



SILVER WEDDING PACKAGE

FARMERS MARKET AND CHEESE DISPLAY

An elaborate display of Garden Fresh Vegetables and Domestic Cheeses served with Ranch Dipping Sauce, Sliced French Bread and Specialty Crackers

FRUIT AND BERRIES

An elegant display of Sliced Fruits and Berries of the Season

HORS D'OEUVRES

Choose three (3) of the following hors d'oeuvres

Italian Meatballs

Swedish Meatballs

Breaded Chicken Tenders with Honey Mustard

Potato Skins with Diced Chicken and Jalapeno Jack Cheese

Spanakopita

Smoked Chicken Quesadillas with Salsa

Assorted Petite Quiche

Jalapeno and Cheese Poppers with Ranch Dip

Pork Egg Rolls

Vegetable Spring Rolls

CARVING STATION

Choose one (1) of the following items

Baron of Beef

- or -

Honey Baked Ham

- or -

Whole Oven Roasted Turkey Carved to Order
Served with Honey Mustard, Mayonnaise, Cranberry Sauce and Silver Dollar Rolls

BEVERAGE STATION

Tropical Fruit Punch

Iced Tea

Freshly Brewed Coffee

Decaffeinated Coffee

Selection of Hot Herbal Teas

Enhance your wedding reception with the addition of a champagne toast (will be based on total guarantee for party)

**Menu prices subject to 21.5% service charge and applicable sales tax, currently at 6%.*



GOLD WEDDING PACKAGE

FARMERS MARKET AND CHEESE DISPLAY

An elaborate display of Garden Fresh Vegetables and Domestic Cheeses served with Ranch Dipping Sauce, Sliced French Bread and Specialty Crackers

FRUIT AND BERRIES

An elegant display of Sliced Fruits and Berries of the Season

HORS D'OEUVRES

Choose three (3) of the following hors d'oeuvres

Italian Meatballs
Breaded Chicken Tenders with Honey Mustard
Potato Skins with Diced Chicken and Jalapeno Jack Cheese
Spanakopita
Smoked Chicken Quesadillas with Salsa
Assorted Petite Quiche
Miniature Fajita Wraps with Guacamole and Sour Cream
Bacon Wrapped Scallops
Tandori Chicken Satay with Peanut Sauce
Miniature Beef Wellington with Spicy Mustard
Vegetable Spring Rolls

CARVING STATION

Choose one (1) of the following items

Baron of Beef
- or -
Honey Baked Ham
- or -
Whole Oven Roasted Turkey Carved to Order
Served with Honey Mustard, Mayonnaise, Cranberry Sauce and Silver Dollar Rolls

PASTA BAR

Penne and Tri-Color Rotini with Spicy Marinara and Garlic Pesto Cream Sauces

Accompanied by Parmesan Cheese, Crushed Red Pepper and Garlic Bread

BEVERAGE STATION

Tropical Fruit Punch
Iced Tea
Freshly Brewed Coffee
Decaffeinated Coffee
Selection of Hot Herbal Teas

Enhance your wedding reception with the addition of a champagne toast (will be based on total guarantee for party)

**Menu prices subject to 21.5% service charge and applicable sales tax, currently at 6%.*



DIAMOND WEDDING PACKAGE

DOMESTIC CHEESE DISPLAY

Elaborate Display of Domestic Cheeses with Fresh Fruit Garnish Served with Assorted Specialty Crackers & Sliced French Bread

INDIVIDUAL CRUDITÉ COCKTAILS

Individual servings of Fresh Garden Vegetables with Ranch Dipping Sauce

TROPICAL FRUIT DISPLAY

Strawberries, Watermelon, Cantaloupe, Honeydew Melon, Pineapple and Grapes Served with Chantilly Cream and Assorted Yogurt

HORS D'OEUVRES

Choose three (3) of the following hors d'oeuvres

Breaded Chicken Tenders with Honey Mustard
Smoked Chicken Quesadillas with Salsa
Assorted Petite Quiche
Miniature Fajita Wraps with Guacamole and Sour Cream
Bacon Wrapped Scallops
Tandori Chicken Satay with Peanut Sauce
Miniature Beef Wellington with Spicy Mustard
Vegetable Spring Rolls
Beef Skewer with Ginger Sherry Teriyaki
Miniature Crab Cakes

CARVING STATION

Choose one (1) of the following items

Baron of Beef
- or -
Honey Baked Ham
- or -
Whole Oven Roasted Turkey carved to order served with assorted condiments & Silver Dollar Rolls

CHEF ATTENDED PASTA OR FAJITA BAR

Choose one (1) of the following chef attended bars

PASTA BAR

Selection of two specialty pastas along with Marinara & Alfredo Sauces Prepared to order with a variety of toppings

To include:

Julienne Seasonal Vegetables
Cream Diced Chicken Breast, Baby Shrimp
Pico de Gallo & Fresh Parmesan Cheese

FAJITA BAR

Marinated Strips of Chicken and Beef Fajitas Sautéed with Grilled Onions and Peppers & Served with Grated Cheddar Cheese, Sour Guacamole, Shredded Lettuce, Salsa & Warm Flour Tortilla

BEVERAGE STATION

Tropical Fruit Punch
Iced Tea
Freshly Brewed Coffee
Decaffeinated Coffee
Selection of Hot Herbal Teas

Enhance your wedding reception with the addition of a champagne toast (will be based on total guarantee for party)

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DINNER BUFFET

PRE-RECEPTION DISPLAY

(Displays are replenished for first hour of reception)

Tropical Fruit Punch

Choose of one (1) of the following display options:

Domestic Cheese Display served with French Bread and Crackers

Garden Fresh Vegetable Display served with Ranch Dipping Sauce

Sliced Seasonal Fruit Display with Honey Yogurt Dipping Sauce

CREATE YOUR OWN BUFFET

Choose two (2) of the following specialty salads:

Mixed Field Greens with Ranch and Raspberry Vinaigrette

Antipasto Salad

Caesar Salad Station

Tri-bean Salad

Chicken Salad

Ham Salad

ENTRÉE SELECTIONS

Number of selections varies by option

Carved Roast Baron of Beef au jus

Carved Prime Rib au jus

Metropolitan Chicken

Chicken Roma

Chicken Scaloppini

Pecan Crusted Tilapia

Rosemary Pork Chops

Southwest Crab Cakes with Chipotle Aioli

ACCOMPANIED BY

Choose three (3) of the following hors d'oeuvres

Au Gratin Potatoes

Rice Pilaf

Chef's selection of Seasonal Vegetables

Warm Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Enhance your wedding reception with the addition of a champagne toast (will be based on total guarantee for party)

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SEATED DINNERS

PRE-RECEPTION DISPLAY

(Replenished for first hour of reception)

TROPICAL FRUIT PUNCH

Choose two (2) of the following display selections:

Domestic Cheese Display served with French Bread and Crackers

Garden Fresh Vegetable Display served with Ranch Dipping Sauce

Sliced Seasonal Fruit Display with Honey Yogurt Dipping Sauce

STARTERS

Choose one (1) of the following chef starters

Classic Caesar Salad

Fresh Spinach Salad with Feta Cheese & Blackberries served with a Raspberry

Vinaigrette

Baby Field Greens with Teardrop Tomatoes & Roasted Sunflower Seeds served with a choice of Ranch & Cranberry Vinaigrette Dressing

SEATED DINNER

Entrees served with Chef's selection of starch and seasonal vegetables, warm rolls & butter, coffee, iced tea & decaffeinated coffee

Choose one (1) of the following entrée selections:

STERLING PACKAGE

METROPOLITAN CHICKEN

Topped with Artichoke Hearts, Mushrooms and a Roasted Red Pepper Beurre Blanc

- or -

CHICKEN ROMA

Chicken Breast with Sliced Mushrooms, Tomatoes, Prosciutto & topped with Lemon Herb Sauce and Mozzarella Cheese

PLATINUM PACKAGE

CHICKEN SCALOPPINI

Sautéed Chicken Breast with Tomato and Lemon Caper Sauce

- or -

SIRLOIN OF BEEF

Petite Sirloin of Beef served with Mushroom and Bleu Cheese Demi Glace

SIGNATURE "DUET" PACKAGE

Choose two (2) of the following entrée options:

METROPOLITAN CHICKEN

Topped with Artichoke Hearts, Mushrooms and a Roasted Red Pepper Beurre Blanc

CHICKEN ROMA

Chicken Breast with Sliced Mushrooms, Tomatoes, Prosciutto and topped with Lemon Herb Sauce and Mozzarella Cheese

CHICKEN SCALOPPINI

Sautéed Chicken Breast with Tomato and Lemon Caper Sauce

SIRLOIN OF BEEF

Petite Sirloin of Beef served with Mushroom and Bleu Cheese Demi Glace

BAKED TERIYAKI GLAZED SALMON

SLICED BEEF TENDERLOIN

Served with Burgundy Sauce

SWEET CHILI RUBBED PORK TENDERLOIN

Served with Red Wine Sauce

Enhance your wedding reception with the addition of a champagne toast (will be based on total guarantee for party)

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QUARTZ MOUNTAIN RESORT BEVERAGES

HOST BAR

Premium Brands	\$7.00
Super Premium Brands	\$8.00
Domestic Beers	\$4.75
Imported Beer	\$5.00
House Wines	\$7.00
Soft Drinks	\$2.00
Bottled Water	\$3.00

Host Bars: *Beverages are charged to your account. Tax and a 21.5% Service Charge are added.*

CASH BAR

Premium Brands	\$6.75
Super Premium Brands	\$7.50
Domestic Beers	\$4.75
Imported Beer	\$5.00
House Wines	\$7.00
Soft Drinks	\$2.50
Bottled Water	\$3.25

Cash Bars: *Beverages are sold on a cash basis. Tax is included; gratuity is at the discretion of the guest.*

BARTENDER FEE:

\$40 PER HOUR WITH A TWO-HOUR MINIMUM

PREMIUM LIQUORS

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Especial Tequila, Jim Beam Bourbon, Seagrams 7, and Grants Scotch

SUPER PREMIUM LIQUORS

Ketel One Vodka, Bombay Sapphire Gin, 10 Cane Rum, Patron Silver Tequila, Knob Creek Bourbon, Crown Royal Whisky, and Chivas 12 yr Scotch

DOMESTIC BEERS

Bud, Bud Light, Miller Lite, Coors Light

IMPORTED BEER

Heineken, Corona

KEG BEER

Domestic	\$300.00
Imported Beer or Specialty Keg	\$425.00

SPECIALTY BEVERAGE PACKAGES

BEER/WINE/CHAMPAGNE BAR

First two (2) hours	\$18.50 per person
Each additional hour	\$5.00 per person

CALL BRANDS/BEER/WINE/CHAMPAGNE BAR

First two (2) hours	\$21.50 per person
Each additional hour	\$6.00 per person

PREMIUM BRANDS/BEER/WINE/CHAMPAGNE BAR

First two (2) hours	\$24.50 per person
Each additional hour	\$7.00 per person

**Guarantees must be for entire party over 21 years of age. Alcohol services governed by the laws of the state of Oklahoma, which allow for hotel (at the hotel's discretion) to discontinue alcohol service to anyone the hotel determines to be intoxicated without refund. 4 Hours Maximum*

Host Bar Prices subject to 21.5% Service Charge.
Cash Bar Prices are inclusive of Service Charge.
Applicable sales tax will be added to all fees.



QUARTZ MOUNTAIN RESORT WINE LIST

The wines are listed progressively and grouped by varietal.
Wines within each varietal are listed in a simple progression starting with those that are mild in taste, progressing to wines that are drier and stronger.

SPARKLING / CHAMPAGNE

Korbel, Brut, California	\$55
Chandon, Brut Classic (187ml)	\$11
Moët & Chandon, Champagne France	\$85
Piper-Heidsieck, Brut, Champagne France (187ml)	\$24
Piper-Heidsieck, Rose Sauvage, Champagne France (750ml)	\$85

WHITE ZINFANDEL

Beringer, California	\$22
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RIESLING

Hogue, Columbia Valley Washington	\$26
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PINOT GRIGIO

Ecco Domani, Pinot Grigio, delle Venezie Italy	\$29
Beringer, California Collection	\$22
Francis Ford Coppola, Bianco, California	\$25
Santa Margherita, Alto-Adige DOC	\$36

SAUVIGNON BLANC

Monkey Bay, Marlborough New Zealand	\$29
Brancott, Marlborough New Zealand	\$35
Kim Crawford, Marlborough New Zealand	\$44

CHARDONNAY

Mirassou, Central Coast California	\$22
Beringer, California Collection	\$22
Robert Mondavi, Private Selection, Central Coast California	\$30
Clos du Bois, Sonoma Reserve, Russian River Valley California	\$39
Mark West Winery, Central Coast California	\$30
Toasted Head, Dunnigan Hills California	\$39
Francis Coppola Director's Cut, Russian River Valley California	\$49
Kendall-Jackson, Vintner's Reserve, California	\$35
Chateau St. Jean, California	\$33
Chalone Monterey, Monterey California	\$35

Chateau St. Jean, Robert Young, Alexander Valley California	\$61
St. Clement, Carneros, Napa Valley California.....	\$46
Beringer, Private Reserve, Napa Valley California	\$75

PINOT NOIR

Mirassou, California	\$27
Clos du Bois, Sonoma County California	\$46
Echelon Vineyards, Vins de Pays de Ile de Beaute, France	\$35
A By Acacia, California	\$39
Cuvaison, Carneros California	\$71

MERLOT

Red Rock, California	\$22
Beringer, Founders' Estate, California	\$22
Robert Mondavi, Private Selection, Central Coast California	\$29
Redwood Creek, California	\$22
Sterling, Vintner's Collection, Central Coast California	\$39
Murphy-Goode, Alexander Valley California	\$47

CHIANTI

Placido, Tuscany Italy.....	\$22
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SHIRAZ/SYRAH

Rosemount Estate, Shiraz Diamond Label, South Eastern Australia	\$35
Jacob's Creek, Shiraz Reserve, South Australia	\$26
Penfolds, Koonunga Hill Shiraz, South Eastern Australia	\$29
Bridlewood, Syrah, Central Coast California	\$22

CABERNET SAUVIGNON

Beringer, Founders' Estate, California	\$22
Redwood Creek, California.....	\$22
Tangley Oaks, Napa Valley California	\$59
Chateau St. Jean, California	\$33
Kendall-Jackson, Vintner's Reserve, California	\$49
Rodney Strong, Alexander Valley California	\$54
Beringer, Knight's Valley, Sonoma California	\$59
Arnold Palmer, Napa Valley California	\$33
Louis M. Martini, Napa Valley California	\$46
Rodney Strong, Alexander's Crown Vineyard, Alexander Valley California	\$69
Franciscan, Oakville Estate, Napa Valle California	\$61

RED SPECIALTIES

Francis Coppola, Diamond Collection Black Label Claret, California	\$41
Franciscan, Oakville Estate, Meritage, Magnificat, Napa Valley California	\$90

ZINFANDEL

Ravenswood, Lodi California	\$38
Rancho Zabaco, Dancing Bull, Sonoma County California	\$22
Steelhead Vineyards by Quivira, Dry Creek Valley California	\$36

PORT SHERRY AND DESSERT WINES

Cockburn's Special Reserve	\$11
Quinta do Noval, Tawny Port 10 year old, Douro Portugal	\$9