



# Heritage

# Catering

*Quality Service with a Resort Feel*

## *Breakfast*

### CONTINENTALS

**Dixie Sunrise** **\$10.95**  
*fresh fruit display, assorted muffins, bagels & cream cheese, juice, water,  
freshly brewed regular and decaffeinated coffee, hot chocolate, assorted teas*

**Donuts, Coffee, & More...** **\$11.95**  
*fresh seasonal fruit display, assorted donuts, Heritage bakery basket,  
assorted spreads, juice, water, freshly brewed regular and decaffeinated coffee,  
hot chocolate, assorted teas*

**Early Bird** **\$12.95**  
*fresh seasonal fruit display, hard boiled eggs, pc® yogurt, Heritage bakery basket,  
assorted spreads, juice, water, freshly brewed regular and decaffeinated coffee,  
hot chocolate, assorted teas*

**Presidential** **\$15.95**  
*fresh seasonal fruit display, lox & bagels with chive cream cheeses,  
hardboiled eggs, assorted cold cereals, pc® yogurt, Heritage bakery basket,  
assorted spreads, juice, water, freshly brewed regular and decaffeinated coffee,  
hot chocolate, assorted teas*

### BREAKFAST BUFFETS

We are proud to offer a freshly brewed regular and decaffeinated coffee station with all breakfast buffets. The coffee station will also include hot chocolate, & assorted premium Tazo teas. Juice and water will be offered on the tables.

**All American** **\$15.95**  
*fresh seasonal fruit display, Heritage bakery basket, assorted spreads,  
scrambled eggs, breakfast potatoes, bacon, assorted cold cereals & milk  
or fresh fruit*

**Snow Canyon** **\$17.95**  
*fresh seasonal fruit display, Heritage bakery basket, assorted spreads,  
eggs benedict, breakfast potatoes, blueberry stuffed French toast, maple syrup*

**Paiute Trail** **\$18.95**  
*fresh seasonal fruit display, Heritage bakery basket, assorted spreads,  
southwest scrambled eggs, country style biscuits & gravy, breakfast potatoes,  
applewood smoked bacon*

## PLATED BREAKFAST

We are happy to provide assorted muffins, chilled juice, & freshly brewed regular and decaffeinated coffee with all plated breakfasts.

**Stuffed French Toast** **\$13.95**  
*blueberry & cream cheese stuffed texas french toast, fresh berry medley,  
applewood smoked bacon, maple syrup*

**Zion Executive** **\$14.95**  
*southwest scrambled eggs, fresh fruit, griddled potatoes, sausage links,  
texas toast*

**Rancher's Delight** **\$15.95**  
*scrambled eggs, fresh fruit, corned beef hash, buttermilk biscuits & gravy*

**Eggs Benedict** **\$16.95**  
*english muffin, canadian ham, poached eggs, hollandaise, asparagus,  
spinach, fresh fruit, breakfast potatoes,*

## ADDITIONS

Servings are approximate and should be used only to enhance a previously selected menu.

*Egg Casserole* *\$3.95 per person*

*Biscuits and Gravy* *\$3.95 per person*

*Yogurt Parfaits* *\$2.95 per person*

*Asst. Cold Cereal & Milk* *\$2.95 per person*

*Breakfast Burrito* *\$4.95 per person*

### *ACTION STATIONS*

*Omelet Station* *\$4.95 per person*

*Crepe Station* *\$3.95 per person*

(Supplemental charge of \$75.00 per action station)



## *Breaks*

Breaks will be limited to one half hour for unlimited consumption.

