

# Alta's Rustler — LODGE —



## Summer Weddings

A private wedding venue, nestled among the wildflowers. Our beautifully landscaped grounds and spacious indoor facilities with floor to ceiling windows provide the perfect setting for your special day. Our warm and friendly staff will attend to every detail. Choose from our delicious menus or create your own cuisine.





# RENTAL FEES

## FRIDAY WEDDING- \$12,500.00

- Friday evening wedding ceremony & reception
- Complimentary Wedding Night Suite
- Indoor/Outdoor facilities & amenities
- Two changing rooms for Wedding day
- Event set-up and breakdown: All tables, chairs, silver, china, glassware, & house linens
- Guest Registry Table
- Gift Table

\*\* 15 room requirement not included in rental fee costs \*\*

## SATURDAY WEDDING- \$15,000.00

- Saturday evening wedding ceremony & reception
- Complimentary Wedding Night Suite
- Indoor/Outdoor facilities & amenities
- Two changing rooms for Wedding day
- Event set-up and breakdown: All tables, chairs, silver, china, glassware, & house linens
- Guest Registry Table
- Gift Table

\*\* 15 room requirement not included in rental fee costs \*\*

## FRIDAY/SATURDAY WEEKEND BUYOUT- \$25,000.00

- Exclusivity of lodge (200 guests max)
- Friday evening rehearsal & groom's dinner
- Saturday evening wedding ceremony & reception
- Complimentary Wedding Night Suite
- Indoor/Outdoor facilities & amenities
- Two changing rooms for Wedding day
- Event set-up and breakdown: All tables, chairs, silver, china, glassware, & house linens
- Guest Registry Table
- Gift Table

\*\* 30 room requirement not included in rental fee costs \*\*





# ROOM RATES 75 ROOMS TOTAL

*Room minimum requirement depending on package purchased  
(breakfast buffet included in price)*

## Cecret

Rooms either with a king bed or 2 twins.

Located on 1st, 2nd, or 3rd floor.  
Complete bathroom and balcony



## Alpenglow

Rooms with a king bed and queen sofa bed  
Located on 2nd floor.



## Superior South

Rooms with either a king bed or 2 queens.  
Located on 7th and 8th floors.





# ROOM RATES 75 ROOMS TOTAL

*Room minimum requirement depending on package purchased  
(breakfast buffet included in price)*

## Superior Corner

Rooms with either a king bed or  
2 queens.

Located on the 4th, 5th, 6th, 7th and  
8th floors.



## Wasatch Deluxe

Rooms with either a king bed or  
2 queens.

Located on 4th, 5th and 6th floors.  
Complete bathroom and balcony.



To book your date, a signed contract and deposit in the amount of the facility rental fee is required. In the event of cancellation, deposits are non-refundable, unless we are able to re-book the date. Payment in full of estimated charges is due one week prior to event. Final payment is due at the close of your event.

\*\* ALL ROOMS are cooled by fresh mountain air and portable fans. There is no A.C. in the hotel.



# SUMMER TERMS AND POLICIES

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**New Booking for Wedding** – In order to book a room for your family or friends' wedding date, a promo code is required. Contact the wedding party to receive your promo code and make a reservation for their special day. Full payment is required upon booking.

Cancellations received **24 hours or more in advance** will incur a \$50.00 processing fee. Within 24 hours, the reservation is non-refundable. Guests are responsible for all room nights reserved and will be charged for all changes. Due to the nature and size of our property, it is necessary to strictly adhere to our cancellation policy.

We do our best to accommodate all requests; however, we do not guarantee a specific floor or room number.

Check-in / Check-out:

**Friday Weddings** – Check-in time is at noon on Friday, check-out time is at 11am on Saturday.

**Saturday Weddings** – Check-in time is at 3pm on Saturday, check-out time is at 2pm on Sunday.

**Weekend Weddings** – Check-in time is at noon on Friday, check-out time is at 2pm on Sunday.

Check-in / Check-out time is dependent on the dates reserved by the wedding party. If you have questions about timing, contact the wedding party.

Pet Policies:

Sorry, we cannot accommodate pets. Per the Town of Alta's ordinance, it is "unlawful to bring a dog within the boundaries of the Town, whether in a motor vehicle or otherwise."



# Frequently Asked Questions

## AM I REQUIRED TO HAVE A WEDDING PLANNER?

We do not require an off-site planner; however, we highly encourage it as it takes a lot of the worry off of you. The Rustler will have to approve your selected planner to ensure they are a professional licensed third-party planner with prior experience. The wedding planner is responsible for providing a detailed timeline & floor plan to our banquet coordinator 1 week prior to the wedding.

## HOW MANY GUESTS CAN THE RUSTLER LODGE ACCOMMODATE?

Our event space can accommodate a maximum of 200 guests. For sit-down dinners we will serve 140 guests, anything above this number will be buffet.

## WHAT ARE THE CHECK-IN/CHECK-OUT TIMES FOR GUESTS STAYING OVERNIGHT?

Check-in is 2:00 p.m. the day of the event. Guests must be completely off of the premises by 11:00 a.m. the following day if you have booked a Friday night only wedding.

## DO I HAVE TO SCHEDULE A TOUR OR CAN I COME IN ANYTIME TO SEE THE FACILITY?

Please reach out to schedule a tour and we will do our best with your schedule to find a time.

## WHAT IS YOUR ALCOHOL POLICY? CAN WE BRING OUR OWN?

\According to Utah State Liquor Laws, the lodge must purchase, provide, and serve all liquor, wine, and beer on our property.

## CAN WE BRING AN OUTSIDE CATERER?

There will be no outside food brought on our premises. We will take care of all of the catering. Our chefs are willing to accommodate dietary preferences and provide a menu that meets your vision.



## ARE SPARKLERS/FIREWORKS ALLOWED? WHAT ARE YOUR POLICIES ON WEDDING SEND-OFFS?

Since we are located in the Wasatch National Forest, we do not allow sparklers or fireworks and we require all wedding send-offs be biodegradable and eco-friendly. Any littering on National Forest Land may result in a fine. Leave No Trace.

## DO WE HAVE TO UTILIZE YOUR BAR SERVICE?

Our event space can accommodate a maximum of 200 guests. For sit-down dinners we will serve 140 guests, anything above this number will be buffet.

## WHAT CLEAN-UP AM I RESPONSIBLE FOR?

We will clean our facilities' floors, tables, chairs, service areas, etc. You will be responsible for removal of all personal décor brought to our lodge.

## DOES ALTA HAVE NOISE ORDINANCE? WHAT TIME CAN MY EVENT GO UNTIL?

The noise ordinance in Alta is 10:00 p.m. .

## HOW DO I GET TO AND FROM THE AIRPORT? WILL I NEED A CAR?

We are located only 45-minutes from the Salt Lake City International Airport. For transportation to the Rustler, we use Alta Shuttle. Please give them a call (801) 274-0225 or go to their website [www.altashuttle.com](http://www.altashuttle.com) to make your shuttle arrangements. The Rustler can provide valet parking for those who bring a car.

## DOES THE RUSTLER HAVE ANY HIDDEN FEES?

Fees are included in our rates. The only thing not included are taxes and the 24% service fee.







# Breakfast Menu

## INCLUDES:

Omelets  
Scrambled Eggs  
Bacon  
Homemade Hash Browns  
Entrée of Choice (Choose from selection below)  
Fresh Berry Bowl  
Yogurt  
Selection of Cereals  
English Muffins, Bagels Wheat, Sourdough & White Toast

## Juices, Coffee and Tea

*Espresso drinks available at an additional cost*

## ENTRÉES: CHOICE OF ONE

### Pancakes

*banana oatmeal, blueberry, chocolate chip or plain*

### French Toast

*brioche, cinnamon swirl, challah or sourdough*

### Eggs Benedict

*poached eggs, canadian bacon, toasted english muffins & fresh hollandaise*

*Gluten\* and Dairy free options available for limited items*

***\*Gluten free options are an additional cost.***





# Hors d'oeuvres Menu

Pricing is per person (2-4 servings each)  
(DOES NOT INCLUDE TAXES OR SERVICE CHARGE)

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## CHIPS & DIP

### **Pita Chips & Hummus**

*garlic herb, roasted pepper or plain*

### **Chips & Homemade Salsa**

### **Chips & Homemade Guacamole**

## PLATTERS

### **Fresh Vegetables**

*ranch dressing*

### **Fresh Fruit**

### **Assortment of Cheeses**

*cracker medley & fresh fruit*

## HOT APPS

### **Bruschetta**

*tomato, basil, extra virgin olive oil & fresh mozzarella*

### **Pot Stickers (Pork or Vegetable)**

*ponzu dipping sauce*

### **Stuffed Mushrooms**

*chorizo, crab or spinach & artichoke*

## COLD APPS

### **Jumbo Shrimp with Cocktail Sauce**

### **Honey Smoked Salmon**

*lemon caper dill sauce & water crackers*

### **Ahi Tempura Rolls**

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# Lunch Sample Menu

## SALAD & ENTREE

(Does not include taxes or service charge)

### CHOICE OF ONE:

#### **Caesar Salad**

*caesar dressing, croutons & shaved  
parmesan cheese*

#### **Mixed Field Green Salad**

*tomato, pea shoots, balsamic vinaigrette &  
crumbled blue cheese*

#### **Thai Chicken Salad**

*marinated chicken, cabbage, noodles,  
mandarin oranges, toasted almonds, peppers,  
scallions, romaine lettuce with Thai peanut  
dressing*

### CHOICE OF ONE:

#### **Turkey BLT**

*the classic served on white toast with  
mayonnaise*

#### **Rustler Angus Burger**

*angus patty, grilled with lettuce, tomato, onion  
& pickles on a ciabatta bun*

#### **Curried Tofu on a Grilled Tuscan Roll**

*pickled carrot-daikon, cucumber, cilantro,  
sweet soy dressing, & garlic-chili*

#### **Reuben**

*corned beef, sauerkraut, swiss cheese,  
thousand island dressing on crisp rye toast*

#### **Halibut Fish Tacos**

*corn tortillas, halibut, pico de gallo, cabbage,  
cilantro-lime sauce, guacamole, seasoned black  
beans, sour cream, & tortilla chips*

All sandwiches are served with choice of:  
french fries, onion rings, or chips

Boxed sandwiches to-go available



# Barbeque Menu

## RUSTLER BBQ

(Does not include taxes or service charge)

### PROTEINS (CHOOSE 2 PROTEINS)

Grilled Angus Burgers  
Chicken Breast  
Pork Ribs  
Salmon  
Bratwurst  
Sirlion Steaks  
Garden Burgers

### CHOICE OF 2 HOMEMADE SIDE DISHES:

Berry Bowl  
Pasta Salad  
Potato Salad  
Corn on the Cob  
Baked Beans  
Seasonal Vegetable  
Raw Vegetable Tray with Ranch Dressing  
Mixed Field Greens Salad  
Caesar Salad with Homemade Croutons

### INCLUDES:

Buns & Condiments  
Lettuce, Onion, Pickles &  
Tomatoes  
Fudge Brownies  
Cornbread  
Blond Brownies  
Tortilla Chips & Salsa  
Chocolate Chip Cookies  
Soda  
Iced Tea  
Lemonade

## RUSTLER MEXICAN BUFFET

(Does not include taxes or service charge)

### ENTREES (CHOOSE 2)

Fish Tacos (Market Price)  
Beef Tacos  
Chicken Tacos  
Cheese & Chicken Enchiladas  
Chilies Rellenos  
Cheese & Chicken Tamales

### BUFFET INCLUDES:

Chips & Salsa	Black Beans
Guacamole	Soda
Corn Salad	Iced Tea
Jicama & Watermelon Salad	Lemonade
Corn Bread	Brownies & Cookies
Rice	



# Dinner Menu

## BREADS (CHOICE OF ONE)

French Baguette  
Whole Wheat Bread or Rolls  
Sourdough Bread or Rolls  
Asiago Rolls

## SALADS (CHOICE OF 1)

(Does not include taxes or service charge)

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### Mixed Field Greens

*tomato, pea shoots, blue cheese crumbles  
& balsamic vinaigrette*

### Caesar Salad

*house made croutons, shaved parmesan  
cheese & Caesar dressing*

### Prosciutto & Fig Salad

*arugula, buttermilk blue cheese, almonds  
& sherry vinaigrette*

### Asparagus Caprese Salad

*fresh mozzarella, heirloom tomatoes, basil,  
balsamic & lemon herb vinaigrette*

### Spinach Salad

*mushroom, pomegranate, hard egg &  
bacon vinaigrette*

### Fresh Hawaiian Hearts of Palm

*arugula, cucumber-pico de gallo, cilantro  
& avocado-dijon dressing*

### Fennel Spinach Salad

*carrot, raisins, cashews & miso sesame  
dressing*

### Roasted Shitake Salad

*water chestnuts, radish, edamame &  
citrus-basil vinaigrette*

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# Dinner Continued

## ENTRÉES (CHOICE OF ONE)

(Does not include taxes or service charge)

### Seared Chicken Breast

*garlic-herb confit potatoes, haricot vert & lemon caper butter sauce*

### Pan Seared Chicken

*garlic braised greens, asiago polenta & mushroom bourguignonne*

### Chicken Parmesan

*fettuccini & tomato sauce*

### Prosciutto-Gruyere Stuffed Chicken Breast

*braised greens, wild mushrooms, Mediterranean faro salad & madeira jus*

### Fettuccini \*

*spicy Italian sausage, sun-dried tomatoes, spinach & cream*

### Linguini \*

*shrimp, plum tomato, basil, garlic & extra virgin olive oil*

### Ricotta Gnocchi \*

*argentine red shrimp, grilled prosciutto, arugula & vodka sauce*

### Pappardelle \*

*grilled chicken, wild mushrooms, peas, pine nuts & cream*

### Roasted Pork Tenderloin

*broccolini, cheddar-bacon croquette & cabernet demi-glace*

### Grilled King Salmon

*sautéed spinach, parmesan rice cake & citrus butter sauce*

### Pan Seared Utah Trout

*fingerling potatoes, tomato, leeks & fresh herbs*

### Rustler Filet

*asparagus, twice baked potato, bordelaise & béarnaise*

### Rack of Lamb

*green bean almandine, potato au gratin & rosemary demi-glace*

### Prime Rib Of Hereford Beef

*poached carrots, savory bread pudding, horseradish cream & roasted garlic au jus*

### New York Steak

*sautéed spinach, baked potato, crispy shallots, hotel butter & bordelaise*

## VEGETABLE SIDES: CHOICE OF ONE

*grilled asparagus, haricot verts, sautéed spinach or steamed seasonal vegetables*

## STARCH SIDES: CHOICE OF ONE

*jasmine rice, au gratin potatoes, herb garlic mashed potatoes or savory bread pudding*

\*Denotes vegetarian options



# Bar Service

We offer an array of options, including non-alcoholic specialty beverages, wine, beer, and liquor. All beverages are priced per drink and billed on consumption. Our wedding coordinator will work with you to create your desired beverage service around your tastes and budget.

\*\*Opting out on a bar service will result in a charge\*\*

## BARTENDERS & BAR SERVICE SET-UP

- Bar-set up is \$350 flat rate for a hosted wedding.
  - For a hosted/cash wedding will be an additional \$250 beverage service fee and will include tax and a \$1 dollar upcharge per drink than the price listed.
  - The bar service set-up fee includes all set-up, breakdown and staffing. Bar set-up includes glassware, ice, stirrers, bar fruit and napkins.

## PRICING

All beer, wine, and liquor must be purchased through the Rustler lodge. Prices are per drink. Hosted weddings will be charged to a master bill covering all beverage costs, taxes and service fees. Cash bar pricing will include tax and a \$1 dollar upcharge per drink. A 24% service fee is added to all beverage costs and are subject to applicable sales tax. Prices are subject to change.

## POLICIES & GUIDELINES

- Guests must be at least 21 years of age with proper identification to consume alcoholic beverages.
- No alcohol is allowed to leave the event, open or closed.
- Alcoholic beverages not served by Rustler Lodge Staff are prohibited in all public areas of the lodge. Failure to comply with these guidelines may result in the suspension of bar service.
- In the interest of our guests' safety, our servers and managers are trained to be alert for signs of intoxication.
- We reserve the right to decline the service of alcohol to any guest.
- We require beverage menu to be finalized 6 weeks prior to your event. If bar options are not specified before the deadline, we will feature our Signature with house selections.





# The Bar

## Rustler Signature Bar:

Tito's  
Montego Bay Rum  
Jim Beam Whiskey  
Gordon's Gin  
Lauder's Scotch  
Jose Cuervo Tequila

## Rustler Premium Bar:

Grey Goose Vodka  
Jack Daniel's Whiskey  
Tanqueray Gin  
Dewar's White Label  
Bacardi Rum  
Jose Cuervo Gold

## Cordials & Port:

B&B  
Drambuie  
Grand Marnier  
Amaretto Di Saronno  
Bailey's Irish Cream  
Frangelico  
Kahlua  
Hennessy VS  
Aperol  
Campari

\*\*Both the Rustler Signature Bar and the Rustler Premium Bar include the following flavorings:  
Dry Vermouth, Sweet Vermouth, Triple Sec and Bitters

### Mixers:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Tomato Juice,  
Cranberry Juice, Grapefruit Juice, Grenadine, Sweet & Sour Mix and Lime Juice

### Bar Fruit:

Limes, Olives, Cherries, Orange Slices, Cocktail Onions, Olives and Lime Twists





# Wine and Beer

## Reds:

King's Ridge Pinot Noir, Willamette '19  
Rodney Strong Cabernet Sauvignon, Sonoma '18  
Kaiken Estate Malbec, Menoza, Argentina '19  
Seghesio Zinfandel, Sonoma '19

## Whites:

Kim Crawford, Marlborough, New Zealand '21  
Scarpetta Pinot Grigio, Friuli-Venezia Giulia, Italy '20  
Sonoma-Cutrer Chardonnay, Russian River Valley,  
Sonoma Coast '20

## Rose:

Bonny Doon Vin Gris De Cigare Rosé,  
Central Coast '18

## Sparkling:

La Luca Prosecco, Italy  
Pierre Sparr Brut Rose, Crémant d'Alsace  
Juame Serra Cristalino, Cava, Spain  
Charles de Fere Blanc de Blancs, France

## Beer

Corona  
Stella Artois  
Stella Artois Cider \*GF  
Becks N/A  
Lagunita's Lil Sumpin' Ale  
Shades Brewing Imperial Lager  
Squatter's Hop Rising IPA  
Guinness Draught  
Bud Light  
Budweiser

