



# BANQUET MENU

KEN GARFF SCHOLARSHIP CLUB



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# WELCOME

Thank you for considering the Ken Garff Scholarship Club for your upcoming event! It is our pleasure to assist you throughout the planning process. The Ken Garff Scholarship Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 350 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views of Rice Eccles Stadium to gourmet cuisine, our experienced service staff and Private Event Directors stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event hosted at the Ken Garff Scholarship Club receives personalized service with a number complimentary amenities, including but not limited to:

- Newly built Ken Garff Scholarship Club Event Spaces
- On-site Banquet Manager and Captains
- Four-hour block for your event
- Setup access (1) hour prior to event and tear down (1) hour immediately following the event
- In house white Linen and napkins
- Chameleon chairs and banquet tables
- Flatware, glassware and silverware
- Complimentary Ken Garff Scholarship Club Guest WiFi

In the following pages you will find more information about the Ken Garff Scholarship Club's many menu options, amenities, capabilities and more. Feel free to contact our team of Private Event Directors at (801) 587-9328 with any questions you may have. We look forward to working with you!



## PLATED BREAKFAST

Menu includes Fresh Brewed Coffee, Assorted Juices & Water. Select one option for the entire group. Priced per person.

### **Grandads | 21**

Scrambled Eggs, Applewood Smoked Bacon, Country Potatoes, Choice of toast

### **Huevos Rancheros Tacos | 22**

Scrambled Eggs, Chorizo, Jack Cheese, Black Beans, Chorizo Far Potatoes, Blue Corn Tortilla, Salsa Verde

### **Utes Breakfast Burrito | 19**

Loaded with eggs, bell pepper, bacon, onion, pepperjack, topped with green chile sauce and sour cream, served with country potatoes

### **Biscuits & Gravy | 23**

Red Eye Gravy, House Made Pork Sausage, Country Potatoes, Choice of Toast

### **Eggwhite Frittata | 19**

Locally Cultivated Mushroom, Spinach, Peppers, Onions, Caramelized Onion Soubise

## BREAKFAST BUFFET

Menu includes Fresh Brewed Coffee, Assorted Juices & Water. Buffet Service open (1.5) hours. Minimum of 20 guests.

### **Farmer's Favorite | 23**

Scrambled Eggs, Applewood Smoked Bacon, House Sausage, Country Potatoes, Biscuits & Gravy, Seasonal Fruit Display

### **Pain Perdu | 25**

Traditional French Toast Made in The Style of Bread Pudding Served with an Assortment of Jams, Syrups, Fruit

### **Beni on Beni on Beni | 27**

Selection of Eggs Benedict Ranging from Traditional Canadian Bacon, Crab Cake, Smoked Brisket Served with an Assortment of Sauces, Country Potatoes, Seasonal Fruit Display



## BREAKFAST STATIONS

### **Frittata Station | Choice of Three 18**

Gourmet display of baked egg frittatas, sliced baguette and fresh tomato jam.

Choice of fillings: Ham and Cheese, Chorizo and Potato, Cheddar Bacon, Crab and Asparagus (+\$2), Spinach Mushroom, Roasted Pepper and Potato, Garden Delight (chef select veggies)

### **Chicken & Waffles | 24**

Crispy buttermilk chicken stacked up against Belgian style waffles served with brown butter maple, whipped honey butter sausage gravy

### **Breakfast Granola Bar | 27**

House blend greek yogurt with assortment of granola, fresh berries, dried fruit and local honey

## BREAKFAST ENHANCEMENTS

The following breakfast items are served as an add-on to plated or buffet breakfast menus. Priced per dozen.

### **Breakfast Pastries | 40**

**assorted croissants, muffins and fried pastry**

### **Bagel Town | 42**

**assorted bagels with trio of house cream cheeses**

### **Fried Cannoli | 38**

**whipped ricotta cream, green cardamom sugar**

### **Fresh Berry Parfaits | 40**

### **Apricot Overnight Oats | 35**

### **Chia Seed Pudding (Seasonal Fruit) | 40**

### **Fresh Fruit Platter | 30**



# SNACK SELECTIONS

Priced Per Person. Minimum of 10 guests per section

## **Kettle Pot | 9**

Salt Brined - Kettle Fried Chips Seasoned to Chef's Selection, Kettle Corn, Seasonal Spiced Nuts

## **Road Trip | 10**

Grab bag assortment of candies, chips, and trail mix

## **Mediterranean | 12**

Chef's crudite board, Seasonal Hummus, Red Pepper Romesco, Caponata, Garlic Naan, Assorted Olives.

