

2024 ICA CATIE AWARDS SUBMISSION

Best Catered Event



Teach a Man to Fish

AN EPICUREAN IMMERSION



SYNOPSIS

After the pandemic pause of 2020-2021, we were itching to cater a spectacular event. We were thrilled to be asked to create a culinary retreat for a select group of VIP guests. This event would transport the guests to an epicurean summer camp for grown-ups, where they would enjoy Pol Roger and caviar in the shadow of a mountain, learn fly-tying and casting from experts, fish for trout, lounge by a flowing stream savoring cocktails and hors d'oeuvres, then get their feet wet enjoying a four-course plated dinner...*in the river!*

CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish



CONCEPT

Once we landed on the concept we went all in...literally. Into the river. Into total immersion in nature. Into surrendering cell phones, turning off gadgets, and turning on to a profound and beautiful moment. Into the spirit of Henry David Thoreau who “went to the woods” not to escape life but to live life more deeply.

Despite being delicious, indulgent, and elaborate, the food at this event was intended to be somewhat in the background--to sustain and inspire, while guests experienced the beauty and enjoyment of Utah's outdoors.



CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

EVENT TIMELINE AND FLOW

- Guests arrive at the ranch and are greeted at the barn doors with champagne.
- Once everyone has arrived, formal welcoming remarks and orientation are given.
- Guests begin their journey learning to tie flies with Casey and Cade. Gin cocktails and smoked trout caviar hors d'oeuvres served during this time.
- After the fly-tying workshop, guests move to the meadow to practice casting the fly rods with Matt, Terry, and Randy. Charcuterie and cheese are served from the vintage pickup next to the meadow.
- With their new skills, all guests move to the river and start fishing. Fresh wood-fired pizzas are hand delivered to the fishing holes.
- Lounges, yard games, and full bar showcasing Utah products are set for guests who don't want to get wet.
- As the sun sets over the hill behind the river, guests are led further around the bend of the river, where they discover tables set in a shallow pool.
- Guests enjoy 4 courses (including grilled trout of course); premium wine pairings are served while water runs under their feet.
- As it gets dark, guests return to the barn where dessert and Sauternes are served. Guests enjoy desserts and drinks around the fire pit.
- Dark chocolate tasting and a leather-aged chocolate Negroni are offered inside the lounge, now set inside the barn for guests who wish to linger and laugh late into the night.
- As guests depart they find one final treat: a parting gift of flies with a felt and leather fly wallet and a personalized leather journal to remember the experience.
- Above their name, each journal reads,

*“Fishing is like great food and wine -
not meant to be an escape from life, but a deeper immersion into it.”*

MENU DESIGN

AND HOW IT RELATES TO OR IMPACTS THE EVENT

We designed the menu to be primal and natural. No fussy foods. Just fresh, local ingredients prepared on-site. The menu read more like an itinerary, presenting guests with opportunities to savor and reflect as they moved through the various activities and gorgeous venue spaces.



Guests began in the barn where they were welcomed with sparkling wine and caviar as they received an orientation and description of the upcoming experiences.

SPARKLING WINE TABLE

Pol Roger Brut Reserve
Zilch Sparkling Brut



CAVIAR STATION

Smoked trout roe, on unsalted kettle chips, creme fraiche, and chives

Truffle deviled eggs, shaved truffle
Whole smoked trout

CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

MENU DESIGN

AND HOW IT RELATES TO OR IMPACTS THE EVENT

The first activity of the day involved guests trying their hands at tying their own trout flies under expert instruction. At the same time, they were able to savor the offerings of a charcuterie station and a second bar serving local craft cocktails. As guests worked at their flies, the open-air breeze carried in the scents of pizzas baked in wood-fired ovens as well as marinated trout and beef entrees sizzling on grills set on the riverbank.



