THE OBSERVATORY

A VICEROY RESORT · SUN VALLEY, ID

BANQUET & EVENTS MENU


Breakfast

CONTINENTAL BREAKFAST

Served with Fresh-Brewed Local Coffee & Organic Fresh Pressed Juices
(Orange, Apple, & Grapefruit)

STANDARD CONTINENTAL

PLATED

FRESH BAKED BREAKFAST PASTRIES

SEASONAL FRESH FRUIT

ANSON MILL'S STEEL CUT OATMEAL, TOASTED ALMOND, GOLDEN RAISINS, BROWN SUGAR

ORGANIC YOGURT WITH FRESH GRANOLA, HONEY, BERRIES

HARD BOILED EGGS

CONTINENTAL

FRESH BAKED BREAKFAST PASTRIES

SEASONAL FRESH FRUIT

BAGELS WITH SPECIALTY CREAM CHEESE, PEANUTBUTTER & NUTELLA

ORGANIC YOGURT WITH FRESH GRANOLA, LOCAL HONEY, BERRIES

ASSORTED CEREALS WITH SKIM & WHOLE MILK

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

CONTINENTAL BREAKFAST

Served with Fresh-Brewed Local Coffee & Organic Fresh Pressed Juices (Orange, Apple, & Grapefruit)

ON-THE-GO CONTINENTAL

INDIVIDUAL ORGANIC YOGURT

SEASONAL FRESH FRUIT SALAD

CHOOSE ONE

ENGLISH MUFFIN, FARM EGGS, ROSEMARY HAM, GRUYERE, GARLIC AIOLI, ARUGULA

SOURDOUGH CROISSANT, EGG, SPINACH, HAVARTI, KUROBUTA HAM, OVEN ROASTED TOMATO

SUN VALLEY BREAKFAST BURRITO SCRAMBLED EGGS, BACON, CARAMELIZED ONION, COTIJA, POTATO, BLACK BEAN CHIPOTLE

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

BREAKFAST BUFFET

Served with Fresh-Brewed Local Coffee & Organic Fresh Pressed Juices (Orange, Apple, & Grapefruit)

SUN VALLEY BREAKFAST

FRESH BAKED BREAKFAST PASTRIES

SEASONAL FRESH FRUIT

ANSON MILL'S STEEL CUT OATMEAL, TOASTED ALMONDS, GOLDEN RAISINS, BROWN SUGAR

ORGANIC YOGURT, GRANOLA, LOCAL HONEY, BERRIES

GOLDEN YUKON POTATO "PROVENCAL"

SCRAMBLED EGGS

CHOOSE ONE

BRIOCHE FRENCH TOAST — LEMON BLUEBERRY PANCAKE — BUTTERMILK PANCAKE

Cinnamon Spiced Apple, Berry Compote, Vanilla Bean Chantilly, Maple Syrup

APPLEWOOD-SMOKED NUESKE'S BACON— HOUSE MADE PORK BREAKFAST PATTY — CHICKEN & APPLE SAUSAGE

FIT & READY BREAKFAST

WHOLE GRAIN BREADS, FRUIT PRESERVES, WHIPPED BUTTER, BANANA STREUSEL MUFFIN

SEASONAL FRESH FRUIT

ANSON MILL'S STEEL CUT OATMEAL, TOASTED ALMONDS, GOLDEN RAISINS, BROWN SUGAR

ORGANIC YOGURT, GRANOLA, LOCAL HONEY, BERRIES

BUILD YOUR ACAI BOWLS

Toppings: Berries, Banana, Toasted Coconut Flakes, Almonds, Chia Seeds

SPINACH, AGED CHEDDAR, MUSHROOM EGG WHITE FRITTATA —

OR —

PLANT BASE "EGG" & ASPARAGUS FRITTATA, TEMPEH BACON, PLANT-BASED CHEDDAR, POTATOES, ONIONS

WHOLE WHEAT PANCAKES, CINNAMON SPICED APPLE, MAPLE SYRUP

CHICKEN & APPLE SAUSAGE

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

BREAKFAST BUFFET

Served with Fresh-Brewed Local Coffee & Organic Fresh Pressed Juices (Orange, Apple, & Grapefruit)

SOUTHWESTERN BREAKFAST

FRESH BAKED BREAKFAST PASTRIES

SEASONAL FRESH FRUIT

CINNAMON & COCONUT INFUSED OATMEAL

ORGANIC YOGURT, GRANOLA, LOCAL HONEY, BERRIES

CHORIZO, YUKON GOLD POTATOES

SCRAMBLED EGGS

PICE DE GALLO, RANCHERO SAUCE, GUACAMOLE, SHREDDED PEPPERJACK & CHEDDAR CHEESE

Tax & gratuity not included. Menu items subject to change based on seasonal availability.