## **Santa Fe Break | 10**

Fresh Corn Tortillas Chips, Fresh Flame Roasted Salsa, Club Guacamole, Cowboy Salsa

## **Trail Hiker | 10**

House Trail Mix, Granola Bars, , Beef Jerky

## **Sweet Tooth | 10**

Assorted Fresh Fruit, Fresh Baked Cookies, Salted Caramel Popcorn, Fresh Baked Cookies

# BEVERAGE STATIONS

Priced Per Person. Half Day is under four house; Full Day is over four hours.

## **Half Day Station | 9**

Fresh Brewed Regular & Decaf Coffee, Selection of Hot Teas, Pepsi Brand Soft Drinks & Bottled Water

## **Full Day Station | 18**

Fresh Brewed Regular & Decaf Coffee, Selection of Hot Teas, Pepsi Brand Soft Drinks & Bottled Water

# PLATED LUNCH

Choice of starter and dessert for entire group with pre-selection of two entree options. Menu includes fresh baked bread & butter (silent vegetarian option available)

## SALADS

### House Chopped Salad

Fresh chopped romaine, Tomato, Cucumber, Black Olive Dust, Polenta Croutons, Black Garlic Ranch

### Kale Chop Salad

Toasted pine nut, crispy quinoa, goat cheese, watermelon radish, lemon-tarragon vinaigrette

### Salad odd on's:

Free Range Chicken + 7 | Select Cut of Beef +10 | Seasonal Salmon +10

## SOUPS

### Butternut Bisque

Coconut milk, Ginger, Spiced Pumpkin Seeds

### Classic Tomato

Creme Fraiche, Parmesan Gaufrete, Crispy Basil

## ENTREES

### Chipped Beef Sandwich | 36

Caramelized onion, White Cheddar, Pepperoncini, Mayo, served with house kettle chips

### Rigatoni alla Norma | 35 | V

Fried Eggplant, Pomodoro, Basil Leaf, Ricotta Salata

### Katsu Milanese | 35 | V

Korean Spiced Panko Eggplant, Arugula, Grape Tomao, Shaved Fennel, Lemon Miso Drssing

### Shio Koji Salmon | 47

Umami crust, Grilled Bok Choy, Bacon Gremolata

### Utah Reuben | 38

Stoneground rye bread, house special sauce, gruyere, b&b pickle, sauerkraut, served with house kettle chips

\*vegan Mushreuben option available

### Ginger-Soy Flank Steak | 45

Galzed Yam, Chicorie Salad, Pan Jus

## DESSERTS

### New York Style Cheesecake

Preserves, Berry Sauce

### Chocolate Creme Brulee

Dark Chocolate, Fresh Blackberries, Cane Sugar

### Flourless Chocolate Tarte

Fresh Berries, Chantilly Cream

### House Made Cashew Pudding (vegan)

Dark Chocolate, Dates, Corn Flake

# LUNCH BUFFET

All buffets served with Fresh Brewed Regular & Decaf Coffee, Iced Tea, & a Selection of Hot Tea.

Buffet Service open for (1.5) hours. Minimum of 20 guests.

## DELI BUFFET

choice of 2 sandwiches 36 | choice of 3 sandwiches 41

**Butternut Bisque** with Spiced Pumpkin Seeds

**House Salad** with Shaved Seasonal Vegetables, Tomato, Cucumber, Crouton, Choice of Balsamic or Ranch Dressing

**Pasta Salad** with Fusilli, Broccoli, Olives, Red Onion, Peppers, Classic Italian Dressing

**Sliced Fruit & Assorted Cookies**

### Deli Heroes:

Braised beef, Charred Broccolini,

Mozzarella, Ciabata

Creamy Pesto Chicken, Parmesan,

Everything Croissant

Smoked Turkey, Brie, Arugula, Golden

Raisin Agrodolce, Toasted Baguette

### Garden Sammies (vegetarian):

Classic Caprese, Mozzarella, Tomato,

Basil Pesto, Balsamic Glaze, Ciabata

Grilled Veggie Napoleon, Portabella,

Zucchini, Romesco, Ciabata

## EL SAMBRERON | 38

**Southwest Chopped Salad** - tomato, radish, black olive, pepperjack cheese, pickle red onion

**Flour Street Tortillas**

**Fajita** - Guajillo Shrimp, Chicken Tinga , Carne Asada

**Toppings** - Cheddar Cheese, Cotija, Guacamole, Tomatillo Salsa, Pico De Gallo, Onion & Cilantro, Pickled Jalapeno, Radish, Lime