UTAH CRAFT GIN BAR

Japanese slow drip Aviation featuring Ogden's Own

Madam Pattrini Gin

Seedlip Citrus + hibiscus tea + grenadine (non-alcoholic option)

Charred Strawberry Gin & Tonic featuring Alpine's Elevated Gin

Monday Gin + tonic for non-alcoholic option

Barrel-aged Gimlet featuring Beehive's Barrel Reserve Gin

Non-alcoholic gin + lime juice + sugar + bitters (non-alcoholic option)

CHARCUTERIE STATION IN THE BARN

Assorted meats, including some large format sliced at the station

Assorted local cheeses

Apples, pears, berries, plums, assorted olives, roasted nuts, pickled vegetables

Slide Ridge honey comb, home-made jam, hummus,

Whole grain mustard

Rosemary crostini, lavosh, soft pita

Fresh herbs and flowers

MENU DESIGN AND HOW IT RELATES TO OR IMPACTS THE EVENT

At their leisure, guests moved riverside for practice casting with a fly-fishing rod before testing their luck on the river. A surprise visit from a team of local draft horses and subsequent wagon rides were a highlight!



CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

MENU DESIGN AND HOW IT RELATES TO OR IMPACTS THE EVENT

Guests were then invited to try their hand at hooking a trout under the supervision of one of our six river guides. Some guests waded in enthusiastically while others preferred to shout encouragement from the bank where they lounged with their butler-passed pizza slices.



MENU DESIGN

AND HOW IT RELATES TO OR IMPACTS THE EVENT

For guests' convenience, the charcuterie station was moved riverside into the bed of a vintage pick-up truck, along with a bar set up under the trees.



Full bar + Giesen non-alcoholic wines, Greenbar non-alcoholic spritzers, St Hildies low alcohol tonics

MENU DESIGN

AND HOW IT RELATES TO OR IMPACTS THE EVENT

Guests were then led upstream to where the dinner tables waited. What followed was a one-of-a-kind feast—exquisite food, excited chatter, and wine pairings for each of the four courses, all in the middle of a gorgeous river setting. The natural surroundings were the inspiration for the menu: forest mushrooms, trout from local rivers, produce from local farms, bone marrow and ribeye steaks from a local cattle ranch. Every item on the menu related to the natural setting in one way or another.

FORMAL DINNER IN THE RIVER



MUSHROOM BISQUE, BONE MARROW AND TALLOW COURSE

Mushroom bisque, evoo, roasted mushrooms, poured table-side with artisan bread
Roasted bone marrow + *High West Bourye* chaser

Beef tallow candles and sea salted butter
paired with Old Town Cellars Elusive Chardonnay or Waterbrook Chardonnay

MENU DESIGN

AND HOW IT RELATES TO OR IMPACTS THE EVENT

FORMAL DINNER IN THE RIVER



FISH COURSE

Mesquite-grilled trout,
Peach salsa corn puree, blistered
tomatoes, chorizo, sage

*Paired with Old Town Cellars
Perpetual Pinot Noir or Zilch
Rose Bubbles*



BEEF COURSE

Grilled Snake River Farm toma-
hawk ribeyes, garlic herb butter,
coffee flake salt,

Fried Brussels sprouts, bacon,
fresno chilies, sesame seeds

*Paired with Old Town Cellars
Outlaw Reserve Cabernet or
Waterbrook Cabernet*

CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

MENU DESIGN

AND HOW IT RELATES TO OR IMPACTS THE EVENT

FORMAL DINNER IN THE RIVER

Salad was served after the entrees and as the evening cooled and dinner came to an end, guests moved back inside where they enjoyed Sauternes and dessert.



SALAD

Rainbow chard, melon, house-made ricotta, granola, vanilla vinaigrette

DESSERT

Buttermilk vanilla panna cotta, rose gelee, fresh plums, mini macaron, candied pistachios, rose petals

Paired with 2017 Chateau Suduiraut Sauternes or Sheffield Cider

Locally roasted Publik coffee, Tazo tea service and hot chocolate



MENU DESIGN

AND HOW IT RELATES TO OR IMPACTS THE EVENT

Utah chocolate tasting

paired with leather-aged chocolate Negroni featuring

*Holystone's Navy Bosun Gin (*non-alcoholic option available)*



Those who wanted to linger a little longer took their chocolate and leather aged chocolate Negronis back outside to be enjoyed around a roaring fire-pit under the stars. Guests received a parting gift of hand-tied trout flies to commemorate the day they

“went to the woods” not to escape life but to live life more deeply.

