet (25" x 17" x 4") (serves 100)	140.00

Additional Charges will apply for the following

Delivery and Set-up within Grand Canyon Village	40.00
Chef's fee for cake cutting	25.00
Chocolate Ganache (per tier)	18.00
Tiered Cake Delivery and Set-up	125.00

Intricate piping, edible pearls, edible glitter, chocolate modeling or logos will be determined upon consultation with Pastry Chef.

Tiered cakes require 4" variation on tiers
(16" - 12" - 8") (14" - 10" - 6")

Wedding Cakes Only

Cake Toppers must be delivered to bake shop one day prior to event. If fresh flowers are to be used as a topper, they must be arranged and ready to place on cake, Fresh flowers accompanying cake and cake table must be delivered to the bake shop no later than 8 AM on the day of the event.*



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All amenities are available at all Xanterra South Rim locations. Baskets are prepared for two guests. Wine may be added to baskets.

El Tovar VIP Fruit & Cheese

- Assorted Whole Fresh Fruit and Grapes
- Fruit and Nut Mix
- River Rock Candy
- Gourmet Cheeses with Cheese Knife
- Fancy Crackers
- El Tovar Cookies
- Presented with the Story of the El Tovar

60.00

Standard Fruit & Cheese

- Assorted Whole Fresh Fruit and Grapes
- Gourmet Cheeses
- Fancy Crackers
- El Tovar Cookies

36.00

Wine May Be Added

Any wine from the El Tovar Wine List may be added for an additional 2.00 service charge. (prices listed per bottle)

- Grand Canyon Varietals 30.00
- Grand Canyon Sparkling Wine 33.00
- El Tovar Centennial Pinot Gris 43.00
- El Tovar Centennial Pinot Noir 51.00

Chocolate Delight

- Hand-molded Dark Chocolate Box filled with Assorted House-Made Chocolate Truffles 18.00



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Food & Beverage Policies and Procedures

- No personal food or beverage 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.
- Finalized menu selections must be received 14 days prior to the event. A minimum of 20 same menu entrees per group required.
- Confirmed attendance must be provided 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 are 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 Xanterra South Rim 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 (complete banquet information is in the Group Services section on our website at www.grandcanyonlodges.com).
- All banquet facilities are non-smoking.
- Special dietary requests come with an additional \$8.00 per person per meal fee.



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Food & Beverage Policies and Procedures Continued

- Quiet hours for Thunderbird and Kiva Rooms begin at 9:30 PM (MST). All parties must vacate the premises by 10:00 PM. Quiet hours for Santa Fe Room at Maswik Lodge begin at 10:00 PM (MST). All parties must vacate the premises by 10:30 PM.
- All food, items, and services are subject to current sales tax of 6.9% and 18% gratuity (subject to change without notice).
- We reserve the right to relocate any group to an alternate Xanterra location within the park based on group number, menu requirements, 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. Xanterra South Rim 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.
- Xanterra South Rim 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 Service Policies and Procedures

- Only alcohol purchased from Xanterra South Rim 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.
- Xanterra South Rim will special order items that we do not carry in our commissary. The special items will be subject to availability and will require a 30 day advance notice. Price will be determined by item. Special orders are non-refundable.
- 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 forms of identification are the **ONLY** accepted forms of legal identification and all forms must include a photo. No exception to this policy will be made.
 - Any US or Canadian Driver's License
 - Any US or Canadian Identification Card
 - Valid Passport or Passport Card
 - Military ID
 - Mexican Voter ID
- We reserve the right to refuse service to anyone at any time as determined by our staff.
- No liquor may be served before 6:00 AM. All liquor sales must be complete by 9:30 PM at the Thunderbird and Kiva Rooms and by 9:30 PM at the Santa Fe Room at Maswik Lodge.
- 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.

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Banquet Room Use and Set-Up Fees

Banquet Room Use

Price Listed per Meal Period. Not Taxable.

Applicable to Thunderbird Banquet Room 150.00

(includes sound system)

Applicable to Kiva Banquet Room 50.00

Banquet Room Set-Up

Applicable to all events requiring set-up without
the purchase of food

(charged in addition to the Banquet Room Use Fee per day) 50.00

El Tovar Guest Room Set-Up

Applicable only to El Tovar guest rooms for set-up
of any items other than room service and in addition to food 75.00

Food Delivery & Set-Up

Applicable to food or beverage delivered to locations other
than Xanterra outlets in Grand Canyon Village.