**Sides** - Elote, Racherio Style Beans, Spanish Rice

**Chips & Salsa**

**Cream Cheese Filled Churros & Tre Leches Cake**

## SMOKE PIT | 48

**3 Bean Salad** - Shelling Beans, Red Onion, Parsley, Sweet Vinaigrette

**Cucumber & Tomato** - Dill & Yogurt Dressing

**Macaroni & Cheese**

**Southern Greens**

**From the Pit** - Link Sausage, Smoked Beef Brisket, Pork Ribs, Pulled Pork

**Sauces** - Kansas City Sweet, South Carolina Mustard, Eastern Tangy, Alabama Ivory

**Breads** - Cornbread, Hush Puppies, Texas Toast

**7up Cake & Seasonal Cobbler**



# LUNCH BUFFET

Buffet includes Soup du Jour, House Salad with Ranch and Vinaigrette Dressing, Choice of Entrees, Two Sides, and Two Desserts. Served with Fresh Brewed Regular & Decaf Coffee, Iced Tea, and a Selection of Hot Tea. Buffer service open for (1.5) hours. Minimum of guests.

TWO ENTREE SELECTION | 46 OR THREE ENTREE SELECTION | 55

## ENTREES

### **Spaghetti Gattopardo | V**

Spaghetti rolled inside fried eggplant with Leo's marinara sauce, ricotta salata, and basil

### **Tomato Sugo Salmon**

Blistered and Marinated Tomatoes, Charred Lemon crispy capers

### **Baked Penne**

Penne, Three Cheese Bechamel, Mushrooms, Parm, Bacon, Gremolata

### **Greek Braised Chicken**

White and Dark Meat, Lemon, Oregano, Mint, Red Wine Vinegar

### **Southwestern Bison Short Ribs**

Warm Cowboy Salsa, Charred Scallion, Cilantro, Lime

## SIDES (SELECT TWO)

Whipped Potatoes

Herb Roasted Potatoes

Mezze Grain Salad

Honey Roasted Turnips

Charred Broccoli with Cheddar Dukkah

Miso Sweet Potatoes with Creme Fraiche

Seasonal Root Vegetable Medley

## DESSERTS (SELECT TWO)

New York Style Cheesecake

Red Velvet Sundt Cake

Assorted Cookies & Fruit

Flourless Chocolate Torte

Tres Leches Cake

Cashew Chocolate Pudding (vegan)

# HORS D'OEUVRE SELECTIONS

Minimum of 25 pieces per selection. Must match pieces per selection. Priced per piece.



## COLD SELECTIONS

- Salumi Board (serves 12) | 95
- Baby Crudite Cups | vg | 4
- Grilled Zucchini Scapecce | vg | 4
- Salmon Blini | 7
- Bruschetta Margherita | 5
- Prosciutto Wrapped Asparagus | 6
- Wagyu Tartare Cone | 7
- Pickled Deviled Eggs | 6
- Mini Tuna Poke Tostada | 8
- Crab Louie Rangoon | 8



## HOT SELECTIONS

- Skillet Meatballs | 5
- Wagyu Yakitori | 6
- Mini Lamb Gyro | 7
- Green Curry Samosa | 5
- Beef En Croute | 8
- Mushroom Gorgonzola Tartlet | 5
- Shrimp Fritter | 6



## SWEET SELECTIONS

- Passion Fruit Tartlet | 6
- Nutella Brownie Bites | 5
- Mascarpone Strawberries | 4
- Rosemary Lemon Meringue | 4
- Raspberry Shortbread | 5



# GOURMET DISPLAYS

Minimum of 25 guests per display. Priced per Person.  
Minimum of (3) selections required when selecting for a meal.