### THEMED BREAKS

<b>Jump Start</b>	<b>\$8.95</b>
<i>assorted donuts, coffee, and espresso station</i>	
<b>Top of the Morning</b>	<b>\$7.95</b>
<i>cinnamon rolls, assorted pc® yogurts, granola bars, bottled water, and chilled juices</i>	
<b>Pick Me Up</b>	<b>\$7.95</b>
<i>assorted muffins, breakfast pastries, bottled water, &amp; chilled juices</i>	
<b>Stop &amp; Go</b>	<b>\$7.95</b>
<i>packaged candy, brownies, ice cream treats, chips, soft drinks &amp; bottled water</i>	
<b>Sweet Treats</b>	<b>\$6.95</b>
<i>cookies, individual milks, soft drinks, &amp; bottled water</i>	
<b>Siesta</b>	<b>\$6.95</b>
<i>chips &amp; salsa, guacamole, cinnamon sugar crisps, soft drinks, &amp; bottled water</i>	
<b>Afternoon Delight</b>	<b>\$7.95</b>
<i>dutch oven peach/fruit cobbler &amp; ice cream, soft drinks &amp; bottled water</i>	
<b>Granola &amp; More</b>	<b>\$9.95</b>
<i>bulk granola, assorted mix-ins (yogurt raisins, pretzels, m&amp;M's), soft drinks &amp; bottled water</i>	
<b>Fenway</b>	<b>\$7.95</b>
<i>salted peanuts, assorted gourmet popcorns, licorice, soft drinks, &amp; bottled water</i>	
<b>Farmer's Market</b>	<b>\$8.95</b>
<i>seasonal vegetables, roasted garlic cheese dip, soft drinks, and bottled water</i>	
<b>Heritage Chocolate Fountain (50 persons or more)</b>	<b>\$8.95</b>
<i>seasonal sliced fruit, fresh strawberries, rice krispie treats, marshmallows, pretzels, cream puffs, coconut macaroons, vanilla wafers</i>	

### EXECUTIVE BREAK PACKAGE

**\$19.95**

All items listed below for continuous full day service for one flat rate

#### **Morning**

*cinnamon rolls and assorted muffins – pc® yogurts – selection of juices – freshly brewed regular and decaffeinated coffee, assorted teas, and hot chocolate*

#### **Mid - Morning Refresh**

*granola bars, fruit bars, whole fruit – soft drinks and bottled water – freshly brewed regular and decaffeinated coffee, assorted teas, and hot chocolate*

#### **Mid – Afternoon**

*freshly baked cookies and brownies, soft drinks and bottled water – freshly brewed regular and decaffeinated coffee, assorted teas, and hot chocolate*

## INDIVIDUAL EXECUTIVE BREAKS

<b>Morning</b>	<b>\$7.95</b>
<i>cinnamon rolls and assorted muffins – pc® yogurts – selection of juices – freshly brewed regular and decaffeinated coffee, assorted teas, and hot chocolate</i>	
<b>Mid - Morning Refresh</b>	<b>\$7.95</b>
<i>granola bars, fruit bars, whole fruit – soft drinks and bottled water – freshly brewed regular and decaffeinated coffee, assorted teas, and hot chocolate</i>	
<b>Mid – Afternoon</b>	<b>\$7.95</b>
<i>freshly baked cookies and brownies, soft drinks and bottled water – freshly brewed regular and decaffeinated coffee, assorted teas, and hot chocolate</i>	

## BEVERAGES

Assorted Sodas	\$1.85 each
Bottled Gatorade	\$2.25 each
Selected Bottled Water	\$2.25 - \$3.00 each
Assorted Chilled Juices	\$2.25 each
Regular, 2%, or Chocolate Milk	\$1.50 each
Iced Tea with Lemon	\$21.00 per gallon
Chef's Choice Punch Station	\$22.00 per gallon
Coffee and Tea Station	\$32.00 per gallon
Raspberry Lemonade	\$25.00 per gallon
Water Station with 75 Plastic Cups	\$40.00 each



## *Hors D' Oeuvres*

Hors D' Oeuvres are served a la carte (50 pieces per request).

