

Canyon Crest

EVENT CENTER

WEDDING MENU 2025





Congratulations on Your Engagement!

My team is delighted that you are considering the Canyon Crest Event Center, Twin Falls as the venue for one of the most important days of your new life together. We would be honored to be a part of creating that special day. Wedding memories that last a lifetime are one of the things we most enjoy orchestrating.

Allow my team to imagine your special day and assist you in realizing your vision. We understand your desire to experience the distinctive charm of the perfect love story.

Included you will find our wedding packages and do keep in mind that custom menus can be created exclusively for your special day.

I would be honored to assist you in making your wedding dream come true!

Sincerely,

Sheilah Diaz

Director of Sales & Events

CANYON CREST EVENT CENTER

330 Canyon Crest Dr. Twin Falls, ID 83301

(208) 733-9392 | sheilahdiaz@canyoncrestdining.com

www.canyoncrestevents.com

All Wedding Packages Include:

Unlimited consultation with the Director of Events
Complimentary Bridal changing room
Five (5) hours use of event space
Flexible bar options
Wedding menu packages
Cocktail hour with hors d' oeuvres selections (ask for pricing)
Champagne toast (or Sparkling Cider) for all guests
Complimentary cake-cutting service
Dance floor
Staging
Rounds of 8
Linens and napkins (Choice of black, white, or ivory)
Chair covers with sash (ask for pricing)
Votive candles
Sweetheart or head table
Custom room diagram
Reserve a block of hotel rooms for out-of-town guests with a recommended hotel
Assigned Banquet Captain to execute a memorable evening
Vendor referrals available





Ceremony Venue

CEREMONY FEE \$500.00++

Exclusive use of The Pointe or Outdoor Patio for rehearsal and ceremony
Staff to guide you and your guests through the rehearsal and the ceremony

White resin chairs

Use of metal arch

* Please ask our Director of Event for pricing on additional décor*

Reception Venue

ROOM RENTAL FEE IS BASED ON A FOOD & BEVERAGE MINIMUM REQUIREMENT

Canyon Ballroom – up to 350 guests

Shoshone, Perrine & Pillar Falls – up to 200 guests

Shoshone, Auger & Twin Falls – up to 200 guests

Shoshone Falls – up to 100 guests

Perrine & Pillar Falls – up to 80 guests

Auger & Twin Falls – up to 80 guests

DAYS & HOURS

DAYTIME EVENT – 10:00AM to 3:00PM

EVENING EVENT – 6:00PM to 11:00PM OR 7:00PM – 12:00AM

Please ask our Director of Events for special pricing for Friday & Sunday Wedding



DINNER MENU

3-COURSE PLATED

Includes rolls and butter, choice of salad, entrée, starch, seasonal vegetables, dessert, coffee & tea. May choose up to 3 entrée selections including a vegetarian option. If more than one entrée is selected the price is the higher of the 2 or 3 selections.

SALAD (pick one)

Spinach and Strawberry Salad | Fresh spinach, sliced strawberries, crumbled goat cheese with raspberry vinaigrette

Traditional Caesar Salad | Romaine, shaved parmesan, buttered croutons with Caesar dressing

Spring Mixed Salad | Mixed greens, cucumber, grape tomato and shredded carrots with Two (2) Dressings

Wedge Salad | Iceberg, smoked bacon, cucumber, tomatoes, bleu cheese crumbles with Two (2) Dressings

STARCH (pick one)

Roasted Red Potatoes

Herb Roasted Fingerling Potatoes

Wild Ric Pilaf

Potato au Gratin

Orzo Pasta

Garlic & Herb Mashed Potatoes

Rice Pilaf

Loaded Mashed Potatoes

Price is person unless noted otherwise.

Service and sales tax will apply.

Prices are subject to change.

Final guarantee is due one (1) week prior to event.