## **Doughnut Board | 13**

Classic and Artisanal Selection of Donuts

## **Local Charcuterie Board | 19**

Cured Italian Meats & Cheeses, Olives Marinade, Sun-dried Tomato, Seasonal Fruit, Preserves, Local Honey Comb, Pickles, Semolina Cracker

## **Mediterranean | 17**

Seasonal Hummus, Sheeps Milk Feta, Stuffed Peppadew Peppers, Caponata, Marinated Olives, Garlic Naan, Greek Potatoes

## **Vegetable Crudite | 15**

Black Garlic Ranch, Hummus, Romesco

## **Slider Board (choose two) | 21**

Seared Tuna- Sesame crust Hijiki Aioli, King's Hawaiian Roll

Double Decker- American Cheese, Caramelized Onions on Buttered Brioche

Fried Chicken Thigh - House Buffalo Sauce, Leo's Sweet n Spicy Pickles on Potato Roll, Green Chile BBQ Jackfruit - smoky jackfruit, house made slaw King's Hawaiian Roll

## **Seafood Bar | 31 ++**

Market Selection of Bay Scallop Ceviche, Oysters, Shrimp Boil, Cured Salmon on a bed of Crushed Ice, Blini, Semolina Crackers, Remoulade, Mignotte, Creme Fraiche, Hot Sauce, Lemon Wedges ( ++ Chef's Choice depending on availability)

# STATIONS

\$125 chef Attendant Required per station. Minimum of 25 guests per display. Priced per Person.

Minimum of (3) selections required when selecting for a meal. **Live Cooking Station Not Available at this time.**

## **Pasta Vivo | 29**

**Choose a Pasta** - Spagetti, Pennette, Farfalle

**Choose a Sauce** - House Bolognese, Pesto Genovese, Puttanesca, Quattro Formaggi, Creamy Wild Mushroom

**Choose a Garnish** - Oils (Olive, Truffle), Parmigiano-Reggiano, Basil, Italian Parsley Toasted Pine Nuts

## **Global Market | 32**

Rice is a Staple in Cuisine Around the World. This Station will feature some of the world's most known dishes surrounding rice.

**Paella (Spain)** - Spanish Rice Mediterranean Mussels, Clams, White Shrimp, Saffron

**Stir Fry (China)** - Long Grain rice, Chinese Sweet Sausage, Fried Egg, Sautéed Vegetables

**Jollof (Nigeria)** - Golden Basmati Rice, Chicken, Sausage, Tomato Puree, Spices

**Risotto (Italy)** - Arborio Rice, Butternut Squash, Parmesan Reggiano, Crispy Sage

**Arroz Con Leche (Mexico)**

**Sticky Rice with Mango (Southeast Asia)**





# BUTCHER BLOCK

\$125 Chef Attendant Required per station.

## **Hudson Valley 5 Spice Pork Loin | 495**

Serves 15-20 Guests

Miso Apple Butter, Pickled Apple, Fried Sage, Sherry  
Gastrique

## **Humboldt Fog Crusted Prime Rib | 530**

Serves 20-25

Mustard Seed Au Jus, Ivory  
Sauce, Fresh Baked Rolls

## **Salmon en Croute | 385**

Serves 20-25 Guests

Tarragon Beurre Blanc,  
Mediterranean Herb Salad

## **Crown of Lamb | 440**

Serves 25-30 Guests

Warm Fig & Apricot Chutney, Mint Chimichurri,  
Seeded Roll

## **Turkey Roast | 330**

Serves 25-20

Creole Gravy, Cranberry Agrodolce, Cornbread

# PLATED DINNER

Choice of starter and dessert for entire group with pre-selection of two entree options. Menu includes fresh baked bread & butter (silent vegetarian option available)

## SALADS

### Local Mixed Greens Salad

Organic Greens, Shaved Heirloom Carrot, Marinated Tomato, Cucumber, Crouton, Balsamic Caramel Dressing

### Grilled Caesar Salad

Romaine Lettuce, Caper Berry, Polenta Croutons, Classic Caesar Dressing

### Shredded Kale

Toasted pine nut, gorgonzola, quinoa crunch, watermelon radish, pickled raisin, lemon-tarragon vinaigrette

### Little Gem Salad

Blistered tomatoes, Pickled Red Onion, Crispy Pancetta, Crumbled Bleu, Creamy Ranch

