



THE BIGELOW
HOTEL & RESIDENCES

Catering and Event Menus

“At our magnificent venue or your place...”



THE BIGELOW
HOTEL & RESIDENCES

2510 Washington Boulevard, Ogden, Utah 84401

Tel. (801) 627 1900, Fax (801) 394 5342, bigelowevents@hotelpros.biz, www.benlomondsuites.com

The Bigelow Hotel and Residences has event spaces that easily accommodate events as large as 350 people or as intimate as 5 people. This historic hotel is a grand venue for wedding ceremonies, wedding receptions, bridal showers and private parties. The hotel's historic lobby polished marble floors, ornate ceilings, and crystal chandeliers serve as the perfect backdrop for your wedding photos. Harkening back to an earlier era, the hotel's Crystal Ballroom with its high decorative ceilings and crystal chandeliers will help to create wonderful memories of your wedding day. The natural light from the beautiful arched windows that illuminate the Sunlit Room will add to the beauty of your wedding party.

You'll be able to design your meal from a wide range of a delightful cuisine to tempt any appetite created exclusively by the Executive Chef. Special care and attention has gone into creating a menu that will accompany your event harmoniously. We specialize in creating delicious delicacies the way nature intended. We incorporate the best sustainable ingredients that go into our delectable dishes while following methods and practices designed to nurture, protect the environment and keep our business local.

We appreciate the opportunity to create your special event while building memories for your family and friends that will last a lifetime.

FOOD ALLERGY WARNING

Our kitchen uses eggs, milk, wheat, peanuts, soy (tofu) and tree nuts (walnuts, almonds, pine nuts, etc.) and others in many of our products. While an allergen may not be an ingredient in a specific product, please be advised that traces of these potential allergens may be present in any of our products. Please advise your server of your needs and we will do our best to make substitutions and or rework your selections to accommodate your needs.



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BREAKFAST BUFFET

(Buffet service minimum of 15)

Continental

Fresh fruit and berries
Assorted pastries and muffins
Bagels with cream cheese and butter
Fresh fruit juice
Coffee and tea

The Classic

Fresh fruit and melon platter
Scrambled eggs
Country potatoes O'Brien
Breakfast meats
Assorted pastries and muffins
Bagels with cream cheese and butter
Fresh fruit juice
Coffee and tea

Mount Ogden

Fresh fruit and melon platters
Assorted cereals and granola, whole, 2%
and skim milk
Scrambled eggs with cheese
Breakfast meats
Maple cinnamon French toast with butter
and syrup
Weber country potatoes
Assorted pastries and muffins
Bagels with cream cheese and butter
Fresh fruit juice, coffee and tea

Country Breakfast

Fresh fruit and melon platters
Scrambled eggs with chives
Bacon and sausage
Buttermilk biscuits
Creamy sausage gravy
Herb buttered hash browns
Assorted pastries and muffins
Sliced breads with local jam and butter
Fresh fruit juice
Coffee and tea



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PLATED BREAKFAST

The Classic

Scrambled eggs
Choice of breakfast meat
Country potatoes O'Brien
Fresh fruit juice
Coffee and tea

The Bigelow Benedict

English muffin, Applewood smoked bacon,
poached eggs and Hollandaise sauce
Weber country potatoes
Fresh fruit juice
Coffee and tea

Steak and Eggs

Grilled shoulder tender 8oz steak
Scrambled eggs
Weber country potatoes
Fresh fruit juice
Coffee and tea

The French Breakfast

Scrambled eggs
Choice of breakfast meat
Thick cut maple cinnamon French toast
Weber country potatoes
Fresh fruit juice
Coffee and tea



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Breakfast Enhancements

Carved Pit Ham

Carved to order, served with honey-mustard sauce

Omelet Station

Omelets made fresh to order, ham, bacon, sausage, onions, bell peppers, mushrooms, spinach, tomatoes, cheese

Presented with two kinds of salsa, sour cream

By the Dozen

Breakfast Burritos- Sausage, eggs, green chilies, jack cheese and potatoes in a warm flour tortilla

Breakfast Sandwiches- Sausage, eggs and American cheese on a warm croissant

Assorted muffins

Croissants

Bagels with cream cheese

A la carte beverages

Coffee station

Fresh fruit juice

Assorted sodas

Bottled water

Individual juices



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Box Lunches

All box lunches come with an apple, bag of potato chips and an assorted cookie
Add a bottled water or soda

Oven Roasted Turkey Sandwich

Sliced turkey breast, Swiss cheese, leaf lettuce, tomatoes and Dijon on wheat ciabatta

Market Veggie Wrap

Tomatoes, roasted peppers, balsamic glazed mushrooms, spinach and lemon garlic hummus
on a spinach tortilla

Chicken Caesar Wrap

Grilled chicken, Swiss cheese, Caesar dressing, tomatoes, red onion and romaine lettuce in
a spinach tortilla

Italian Cold Cut Sandwich

Genoa salami, Calabrese ham, Swiss and smoked Gouda cheese, pickles, tomatoes, leaf
lettuce, pickled jalapeños, red pepper aioli on whole grain ciabatta



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LUNCH BUFFET

Sandwich Board

Arcadian house salad with red wine vinaigrette
Happy's potato salad
Roasted red pepper and tomato bisque
Whole grain wheat, marbled rye and sourdough sandwich breads
Sliced ham, turkey and roast beef
Sliced Cheddar, Swiss and pepper jack cheese
Sliced tomatoes, leaf lettuce, pickles
Whole grain and Dijon mustard, mayonnaise
Assorted cookies and brownies
Water station and lemonade

Italian

Caesar salad with dressing
Caprese salad with balsamic vinaigrette
Roasted squash and zucchini
Spaghetti and meatballs
Chicken marsala
Alfredo linguine
Assorted rolls and butter
Stuffed cannolis with chocolate ganache
Water station
Izze's sparkling sodas

Fiesta

Fiesta salad with Southwest ranch
Chipotle black beans
Spanish rice
Carne asada
Pollo tinga
Sour cream, salsa, shredded cheese, shredded lettuce, diced tomato, jalapenos
Flour tortilla or corn tortilla
Churros with caramel sauce
Water station and Jarritos sodas

Backyard Barbeque

Garden salad with ranch dressing
Bleu cheese coleslaw
Biscuits with honey butter
Corn on the cob
Sweet & spicy baked beans
Baby back ribs with barbeque sauce
Grilled chicken
Caramel apple pie
Water station
IBC root beer



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PLATED LUNCH

All lunches come with rolls & butter, coffee service, lemonade and water, your choice of one of the following salads, one of the following entrees and one of the following desserts.

Salad Selections

Arcadian: spring mix, tomatoes, cucumbers, feta cheese with red wine vinaigrette

Classic Caesar: romaine hearts, shaved Parmesan cheese and garlic croutons

Wedge salad: iceberg wedge, gorgonzola crumbles & vinaigrette, bacon, grape tomatoes

Caprese: Ciligine mozzarella, grape tomatoes, basil, arugula, spinach, balsamic vinaigrette

Entree Selections

Chicken Picatta

Grilled chicken, creamy lemon picatta sauce over wild grain rice, chef's choice vegetable

Chicken Marsala

Roasted chicken, wild mushroom Marsala sauce, Cavatappi pasta, chef's choice vegetable

Flank Steak

Grilled flank steak, sautéed onions and mushrooms, oven roasted fingerling potatoes, chef's choice vegetable

Broiled Salmon

Broiled North Atlantic salmon, margarita beurre blanc, jasmine rice, chef's choice vegetable

Sirloin

Roasted sirloin filet, Beaujolais demi glace, horseradish smashed potatoes, chef's choice vegetable

Herb Roasted Chicken

Herb roasted chicken, citrus cream reduction, garlic smashed potatoes, chef's choice vegetable

Butternut Squash Ravioli

Butternut squash ravioli, Florentine cream sauce, chef's choice seasonal vegetables

Apple Pork Tenderloin

Oven roasted pork tenderloin, Gorgonzola brulee, apple cider gastrique, roasted russet potatoes, chef's choice vegetable



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HORS D'OEUVRES

Approximately 50 pieces per tray

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| Fresh fruit with berries | Lemon garlic hummus flatbread and crudités |
| Southwestern crab cakes with lemon jalapeño beurre blanc | Chips with house made salsa |
| Caprese bruschetta...basil, mozzarella Ciligiene, grape tomatoes, balsamic reduction on a crostini | Spinach artichoke dip with house made potato chips (make it a crab dip) |
| Fruit kabobs...a variety of melon on a skewer | Antipasto...roasted vegetables intermingled with locally sourced salami and artisan cheeses with a roasted red pepper dipping sauce |
| Caprese skewers... basil, mozzarella Ciligiene, grape tomatoes, balsamic reduction on a skewer | Bacon wrapped diver scallops with mustard beurre blanc |
| Cocktail meatballs with honey barbeque sauce | Ahi poke with wonton chips |
| Cocktail shrimp with spicy cocktail sauce and lemon | Balsamic and fig meatballs |
| Vegetable crudités...a variety of fresh cut vegetables served with a ranch dip | Coconut chicken satay |
| Charcuterie...a locally sourced meat and cheese board | Stuffed mushrooms |
| | Coconut shrimps |



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PLATED DINNER

All dinners come with rolls & butter, coffee service, lemonade and water, your choice of one of the following salads, one of the following entrees and one of the following desserts.

Salad Selections

Arcadian House salad: spring mix, tomatoes, cucumbers, feta cheese, red wine vinaigrette

Classic Caesar: romaine hearts, shaved Parmesan cheese and garlic croutons.

Wedge salad: iceberg wedge, gorgonzola crumbles and vinaigrette, bacon, grape tomatoes

Caprese: Ciligeine mozzarella, grape tomatoes, basil, arugula, spinach, balsamic vinaigrette

Entree Selections

Chicken Picatta

Grilled chicken, creamy lemon Picatta sauce over wild grain rice, chef's choice vegetable

Broiled Salmon

Broiled North Atlantic salmon, margarita buerre blanc, jasmine rice, chef's choice vegetable

Chicken Marsala

Roasted chicken, wild mushroom Marsala sauce, Cavatappi pasta, chef's choice vegetable

Shrimp Risotto

Sauteed gulf shrimp, smoked tomato risotto, chef's choice vegetable

Sirloin

Roasted sirloin filet, Beaujolais demi glace, horseradish smashed potatoes, chef's choice vegetable

Butternut Squash Ravioli

Butternut squash ravioli, Florentine cream sauce, Chef's choice seasonal vegetables

Herb Roasted Chicken

Herb roasted chicken, citrus cream reduction, garlic smashed potatoes, chef's choice vegetable

Apple Pork Tenderloin

Oven roasted pork tenderloin, Gorgonzola brulee, apple cider gastrique, roasted russet potatoes, chef's choice vegetable

Flank Steak

Grilled flank steak, sautéed onions and mushrooms, oven roasted fingerling potatoes, chef's choice vegetables



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Dessert Selections

New York cheesecake with fresh berry sauce
Chocolate mousse cake
Flourless chocolate cake
Carrot cake



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HOLIDAY PARTY MENUS

HORS D'OEUVRES

Approximately 50 pieces per tray

Southwestern crab cakes with lemon jalapeño beurre blanc

Caprese bruschetta...basil, mozzarella Ciligiene, grape tomatoes, balsamic reduction on a crostini

Fruit kabobs...a variety of melon on a skewer

Cocktail meatballs with honey barbeque sauce

Cocktail shrimp with spicy cocktail sauce and lemon

Vegetable crudités...a variety of fresh cut vegetables served with a ranch dip

Charcuterie...a locally sourced meat and cheese board

Lemon garlic hummus with flatbread and crudités

Chips with house made salsa

Spinach artichoke dip with house made potato chips (make it a crab dip)

Antipasto...roasted vegetables intermingled with locally sourced salami and artisan cheeses with a roasted red pepper dipping sauce

BUFFET

Includes dinner rolls and butter, coffee service and choice of beverage

Two salads, three proteins, four sides, two desserts

Two salads, two proteins, three sides, two desserts

One salad, two proteins, two sides, one dessert

One salad, one protein, two sides, one dessert



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PLATED

Includes dinner rolls with butter and coffee service

SALAD SELECTIONS

Holiday Salad- mixed greens, candied nuts, cranberries, goat cheese with balsamic vinaigrette

Caesar Salad- romaine, grape tomato, red onion, parmesan, croutons with Caesar dressing

PROTEIN SELECTIONS

Grilled salmon with pineapple lemon cream sauce

Roasted turkey with turkey gravy

Prime rib with classic au jus

Pork tenderloin with brandy peppercorn

Roasted chicken breast with citrus cream

SIDE SELECTIONS

Holiday stuffing

Mashed potatoes

Winter root vegetables

Lobster bisque

Eggnog risotto

Roasted russet potatoes

Jasmine rice

DESSERT SELECTIONS

Chocolate mousse cake

New York cheesecake (chocolate, strawberry, berry, peanut butter)

Key lime pie

Carrot cake

Assorted petit fours



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BANQUET ENHANCEMENTS

Wired handheld microphone

Wireless handheld microphone

Wireless Lavalier (Lapel) microphone

Sound packages

In ceiling LCD projector

Large screen plasma TV

DVD player

Dance floor

Podium with pull-out laptop counter

Flipchart with easel

Easel only

Flipchart with white board and dry

Erase markers

Colored linen

Napkins

Table Cloth

Bar set up and breakdown

Includes 1 bartender

An eighteen percent service charge and applicable state sales tax will be added to all food and beverage, audio/visual and meeting room arrangements.



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BANQUETS AND EVENTS POLICY

BANQUET RENTAL FEE INCLUDES:

Public room use five hour access, additional hours billed at an hourly rate. As a courtesy to our hotel guests, events must end at 1:00 A.M.

- China
- Flatware
- Glassware
- Tables and dining chairs
- Basic ivory and white linens
- Complete set up and breakdown of the facility
- Preferred Guest Room Rates (based on availability)

DEPOSIT: A non-refundable deposit and a signed contract will be required to confirm your reservations. The remaining **balance is due** seven days prior to the event in the form of cash, check or credit card. **ALL DEPOSITS ARE NON REFUNDABLE.**

FUNCTION SPACE: Appropriate space has been reserved to accommodate the requirements of your group. The Bigelow Hotel & Residences reserves the right to change event location to a more suitable room as deemed necessary. Space is rented on a five hour basis. The engager agrees to occupy the banquet space per commencement and adjournment times contracted at the time of booking. Failure to abide by the contracted times will result in additional room rental and/or labor charges. Set up changes made the day of the event will be subject to a labor charge. The hotel management reserves the right to all hotel banquet space at all times to protect the safety and security of all hotel guests and property. **Group agrees that it will not use any items in the function space that create any amplified noise, smell or visual effect** such as disc jockeys, musicians, dry ice, confetti cannons, incense, or any other activity that might impact our hotel guests. **Group agrees to pay any expenses incurred by The Bigelow Hotel & Residences as a result of such activity, such as resetting smoke or fire alarms, unusual clean up costs and guest complaints, a minimum of \$250.**

FOOD AND BEVERAGE: Our Executive Chef has created menus to accommodate a multitude of events. We will gladly discuss custom menus upon request by appointment. Pricing and menu items are subject to change due to seasonal availability and must be confirmed by the sales and catering department. A food and beverage minimum may be required for your event. **NO OUTSIDE FOOD AND/OR BEVERAGE WILL BE PERMITTED** with the exception of licensed baked goods with a cake cutting fee of **\$150**, wine and champagne with a corkage fee of **\$10** per bottle and sparkling cider corkage fee of **\$3** per bottle. Any outside food or beverages will be confiscated and penalties or charges may be incurred. If outside liquor is found, The Bigelow Hotel & Residences reserves the right to immediately shut down event. The engager agrees to abide by all existing Federal, State and hotel rules governing the sales and consumption of alcoholic beverages.



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No refunds are given to events found to have outside liquor. **NO FOOD OR BEVERAGE PROVIDED BY THE BIGELOW HOTEL & RESIDENCES MAY BE REMOVED FROM PROPERTY.** We will gladly set up a host or no host bar in your event space. This includes one bartender, set up and breakdown. Current sales tax will be applied to all beverage items.

FOOD TASTINGS: Complimentary taste panels may be arranged for up to four people and are scheduled at least two weeks in advance. Please contact the sales and catering department for available dates and times.

GUARANTEE: Menu choices are due fourteen days prior to event. A final count of the total number of attendees and banquet space diagram must be specified and guaranteed seven days prior to your event. This will be considered the guaranteed number of attendees for your event and will confirm the event room setup and food preparation required. A 10% margin will be factored into each food order to give room for additions to your final count. Any extra guests that are served will be billed after the event has ended.

LINEN: White or ivory linen is provided for your event. Other colors are available upon request for additional charges. Upgraded or specialty linen is also available, additional charges may apply. Please contact our sales and catering department for options.

DECORATIONS: Decorations are the responsibility of the engager and must meet the approval of management of the hotel as well as the city fire department. **You are guaranteed two hours before your event for decorating.** Additional time may be permitted depending on availability. The restaurant will not permit the affixing to the walls, windows, floors or ceilings with nails, tacks, foam tape, staples and push pins. Contact our sales and catering department for confirmation of decorating times.

ENTERTAINMENT: The Bigelow Hotel & Residences does not provide entertainment, although we will gladly provide you a preferred vendor list. Music is allowed between the hours of 6:00 P.M.–1:00 A.M. **Music or other loud entertainment is not permitted in banquet rooms after 1:00 A.M. The hotel reserves the right to limit volume during your event.** All vendors are welcomed to do a walk through to familiarize themselves with the property as well as any rules, policies or procedures the hotel may require. Please contact our sales and catering department for appointment times. Disc jockeys are responsible for their own equipment and will be given two hours to set up before the event. Smoke or fog machines are not allowed in banquet space. Customer will be fined a **\$250** damage control fee.

AUDIO/VISUAL: The Bigelow Hotel & Residences will arrange rental of audiovisual equipment as special requests. Should you require any equipment, make request with sales department. Rush and/or labor charges may apply to any changes or additions to any rental items or set-up within 24 hours of the event.



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REHEARSALS: Your room selection is subject to availability – Please ask our catering sales manager for scheduling.

PHOTOGRAPHY: Professional photography is allowed prior to the event date for contracted events. Rooms are subject to availability and must be scheduled in advance with our event manager.

SECURITY: The Bigelow Hotel & Residences accepts no responsibility for any personal items left on the property, nor does the hotel accept responsibility for rental items or vendor equipment. The hotel reserves the right to require additional security based upon the nature of the group, history and level of supervision. Loitering is not accepted while on the hotel property. Guests are prohibited from smoking in the banquet room.

INSURANCE: The engager agrees to indemnify and hold harmless The Bigelow Hotel & Residences management and staff from claims resulting from the actions of the engager and his/her agents, attendees and/or vendors. In addition, the engager agrees to pay the hotel for any and all damages arising from the occupancy and use of facilities by engager, guests or vendors.

PAYMENTS: Cash, cashier's or organization check or credit cards are acceptable forms of payment. 50% of balance must be paid at the half way point to the event. 75% of balance must be paid at 3/4 point to the event. Said payment dates will be listed in the rental agreement. Balance will be due in full no less than seven days prior to your scheduled event. Should you cancel your event, **DEPOSITS ARE NON REFUNDABLE**. In the event you cancel within seven business days of your scheduled function you will be charged for 50% of the minimum guarantee.

NON-PERFORMANCE: The Hotel is not liable for non-performance of agreed event when such non-performance is caused, entirely or in part, by labor dispute or strike, accident, government regulation or restriction of travel, riots, national emergencies, acts of God and other causes, whether specified herein or not, which are beyond the reasonable control of the hotel.

Please call, our catering sales manager at (801) 627-1900 to reserve your space today!



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