ENTRÉE | Chicken

CILANTRO LIME GRILLED CHICKEN
with Mango Salsa
Dinner \$42

SPINACH STUFFED CHICKEN BREAST
with Lemon and Caper Sauce
Dinner \$48

AIRLINE CHICKEN BREAST
with Spinach and Citrus Cream Sauce
Dinner \$46

ENTRÉE | Pork & Beef

ROASTED PORK LOIN
Topped with Caramelized Onion and Dijon Demi
Dinner \$42

SEARED FLANK STEAK
with Garlic Basil Chimichurri
Dinner \$46

PEPPER-CRUSTED BEEF TRI TIP
with Red Wine Reduction
Dinner \$50

10oz GRILLED RIB EYE STEAK
with Shallot Gravy
Dinner \$56

ENTRÉE | Seafood

RAINBOW TROUT
with White Wine and Lemon Butter Sauce
Dinner \$42

SEARED JUMBO SHRIMP SKEWERS
with Bell Pepper, Onion and Pineapple
Dinner \$46

PAN SEARED SALMON
with Roasted Red Pepper Cream Sauce
Dinner \$48

ENTRÉE | Vegetarian & Vegan

QUINOA STIRY FRY
with Broccoli, Tofu and Ginger Glaze

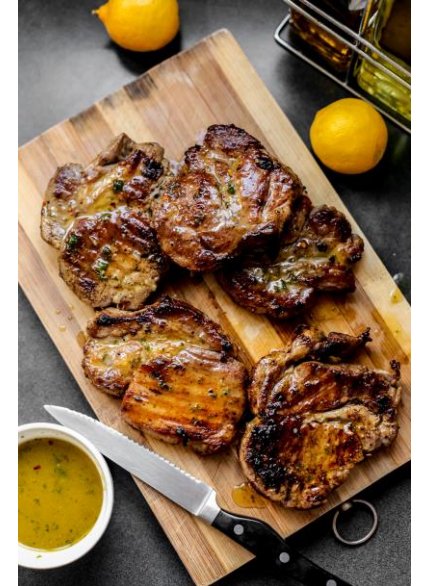
WILD MUSHROOM RAVIOLI
with Sauteed Spinach and Alfredo Sauce

CRISPY SESAME TOFU
with Wild Rice Pilaf

VEGETABLE LASAGNA
with Roasted Tomato Marinara

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ENTRÉE SELECTIONS





BUFFET OPTIONS

BUFFETS | Minimum Guarantee of 30 people | Includes coffee, tea and infused water station.

BAJA CALIFORNIA

Dinner \$55

Chef's choice of soup

Caesar salad with chipotle Caesar dressing

Chicken fajitas with bell peppers and onions

Chipotle-spiced ground beef

Grilled carne asada

Spanish rice

Refried Pinto Beans

Soft tortillas and hard taco shells

Tortilla chips

Guacamole, pico de gallo, hot salsa, sour cream, jalapenos and cheddar cheese

ITALIAN

Dinner \$55

Chef's choice of soup

Caesar salad with buttered croutons and shaved parmesan

Mixed greens with cucumber, tomatoes, bell peppers,

Red onions, olives and feta cheese with two (2) dressings

Cheese tortellini with green peas, tomatoes and pesto cream

Traditional spaghetti with beef meatballs

Seafood paella Italiana with mussels, clams, shrimps, andouille sausage and arborio rice

Seasonal vegetables

Garlic focaccia bread

BACKYARD BBQ

Dinner \$58

Beef chili with grated cheese, green onions and sour cream

Mixed greens with tomato, cucumber and two (2) dressings

Classic potato salad

Smoked pulled pork with spicy barbecue sauce

Grilled chicken breast with sweet heat glaze

Beef brisket with smoky barbecue sauce

Smoky sharp cheddar macaroni and cheese

Buttered corn on a cob

Cornbread with honey-butter

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LUNCH & DINNER MENU

BUFFETS | Minimum Guarantee of 30 people | Includes coffee, tea and infused water station.

CANYON CREST

Dinner \$58

- Chef's choice of soup
- Caesar salad with buttered croutons and shaved parmesan
- Mixed greens with tomato, cucumber and two (2) dressings
- Grilled airline chicken breast with spinach and citrus cream sauce
- Baked rainbow trout with white wine lemon butter sauce

- Seared flank steak with garlic basil chimichurri
- Roasted fingerling potatoes
- Seasonal vegetables
- Warm rolls and butter
- Assortment of desserts

TWIN FALLS

Dinner \$64

- Chef's choice of soup
- Caesar salad with buttered croutons and shaved parmesan
- Mixed greens with tomato, cucumber and two (2) dressings
- Spinach stuffed chicken breast with lemon and caper creamy sauce
- Pan seared salmon with roasted red pepper sauce

- Pepper crusted beef tri tip with red wine reduction
- Garlic and herbed mashed potatoes
- Seasonal vegetables
- Warm rolls and butter
- Assortment of desserts

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THE CARVERY

Chef Attendant is required | \$150 per station

- Honey Glazed Ham with Stone-ground and Herbed Mayo
\$300 Serves 50 guests
- Apple and Maple Glazed Turkey with Cranberry Chutney
\$275 Serves 30 guests
- Garlic and Herb Seasoned Tri Tip, au Jus and Creamy Horseradish
\$400 Serves 40 guests
- Pepper-Crusted Prime Rib, au Jus and Creamy Horseradish
\$500.00 Serves 40 guests

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BUFFET ENHANCEMENT

PASTA STATION | \$22 per person

Farfalle, penne and tri-color rotini

Tomato vodka, pesto cream sauce and Asiago alfredo sauce

Grilled chicken, beef meatballs and Andouille sausage

Shaved parmesan, crushed red pepper and olive oil



TATER TOTS & JOJO'S | \$20 per person

Tater tots and potato wedges

Beef chili and nacho cheese sauce

Diced tomatoes, sour cream, bacon and green onion



POTATO BAR | \$24 per person

Mashed potato and baked Russet potato

Beef chili, steamed broccoli and cheese sauce

Diced tomatoes, mild salsa and jalapenos

Crumbled bacon, shredded cheddar cheese and green onion

Butter and sour cream





CHARCUTERIE BOARD

Prosciutto, salami, capicola, pepperonis, domestic and imported cheeses, olives, pepperoncini, baguettes, and assorted crackers

- \$275.00 | Serves 25 guests
- \$525.00 | Serves 50 Guests
- \$1000.00 | Serves 100 Guests

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RECEPTION MENU

DISPLAYS

- Sliced Fresh Fruits and Berries | \$6 per person
- Gourmet Cheese & Cracker | \$8 per person
- Vegetable Crudites | \$6 per person

COLD HORS D' OEUVRES | \$5 per piece

- Shrimp and chive salad on a baguette Chip
- Smoked salmon with cream cheese on a crisp cucumber
- Cajun chicken salad in wonton cup
- Tomato and mozzarella skewers with pesto sauce
- BLT pinwheels
- Olive and tomato tapenade on crostini

HOT HORS D' OEUVRES | \$6 per piece

- Vegetable spring roll with sweet chili sauce
- Chicken satay with spicy peanut sauce
- Beef satay with ginger-sesame glaze
- Mini sourdough grilled cheese sandwich with tomato fondue
- Mini potato croquette with red bell pepper relish
- BBQ Italian meatballs



SELECT BRANDS | \$10.00 – 12.00

Tequila – Jose Cuervo Gold | Sauza
Vodka – Smirnoff | Tito's | 44 North
Whiskey – Jack Daniel's | Jim Beam
Rum – Bacardi | Captain Morgan | Crown Royal
Gin – Tanqueray | Bombay Sapphire

PREMIUM BRANDS | \$10.00 – 14.00

Tequila – Hornitos | Patron
Vodka – Grey Goose
Whiskey – Maker's Mark | Woodford Reserve
Rum – Ron Zacapa
Gin – Hendrick's

BEER & WINE | \$7.00 – 12.00

Red Wine – Townshend Merlot | Oak Farm Cabernet Sauvignon | Lillie's Pinot Noir
White Wine – La Crema Chardonnay, Lillie's Chardonnay Cavatappi Pinot Grigio | Lillie's Pinot Grigio | Crossings Sauvignon Blanc
Sparkling - Wycliff
Domestic Beer – Coor's Light | Coor's Banquet | Michelob Ultra | Stella Artois | Bud Light | Miller
Imported Beer – Corona | Modelo
IPA | Ale – Deschute's | Fresh Squeezed | Sockeye | Irish Death



BANQUET BAR

- Bar service is available for a maximum of five (5) hours.
- Our standard for staffing is one (1) bartender and one (1) barback for every 150 guests.
- There will be a bar minimum requirement of \$500.00 per bar.
- Our comprehensive wine list is available at your request.
- Liquor, wine and beer list and price are subject to change and availability.

NON-ALCOHOLIC | \$4.00 - \$6.00

Mocktail | Soda (Coca-Cola Products | Bottled Water | Sparkling Water | Lemonade

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