



GRAND CANYON

NATIONAL PARK LODGES

2017 Reception Sweets

For more information please contact Group Sales
tel. 928.638.2525 fax 928.638.9810

grps-gcsr@xanterra.com

www.grandcanyonlodges.com

PO Box 699

Grand Canyon, AZ 86023

Legendary Hospitality by Xanterra



Reception Sweets

[Available Space](#)

[Breakfast](#)

[Lunch](#)

[Dinner](#)

[Appetizers](#)

[Reception Sweets](#)

[Breakout Items](#)

[Beverages](#)

[Cakes](#)

[Amenities](#)

[Policies & Procedures](#)

[Room Rental
& Set-Up Fees](#)

Reception Sweets

All sweets include approximately one and a half items per serving (unless otherwise noted)

Tuxedo Strawberries

Stemmed Strawberries dipped in Melted White and Dark Chocolate

6.75

Chef's Choice of Assorted Petit Fours

(three items per serving)

4.50

Chef's Choice of Assorted Hand-made Truffles

(five items per serving)

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

4.25

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

11.75

Cherries Jubilee

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

11.75

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.

7.50

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