<i>Bacon Wrapped Scallop with Chipotle BBQ Sauce</i>	<i>\$135.00</i>
<i>Sweet and Sour Meatballs</i>	<i>\$90.00</i>
<i>Coconut Shrimp with Mango Salsa</i>	<i>\$135.00</i>
<i>Vegetable Pot Stickers</i>	<i>\$85.00</i>
<i>Chicken Satay with Choice of Sauce</i>	<i>\$100.00</i>
<i>Pork Pot Stickers with Dipping Sauce</i>	<i>\$95.00</i>
<i>Mini Crab Cakes with Chipotle Sour Cream</i>	<i>\$150.00</i>
<i>Spiced Duck Spring Rolls</i>	<i>\$135.00</i>
<i>Sautéed Mushrooms</i>	<i>\$90.00</i>
<i>Buffalo Wings</i>	<i>\$90.00</i>
<i>Assorted Mini Quiches</i>	<i>\$90.00</i>
<i>Mini Beef Wellingtons</i>	<i>\$125.00</i>
<i>Mini Chicken Salad Croissant Sandwiches</i>	<i>\$120.00</i>
<i>Chicken &amp; Spanish Roulades/Sun Dried Tomatoes</i>	<i>\$125.00</i>
<i>Shrimp Cocktail</i>	<i>\$135.00</i>
<i>Marinated Vegetables and Fresh Mozzarella Brochettes</i>	<i>\$100.00</i>
<i>Vegetable Crudite' with Roasted Garlic &amp; 4 Cheese Dip</i>	<i>\$125.00</i>
<i>Smoked Salmon with Accoutrements</i>	<i>\$150.00</i>
<i>Relish Tray</i>	<i>\$80.00</i>
<i>Fresh Seasonal Fruit Display</i>	<i>\$150.00</i>
<i>Miso Cured Shrimp with Pickled Daikon and Cucumber</i>	<i>\$150.00</i>
<i>Assorted Cheeses and Crackers</i>	<i>\$200.00</i>
<i>Deviled Eggs</i>	<i>\$120.00</i>



# Lunches

## BUFFET LUNCH SELECTIONS

We are happy to provide bread service and drink service with all buffet selections.

<b>Chili &amp; Baked Potato Bar</b>	<b>\$16.95</b>
<i>baked sweet potatoes, baked idaho potatoes, award winning chili, tandoori chicken, BBQ beef, broccoli, green onions, sautéed mushrooms, pico de gallo, salsa, yogurt &amp; cucumbers, assorted cheeses, applewood smoked bacon pieces, olives, ratatouille, assorted cookies</i>	
<b>Taco &amp; Fajita Bar</b>	<b>\$17.95</b>
<i>mixed green salad, chips &amp; salsa, spanish rice, refried beans, ground beef, grilled fajita chicken or pork burrito, chocolate stick with fruit salsa, chili chocolate cupcakes, cheesecake tasters (sopapillas)</i>	
<b>Heart of Dixie</b>	<b>\$19.95</b>
<i>farmer's market salad, macaroni salad, potato casserole, roast beef with fire roasted salsa, country fried chicken, seasonal vegetables, cheddar style biscuits, assorted desserts</i>	
<b>Delicatessen</b>	<b>\$18.95</b>
<i><u>soup de jour, mixed green salad, roasted vegetable platter, sliced salami,</u> roast beef, smoked, ham, roast turkey, lettuce, tomatoes, assorted cheeses, cookies &amp; brownies</i>	
<b>Asian Buffet</b>	<b>\$18.95</b>
<i>coleslaw with miso dressing, spicy cucumber salad, spring rolls, sweet &amp; sour meatballs, teriyaki chicken, orange peel beef, steamed brown rice &amp; vegetables, macaroons, mango cake, spice cake</i>	
<b>BBQ Buffet</b>	<b>\$17.95</b>
<i>mixed green salad, coleslaw with dressings, dutch oven potatoes, baked beans, pulled pork sandwich with fixins, peach cobbler and ice cream</i>	
<b>Southwest</b>	<b>\$19.95</b>
<i>southwest salad, jalapeno poppers, cheddar corn fritters, mini pork taquitos, pueblo chili balls, pie azteca con pollo, taco meatloaf, tomatillo salsa, guacamole, tortilla chips, chili chocolate cupcakes, cheesecake tasters (sopapillas)</i>	
<b>Viva Italia Buffet</b>	<b>\$21.95</b>
<i>caesar salad, caprese platter, minestrone soup, fresh baked bread, tri colored pasta with creamy pesto, chicken picatta, creamy potato gnocchi, grilled vegetable tray, assorted desserts.</i>	



## PLATED LUNCH SELECTIONS

We are happy to provide bread service and drink service with all plated lunches. Chef's Choice Salad & Dessert.

<b>BBQ Chicken</b>	<b>\$16.95</b>
<i>6oz grilled chicken breast, chipotle mango BBQ sauce, roasted corn mashers, steamed seasonal vegetables,</i>	
<b>Teriyaki Chicken</b>	<b>\$16.95</b>
<i>sliced chicken with teriyaki sauce, vegetable stir fry, ginger infused steamed rice</i>	
<b>Orange Peel Beef</b>	<b>\$18.95</b>
<i>6 oz beef tenderloin, steamed brown rice, asian cut vegetables</i>	
<b>Swiss Steak</b>	<b>\$17.95</b>
<i>braised angus sirloin, mushrooms, tomatoes, roasted red potatoes, chef cut vegetables, veal demi-glace</i>	
<b>Heritage Dutch Oven Chicken</b>	<b>\$16.95</b>
<i>seasoned chicken breast, mushrooms, shallots, bacon tomato confit, roasted red potatoes, steamed seasonal vegetables</i>	
<b>Southwest Crab Cake</b>	<b>\$18.95</b>
<i>Heritage signature crab cake, roasted corn and sweet potato succotash, chipotle aioli</i>	
<b>Dried Fruit Stuffed Pork loin</b>	<b>\$18.95</b>
<i>dried fruit medley, whipped green chili sweet potatoes, sautéed collard greens</i>	
<b>Breaded Chicken</b>	<b>\$16.95</b>
<i>lightly breaded Heritage chicken, country style red mashers with country gravy, steamed seasonal vegetables</i>	
<b>Chicken Enchiladas</b>	<b>\$16.95</b>
<i>Heritage famous chicken enchiladas, rice pilaf, refried beans, chips &amp; salsa (no bread service)</i>	
<b>Beef Steak Bundles</b>	<b>\$17.95</b>
<i>seasoned chopped steak, dusted with wild mushrooms, scalloped potatoes, steamed seasonal vegetables</i>	
<b>Slow Roasted Turkey Breast</b>	<b>\$17.95</b>
<i>tender sliced turkey breast, creamy whipped potatoes with country gravy, steamed seasonal vegetables,</i>	

*\*Vegetarian, wheat and gluten free options are available upon request.*



## PLATED WRAP & SALAD SELECTIONS

We are happy to provide bread and drink service with all plated salads and wraps. You may also choose a salad from the provided list.

<b>Tuscan Chicken Wrap</b>	<b>\$13.95</b>
<i>grilled chicken, spinach, roasted red peppers, fresh mozzarella cheese, basil, lemon garlic spread, cajun style potato chips</i>	
<b>Turkey BLT</b>	<b>\$14.95</b>
<i>oven roasted turkey, garden fresh tomatoes, crisp lettuce, applewood smoked bacon, gaufrette potatoes</i>	
<b>Chicken Roulade Salad</b>	<b>\$13.95</b>
<i>asparagus, sundried tomatoes, mushrooms, spinach, sliced red onions, fresh buffalo mozzarella, honey mustard dressing</i>	
<b>Chicken Cobb Salad</b>	<b>\$14.95</b>
<i>crisp romaine lettuce, grilled chicken, avocado, tomatoes, bacon, blue cheese, onions, roasted shallot dressing</i>	
<b>Thai Grilled Chicken Salad</b>	<b>\$14.95</b>
<i>mango, grilled chicken, shredded carrots, sliced shallots, crisp romaine, fresh mint, green onions</i>	

## BOX LUNCHES

Box lunches can be purchased for off property activities. A supplemental charge of \$2.00 per person will be added to the event if the lunches are eaten on property.

<b>Traditional</b>	<b>\$14.95</b>
<i>ham, turkey, or roast beef on a hoagie bun, lettuce, tomato, cheese, whole fruit, chips, cookie, bottled water</i>	
<b>Taste of Tuscany Wrap</b>	<b>\$14.95</b>
<i>salami, ham, fresh buffalo mozzarella, spinach, fresh tomatoes, basil, whole fruit, pasta salad, chocolate brownie, bottled water</i>	
<b>Chicken Salad Wrap</b>	<b>\$14.95</b>
<i>chicken salad in a wrap, chips, pasta salad, cookie, bottled water</i>	

## ADDITIONS

Servings are approximate and should be used only to enhance a previously selected menu.

<i>Blackened Shrimp and Asparagus Salad</i>	<i>\$3.95 per person</i>
<i>Shrimp Cocktail</i>	<i>\$4.00 per person</i>
<i>Seasonal Fruit Cup</i>	<i>\$3.95 per person</i>
<i>Heritage Cobbler &amp; Ice Cream</i>	<i>\$2.95 per person</i>
<i>Chocolate Fountain &amp; Assorted Dipping Items</i>	<i>\$4.95 per person</i>
<i>(plus \$400 rental fee)</i>	
<i>Pasta Station</i>	<i>\$8.00 per person</i>
<i>(plus \$75.00 Action Station fee)</i>	

# *Dinners*

## DINNER BUFFET SELECTIONS

We are happy to provide bread service and drink service with all buffet selections.

**Prime Rib** **\$28.95**

*shrimp cocktail, farmer's market salad, roasted vegetable platter, rosemary scented red potatoes, horseradish sauce, au jus, slow roasted prime rib, assorted desserts*

*\*Add lemon chicken for a supplemental charge of \$1.50 per person*

**The Dude Ranch** **\$24.95**

*mixed green salad, corn bread, our signature baked beans, oven roasted potatoes, chipotle – mango BBQ chicken, shredded pork, apple crisp*

**Asian Buffet** **\$25.95**

*coleslaw with miso dressing, spicy cucumber salad, spring rolls, shrimp egg foo young with lemongrass demi, sweet & sour meatballs, tempura chicken, fried rice, orange peel beef, asian inspired desserts*

**Down on the Bayou** **\$27.95**

*sunburst salad with cinnamon – tabasco dressing, louisiana fruit salad, shrimp & chicken gumbo, fried chicken, pompano en papilote, sweet potatoes & coconut, red rice & beans, lemon meringue tarts, profiteroles, rum raisin bread pudding*

**On the Go** **\$22.95**

*mixed green salad, penne pasta salad, chef cut vegetables, oven roasted red potatoes, roast beef, assorted cookies*

**Western Buffet** **\$24.95**

*green salad with ranch dressing, Heritage signature baked beans, dutch oven potatoes, shredded beef, dutch oven chicken, peach cobbler & ice cream*

**International** **\$26.95**

*shrimp cocktail, mixed green salad, tuna salad niçoise, spring rolls, sweet & sour meatballs, pork posole, lobster ravioli with roasted red bell pepper sauce, BBQ beef, oven roasted red potatoes, assorted desserts*



*Quality Service with a Resort Feel*

## PLATED DINNER SELECTIONS

We are happy to provide bread service and drink service with all plated dinners. You may also choose a salad & dessert from the following lists:

### SALADS

*(Choose one of the following to accompany the meal)*

Farmer's Market Salad with Choice of House made Dressing

Basil Caesar Salad with Roasted Red Peppers

Apple Walnut Salad with Raspberry Vinaigrette

Poached Pear & Pecan Spinach Salad

Fresh Mozzarella & Sundried Tomato Salad

Roasted Vegetable with Hummus

### DESSERTS

*(Choose one of the following to accompany the meal)*

**Heritage Signature Chocolate Bundt Cake**

*chocolate cake, bavarian cream fresh berries, raspberry coulis*

**House-made Carrot Cake**

*pecans, carrots, cardamom anglaise*

**Cookie Jar Centerpiece**

*selection of cookies presented as a centerpiece*

**Lemon Tart**

*italian meringue, lemon custard, sweet tart shell*

**New York Style Cheesecake**

*fresh berries, raspberry coulis, fresh mint*

**Fresh Fruit Tart**

*seasonal fruit, fresh berries, bavarian cream, crisp tart shell*

**Apple Walnut Bread Pudding**

*apples, cinnamon, country bread, walnuts, vanilla ice cream, apple chips*

### ENTREÉS

**Duet of Grilled Sirloin & Chicken**

**\$28.95**

*roasted garlic mashers, steamed vegetables, espagnole sauce*

**Baseball Cut Grilled 6oz Sirloin**

**\$24.95**

*potato pave, steamed vegetables, pink peppercorn sauce*

**Sundried Tomato Stuffed Chicken Breast**

**\$24.95**

*boursin cheese, olives, sundried tomatoes, pine nuts, basil scented  
mashed potatoes, roasted red pepper coulis*

**Grilled Steak Kebabs**

**\$23.95**

*beef tenderloin, orange – hoisin sauce, green beans, ginger infused rice*

ENTREÉS (PLATED DINNER SELECTIONS –continued)

<b>Duet of Grilled Sirloin &amp; Lemongrass Shrimp</b>	<b>\$28.95</b>
<i>5oz baseball cut sirloin, 2 lemongrass skewered shrimp, yukon gold whipped potatoes, chef cut vegetables, soy – orange glaze</i>	
<b>French Cut Braised Pork Chop</b>	<b>\$26.95</b>
<i>8oz pork chop, grits, chef cut vegetables, warm caramelized apples &amp; onions</i>	
<b>Pesto Crusted Salmon</b>	<b>\$29.95</b>
<i>basil, pine nuts, panko, wild mushroom risotto, roasted red bell peppers, boursin cheese sauce</i>	
<b>Heritage Chicken Cordon bleu</b>	<b>\$22.95</b>
<i>handmade stuffed chicken breast with ham &amp; swiss cheese, rice pilaf, fresh steamed vegetable medley</i>	
<b>Chicken Fried Steak</b>	<b>\$22.95</b>
<i>chicken fried steak, whipped potatoes, country white gravy, fresh steamed vegetable medley</i>	
<b>Chicken Piccata</b>	<b>\$23.95</b>
<i>lightly floured chicken breast, rosemary scented red potatoes, chef cut vegetables, lemon – caper sauce</i>	
<b>Chicken Marsala</b>	<b>\$22.95</b>
<i>6oz chicken breast, mushrooms, marsala sauce, shredded vegetables, fettuccinie</i>	
<b>Grilled Beef Tenderloin</b>	<b>\$30.95</b>
<i>6oz grilled beef tenderloin, roasted garlic mashed potatoes, chef cut vegetables, pomegranate demi</i>	
<b>Vegetable Tamales (Vegetarian Option)</b>	<b>\$23.95</b>
<i>pinto beans, eggplant, squash, mushrooms, masa harina, toasted fennel</i>	
<i>*Additional wheat and gluten free options are available upon request.</i>	

BAR SERVICE

**Bar Set-up      \$210.00**

*Includes bartender for up to two hours of service. Additional hours @ \$30/hr.*

**Toast Service    price upon request**

*Tablesides white glove service for champagne and non-alcoholic sparkling beverage*

**Domestic Beer    \$3.50 per bottle**

**Imported Beer    \$4.00 per bottle**

**House Wine      \$5.00 a glass or \$24.00 per bottle**

**Mixed Drinks     \$5.00 - \$8.00**

*Dewar's Scotch, Bacardi Rum, Captain Morgan's, Smirnoff Vodka,  
Seagram's VO Blended Wishe7y, Jack Daniel's Bourbon Whiskey,  
White Wine, Merlot, Chardonnay, Riesling.  
Other alcohols and wines upon request*

## *Concessions*

Ham or Turkey Sandwich (hot or cold) \$6.00  
*honey baked ham or turkey on whole wheat bread with lettuce, tomato, & cheese*

Hot Pastrami Sandwich \$6.00  
*pastrami, sauerkraut, melted swiss cheese, all on marble rye with thousand island dressing*

Philly Cheese Sandwich \$6.00  
*grilled tender beef, seasoned red & green peppers, provolone cheese on Heritage baked roll*

Chili Dog \$5.00  
*Heritage award winning chili, all beef hot dog, & cheddar cheese*

Soup in a Bread Bowl \$6.00  
*choice of chili, chicken noodle, or minestrone in 6oz bread bowl*

Chief Salad \$7.00  
*crisp greens, ham, turkey, cheese, hardboiled egg, cherry tomatoes*

Chicken Wrap \$6.00  
*chicken salad wrapped in flour tortilla*

Hamburger with Fixins \$5.00  
*¼ pound hamburger with all the fixins*

Hot Dog \$3.00

### MISCELLANEOUS

Macho Nachos \$5.00

Cheese Nachos \$3.00

French Fries \$2.00

Soft Pretzels \$2.00

### FOR DESSERT

NY Cheesecake \$3.00      Brownies \$2.00

Grandma's Cookies \$2.00      Italian Torte Cake \$4.00

Churros \$2.00

COKE and PEPSI Products are Available

# *Policies*

## *Heritage Catering welcomes you to the Dixie Center*

*Heritage Catering*, the exclusive food service provider for the *Dixie Center at St. George* is happy to welcome you and we appreciate this opportunity to serve you. Whether your event is large or small, our professional and courteous staff will go the extra mile to make your event simply unforgettable.

## *Food and Beverage Booking Policies*

While we are happy to serve smaller groups, payment for a 25 person minimum is required.

Food and beverage service must be scheduled thirty days in advance of the event. At the time the event is scheduled, a non-refundable deposit of 50% of the total estimated charges must be submitted.

The balance is due 72 hours prior to the event.

Menus must be finalized 30 days prior to the event. In the interest of efficient service and presentation, we strongly recommend that you order the same item for everyone for your event. However, if a "split" menu is required, additional service charges will apply. We are happy to provide for special dietary requests, such as vegetarian, if you are able to notify us in advance.

If your organization is tax-exempt, please provide the tax-exempt certification at the time of scheduling the event.

### Final attendance guarantee is required at the following times:

Groups up to 500 people 5 business days prior to the first event

Groups up to 1,000 attendee 7 business days prior to the first event

Groups of 1,000 or more attendee 9 business days prior to the first event

Split menu selection must be made and final numbers guaranteed at least 10 working days prior to the event.

Once the final guarantee is received, the count may not be decreased. In the event your attendance is above the guaranteed amount scheduled, we will make every effort to serve everyone. You will be charged for the extra meals served at the following rate.

Up to 5% over the guaranteed amount Regular Price

Over 5% of the guaranteed number Subject to a 10% surcharge

### Cancellation Policy:

In the event of a cancellation we will make every effort to work with the group and try to reschedule. However, events cancelling within 48 hours are non-refundable. In the event of a group cancellation occurring 0 to 28 days prior to arrival, liquidated damages in the amount of fifty Percent of the "Total Contract Charges" listed on contract will be due, plus applicable taxes and service charge. In the event of a group cancellation occurring 29-60 days twenty five percent; 61-120 days ten percent. Original attendance estimates may decrease by a maximum of 15% with no obligation of fee assessment. Should the original number of attendees decrease by more than 15%, the variance in food and beverage revenue will be charged to your final bill.

*Heritage Catering* retains exclusive rights to provide, control and retail all food and beverage services throughout the *Dixie Center*, including concessions, novelties and sale of all beverages (alcoholic and non-alcoholic). Food and beverage of any kind may not be brought into the facility without written permission from *Heritage Catering* and the *Dixie Center at St. George*.

In order to maintain food safety and compliance with state law, all unconsumed food and beverages must remain on the *Dixie Center* property.

If your specialty event takes you offsite, *Heritage Catering* will be happy to go where you go, making planning of you event even easier.

### *Heritage Catering*

Ken Migneault - Executive Chef

435-986-6670

[heritagecatering@dixiecenter.com](mailto:heritagecatering@dixiecenter.com)