SALAD ADD ONS: FREE RANGE CHICKEN ++ 7  
WAGYU BEEF ++10 | SEASONAL SALMON ++10

## SOUPS

### Wild Mushroom Bisque

Crispy Maitake, Lemon Creme Fraiche, Thyme

### Peruvian Tomato Bisque

Aji Amarillo, Polenta Crouton, Pecorino, Roasted Tomato, Basil

## DESSERTS

### New York Style Cheesecake

Preserves, Berry Sauce

### Flourless Chocolate Tarte

Fresh Berries, Chantilly

## ENTREES

### Salmon | 64

Sweet Potato Fondant, Tom Kha Broth, Shiitake Crispy Rice Furikake

### Brick Chicken | 55

Risotto Milanese, Tomato Jam, Lardon, Natural Jus

### Spaghetti Gattopardo | V | 51

Fried Eggplant, Pomodoro, Ricotta Salata, Basil

### Bison Shortrib | 71

Grilled Polenta, Mushroom Ragout, Blistered Tomato, Manchego

### Grilled Filet | 78

Velvety Red Pepper Puree, Roasted Carrot, Upland Cress, Gorgonzola Compound Butter

### Ratatouille | V | 54

Baked Garden Veggies, Tomato, Goat Cheese Toast Points

### Pastrami Cauliflower Steak | VG | 56

Sweet Potato Puree, Golden Raisin Agrodolce, Chicory Salad

### Lavender Creme Brulee

Tahitian Vanilla Bean

### Chocolate Peanut Butter Mousse (vegan)

tahini, dates, corn flakes

### Gelato Trio

Chef's Selection



# DINNER BUFFET

Buffet includes Soup du Jour, House Salad with Ranch and Vinaigrette Dressing, Choice of Entrees, Two Sides, and Two Desserts. Served with Fresh Brewed Regular & Decaf Coffee, Iced Tea, and a Selection of Hot Tea. Buffet service open for (1.5) hours. Minimum of 20 guests.

TWO ENTREE SELECTION | 71 OR THREE ENTREE SELECTION | 81

## ENTREES

### **Pan Seared Salmon**

Creamy Dill Sauce, Fried Caper, Lemon

### **Herb Roasted Chicken**

Mushroom Stuffing, Fried Herb Crunch

### **Bison Shortrib**

Gremolata, Demi

Center Cut Filet

Grilled Onion, Aux Poivre

### **Spaghetti Gattopardo vegetarian/vegan**

Spaghetti Rolled Inside Fried Eggplant with Marinara sauce. ricotta salata

### **Glazed Pork Loin**

Spiced Apples, Miso, Sage

Churrasco Steak

Cilantro Chimichurri, pickled fresno

Mushroom Meatloaf vegetarian/vegan

Green Bell Pepper, Spiced Ketchup

## SIDES (SELECT TWO)

Whipped Potatoes

Hearth Roasted Potatoes

Quinoa Pilaf

Miso Sweet Potato

Garlicky Greens

Charred Broccolini

Honey Roasted Root Veggies

Sweet & Sour Brussel Sprouts

## DESSERTS (SELECT TWO)

New York Style Cheesecake

Red Velvet bundt Cake

Assorted Cookies & Fruit

Flourless Chocolate Torte

Tres Leches



# DESSERT STATIONS

Minimum of 20 guests. Priced per person.

## **Churro | 12**

Dusted in a choice of cinnamon sugar, cardamom sugar, espresso sugar with assorted dipping sauces and toppings.

## **Crepes | 11**

Filled with ice cream then topped with an assortment of Nutella, chocolate sauce, nut bites, vanilla whipping cream, bananas, strawberries, powder sugar, cocoa

## **Root Beer Float | 13**

Jackson Buckin Root Beer, Vanilla Ice Cream, Chocolate Ice Cream, Whipped Cream, Chocolate Sauce, Caramel Sauce, Strawberry Coulis, Cherries

## **Cookie & Brownie Display | 11**

Assorted Cookies & Brownies

# OPEN CONSUMPTION BAR

Charged per Beverage Consumed. All beverages consumed will be charged to the master bill. Host to select type of beverages and brand level to be offered. Each Drink will be charged per ind/individual drink.