THE COMPLETE MENU

Caviar Station

Trout roe, smoked at the station in smoking cloche/lantern

Unsalted kettle chips, creme fraiche, chives

Truffle deviled eggs, shaved truffle

Whole smoked trout

Sparkling Wine Table

Pol Roger Brut Reserve

Zilch Sparkling Brut

Charcuterie Station

Assorted meats, including some large format sliced at the station

Assorted local cheeses

Apples, pears, berries, plums, assorted olives, roasted nuts, pickled vegetables

Slide Ridge honey comb, homemade jam, hummus,

Whole grain mustard

Rosemary crostini, lavosh, soft pita

Fresh herbs and flowers

Utah Craft Gin Bar

Japanese slow drip Aviation featuring Ogden's Own

Madam Pattrini Gin

Seedlip Citrus + hibiscus tea + grenadine for non-alcoholic option

Charred Strawberry Gin & Tonic featuring Alpine's Elevated Gin

Monday Gin + tonic for non-alcoholic option

Barrel-aged Gimlet featuring Beehive's Barrel Reserve

Gin

Non-alcoholic gin + lime juice + sugar + bitters for non-alcoholic option

Wood-fired Pizzas

Hand delivered during the fishing, served on wood boards

Meat and vegetarian options

Outdoor Bar - riverside under the trees

Full bar +

Giesen non-alcoholic wines

Greenbar non-alcoholic spritzers

St Hildies low alcohol tonics

Formal Dinner IN the River

Soup Course

Mushroom bisque, evoo, roasted mushrooms, poured tableside artisan bread

Bones & Tallow

Roasted bone marrow + *High West Bourye chaser*

Beef tallow candles

Sea salted butter

Paired with Old Town Cellars Elusive Chardonnay or

Waterbrook Chardonnay

Fish Course

Mesquite-grilled trout, peach salsa corn puree, blistered tomatoes, chorizo, sage

Paired with Old Town Cellars Perpetual Pinot Noir or

Zilch Rose Bubbles

Beef Course

Grilled Snake River Farm tomahawk ribeyes, garlic herb butter, coffee flake salt

Fried Brussels sprouts, bacon, fresno chilies, sesame seeds

Paired with Old Town Cellars Outlaw Reserve Cabernet or

Waterbrook Cabernet

Salad Course

Rainbow chard, melon, house-made ricotta, granola, vanilla vinaigrette

Dessert around the fire pit

Buttermilk vanilla panna cotta, rose gelee, fresh plums,

Mini macaron, candied pistachios, rose petals

Paired with 2017 Chateau Suduiraut Sauternes or Sheffield Cider

Locally roasted Publik coffee, Tazo tea service and hot chocolate

Post Dinner in the Barn

Utah chocolate tasting

Paired with leather-aged chocolate Negroni featuring

Holystone's Navy Bosun Gin

**Non-alcoholic option available*

CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

THE OVERALL VISION AND WHAT WE DID TO ENHANCE IT

The overall vision was to teach guests new skills in trout fishing while they enjoyed exquisite food and drink as they relaxed and socialized in the beauty of the mountains. To help guests leave their concerns behind for a few hours, we encouraged them to leave their cell phones at our secure location. During our welcoming remarks, we explained we would be photographing the event and we'd be happy to share our photos with them. They didn't need

to take their own photos; they could leave their phones for a few hours and be 100% present to soak in every aspect of what they were about to experience. But, if they needed their phones, they were easily accessible.

The ambiance of any location is enhanced by soft music playing in the background. We hired local guitarists to play during the cocktail and fishing hours.



CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

THE CHALLENGES AND HOW WE OVERCAME THEM

DINING IN THE RIVER

Pulling off a four-course dinner in the middle of a river took some planning and forethought. We had to find the right heavy tables and chairs with wide, solid foundations. We scouted the site in advance to find the spot with the right water depth, shade, and slope of bank to allow easy access to the river. Leading up to the event, we kept a close eye on weather reports and had backup plans in case of inclement weather.

The venue's owners generously worked with us in advance to groom the field and bank, clear rocks to form a safe path, and test the way the tables and chairs sat in the water. They even let our river guides fish the river several days in advance so they would know all the good fishing spots.

Knowing that the sun sets early in the mountains, we suggested in our invitation that guests wear layered clothing to stay warm, and shoes that could get wet. We set lights along the path to the river and strung lights out over the water. For power, we needed generators placed close enough to provide light and heat, but still out of sight and earshot.



CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

HOW WAS THE EVENT UNIQUE AND WELL EXECUTED?

IMMERSED, IN NATURE AND EXQUISITE DINING

At first, serving dinner in a river sounded a bit crazy. But once we began thinking about it, we realized we could do it with careful planning. It would be a perfect way for guests to be fully in touch with nature, which of course, was the source of everything they were experiencing that day.

We made sure the guests were equipped with everything they needed to make their way to, and be seated at, their table. When guests received their invitations, we didn't tell them they'd be dining in a river, but we did give them very careful instructions. We let them know this would not be an ordinary dinner. They would need to dress for an outdoor experience in the mountains, and they might get their feet wet. We asked them to leave their high-heels and dress shoes at home and bring their hiking sandals. At the river's edge, we provided hiking sticks to help guests make their way to their seat. We also had fisherman's wader boots on hand for anyone who preferred not to get their feet wet, but most guests chose to roll up their pants and wade right in.

Fleece blankets were available if guests needed to add another layer of warmth.

We drew heavily on the skills and expertise of our talented team. Both the fly-tying and casting instructions were given by members of our team who happen to have years of experience fly fishing.

After dinner we lit a campfire to keep the evening chill at bay while guests enjoyed dessert, coffee, and after-dinner drinks. We were gratified to see that many guests lingered well into the night, laughing and visiting about what they had experienced.



CATIE 2024 • BEST CATERED EVENT

Teach a Man to Fish

VENDORS

Venue - 4U Ranch Events, donna.urban@gmail.com, 949-633-0614

Florals - ArFsan Bloom, kellie@arFsanbloom.com 801-913-7444

Rentals (lounge furniture, tables, china) - Ashley@allouteventrentals.com, 801-635-6443

Photographer - Logan Walker, logan.walker@gmail.com 801-889-5537

Videographer - Valter Films, valters.mirkss@gmail.com 385-368-9154

Musicians - Utah Live bands, mike@utahlivebands.com 801-360-8544

Entertainment - Summit Wagon and Sleigh, summitsleigh@gmail.com 435-640-4397

RECIPES

Mushroom Bisque

Yield: TBD		Yield: TBD
1 Quart	Mushrooms <i>Variety</i>	1 Gallon
¼ Cup	Shallots <i>Minced</i>	1 Cup
2 Tablespoons	Garlic <i>Minced</i>	8 Tablespoons
2 Tablespoons	Porcini Powder	8 Tablespoons
3 Quarts	Heavy Cream	3 Gallons
1 Quart	White Wine	1 Gallon

Garnishes often include Truffle Oil and/or Whipped Mascarpone

Instructions:

1. Saute mushrooms, shallots and porcini powder and garlic.
2. Add white wine and reduce by half.
3. Blend mixture until smooth and return to the pot.
4. Add cream and bring to boil.
5. Thicken with a slurry and boil for 1 minute to remove cornstarch taste.
6. Season to taste.
7. Remove from heat, pour into a proper sized container, label and put in Walk- In A on the event shelf.

Binder: Dips, Sauces & Soup

Last Updated: 06 March 2020

Dry Rub for Ribeye

Ingredients

1/2 cup brown sugar
1 1/2 Tbsp smoked paprika
1 1/2 Tbsp light chili powder
1 1/2 Tbsp kosher salt
1 1/2 Tbsp granulated (not powdered) garlic
1 1/2 Tbsp pepper (We like to use white pepper for its stronger flavor and kick.)

Directions

Whisk all ingredients in a small bowl until completely combined. Rub over your favorite cut of beef, lamb, bison, or elk.

Cook and enjoy!

The dry rub can be stored in a dry area in an airtight container.

Mesquite Grilled Trout (Also called Rocky Mountain Trout)

50 Servings		200 Servings
25 each	Trout filets	100 each
1 cup	Olive oil	3-4 cups
1 TBSP	Garlic	¼ cup
2 TBSP	Dill, dried	⅓-½ cup
1 TBSP	Kosher salt	3-4 TBSP
1 TBSP	Red pepper flakes	3-4 TBSP
1 capful	Liquid smoke	3 capfuls

**10# of trout from sysco=48 servings of trout

*Served with Tomato Jam, Apple Chutney or Peach Salsa in Dips/Sauces/Soups binder. **Directions:**

1. Cut filets in half.
2. Mix the marinade ingredients in a bowl and pour over trout.
3. Mix until evenly coated.
4. Label, and put on event shelf in walk-in A. this is grilled on-site

RECIPES

Vanilla Vinaigrette

1 Quart		1 ½ Gallons
10 TBSP	Apple cider vinegar	5 Cups
10 TBSP	Rice wine vinegar	5 Cups
3 TBSP	Vanilla syrup	1 ½ Cups
2 TBSP	Sugar	½ Cup
½ tsp	Vanilla Bean Paste	2 tsp
½ TBSP	Vanilla Extract	2 TBSP
1 ½ Cups	Canola oil	12 cups
½ Cup	Mayo	2 Cups
TT	Salt & Pepper	TT

Directions:

1. Combine all ingredients except oil in a blender (or bucket if you are using an immersion blender).
2. While blender is running, slowly add oil until emulsified.
3. Adjust seasoning.

House Ricotta

Yield: 1 Gallon		Yield: 2 Gallons
4 Gallons	Whole Milk	8 Gallons
2 Quarts	Heavy Cream	1 Gallon
4 Teaspoons	Kosher Salt	8 Teaspoons
1 Cup	Lemon Juice	2 Cups

Directions:

1. Set a perforated 4 inch hotel pan in a 6 inch hotel pan. Cut two pieces of cheesecloth to the size of the hotel pan. Set aside.
2. Bring milk and heavy cream to a boil.
3. Once the mixture has reached a boil, add the kosher salt and lemon juice.
4. Turn heat off and let the mixture curdle and sit for 20 minutes.
5. Pour ricotta into the hotel pan, move to Walk- In A and let drain.

French Macarons

Yield: 32 macarons

Ingredient	Amount
Almond Flour	1 ¼ packed cup (165 grams)
Powdered Sugar	¾ packed cup (165 grams)
Egg whites (for whipping)	¼ cup (58 grams)
Egg whites (stay liquid)	¼ cup (58 grams)
Water	⅓ cup (38 grams)
Granulated Sugar	⅝ cup (125 grams)
Powdered Egg White	2 TB. (10 grams)
Gel Food Coloring	4-6 drops (sometimes less, sometimes more)

Method:

1. Preheat the oven to 300 degrees F.
2. Sift almond flour first, then weigh with sifted, non gritty almond flour
3. Sift together weighed powdered sugar and almond flour
4. Add egg white powder and sift with whisk until combined
5. Rinse using only hot water in a small, deep metal pot. Dry completely. (Make sure there are no fuzzies or debris from the towel in the bottom of the pot.)
6. Pour granulated sugar into pot, add water. Gently stir with clean spatula or hand.
7. Cook sugar on medium/high heat and heat. DO NOT STIR. You will cook to softball stage, 234 degrees F.
8. Once the sugar has reached 220 degrees F, pour the liquid egg whites for whipping into the clean bowl of a stand mixer. Whip on medium/high until your egg whites are at medium peaks.
9. When the sugar is at 234 degrees F, pour the syrup down the side of the mixing bowl. Continue whipping 2-3minutes, until medium-firm peaks have formed.
10. Pour remaining liquid egg whites into almond flour/powdered sugar mixture, and add food coloring.
11. Add ⅓ of the whipped meringue into the dry ingredients with the liquid whites. Continue to fold the meringue into the dry ingredients in thirds, to gradually lighten and make a smooth batter.

It is important to fold the different components just enough, but not too much or the macarons will crack or fall. To be sure you are at the right point, once the ingredients appear to be combined, run the spatula through the mixture. It should slowly come back together, looking like lava.

13. Using a piping bag fitted with tip, pipe the macarons 1 ½"-2" apart on a silicon or parchment lined baking sheet. Smack the baking sheet on the table a few times, evenly, to remove excess air and help smooth.
14. Let dry at room temperature 45 minutes to 1 hour until a skin/crust forms.

French Macarons

Yield: 32 macarons

15. Bake for 8 minutes. Rotate pan 90 degrees and bake another 6 minutes. Check macarons for doneness. Press slightly on the center, feet should move slightly and be mostly set.
16. Cool completely before removing and filling.
17. Fill with desired buttercream, ganache or jam. ENJOY!

***Macarons can be made up to two weeks ahead and frozen with or without filling. If freezing, wrap tightly in an airtight container with multiple layers of plastic wrap.

***If making a day ahead, you can refrigerate or leave at room temp, wrapped tightly in an airtight container.

TIMELINE

September 24th, 2023

- 9:30 All Out arrives onsite to strike the 23rd and set for the 24th. Sets lights first
- 10:00 Artisan Bloom arrives on site.
- 12:00 First crew arrives
- 2:00 Artisan is set
- 2:15 Utah Live Bands, Kristine and Valter arrives
- 3:00 Guests arrive. Champagne greeter at barn entrance. Caviar station + charcuterie station open in barn. Gin bar open in barn.
- 3:20 Formal welcome and introduction to event. Guests divide into two groups. One group ties flies with Casey inside. One group learns to cast with Matt outside.
- 3:30 first workshop rotation, outside cocktail bar opens, outdoor lounge area with yard games available, any leftover caviar and charcuterie moves to pickup truck outside
- 4:00 second workshop rotation
- 4:25 All guests gather outside. Guests who wish to fish are assigned to a guide.
- 4:30 On the river. Bottled water at each river station (adirondacks + coffee table), fresh baked flatbreads delivered to each station during this time.
- 5:45 Move to dinner. 4 courses served (individual soup + bread, family style trout, family style steak, individual salad), outdoor lounges move inside barn during this time, river station furniture moves around fire pit during this time
- 8:00 return to barn - guests can lounge inside or outside around fire as they prefer. Dessert served.
- 8:45 chocolate tasting available inside barn.
- 9:00 guests begin to depart
- 10:00 all guests gone by this time. Event end.
- 11:00 Packed and out

STAFFING

Team members	Bar team	Kitchen team	Cocktail hour	Fishing hour	Dinner service	After dinner
Casey	Morgan	Paige	Greeter speaking	Passing pizza	Service teams	Chocolate tasting
Matt	Chelsea	Alan	████	Sarah	Marcus and Sarah	Zoe
Marcus	Jordyn	Tyler	██████	Danny	Ryan and Angel	
Paige		Robin			Mischa and Zoe	Dessert station
Alan		Cally	Charcuterie station	Bussing	Danny and Katie	████
Tyler		Goretti	Katie	Sarah		Katie
Morgan		Sabria				
Chelsea			Caviar station	Flipping barn		Bussing
Jordyn			Mischa	Katie		Danny
Katie				Mischa		Sarah
Mischa			Bussing	Angel		
Robin			Angel	Zoe		Consolidating and loading
Ryan A			Zoe	Marcus		Marcus
Sarah						Mischa
Zoe			Fly tying demo			Angel
Angel			Casey			
Cally						
Danny			Casting demo			
Goretti			Matt			
Sabria						
			Finishing room			
Managers			Marcus			
████			████			
████			Sarah			
████			Danny			

PRODUCTION DOCUMENTS BANQUET EVENT ORDER & CONTRACT

Banquet Event Order

Cap'n / Cold Food Load: 9:15 am
 Loading Team: 10:00 am
 Remaining Team / Hot: 10:45 am
 amFood:
 Leave: 11:00 am
 Arrive on Site: 12:30 pm

Sunday, September 24, 2023
 3:00 pm-3:00 pm

Event Planner: [REDACTED]
 Location: [REDACTED]

Food & Service Items

Food/Service Items	Qty	Unit
Sparkling Wine Table at barn entrance to greet guests		
Pol Roger Brut Reserve <i>946084</i> <i>5oz. pour</i>	6	
Zilch Sparkling Brut <i>5oz. pour</i>	2	
Caviar Station in the Barn trout roe, smoked at the station in smoking cloche / lantern unsalted kettle chips, creme fraiche, chives <i>Service: build this like an HD and put in smoking box at station, then plate</i> truffle deviled eggs, shaved truffle <i>List: send tip to pipe into egg</i> whole smoked trout <i>Prep: send the sealed packages with the whole ones in it</i>	30	
Charcuterie Station in the Barn - moved to the pickup truck during fishing <i>Prep: send for all day</i> assorted meats, including some large format sliced at the station assorted local cheeses apples, pears, berries, plums, assorted olives, roasted nuts, pickled vegetables Slide Ridge honey comb, homemade jam, hummus, whole grain mustard rosemary crostini, lavosh, soft pita fresh herbs and flowers		
Utah Craft Gin Bar in the Barn Japanese slow drip Aviation featuring Ogden's Own Madam Pattirini Gin Seedlip Citrus + hibiscus tea + grenadine for non-alcoholic option	20	
Charred Strawberry Gin & Tonic featuring Alpine's Elevated Gin Monday Gin + tonic for non-alcoholic option	5	
	20	
	5	

12/15/2023 - 11:22:18 AM

Page 1 of 5

E21528 - [REDACTED]

Barrel-aged Gimlet featuring Beehive's Barrel Reserve Gin	20
Non-alcoholic gin + lime juice + sugar + bitters for non-alcoholic option	5
Outdoor Bar - riverside under the trees	
Full Bar Package	
Giesen non alcoholic wines	2
Greenbar non alcoholic spritzers	12
St Hildies low alcohol tonics	12

Wood-fired Pizzas - hand delivered during the fishing-served on wood cutting boards

Service: place 1 meat and one veg on each cutting board and deliver to the coffee tables in each area
List: send 10 large cutting board

one vegetarian option
 one meat option

Formal Dinner in the River
 Soup

Make sure you heat the bowls

mushroom bisque, evoo, roasted mushrooms

Prep: put hot mushrooms and evoo drizzle and herbs and micros in the bowl, pour soup service at table side

artisan bread

Prep: make sure you include ciabatta as an option, 2 types, 2pp divide

roasted bone marrow + High West Bourye chaser

Prep: 16 bones

027505 (2 bottles)

1.5oz. pour

beef tallow candles

Prep: 4 candles

sea salted butter

Prep: 4 ramekins

paired with Old Town Cellars Elusive Chardonnay or

Waterbrook Chardonnay

918555

4oz. pour

- OR -

Waterbrook Chardonnay (non-alcoholic) - 2 bottles

4oz. pour

Fish

mesquite-grilled trout, peach salsa

grilled on grills in the river

corn puree, blistered tomatoes, chorizo, sage

Prep: blitzed cream corn, 1cup pp, send sous vide, garnish the top of each bowl with the other things

paired with Old Town Cellars Perpetual Pinot Noir or

Zilch Rose Bubbles

918554

12/15/2023 - 11:22:18 AM

Page 2 of 5

PRODUCTION DOCUMENTS BANQUET EVENT ORDER

E21528 - [REDACTED]

4oz. pour
- OR -
Zich Rosé - 2 bottles
4oz. pour

Beef
grilled SRF tomahawk ribeyes, garlic herb butter,
coffee flake salt
Prep: each tomahawk serves 6 people, send sous vide
fried brussels sprouts, bacon, fresno chilies, sesame
seeds

paired with Old Town Cellars Outlaw Reserve Cabernet or Waterbrook Cabernet 6
918743
4oz. pour
OR -
Waterbrook Cabernet (non-alcoholic)
4oz. pour

Salad
rainbow chard, melon, house-made ricotta, granola,
vanilla vinaigrette

Dessert around the fire pit
buttermilk vanilla panna cotta, rose gelee, fresh plums,
mini macaron, candied pistachios, rose petals
Prep: make in fantasy glasses
paired with 2017 Chateau Suduiraut Sauternes or Sheffield Cider 6
915931 (375ml)
~2oz. pour

- OR -
Sheffield Cider - 2 bottles
locally roasted Publik coffee, Tazo tea service and hot
chocolate

Post Dinner in the Barn
Utah chocolate tasting
Prep: send 3 chocolates and CC wood boards
paired with leather-aged chocolate Negroni featuring
Holystone's Navy Boston Gin 30
*non-alcoholic option available 5

Horses (enough to fill a bushel/basket)
Whole apples (10 lbs)
Full size carrots (10 lbs)

Vendor Meals 4

Event favors displayed (formerly sparkling wine)
12/15/2023 - 11:22:18 AM

Page 3 of 5

E21528 - [REDACTED]

station) as guests exit.

china, glassware, flatware, etc. from AOER

Comments

3:00 pm guests arrive
3:30 tying flies in the barn + casting in the meadow
4:30 pm fishing the river
6:00 dinner
8:00 dessert
9:00 chocolate + night cap
10:00 guests depart

Event Notes

What is your "read/vibe" on this client? (hands on, independent, etc) Its [REDACTED] and Donna. Pretty Hands on.

How can we provide the best hospitality? This is the time for unreasonable hospitality! Thinking ahead about each guests needs.

Is this event a wedding? no

What is the THEME, LOOK, FEEL? Fall, Included design sheet in folder

What LINEN COLOR? RENTED or from ALSCO? We have rented plum runner for all the bars, stations and communal high boys. Love Black linens from AlSCO.

Linen napkins? Color? Rented or AlSCO? Linene napkins are mustard yellow from All out

CHINA, GLASSWARE, Rentals? Where are they being DELIVERED? All out rentals of the china, delivered onsite.

Will your plates fit on the 3 tiered stands for service? yes

Preferred platters (for dessert station, etc.)? REALLY nice wood or black.

Is a beverage besides water Liters being served? High West or standard liters? High West, yes we will have a water station in the back of the vintage truck.

What is the TIMELINE (if not already on the BEO)? Printed separately, and in BEO

If family style did you rent family style plates and utensils? yes family style, no we did not rent anything for the family style.

MENU DETAILS? Are there any new menu items? Yes lots.

What will be cooked on site? Is there equipment onsite we can use? No equipment onsite. All food cooked onsite.

Is it at a venue with Fire restrictions? none

Is CC providing the bar? yes

Is there tableside wine service? Have wine glasses been ordered for tableside? yes. Yes.

Is there a toast? What are they toasting with? no

Are there any specialty SERVICE NEEDS? (Stations, double sided, multiple buffets, etc) fire wood for fire pits. extension cords - lots, gaff tape, A ladder, Tables from Kitchen for staging, river rock - at least 1 5 gallon bucket

12/15/2023 - 11:22:18 AM

Page 4 of 5

PRODUCTION DOCUMENTS BANQUET EVENT ORDER

E21528 - [REDACTED]

Have you done a site visit? Any unique details about the space? yes we are dining in the river up beyond the ceremony area.

What is the STAGING SPACE like? Do we need Staging tables? staging in the BOH of the barn AND then chef dinner style on the bank of the river.

Will staging be outside? Will there be food service outside? Yes.

LOAD-IN details (stairs, loading doc, sm elevator?): far walk across the meadow.

Do you need a certain van to be sent? (to fit in small space or stage in) no

Any other specialty details? CENTERPIECES? I need lots of baskets. Placed all specialty items in my office. there are too many for the shelf. They include.

Extra runners, Favors, Walking Sticks, walking stick holder, Blankets, Towels, Umbrellas, Unplugged box, menu cards/chargers, baskets for apples and carrots, sunscreen and bug spray, Clip on lights for waiters, specialty aprons. Table numbers, place cards, fire pit, Vendor booklets, flashlights, firewood, yard games

Client REQUEST? STAFFING NEEDS? [REDACTED] will be onsite.

BAR NOTES:

30 guests, most drinkers.

3 bar locations:

1 sparkling wine station at barn entrance

1 inside barn (gin bar) open from 3:30-4:30

1 outside by riverside (full bar) open 4:30-6:00.

Setup details for all bars - ask [REDACTED]?

Timeline:

3:00: Guests arrive, greeted at barn entrance with sparkling wine (both alcoholic + non-alcoholic available)

3:30: Gin bar open in barn, guests tie flies in barn + casting in meadow

4:30: Full bar by river opens, guests fish

6:00: Dinner - tableside wine pairings with each course (non-alcoholic options available)

+ Bone marrow course served with HW Bourye

8:00: Dessert around the firepit, sauternes or non-alcoholic cider served

9:00: Chocolate + negroni (or non-alcoholic) served in barn

10:00: Guests depart

Client authorized for decision making: [REDACTED] Date: _____

Client responsible for payment: [REDACTED] Date: _____

[REDACTED] Director of Sales: _____ Date: _____