Specialty Breaks

POWER UP

MAKE YOUR OWN TRAIL MIX BAR WITH DRIED FRUIT, DARK CHOCOLATE BARK, YOGURT COVERED RAISINS, TOASTED COCONUT FLAKES, NUTS AND SEEDS

SEASONAL FRESH FRUIT

ARTISAN BEEF JERKY STRIPS

SELECT ONE

SEASONAL VEGETABLE CRUDITÉ WITH HOUSEMADE HUMMUS, DILL RANCH DIP

GRANNY SMITH APPLE WEDGES & CELERY STICKS WITH ORGANIC PEANUT BUTTER, ALMOND BUTTER, NUTELLA

WARM PRETZEL TWISTS WITH BEER CHEESE & DIJONNAISE

SALSA STYLE

HOUSE-MADE TORTILLA CHIPS WITH PICO DE GALLO, GUACAMOLE, CHARRED TOMATO SALSA

CHILE CON QUESO

MINI CRISPY CHICKEN TAQUITOS WITH CHIPOTLE LIME CREMA & SALSA VERDE

PINEAPPLE WITH CHILE AND LIME

MINI CHURRO BITES WITH "CAJETA" CARAMEL SAUCE

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

VITALIZING

VEGETABLE CRUDITÉS WITH DILL RANCH DIP

PITA CHIPS WITH HOUSE-MADE TZATZIKI, HUMMUS, BABA GHANOUSH, MOZZARELLA & TOMATO

CARROT & GINGER SHOTS

SEASONAL FRESH FRUIT

HOUSE-MADE KETTLE CHIPS

CHOCOLATE LIFT

HOUSE-MADE CHOCOLATE CHIP COOKIES

ASSORTED FUDGE BITES

BROWNIES & CHOCOLATE CHIP BLONDIES

SEASONAL FRESH FRUIT

Tax & gratuity not included. Menu items subject to change based on seasonal availability.


Beverages

ALL DAY PACKAGE

Based on an 8-hour day

Coffee, Decaf, Tea, Hot Chocolate, Assorted Coke Products, Bottled Idawater

HALF-DAY PACKAGE

Based on an 5-hour day

Coffee, Decaf, Tea, Hot Chocolate, Assorted Coke Products, Bottled Idawater

BEVERAGES À LA CARTE

Assorted Bottled Juices

Canned Soft Drinks

Bottled Still Idawater

Bottled Sparkling Idawater

Energy Drinks

Selection of Herbal Tea

Hot Chocolate

Urn of Fresh Brewed Local Coffee and Decaf

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

ALCOHOLIC BEVERAGE PACKAGES

TIER ONE PACKAGE

Choice of two cocktails from the Joan Unconventional or Classics menu

SPIRITS

Absolut Vodka
Ford's London Dry Gin
Ron de Barrilito 2 Star Rum
Cazadores Blanco Tequila
Buffalo Trace Bourbon
Del Maguey Vida Mezcal

BEER

Sockeye Brewing "Lonesome Larry" Lager

Boise Brewing "Better than never" Hazy IPA

WINE

SPARKLING Mionetto Prosecco · Veneto, Italy

WHITE Rain Sauvignon Blanc · Marlborough, New Zealand

ROSÉ Pigoudet "Première" · Provence, France

RED Corliss "Secret Squirrel" Cabernet Sauvignon · Columbia Valley, WA

TIER TWO PACKAGE

Choice of two cocktails from the Joan Unconventional or Classics menu

SPIRITS

Grey Goose Vodka
Bombay Dry Gin
Ron de Barrilito 3 Star Rum
Tequila Ocho Plata
Del Maguey Vida Mezcal
Angel's Envy Bourbon

BEER

Sockeye Brewing "Lonesome Larry" Lager
Boise Brewing "Better than never" Hazy IPA

WINE

SPARKLING Taittinger "Brut Prestige" Champagne · Champagne, France

WHITE Wonderland Project "The White Queen" Chardonnay · Sonoma, CA

ROSÉ Pigoudet "Première" · Provence, France

RED Sokol Blosser "Redland Cuvée" Pinot Noir · Willamette, OR

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

UNCONVENTIONALS

JACK'S MARTINI

The Botanist Gin, Lillet Blanc, Vermouth Secco, Castelvetrano Olive, House-Brined Cocktail Onion

SITZMARK

Lalo Blanco Tequila, Del Maguey Vida Mezcal, Bravo American Forest Liqueur, Green Apple, Salt Air Foam

ALPINA

Party Animal Vodka, Huckleberry Liqueur, Lemon, Blueberry, Ginger Beer

SUPER-G

Ron de Barrilito Three Star Aged Rum, Amaro Sfumato, Lime, Passion Fruit, Carrot

GLASSFORD

Grey Goose Vodka, St-Germain Elderflower, Lemon, Raspberry Gum

WARM SPRINGS

Bombay Gin, Giffard Crème de Pêche, Yuzu, Lemon, Local Honey

JOAN'S SMOKED OLD FASHIONED

1792 Small Batch Bourbon, Maple Toasted Pecan, Angostura & Orange Bitters

THE JERRY

Absolut Vodka, Coffee Liqueur, Espresso, Demerara

CLASSICS

APEROL SPRITZ

Aperol Apéritif, Prosecco, Soda

BLACK MANHATTAN

Bulleit 10yr Rye, Averna Amaro, Orange & Angostura Bitters

WHISKEY SOUR

Angel's Envy Bourbon, Lemon, Amaretto, Demerara, Foam

SAZERAC

High West Rendezvous Rye, Peychaud's Bitters, Absinthe Mist

PENICILLIN

Dewar's White Blended Scotch, Domaine de Canton Ginger, Lemon, Honey, Islay Mist

ADDITIONAL OPTIONS

BRUNCH

Mimosa · Bellini · Aperol Spritz · Espresso Martini · Bloody Mary

WINTER WARMERS

Hot Toddy · Boozy Peppermint Hot Cocoa

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

WINE LIST

Sparkling

Blanc de Blancs · Schramsberg · North Coast, CA

Brut Rosé · Schramsberg “Mirabelle” · North Coast, CA

Champagne · Chartogne-Taillet “Sainte Anne” · Champagne, France

Champagne · Henriot “Brut Souverain” · Champagne, France

Champagne · Ruinart · Champagne, France

Champagne · Taittinger “Brut Prestige” · Champagne, France

Prosecco · Mionetto · Veneto, Italy

Rosé Champagne · Billecart-Salmon · Champagne, France

Rosé Champagne · Delamotte · Champagne, France

Rosé

Rosé · Tablas Creek “Patelin de Tablas” · 2025 · Paso Robles, CA

Rosé · Château Peyrassol · 2025 · Côtes de Provence, France

Rosé · La Suffrène · 2025 · Bandol, France

Rosé · Muga · Rioja, Spain

Rosé · Pigoudet “Première” · 2025 · Provence, France

White

Chardonnay · Evening Land · 2023 · Eola-Amity Hills, OR

Chardonnay · Jordan · 2023 · Russian River Valley, CA

Chardonnay · Sandhi · 2023 · Sta. Rita Hills, CA

Chardonnay · Walter Scott “Fir Crest Vineyard” · 2024 · Willamette Valley, OR

Chenin Blanc · L’Ecole No 41 “Old Vines” · 2024 · Yakima Valley, WA

Sauvignon Blanc · Lieu Dit · 2024 · Santa Ynez Valley, CA

Sauvignon Blanc · Merry Edwards · Russian River Valley, Sonoma County, CA

Sauvignon Blanc · Rain · 2025 · Marlborough, New Zealand

Albariño · Granbazán · 2025 · Rías Baixas, Spain

Red · New World

Gamay Noir · Martin Woods “Tualatin Estate Vineyard” · 2023 · Tualatin Hills, Willamette Valley, OR

Grenache · Gramercy Cellars “The Third Man” · 2021 · Walla Walla Valley, WA

Grenache · Tablas Creek · 2023 · Paso Robles, CA

Petite Sirah · Ridge “Lytton Estate” · 2022 · Dry Creek Valley, CA

Pinot Noir · Heirloom “The Velvet Fog” · Adelaide Hills, Australia

Pinot Noir · Lingua Franca “Avni” · 2024 · Willamette Valley, OR

Pinot Noir · Sandhi · 2023 · Sta. Rita Hills, CA

Pinot Noir · Sokol Blosser “Redland Cuvée” · 2024 · Willamette Valley, OR

Syrah · L’Ecole No 41 · 2023 · Columbia Valley, WA

Zinfandel · Turley “Old Vines” · 2023 · Napa, CA

Red · Old World

Barbera · Vietti · 2023 · Barbera d’Alba, Piedmont, Italy

Bobal · Ponce “Castilla” · 2025 · Manchuela, Spain

Gamay · Jean Foillard “Corcelette” · 2023 · Morgon, Beaujolais, France

Gamay · Lapierre · 2024 · Morgon, Beaujolais, France

Nero d’Avola · Feudo Montoni · 2022 · Sicily, Italy

Pinot Noir · Antoine Jobard “Les Montrevenots” Premier Cru · 2022 · Beaune, Burgundy, France

Pinot Noir · Fichet Bourgogne Rouge · Burgundy, France

Tempranillo · López de Heredia “Viña Tondonia” Reserva · 2013 · Rioja, Spain

Tempranillo · Muga Reserva · 2022 · Rioja, Spain

Tempranillo · Ontañón “Natura” Colección Insólitos · 2021 · Rioja, Spain

*VINTAGES SUBJECT TO CHANGE

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

Daytime Menus



LUNCH BUFFET

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter ; House-made Cookies & Brownies

SOUP-SALAD-SANDWICH

SOUP OF THE DAY

SUN VALLEY SQUASH BLOSSOM FARMS GARDEN SALAD WITH MIXED GREENS, BABY HEIRLOOM TOMATO, CUCUMBER, SWEET CARROT WITH BALSAMIC VINAIGRETTE & DILL RANCH DRESSING

POTATO SALAD, CHIVES, PICKLED CUCUMBER

RED PEPPER PESTO PASTA SALAD, KALAMATA OLIVES, FETA, ZUCCHINI

SELECT THREE SANDWICHES

COLD

GRILLED CHICKEN CAESAR WRAP

CHEF'S STEAK, ARUGULA & BLEU CHEESE WRAP

ROASTED TOMATO, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC GLAZE, CIABATTA

SHAVED ROAST BEEF, CREAMY HORSERADISH, ARUGULA, CARAMELIZED ONION, GARLIC, BAGUETTE

ROAST TURKEY, CRANBERRY RELISH, CHEDDAR CHEESE, JUNIPER BERRY AIOLI, CIABATTA

ITALIAN SANDWICH WITH SALAMI, PROSCIUTTO, PROVOLONE, PEPPERONCINI, RED WINE VINAIGRETTE, BAGUETTE

CHICKEN SALAD SANDWICH PULLED ROASTED CHICKEN, DIJON, GRAPES, APPLE, PICKLED SHALLOT, SOURDOUGH

WARM

PULLED PORK, PICKLED ONION SLAW, SMOKE YELLOW MUSTARD BBQ SAUCE, BRIOCHE

SMOKED TURKEY REUBEN, SAUERKRAUT, SWISS CHEESE, MARBLE RYE

MOUNTAIN VALLEY FARMSTEAD GRILLED CHEESE, ROAST TOMATO JAM, PIQUILLO PEPPER, WILTED SPINACH, PULLMAN

GRILLED CHICKEN PESTO, SUN-DRIED TOMATO AIOLI, MOZZARELLA CHEESE, CIABATTA

HONEY GLAZED HAM, SWISS CHEESE, DIJONNAISE, KING'S HAWAIIAN ROLL

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

LUNCH BUFFET

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

BUILD YOUR OWN SANDWICH

SQUASH BLOSSOM FARMS GARDEN SALAD WITH MIXED GREENS, BABY HEIRLOOM TOMATO, CUCUMBER, SWEET CARROT WITH BALSAMIC VINAIGRETTE & DILL RANCH DRESSING

PASTA SALAD, ARTICHOKE, OLIVE, FETA, LEMON HERB VINAIGRETTE

POTATO SALAD, CHIVES, PICKLED CUCUMBER

HOUSE-ROASTED TURKEY BREAST, ROAST BEEF, HONEY GLAZED HAM, SALAMI

CHEDDAR CHEESE, AMERICAN CHEESE, PROVOLONE CHEESE

LETTUCE, TOMATO, RED ONION, PICKLE, PEPPERONCINI

Assorted Condiments

Ciabatta Roll, Italian Hoagie, Sourdough, Multi-Grain Bread

INDIVIDUAL DESSERT

"Jars" Chocolate Pot de Crème — Lemon Parfait — Huckleberry Shortcake

SALAD OR RICE BOWL

MAKE YOUR OWN

Brown Rice, Roasted Sweet Potato, Chickpea, Black Beans

Mixed Field Greens, Kale, Corn, Edamame, Baby Heirloom Tomato, Shredded Carrot, Roast Beet, Cucumber, Roasted Cauliflower, Roast Pepper, Pickled Onion Sunflower Seed, Pepito Seed, Goat Cheese

Sesame Soy Vinaigrette, Lemon Yogurt Herb Dressing, Thai Curry Dressing, Avocado & Cilantro Lime Ranch, Balsamic Vinaigrette

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

LUNCH ON-THE-GO

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

STARTERS

Vegetable Crudite', House-made Hummus, Dill Ranch Dip

ENTRÉE OPTIONS

Cobb Salad, 6 Minutes Egg, Roasted Jidori Chicken Breast, Bacon Jam, Avocado, Honey Lavander Vinaigrette

Grilled Salmon Caesar Wrap Chopped Romaine, Parmigiano Reggiano, Garlic Crumb, Tomato

Roast Beef Sandwich, Creamy Horseradish, Arugula, Tomato, Red Wine Vinaigrette, Hoagie Roll

Buddha Bowl, Brown Rice, Pickled Cabbage, Marinated Tofu, Chickpea, Radish, Galangal Dressing (plant Base)

SWEET TREAT

Chocolate Chips Cookies

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

LIGHT LUNCH

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

STARTERS FAMILY STYLE

Tiny Vegetable Crudite', House-made Hummus, Tofu Aioli,
Dill Ranch Dip, Lavash

Salsa Roja & Guacamole, Served with Corn Tortilla Chips

ENTRÉE OPTIONS PLATED

Cobb Salad, 6 Minutes Egg, Roasted Jidori Chicken Breast, Bacon
Jam, Avocado, Honey Lavander Vinaigrette

Grilled Salmon Caesar Wrap Chopped Romaine, Parmigiano
Reggiano, Garlic Crumb, Tomato

Flat Iron Steak & Frites, Brandy Peppercorn Sauce

Buddha Bowl, Brown Rice, Pickled Cabbage, Marinated Tofu,
Chickpea, Radish, Galangal Dressing (plant Base)

DESSERT

Chocolate Chips Cookies - (Fam Style)
Vanilla Ice Cream - (Plated)

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

FAMILY STYLE ENTIRE LUNCH

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

STARTERS (CHOOSE 2)

Caesar Salad, Hearts of Romaine, Olive Oil Herb-Roasted Croutons, Lemony Garlic Caesar Dressing, Shaved Parmesan Cheese

Petite Gem Lettuces, Shaved Fennel, Baby Heirloom Tomato, Brioche Croutons, Green Goddess Dressing

Wedge Salad, Candied Bacon, Bleu Cheese Crumbles, Roast Tomato, Pickled Onion

ENTRÉE (CHOOSE 2)

Crispy Salmon, Wilted Green, Wild Rice, Turmeric Ginger Emulsion

Chicken Paillard, Escabeche Arugula Salad, Honey Chili Aioli

Flat Iron Steak & Frites, Brandy Peppercorn Sauce

Anson Mills Ancient Grain Risotto, Chickpeas, Avocado Butter, Confit Tomato, Basil Pesto (vegan)

DESSERT

Chocolate Chips Cookies - (Family Style)
Vanilla Ice Cream - (Plated)

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

FULLY PLATED LUNCH – PRE-ORDER REQUIRED

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

STARTERS (CHOOSE 1)

Caesar Salad, Hearts of Romaine, Olive Oil Herb-Roasted Croutons, Lemony Garlic Caesar Dressing, Shaved Parmesan Cheese

Petite Gem Lettuces, Shaved Fennel, Baby Heirloom Tomato, Brioche Croutons, Green Goddess Dressing

Wedge Salad, Candied Bacon, Bleu Cheese Crumbles, Roast Tomato, Pickled Onion

Roast Butternut Squash Bisque, Brioche Croutons, Dried Apples and Cranberries, Pumpkin Seed Oil (Winter only)

Roast Corn & Asparagus Veloute', Parsley Herb Oil (Summer only)

ENTRÉE (CHOOSE 1)

Crispy Salmon, Wilted Green, Wild Rice, Turmeric Ginger Emulsion

Chicken Paillard, Escabeche Arugula Salad, Honey Chili Aioli

Flat Iron Steak & Frites, Brandy Peppercorn Sauce

Anson Mills Ancient Grain Risotto, Chickpeas, Avocado Butter, Confit Tomato, Basil Pesto (Vegan)

DESSERT (CHOOSE 1)

Opera "Sacher" Cake, Apricot Layers, Glazed Chocolate, Whipped Rum Chantilly

Seasonal Fruit Panna Cotta

Tax & gratuity not included. Menu items subject to change based on seasonal availability.


Reception Stations

PASTA STATION

CHOICE OF 2, CHOICE OF 3. MINIMUM 75 PEOPLE.
ATTENDANT REQUIRED

Conchiglie – Vodka Sauce

Rigatoni – Bolognese, Aged Parmesan

Casarecce – Sun-Dried Tomato, Basil, Cream Sauce, Grilled Chicken

Orecchiette – Oven Roasted Tomatoes, Olives, Artichokes with Extra Virgin Olive Oil, Fresh Herbs, Reggiano Parmesan

STREET TACO STATION

MINIMUM 75 PEOPLE

Carne Asada, Carnitas, Chicken Tinga

Tomatillo Salsa Verde, Arbol Chile Salsa, Pico de Gallo, Guacamole

Cotija, Cheddar Cheese, Sour Cream

Pickled Onions, Radish, Cilantro, Charred Jalapeno,
Cebollitas asadas, Flour & Corn Tortillas

GOING LOCAL

MINIMUM 75 PEOPLE

Selection of Cheesemakers and Meats from Sun Valley (may include Evans Farmstead Cheese & Mountain Valley Farmstead)

Charcuterie, "Sun Valley Mustard" Beef Jerky, Smoke Trout Pate'

Spicy Sweet Local Mustard, Marinated Olives, S.V. Musty Nuts, Wildflower Honey

Baguette Crostini

SMOKEHOUSE DISPLAY

1 SELECTION, BOTH SELECTIONS SERVES 50 PEOPLE

Pulled Pork with Carolina Gold Barbeque or Smoked

Brisket Slider with Texas Style Barbeque Sauce

Slider Rolls, Bread and Butter Pickles, Slaw, Mini Mac & Cheese

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

MEDITERRANEAN MEZZE

SERVES 50 PEOPLE

Hummus, Tzatziki, Baba Ghanoush with Freshly-Made
Pita Chips, Olives, Marinated Feta Cheese, Tomato,
Cucumbers, Peppers, Baby Carrots

SALSA BAR

SERVES 50 PEOPLE

Corn Tortillas, Queso Fondito, Guacamole, Pico de
Gallo, Arbol Chile Salsa, Salsa Verde

SEASONAL CRUDITÉS

SERVES 50 PEOPLE

Petite Baby Carrots, English Cucumber, Tomato, Peppers
Choice of Roast Hatch Chile Avocado Ranch, Charred
Onion Sour Cream, Chunky Bleu Cheese & Boursin Dip

FRESH FRUIT DISPLAY

SERVES 50 PEOPLE

Melons & Seasonal Berries, Greek Yogurt, Fresh Whipped Cream, Berry Coulis, Dipping Sauces

CHEESE & CHARCUTERIE

Assorted Local Artisan Cheeses from the Region & Domestic Fresh Artisanal Breads, Crackers, Jams & Jellies, Local Raw Honey, Seasonal Fruit Domestic and Imported Cured & Smoked Meats, Prosciutto, Sopressata Salami, S.V.M Beef JerkySpiced Nuts, Dried Fruits, PicklesCrisp Baguette, Crackers, “Sun Valley Mustard”
Whole Grain & Spicy Sweet

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

RAW BAR

MINIMUM 50 PEOPLE
ATTENDANT REQUIRED

Selection of Shrimp Cocktail, Fresh Oysters, Crab Claws with Gin Cocktail Sauce, Horseradish, Champagne Red Onion Mignonette, Old Bay Remoulade

+ Ahi Poke (included with raw bar, not alone) Ginger Shoyu, Sesame, Scallion, Sweet Onion, Furikake

CARVING STATIONS

MINIMUM 75 PEOPLE

ATTENDANT REQUIRED

Roast Prime Rib - Whipped Potatoes, Horseradish, Bordelaise Sauce

Roasted New York Strip Loin - Trio of Sauces, Bleu Cheese, Béarnaise & Mustard Demi, Whipped Potatoes

Herb & Sea Salt-Crusted Beef Tenderloin – Caramelized Onions, Au Poivre

Cedar-Smoked Salmon- Fingerling Potato Salad, Dill Crème Fraîche

Garlic & Herbs Whole Roasted Chicken – Chestnut Apple Stuffing with Spiced Seasonal Chutney

Cider-Brined Pork Loin – Baked Pears, Mushrooms, Natural Jus

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

SWEET LITTLE SOMETHING'S STATION

MINIMUM 50 PEOPLE

SEASONAL APPLE TART
Candy Apples, Chocolate Pâte Sucrée

BAKED LEMON MERINGUE BOMB
Light Lemon Mousse, Citrus Madeleine, Meringue

EARY GREY & PRUNE CAKE
Earl Grey Bavaroise, Soft Cake, Hot Wine Macerated Prune

SEASONAL BERRY PAVLOVA
Fruit Compote, Vanilla Chantilly, Fresh Fruits

HAZELNUT SOUFFLÉ TART
Hazelnut Praline, Chocolate Opaline

COFFEE MOUSSE CAKE
Coffee Light Cream, GF Almond Soft Cake, Vanilla Crème Crue

Tax & gratuity not included. Menu items subject to change based on seasonal availability.


Wedding Packages

WEDDING BUFFET

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

SILVER

Choice of 2 Cold Hors d'Oeuvres, Choice of 2 Hot Hors d'Oeuvres, Choice of Sun Valley or Buffet #2, Wedding Cake

GOLD

Choice of Fresh Fruit Display or Charcuterie Board, Choice of 3 Cold Hors d'Oeuvres, Choice of 3 Hot Hors d'Oeuvres, Choice of Buffet #3 or Buffet #4 Buffet, Wedding Cake

PLATINUM

Cheese Board & Seasonal Vegetable Display, Choice of 3 Cold Hors d'Oeuvres (1 Premium List Option), Choice of 3 Hot Hors d'Oeuvres (1 Premium List Option), Choice of Any Buffet Type (Choice of 2 Entrées)

Carving Station – Roasted Prime Rib or New York Strip Loin (attendant fee ++), Wedding Cake or Ice Cream Bar

Choice of Late-Night Munchies

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

COLD

Yuzu Yellowfin Tuna Tartare, Ponzu, Tapioca Crisp, Radish

Lobster Salad Slider, Arugula, Caper Lemon Remoulade, Brioche

Heirloom Tomato Bruschetta

Curried Mary's Chicken & Apple Salad, Organic Lettuce, Puffed Quinoa

Mini Biscuit, Shaved Ham, Aged Cheddar with Local Idaho Honey

Gorgonzola-Filled Endive, Pickled Apple, Candied Pecans

Togarashi-Kanpachi Tataki, Lime Aioli, Cucumber, Shiso

Bruschetta Bar, choice of 3

Roasted Tomato, Fresh Mozzarella, Pesto
Apple, Brie, Fig
Prosciutto, Fig, Mascarpone
Whipped Ricotta, Salami, Roast Peppers
Herbed Cream Cheese, Smoked Salmon, Pickled Onions, Capers
Avocado, Pickled Onions, Cotija Cheese

COLD PREMIUM

Ahi Tuna Tataki - Pickled Cucumber, Chili Crunch in Wonton Chip

Gazpacho Shooter with Shrimp

Main Mini Lobster Rolls

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

HOT

Wagyu Pigs in a Blanket, Dijonnaise Sauce

Snake River Farms Beef Sliders, Tomato Jam, Arugula, Brioche Bun

Pulled Heritage Pork Bruschetta, Red Onion, Apple Cider Jam

Crispy Vegetable Spring Rolls, Spicy Tomato Achar

Garden Basil Arancini, Charred Tomato Sauce, Pecorino Cheese

Ginger Soy Tofu, Shiitake Relish, Fried Rice Noodle

Truffle Mac & Cheese Fritter, Black Garlic Aioli

Short Rib Slider, Fontina, Horseradish

HOT PREMIUM

Mini Dungeness Crab Cakes, Meyer Lemon Aioli, Herb Salad

Idaho Smoked Trout Cakes, Sour Cream, Dill, Trout Roe

Wild Mushroom Arancini, Parmesan Aioli, Black Truffle

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

BUFFET

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

#1 BUFFET

Potato Roll

Wild Mushroom Chowder, Olive Oil Beech Mushroom Confit, Chives or
Ancient Grain Vegetable Soup, Legumes Virgin Olive Oil

Mixed Field Greens, Tomato, Cucumber, Shaved Carrots, Sourdough
Croutons, Balsamic Vinaigrette or Dill Ranch

Potato Salad, Chives

Cole Slaw

Baby Kale Caesar Salad, Heirloom Cherry Tomato, Parmigiano
Reggiano, Garlic Crumbs

Pan-Seared Chicken Breast, Wild Mushroom Mustard Sauce

Roast Salmon, Lemon Dill Beurre Blanc

Buttermilk Whipped Potatoes

Rigatoni with Pomodoro, Parmigiano Reggiano

Seasonal Roasted Vegetables

#2 BUFFET

Potato Roll

Roasted Potato Leek Soup, Sweet Leeks, Chive Oil

Roasted Beet Salad, Goat Cheese, Pickled Fennel, Agrodolce dressing

Market Salad, Seasonal Vegetables, Sourdough Croutons,
Balsamic Vinaigrette or Dill Ranch

Potato Salad, Green Onion Mustard Herb Vinaigrette

Seared Chicken Breast, Sun Dried Tomato, Pesto Cream Sauce

Pan-Seared Salmon, Red Lentils, Caper Beurre Blanc

Casarecce, Mushrooms, Spinach, Artichoke

Mashed Garlic Potatoes

Seasonal Roasted Vegetables

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

BUFFET

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

#3 BUFFET

Potato Roll

Caramelized Onion Soup, Gruyère Croutons

Viennese-Style Potato Salad

Chassalat Salad, Tomato, Cucumber, Radish, Gruyere Cheese, Citrus Vinaigrette

Harvest Apple Salad, Goat Cheese, Roast Squash, Crispy Quinoa, Apple Cider Vinaigrette

Chicken Schnitzel, Sour Huckleberry Preserves

Caraway Roast Pork Loin, Sauerkraut, Natural Jus

Pan-Seared Idaho Trout, Fines Herbs, Sauce Verte

Beef Stroganoff, Egg Noodles

Spaetzle, Brown Butter Cream, Parsley

Potato & Onion Gratin

Roasted Seasonal Vegetables

#4 BUFFET

Bread Potato Roll

Roast Cauliflower Soup, Crème Fraiche, Hazelnut Crumble

Wedge Salad, Nueske's Bacon, Bleu Cheese, Tomato Confit, Buttermilk Dressing

Baby Kale Roast Apple Salad, Farro, Quinoa, Tomato, Cucumber, Radish,Fetta, Smoked Almonds, Citrus Vinaigrette

Herb-Marinated Organic Chicken Breast, Lemon Basil Cream, Herb Crumbs

Glazed Sea Bass, Tomato, Olives, Capers

Roast Pork Loin, Caramelized Root Vegetables, Cider Reduction

Orecchiette, Garlic Chili Rapini, Confit Tomato

Honey-Glazed Heirloom Carrots

Oven-Roasted Fingerling Potatoes, Herbs

Roasted Seasonal Vegetables

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Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

#5 BUFFET

Bread Potato Roll

Wild Mushroom Chowder, Olive Oil Beech Mushroom Confit

Caesar Salad, Shaved Pecorino, Caesar Dressing, Focaccia Croutons

Heirloom Tomato & Mozzarella Salad

Citrus Beet Salad, Baby Arugula, Goat Cheese, Pistachio

Green Bean & Baby Potato Salad, Mustard Seed Vinaigrette

Organic Chicken Breast Florentine, Creamed Spinach, Fine Herbs

Pan-Seared Sea Bass on Cauliflower Rice, Lemon Beurre Blanc, Sauce Verte

Braised Boneless Short Ribs, Red Wine Reduction, Polenta

Rigatoni, Sun Dried Tomato, Zucchini, Creamy Pesto

Whipped Buttermilk Potatoes

Roasted Seasonal Vegetables

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

LATE NIGHT MUNCHIES

Served with Artisanal Breads & Organic Cloverleaf Creamery Butter

SAVORY

(Pick 2)

Sliders - Cheeseburger Sliders, Buffalo Chicken Sliders, Pulled Pork Barbeque Sliders

NACHOS & QUESADILLAS

Nachos Tortilla Chips, Queso, Salsa, Jalapeños, Taco Meat (Choice: Vegetarian / Beef / Shredded Chicken), Tomatoes, Sour Cream

Or

Chicken Quesadilla, Cheese Quesadilla

PIZZA

Assorted Pizzas: Cheese, Pepperoni, Vegetarian

POPCORN BAR

Assorted Popcorns from Savory to Sweet, Candies & Toppings, Sweet & Savory Sauces

SWEET

Platter of cookies

Platters of Warm Cookies: Chocolate Chip, Oatmeal Raisin, Double Chocolate, Snickerdoodle

ICE CREAM BAR

Assorted Ice Cream with Toppings: Hot Fudge, Strawberry Sauce, Whipped Cream, M&Ms, Caramel Sauce, Twix Bars, Mini Reese's Cups, Cherries

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

WEDDING PLATED

SILVER

Seasonal Crudités Display, Regional Artisan Cheese Board, Choice of 2 Cold Hors d'Oeuvres, Choice of 2 Hot Hors d'Oeuvres, Choice of Salad, Choice of Soup, Choice of 2 Entrées from Silver List, Wedding Cake

GOLD

Regional Artisan Cheese Board, Charcuterie Board, Choice of 3 Cold Hors d'Oeuvres, Choice of 3 Hot Hors d'Oeuvres, Choice of Salad, Choice of Soup, Choice of 2 Entrées from Silver or Gold List, Wedding Cake

PLATINUM

Mediterranean Mezze Station, Going Local Display, Choice of 3 Cold Hot Hors d'Oeuvres (1 Premium List

Option), Choice of 3 Hot Hors d'Oeuvres (1 Premium List Option), Choice of Soup, Choice of Salad

Choice of 2 Entrées from Silver, Gold or Platinum List, Wedding Cake or Ice Cream Bar

Choice of Late-Night Munchies

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WEDDING PLATED

STARTERS

Caesar Salad, Hearts of Romaine, Olive Oil Herb-Roasted Croutons, Lemony Garlic Caesar Dressing, Shaved Parmesan Cheese

Petite Gem Lettuces, Shaved Fennel, Baby Heirloom Tomato, Brioche Croutons, Green Goddess Dressing

Wedge Salad, Candied Bacon, Bleu Cheese Crumbles, Roast Tomato, Pickled Onion

Heirloom Tomato Salad, Fresh Mozzarella, Petite Greens, Arugula, Balsamic, Fresh Basil, Extra Virgin Olive Oil Smoked Haddock Chowder, Crispy Guanciale Chive Oil, Melted Leeks, Sour Dough Crisps

Roast Butternut Squash Bisque, Brioche Croutons, Dried Apples and Cranberries, Pumpkin Seed Oil (Winter only)

Roast Corn & Asparagus Veloute', Parsley Herb Oil (Summer only)

SILVER ENTRÉE OPTIONS

Pan-Seared Salmon or Halibut, Fine Herbes, Cauliflower Puree, Roasted Petite Potatoes, Beurre Blanc

Pan-Seared Chicken Breast, Confit Tomato, Lemon Basil Risotto, Capers

Braised Short Rib, Red Wine Bordelaise Sauce, Garlic Confit Mashed Potatoes

Carved Pork Loin, Parsnip Crema, Roast Fingerling Potatoes, Roasted Apple Jus

GOLD ENTRÉE OPTIONS

Pan-Seared Organic Chicken Breast, Mushroom & Spinach, Grain Mustard Cream Sauce, Creamy Potato Purée

Flat Iron Steak, Roast Fingerling Potatoes, Brandied Peppercorn Sauce,

NY Strip Steak, Roasted Mushrooms, Agrodolce Shallot, Pomme Puree, Bordelaise

Grilled Squash Blossom Farm Cauliflower Steak, Vadouvan, Basmati Rice, Cipollini, Turmeric Ginger Dressing (vegan)

Cremini Mushrooms & Cipollini Onions, Herbed Polenta, Gruyere Fondue

Pork Chop, Honey-Glazed Roasted Root Vegetables, Cider Reduction, Pear Compote

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WEDDING PLATED

PLATINUM ENTRÉE OPTIONS

Prime Rib, Double-Baked Potato, Horseradish Cream, Au Jus

Filet Mignon, Potatoes Pave', Roasted Root Vegetables, Au Poivre

Herb-Crusted Seared Halibut, Lemon Caper Butter Sauce, Tomato Confit, Israeli Pearl Couscous

Grilled Squash Blossom Farm Cauliflower Steak, Vadouvan, Basmati Rice, Cipollini, Turmeric Ginger Dressing (vegan)

Winter Squash Kale Risotto, Maple butter, Aged Fiscalini, Pomegranate Molasses (only Winter)

Sweet Corn Mushroom Risotto, Lemon Butter, Parmigiano Reggiano (only Summer)

Duet:

Filet & Sea Bass, Whipped Potatoes, Roasted Broccoli, Bearnaise Sauce

Filet & Shrimp, Pomme Puree, Confit Tomato, Haricot Vert, Tarragon Beurre Blanc

VEGETARIAN OPTIONS

Sweet Corn (Summer) or Winter Squash(Winter) Agnolotti, Arugula Pesto, Parmesan Cream Sauce

Eggplant (Summer) or Kabocha Squash (Winter) "Lasagna", Bechamel, Aged Cheddar Petite Herb Salad

Anson Mills Ancient Grain Risotto, Chickpeas, Avocado Butter, Confit Tomato, Basil Pesto (vegan)

Grilled Squash Blossom Farm Cauliflower Steak, Vadouvan, Basmati Rice, Cipollini, Turmeric Ginger Dressing (vegan)

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THE OBSERVATORY

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