BAR SETUP FEE PER EVERY 100 GUESTS

## WELL BAR

Sparkling – Freixenet Cordon Negro  
Prosecco – Zonin  
Pinot Grigio – Cupcake  
Chardonnay – Acacia  
Rose – La Vielle  
Pinot Noir – Robert Mondavi Private Select  
Cabernet Sauvignon – Hahn  
Merlot – Two Vines

Vodka: Barton  
Gin: Gilbey's Gin  
Bourbon: Old Crow  
Whiskey: Canadian Club  
Scotch: Ballantines Finest Scotch  
Rum: Montego Bay Silver Rum  
Tequila: Montezuma White Tequila

Corona  
Bud Light  
Budweiser  
Coors Light  
Hop Nosh  
Hop Rising

## PREMIUM BAR

Sparkling – Domaine Ste Michelle  
Pinot Gris – Ferrari Carrano  
Sauvignon Blanc – Justin  
Chardonnay – Mon Frere  
Rose – Scaia  
Pinot Noir - Rickshaw  
Cabernet Sauvignon – Hahn  
Merlot – J Lohr

Vodka: New Amsterdam  
Gin: Beefeater  
Bourbon: Evan Williams  
Whiskey: Jack Daniels  
Scotch: Dewar's White Label  
Rum: Bacardi Superior  
Tequila: El Jimador Silver Tequila  
Cointreau  
Kahlua  
Amaretto Disaronno  
Bailey's  
Chambord  
DeKuyper

Corona  
Bud Light  
Budweiser  
Coors Light  
Hop Nosh  
Hop Rising

## PLATINUM BAR

Sparkling – Chandon  
Prosecco – La Marca  
Pinot Grigio – Joel Gott  
Chardonnay – Wente  
Rose – Whispering Angel  
Pinot Noir – Meiomi  
Cabernet Sauvignon – Banshee  
Merlot – Francis Copollo Merlot Diamond

Vodka: Kettle One  
Gin: Hendricks  
Bourbon: Bulleit  
Whiskey: Jameson  
Scotch: Johnnie Walker Red  
Rum: Myer's Platinum White Rum  
Tequila: Don Julio Silver  
Cointreau  
Cointreau  
Kahlua  
Amaretto Disaronno  
Bailey's  
Chambord  
DeKuyper

Corona  
Bud Light  
Budweiser  
Coors Light  
Hop Nosh  
Hop Rising

# FAQ'S

## **ROOM RENTAL & FOOD | BEVERAGE MINIMUMS**

All non-member events will be assigned a room rental fee. Club members will receive a standard waived room rental fee (other charges may apply.) All private events must adhere to required food and beverage minimums based on the size, scope, and date of your event communicated by Private Event Director. If final food and beverage selections do not meet the contracted food & beverage minimum, the difference will be charged to final bill. All final guest counts, AV & equipment needs, parking needs and menu choices are due eight days prior to the event per our standard private agreement.

Standard room rental includes 4-hour usage of newly built event space, set/strike of space including Chameleon Chairs & Banquet Tables (based on guest count and availability), in house linen, flatware, silverware and glassware. Also included in your rental will be an on-site banquet manager & captains, event service staff, one hour access to set up / tear down immediately before and after the event, and complimentary KGSC Guest WiFi.

## **DEPOSITS & PAYMENTS**

A non-refundable deposit of 25% of the estimated cost is due upon contract signing to confirm your reservation. Remaining payment schedule for 2nd and final deposit will be outlined on your Private Event Agreement.

## **SERVICE CHARGE & SALES TAX**

A taxable service charge of 22% and sales tax of 8.75% will be added to the final subtotal of the bill. Sales tax will not apply to groups with 501(3)c exemption status on file with the club prior to the event.

## **PARKING**

Dependent on time of event, parking fees may be incurred. For various parking options and pricing, please contact your Private Event Director for additional information.

## **AUDIO VISUAL**

for a wide variety of AV options and quotes for in house or contracted services with our exclusive AV provider, Poll Sound, please contact your Private Events Director.

\*All information is subject to change. Proposals are valid for 20 days.



# CONTACT US TODAY.

801.587.9328 | [KENGARFFSCHOLARSHIPCLUB.COM](http://KENGARFFSCHOLARSHIPCLUB.COM)  
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KEN GARFF  

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**SCHOLARSHIP  
CLUB**

All food and beverage purchases are subject to an automatic 7.75% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Menus and prices are subject to change. \*some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS