



Catering Menu

RED MOUNTAIN RESORT

Breakfast

- CONTINENTAL BREAKFAST -

EARLY RISER \$12

Seasonal Sliced Fruit and Berries
Spa Granola
Assorted Yogurts
Fresh Baked Breakfast Breads and Muffins
Organic Coffee and Herbal Teas
Assorted Fruit Juices
Bottled Water

LAVA CANYON \$16

Display of Seasonal Sliced Fruit and Berries
Smoked Sockeye Salmon, Bagels,
Cream Cheese, Lemon, Capers and Red Onion
Organic Coffee and Herbal Teas
Assorted Fruit Juices
Bottled Water

CONTINENTAL BREAKFASTS MAY ALSO BE INDIVIDUALLY PACKAGED TO GO.
WE REQUEST 72 HOURS NOTICE FOR ALL BOX BREAKFAST ORDERS.

\$5

- BREAKFAST BUFFET -

CANYON BREEZE BREAKFAST \$15

With breakfast available from 6:30 a.m. to 10:00 a.m.,
the Canyon Breeze Breakfast Buffet is a great choice,
with a fresh health conscious menu that changes each day.

SNOW CANYON \$25

Seasonal Sliced Fruit and Berries
House Made Granola and Assorted Yogurts
Selection of Freshly Baked Muffins and Croissants
Assortment of Cold Cereals served with 2% Milk
Build Your Own Breakfast Burrito Bar with Farm Fresh Scrambled Eggs,
Warm Tortillas, Cotija and Cheddar Cheeses, Fresh Tomatoes, Green Chiles,
a selection of House Made Salsas, Rosemary Grilled Range Potatoes
Grilled Honey Cured Ham and Assorted Chicken Sausages
Refried Anasazi Beans with Cotija Cheese
Organic Coffee and Herbal Teas
Assorted Fruit Juices

- BREAK - TIME SNACKS AND EXTRAS -

IT'S SHOW TIME \$10

Three Assorted Flavored Popcorn Selections with Sweet & Savory Add-Ins

FIESTA TIME \$10

Stone Ground Corn Tortilla Chips, Garcia's Guacamole,
Red Mountain Tomato Salsa, Pico de Gallo

RED MOUNTAIN NACHO BAR \$12

Stone Ground Corn Tortilla Chips, Roasted Chile Queso Fundido, Tomato, Fresh Serrano,
Avocado, Cilantro, Queso Cotija, Green Onion, Olives, Black Beans

SMOOTHIE BAR \$10

Selection of Berry, Mango and Green Smoothies

CHOCOLATES & JAVA \$12

A Selection of Mini Chocolate Desserts, Organic Coffee and Herbal Teas

FROM OUR BAKERY

Blonde or Chocolate Brownies

Cookies, Mini Muffins

Red Mountain Adventure Bars **\$24**

Red Mountain Cupcakes **\$36**

Priced per dozen, minimum order of
2 dozen per variety required

SUPER FOOD SNACKS

Agave Spiced Mixed Nuts **\$25**

Flavored Popcorn **\$20**

Priced per bowl, serves 10

H2O OPTIONS

Perrier, San Pellegrino, Fiji Water **\$4**

Soft Drink Assortment **\$2**

Herbal and Specialty Teas **\$2**

Red Mountain Bottled Water **\$2**

COFFEES & MORE

Hot Cocoa, Organic Coffee & Herbal Teas **\$35**

Hot Spiced Apple Cider **\$25**

Hot Ginger Drink **\$40**

Priced per pot, serves 10

JUICES & TEA STATIONS

Tomato, Grapefruit, Cranberry,

Orange, Apple and Milk **\$25**

Priced per carafe, serves 4

Iced Tea and Fruit Punch **\$50**

Lemonade **\$50**

Fruit Infused Spa Water **\$25**

Priced per gallon, each station serves 10

Lunch

- SAVOR THE ADVENTURE LUNCHES -

FRESHLY MADE ON YOUR CHOICE OF WHEAT BREAD, WHEAT WRAP OR BAGEL
AND PRESENTED IN AN EASY TO CARRY THERMAL SOUVENIR BAG.

CHEF'S CHOICE

HEALTHY HUMMUS OR GRILLED CHICKEN \$16

Spring Mix, Avocados, Garden Fresh Cucumbers, Vine Ripened Tomatoes,
Radish Sprouts and Cheese, Whole Seasonal Fruit, Red Mountain Adventure Bar,
Red Mountain Granola, Corn Tortilla Chips, Red Mountain Bottled Water

- LUNCH BUFFETS -

CANYON BREEZE LUNCH \$18

Includes a fresh and healthy Soup & Salad Bar along with daily themed hot entrees, such as
Southwestern Day or Hawaiian Day. Every day is a delight and sure to please your entire group.
Served in our Canyon Breeze Restaurant. Available from 11:30 a.m. to 1:30 p.m

CANYON BREEZE SOUP & SALAD \$14

Choose One of Our Homemade Soups and One Salad

COLD

Seasonal Fruit Gazpacho
Vine Ripened Tomato Gazpacho
Green Pea and Basil
Watermelon and Cilantro

HOT

Hearty Lentil
Black Bean
Tomato Basil
Roasted Yam

SPA CAESAR SALAD

Crisp Romaine Lettuce, Freshly Grated Parmesan, Greek Olives, Anchovies,
Orange Cilantro Grilled Chicken Breast, Multi Grain Croutons, Classic Spa Caesar Dressing

SPROUTS & VEGGIES

Organic Spring Mix Greens with Radish Sprouts, Grape Tomatoes, Jicama, Black Olives,
Multi-grain Croutons and Cucumbers, Assortment of Canyon Breeze Made From Scratch Dressings

Oven-Fresh Rolls, Organic Coffee and Herbal Teas, Dessert Creation Prepared by our Pastry Chef

ADD A PLATTER OF GRILLED CHICKEN & HUMMUS WRAPS FOR \$6

- LUNCH BUFFETS CONTINUED -

THE RIO GRANDE TACO BAR \$18

Shredded Lettuce, Diced Tomatoes, Fresh Lime, Queso Cotija,
Frijoles Refrito, Salsa Fresca, Guacamole, Serrano Chiles, Sour Cream,
Green Chile Rice, Warm Corn Taco Shells

CHOICE OF TWO:

Cilantro Lime Grilled Chicken,
Ground Beef Taco Meat, Grilled Portobello Mushrooms

Oven-Fresh Rolls, Herbal and Specialty Teas

ADD FRESHLY BAKED DESSERT FOR **\$4**

ZION CANYON PICNIC LUNCH \$25

TOSSED GARDEN SALAD

with Canyon Breeze made from Scratch Dressings

POTATO SALAD

Whole Grain Mustard, Applewood Bacon,
Capers and Hard Boiled Egg

BROCCOLI SLAW

Carrot, Almonds, Raisins

SEASONAL FRESH FRUIT SALAD

Hummus and Garden Crisp Vegetables

ROASTED CHICKEN SALAD

Prickly Pear BBQ Sauce

Freshly Baked Mini Buttermilk Biscuits

Organic Coffee and Iced Herbal Teas

Hurricane Farms Watermelon

Fresh Baked Brownies

- CANYON COUNTER PLATTERS -

\$18 PER PLATTER. CHOOSE THREE OF OUR TASTY SANDWICHES
TO MAKE A PLATTER, SERVED FAMILY STYLE.

VEGGIE PITA

Hummus, Cucumber, Vine Ripened Tomatoes,
Avocado, Radish Sprouts, Kalamata Olives, Jicama,
Crisp Lettuce, Feta Cheese on Wheat Pita

CAPRESE MELT

Fresh Mozzarella, Vine Ripened Tomatoes,
Basil-Pumpkin Seed Pesto, Aged Balsamic Reduction,
Served Open Faced on Sun Dried Tomato-Herb Focaccia Bread

TURKEY BLT & AVOCADO

Smoked Turkey, Applewood Smoked Bacon, Avocado,
Romaine Lettuce, Vine Ripened Tomato,
Mayonnaise on Toasted Wheat Bread

MOJAVE GRILL

Achiote Orange Marinated Chicken, Roasted Green Chile,
Vine Ripened Tomato, Chipotle Mayo, Avocado,
Monterey Jack and Cheddar Cheese on Freshly Baked Bun

BLACKENED AHI TUNA SANDWICH

Yellowfin Tuna, Romaine Lettuce, Daikon Radish Sprouts,
Cucumber, Jicama, Wasabi Mayo

THE ORTEGA

Grilled Anaheim Chile, Vine Ripened Tomato,
Cured Ham, Cheddar and Jack Cheeses,
Chipotle Mayo on Sourdough Bread

SERVED WITH

Tortilla Chips and Salsa Fresca, House Salad
Organic Coffee and Herbal Teas
Freshly Baked Dessert Tray

Dinner

FIESTA BUFFET \$40

Stone Ground Warm Corn Tortilla Chips
Roasted Tomato Salsa Fresca, Garcia's Guacamole
Nopalito Cactus, Jicama and Orange Salad
Beef Carne Asada, Shredded Red Chile Chicken Machaca
Cilantro Lime Cabbage, Tomatoes, Cotija Cheese,
Serrano Chiles, Sour Cream, Olives, Limes, Cilantro,
Sweet Bell Peppers and Red Onions, Warm Corn and Flour Tortillas
Spanish Skillet Rice, Calabacitas Vegetables, Charro Beans
Organic Coffee and Herbal Teas
Apple Jalapeno Crisp and Cinnamon Sugar Dusted Churros

MEDITERRANEAN BUFFET \$50

Tossed Caesar Salad, Dijon Mustard, Reggiano Parmesan,
Anchovy, Lemon, Garlic, Multi-grain Croutons

CAPRESE SALAD

Vine Ripened Tomatoes, Fresh Mozzarella
Aged Balsamic Reduction, Fresh Basil Chiffonade

ANTIPASTO PLATTER

Dry Cured Meats, Cheeses, Pickled and Grilled Vegetables
Primavera Vegetables Tossed with Garden Fresh Herbs

FRESH BAKED GARLIC BREAD

Spicy Arrabbiata Red Sauce, Reggiano Parmesan Alfredo Sauce
Basil Pesto, Shredded Parmesan, Toasted Pine Nuts, Fresh Herbs

CHOICE OF ONE: SHRIMP SCAMPI

Fresh Garlic, Olive Oil, Italian Flat Leaf Parsley, Tomato, White Wine,
Fresh Squeezed Lemon Juice, Butter

FREE RANGE CHICKEN PUTTANESCA

Garlic, Sun Dried Tomatoes, Fresh Basil, Reggiano Parmesan, Broccolini,
Kalamata Olives, Artichoke Hearts, Spinach and Chardonnay

Organic Coffee and Herbal Teas
New York Style Cheesecake and Display of Seasonal Fresh Fruits

ADD A CHEF FOR LIVE ACTION PASTA STATION, CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

ISLAND LUAU \$40

Tossed Garden Salad with an Assortment of Canyon Breeze Made from Scratch Dressings

PINEAPPLE SLAW

Golden Pineapple, Carrot, Red and Green Cabbage

TROPICAL FRESH FRUIT SALAD

Toasted Coconut, Fresh Mint, Dried Cherries

SESAME CUCUMBER SALAD

Seasoned Rice Wine Vinegar, Black Sesame Seed, Red Bell Pepper

SEASONAL GARDEN VEGETABLES

Coconut Steamed Jasmine Rice, Roasted Ruby Yams

HULI HULI CHICKEN

Soy Sauce, Ginger, Pineapple, Garlic, Grilled Pineapple Pico de Gallo

KALUA PORK

Ginger BBQ Sauce, Mango Coulis

Oven-Fresh Rolls, Organic Coffee and Herbal Teas

Freshly Baked Dessert Creation by our Pastry Chef

VERMILLION CLIFFS DINNER \$45

Mixed Greens Salad with Seasonal Garden Accompaniments and Dressings

Beefsteak Tomato and Red Onion Salad, with Balsamic Vinaigrette and Fresh Basil

FROM OUR MESQUITE FIRED GRILL - CHOICE OF TWO:

Estancia Ranch Grassfed New York Strip Steak, Wild Alaskan Salmon, Prickly Pear BBQ Chicken

Corn on the Cob, Ranch Beans

Baked Idaho Russet Potatoes with Butter, Sour Cream, Green Onions

Jalapeno Cornbread

Organic Coffee and Herbal Teas

Warm Bread Pudding with Jack Daniels Bourbon Sauce

Hurricane Farms Watermelon

CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

ANASAZI BUFFET \$55

Seasonal Garden Salad

Native Maize Salad with Roasted Corn and Black Beans

Cucumber and Radish Salad

Blue and Yellow Corn Crusted Rainbow Trout

FROM OUR MESQUITE FIRED GRILL:

Mesquite Grilled Buffalo Ribeye, Organic Free Range Chicken
with Roasted Shallot Blackberry Compote and Natural Jus

CHARRO BEANS

Roasted Corn Fritters with Poblano Chile Chutney

Assorted Breads, Muffins and Biscuits from our Bakery

Cubed Fresh Seasonal Fruits, Organic Coffee and Herbal Teas

Dark Chocolate Fondue and Pound Cake with Seasonal Fresh Fruit

CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

DIAMONDS & DENIM \$60

Tossed Garden Salad with an Assortment of Canyon Breeze Made from Scratch Dressings

Display of International and Domestic Cheeses

Prosciutto and Melons with Aged Balsamic Vinegar

Grilled Vegetable Salad

FROM OUR MESQUITE GRILL:

South Dakota Buffalo Ribeye, Red Wine Demi Glace

Fricassee of Applewood Smoked Bacon, Forest Mushroom, Tomato and Chive

Jumbo Rosemary Shrimp Skewers, Lemon Parsley Chimichurri Sauce

Organic Free Range Chicken Breast, Herb Roasted New Potatoes

Chef's Selection of Seasonal Vegetables

Freshly Baked Breads, Display of Seasonal Fresh Fruits

Organic Coffee and Herbal Teas

Freshly Baked Dessert Creation by our Pastry Chef

CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

RED MOUNTAIN CHILI COOK-OFF \$60

May the Best Team Win! Your reception starts with instructions from the Chef as you are introduced to your competition cooking stations. The Chef will taste each team's concoction and declare the winner.

Celebrate with a fabulous dinner buffet and enjoy your chili creations.

RECEPTION

Stone Ground Warm Corn Tortilla Chips, Roasted Tomato Salsa Fresca, Pico de Gallo, Garcia's Guacamole

COMPETITION COOKING STATIONS

Ground Beef, Green Chile Pork, Red Chile Chicken Machaca and Wild Game,
White, Anasazi, Red Kidney, Black and Pinto Beans
Carrots, Celery, Zucchini, Onions, Eggplant, Bell Peppers, Stewed Tomatoes and Chiles
Chicken, Beef and Vegetable Stock, Assorted Herbs and Spices
Tequila, Whiskey and Beer
Minced Fresh Garlic, Cilantro and Parsley

DINNER BUFFET

Mixed Greens Salad
With Seasonal Garden Accompaniments
and Canyon Breeze Made From Scratch Dressings

An out-of-the-ordinary team-building experience!
Ask about adding on a hosted bar, team t-shirts, team hats,
balloons, cowboy hats or bandanas.

CHOICE OF TWO:

Prickly Pear Barbecue Glazed Baby Back Ribs, Grilled Chicken, Wild Salmon

CHILI FROM THE CHILI COOK-OFF

Chef's Choice Vegetable
Cheddar Cheese, Monterey Jack Cheese, Sour Cream and Green Onion
Red Mountain Fries with Spiced Agave Glaze
Jalapeno Corn Muffins
Organic Coffee and Herbal Teas
Dessert Creation Prepared by our Pastry Chef

CHEF'S FEE \$100 PER HOUR, PER CHEF (2 HR. MINIMUM)

- DINNER PLATED OPTIONS -

PLATED DINNERS \$45

Your guests choose one of three Entrées from our Canyon Breeze Dinner Menu.

This menu changes nightly and selections are required 72 hours in advance.

SEASONAL GARDEN SALAD

Entrée Selections Provided by our Executive Chef

Oven-Fresh Rolls

Organic Coffee and Herbal Teas

Dessert Creation Prepared by our Pastry Chef

- DINNER ADDITIONS -

FIESTA IN THE DESERT \$20

Fiesta Games, Mustaches, Sombreros and Prop Frames

Award Winning Photographer Dave Becker, includes a CD of your Event

WESTERN HOE DOWN \$15

Western Games, Instructed Line Dance

Take Home Trail Mix

ASK ABOUT ADDING A PHOTOGRAPHER.

Hors D'oeuvres

- C O L D -

Willcox Peach Bellini Shooter

Chili Dusted Blackberry

Fresh Mozzarella and Tomato Caprese

Aged Balsamic Vinegar, Fresh Basil

Triangle of Grilled Pita

Lemon, Herb and Garlic Hummus

Roulade of Red Chile Chicken

Cilantro Pesto, Black Beans, Chiles and Cheese

Charred Ahi Tuna Nicoise

Haricot Verts, New Potato, Grained Mustard,

Lemon, Boiled Egg

Huevos al Diablo Chipotle Deviled Eggs

Maple Leaf Farms Duck Breast Crostini with Blackberry & Sage

- H O T -

Spinach & Feta Phyllo Crisps

Stone Ground Corn Nacho

Tomato, Fresh Jalapeno, Avocado,

Cilantro, Queso Cotija

Pork Pot Stickers

Sesame Soy Ginger Dipping Sauce

Rosemary Red Wine Grilled New Zealand Lamb Chops

Sun Dried Tomato Jus, Apple Mint Chutney

Prickly Pear Barbecue Glazed Range Chicken Skewers

Beef Satay with Spicy Peanut Sauce

\$32 PER DOZEN

MINIMUM ORDER OF TWO DOZEN PER VARIETY REQUIRED.

- SEAFOOD SELECTIONS -

Jumbo Shrimp Cocktail with Variety of Cocktail Sauces and Accompaniments

\$48 PER DOZEN

MINIMUM ORDER OF FOUR DOZEN PER VARIETY REQUIRED.

- RECEPTION SPECIALTIES -

INTERNATIONAL & DOMESTIC CHEESE SELECTION \$125

Fresh Berries, Nuts, Crackers and Toasted Bread

CRUDITÉS PRESENTATION \$100

An Array of Garden Fresh Vegetables, House Made Hummus Dips,
Canyon Breeze Ranch Dressing

FRESH FRUIT DISPLAY \$75

An Array Of Fresh Sliced Fruit, Whole Fruit and Assorted Berries

BAKED BRIE EN CROUTE WITH RASPBERRY SAUCE \$65

Served with Toasted Bread and Crackers
Per wheel

ANTIPASTO \$100

Medley of Pickled Vegetables, Cured Meats and Cheeses

SMOKED SALMON \$175

Garnished with Capers, Lemon, Chopped Egg and Red Onion

SPINACH ARTICHOKE HEART DIP \$75

Served with assorted crackers and pita crisps

HOUSE CURED PEPPERED TEQUILA SALMON \$175

EACH SPECIALTY OPTION SERVES APPROXIMATELY 25 GUESTS -
PLEASE BE ADVISED THAT THIS QUANTITY IS AN ESTIMATE, NOT A GUARANTEE.

Banquet Bar

All private events that desire to serve wine or beer will be required to have a Hosted Bar and may be limited to specific locations. No outside wine or beer may be brought to any Red Mountain function without the prior written consent of Red Mountain Resort. Wines, Sparkling Wines and Champagne may be selected from our Wine List and will be priced accordingly by the bottle. The list below includes prices by the glass.

HOUSE WINE & CHAMPAGNE \$9

SPECIALTY DRINKS \$10

BY THE PITCHER \$50

SAGESTONE MOJITO

Ron Copa Rica Rum Wine Spirits, Fresh Squeezed Lime, Fresh Mint

AGAVE ROSEMARY COOL DOWN

La Quinta Agave Wine, Cucumber, Fresh Rosemary

RED ROCK COSMO

Petrov Reserve Vodka Wine Spirits, Cranberry Juice, Fresh Squeezed Lime

SNOW CANYON SANGRIA

Red Wine, Freshly Squeezed Lime and Orange Juice

STRAWBERRY CHIA SEED AGUA FRESCA

Petrov Reserve Vodka Wine Spirits, Fresh Squeezed Lime, Strawberries, Chia Seeds

PEACHY KEEN BELLINI

Prosecco, Peaches

ZION BREEZER

Sparkling Wine, Cranberry Juice and Freshly Squeezed Orange Juice

PREMIUM BEER SELECTION \$5

PERRIER, SAN PELLEGRINO, FIJI WATER \$4

RED MOUNTAIN BOTTLED WATER \$2

SOFT DRINKS \$2

HOSTED BAR FEE – \$150 PER BAR FOR TWO HOURS.
EACH ADDITIONAL HOUR WILL BE BILLED AT \$25 PER BARTENDER.

No outside wine or beer may be brought to any Red Mountain function without the prior written consent of Red Mountain Resort.

With consent, your group may opt to bring in their own wine and spirits for a private party fee starting at \$300++.

This fee includes a bartender who will serve a group of up to 40 people for 2 hours. Pricing will vary for groups over 40.

Catering Policies

FUNCTION ROOMS

Meeting and banquet facilities will be confirmed with the signing of a contract and assigned according to anticipated guaranteed number of guests. The resort reserves the right to change event location. Each additional hour beyond the function times outlined in the contracted agreement will be billed at \$200++ per hour.

MENU SELECTION

All prices listed are per person unless otherwise indicated and subject to change. Menu prices will be confirmed by your Catering & Conference Services Manager. Should you need additional menu options, our Catering & Conference Services Manager will be happy to propose customized menus to meet your specific needs.

The minimum number of guests required for a buffet is 16 and the maximum is 40. For a plated meal, the maximum is 30. Seasonal exceptions can be made with approval from the Catering & Conference Services Manager and Executive Chef.

Pricing is guaranteed 60 days prior to the function date. Food and beverage items are subject to change due to availability. The resort does not permit food and beverage to be brought into function rooms and hospitality suites from outside the resort. The resort reserves the first right of refusal for catered functions. Should the resort determine that an outside vendor can be used, the resort offers a select group of caterers to choose from.

All food items may be served or displayed for maximum of two hours. Due to health regulations, at the conclusion of a function, all left over food is the property of Red Mountain and may not be removed from the premises.

SERVICE CHARGE AND TAX

All menu prices are subject to a 21% Service Charge and 7.35% Utah State Sales Tax (subject to change).

HOSTED BARS

All private events that desire to serve wine or beer will be required to have a Hosted Bar. This fee is \$150 per bar for two hour minimum. Each additional hour will be billed at \$25 per bartender. All drinks consumed are additional.

Wine and beer list will be provided at the time of contract.

GUARANTEE

In order to provide for all attendees, a guaranteed count will be needed one week prior to the event. If the guarantee is not received in the time frame required, the catering department will consider the last number given as the guarantee.

The guarantee is not subject to reduction. You will be charged for the number guaranteed or the actual attendance, which ever is greater.

TEEN POLICY

Red Mountain Resort welcomes teens from 12 to 17. No children.

OUTDOOR EVENTS

Red Mountain reserves the right to make the decision to move any outdoor function to an indoor facility in the event of inclement weather or predicted inclement weather. Outdoor events with music must be closed by 10 PM for the serenity of our guests.

CANCELLATIONS

All cancellations for group functions must be received a minimum of 30 days prior to function date, unless otherwise indicated in your group agreement, or a cancellation fee will be assessed according to the following schedule:

0 - 14 DAYS 100% 15 - 21 DAYS 50% 22 - 30 DAYS 30%

DÉCOR

Your event will have basic décor & standard linens. Arrangements for floral centerpieces, specialty linens, props and decorations may be made through the Catering & Conference Services Manager, all at additional costs to the client.

PROMOTION

Any advertisements or promotional material that specifically reference any name or logo of Red Mountain Resort shall be submitted to us for prior review and approval.

SUBCONTRACTORS

The client agrees to have any subcontracted companies abide by all hotel policies, regulations and provide proof of workers' compensation and general liability insurance. It is understood that premises must be left in a neat and orderly condition no later than the completion date and time of the event. Based on the time and labor, the client will incur additional charges for the removal of materials by the hotel staff at close of any event.

SHIPPING & STORAGE OF PACKAGES

Red Mountain must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the resort. The packages must be received no earlier than 7 days prior to your event. All event shipments should be addressed to group contact and marked "hold for guest." Freight or shipping requiring additional labor will be charged accordingly.

PROPERTY DAMAGE OR LOSS

Red Mountain Resort will not assume responsibility for damage to or loss of any merchandise or articles brought into the hotel during or following an event.

SECURITY

Red Mountain Resort reserves the right to request that a client hire security for an event.

To Book Your Next Event or Function Contact:

LINDY OVERTON

Catering & Conference Services Manager

435.652.5744 | loverton@redmtn.com