Includes chafing dishes, beverage dispensers, and utensils. 150.00

Shoshone Point - China 350.00

- Paper & Plastic 175.00

Food Delivery & Set-Up

Applicable to food or beverage delivered to locations within
Grand Canyon Village. (Meals to Go) 40.00

GRAND CANYON

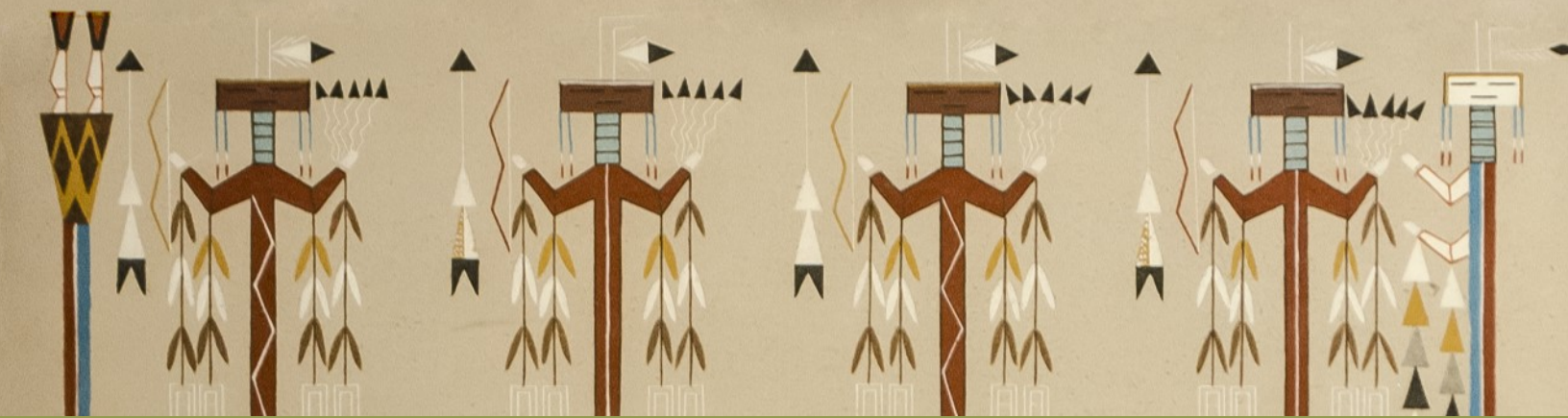
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

All prices are in US Dollars

Subject to 6.9% Sales Tax and 0.3% room rental tax

Pricing Subject to Change



Set-Up Fees

Available Space

Breakfast

Lunch

Dinner

Appetizers

Reception Sweets

Breakout Items

Beverages

Cakes

Amenities

Policies & Procedures

Room Rental
& Set-Up Fees

Banquet Room Use and Set-Up Fees Continued

Non Xanterra Site Set-Up

Transportation and set-up of supplies and services
Including china, glassware, silverware and linens.
(price per person)

4.25

Banquet Table Rental

6' or 8' (price per table per day)
Banquet Chairs

5.00

2.00

Premium Bar Set-Up

(Thunderbird and Kiva Rooms only)
Premium Banquet Bar includes ice mixers,
glassware, and Bartender

150.00

Wine & Beer Bar Set-up

Wine and beer only (no charge for Thunderbird Room)
Includes ice display for bottle beer and wine,
glassware, and Bartender

- On-Site
- Off-Site

50.00

100.00

Chef Fee

Applicable to on-site preparation, i.e., carving
station, pasta bar, barbecue (price per Chef)

50.00

Fireplace Use

Thunderbird or Kiva Rooms only, weather permitting
(price per four hours)

35.00



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Dance Floor

Santa Fe Room at Maswik Lodge only 150.00

Sound System

Fender Sound System with CD Player, Microphone,
MP3 ready (price per meal period) 50.00

Audio Visual-Flat Rate

Applies to any audio visual equipment requested.
Portable Stereo/CD Player, Projector.
Extension cords provided.
Damaged items subject to minimum
50% replacement fee (price per day) 50.00

Flip Chart Pads

Per Pad 20.00

Podium, Screen, Easels

Per Day 25.00

Pop Up Canopy

(Weather Permitting) 50.00
10' X 10' , includes set up for a 4 hour period

GRAND CANYON

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