

SPENCER'S

FOR STEAKS AND CHOPS

prime beef...pure and simple



SPENCER'S FOR STEAKS AND CHOPS IS SALT LAKE CITY'S ORIGINAL PRIME STEAKHOUSE. RECENTLY AWARDED "BEST STEAK" BY UTAH BUSINESS MAGAZINE, SPENCER'S FEATURES 100% USDA PRIME GRADE BEEF THAT IS AGED, HAND-CUT AND SEARED TO PERFECTION. DARK WOODS AND GLEAMING MARTINIS CREATE AN AMBIANCE UNLIKE ANY OTHER. OUR AWARD-WINNING WINE LIST FEATURES OVER 400 BOTTLES.

private events

100% USDA PRIME STEAK ▪ EIGHT PRIVATE ROOMS FOR UP TO 150 GUESTS ▪ ENTRÉES COOKED TO ORDER ▪ LUNCH AND DINNER EVENTS ▪ EXPERIENCED EVENT PLANNING STAFF ▪ COMPLIMENTARY VALET PARKING ▪ WIRELESS AND WIRED HIGH-SPEED INTERNET ▪ COMPLETE AUDIO VISUAL SERVICES

ANNIE GINGRICH | PRIVATE EVENTS

801.238.4874

ANNIE.GINGRICH@HILTON.COM



kansas city lunch

SALAD

Traditional Spencer's Salad

Iceberg, Romaine, Rustic Croutons, Shaved Parmesan and Balsamic Vinaigrette

MAIN

Spencer's Center Cut Ribeye

8oz USDA Prime, Eye of Ribeye

Salmon

British Columbia King Salmon

Free-Range Chicken Chop

Orange Apricot Chutney

SIDES

Garlic Smashed Potatoes, Seasonal Green Vegetables

Sides served Family-style

DESSERT

Chocolate "Naughty" Cake

Vanilla Ice Cream, Freshly Whipped Cream

Spencer's Traditional Cheesecake

Caramel Drizzle

\$29 per person

A 21% service charge and applicable taxes will be applied to all private events.

st. louis lunch

SALAD

Traditional Spencer's Salad

Iceberg, Romaine, Rustic Croutons, Shaved Parmesan and Balsamic Vinaigrette

Caesar

Hearts of Romaine, Rustic Croutons, Aged Parmesan, Caesar Dressing

MAIN

Spencer's Center Cut Ribeye

8oz USDA Prime, Eye of Ribeye

Filet Mignon

8oz USDA Prime

Salmon

British Columbia King Salmon

Free-Range Chicken Chop

Orange Apricot Chutney

SIDES

Garlic Smashed Potatoes, Sweet Potato Fries, Seasonal Green Vegetables

Sides served Family-style

DESSERT

Chocolate "Naughty" Cake

Vanilla Ice Cream, Freshly Whipped Cream

Spencer's Traditional Cheesecake

Caramel Drizzle

\$39 per person

A 21% service charge and applicable taxes will be applied to all private events.

chicago dinner

SALAD

Traditional Spencer's Salad

Iceberg, Romaine, Rustic Croutons, Shaved Parmesan and Balsamic Vinaigrette

Caesar

Hearts of Romaine, Rustic Croutons, Aged Parmesan, Caesar Dressing

MAIN

Spencer's Center Cut Ribeye

8oz USDA Prime, Eye of Ribeye

Filet Mignon

8oz USDA Prime

Kurobuta Pork Chop

Snake River Farms

Salmon

British Columbia King Salmon

Free-Range Chicken Chop

Orange Apricot Chutney

SIDES

Garlic Smashed Potatoes, Sautéed Mushrooms, Seasonal Green Vegetables

Sides served Family-style

DESSERT

Chocolate "Naughty" Cake

Vanilla Ice Cream, Freshly Whipped Cream

Spencer's Traditional Cheesecake

Caramel Drizzle

\$63 per person

A 21% service charge and applicable taxes will be applied to all private events.

new york dinner

SALAD

Traditional Spencer's Salad

Iceberg, Romaine, Rustic Croutons, Shaved Parmesan and Balsamic Vinaigrette

Caesar

Hearts of Romaine, Rustic Croutons, Aged Parmesan, Caesar Dressing

Iceberg Wedge

Tomatoes, Bacon, Balsamic Reduction, Bleu Cheese Vinaigrette

MAIN

Spencer's Steak

14oz USDA Prime Boneless Ribeye

Filet Mignon

8oz USDA Prime

New York Strip

12oz USDA Prime

Kurobuta Pork Chop

Snake River Farms

Salmon

British Columbia King Salmon

Free-Range Chicken Chop

Orange Apricot Chutney

ENTRÉE ENHANCEMENTS

Cabernet Demi-Glace • Brandy Five Peppercorn Sauce

Sautéed Onions & Mushrooms • Oscar Style

SIDES

Garlic Smashed Potatoes, Sautéed Mushrooms, Seasonal Green Vegetables

Sides served Family-style

DESSERT

Chocolate "Naughty" Cake

Vanilla Ice Cream, Freshly Whipped Cream

Deep Dish Apple Pie

Vanilla Ice Cream, Chantilly Cream

Spencer's Traditional Cheesecake

Caramel Drizzle

\$95 per person

A 21% service charge and applicable taxes will be applied to all private events.

beverly hills dinner

SALAD

Traditional Spencer's Salad

Iceberg, Romaine, Rustic Croutons, Parmesan Ribbon and Balsamic Vinaigrette

Caesar

Hearts of Romaine, Rustic Croutons, Aged Parmesan, Caesar Dressing

Iceberg Wedge

Tomatoes, Bacon, Balsamic Reduction, Bleu Cheese Vinaigrette

MAIN

Cowboy Cut Rib Chop

18oz USDA Prime Bone-in Ribeye

Kansas City Strip

16oz USDA Prime Bone-in New York

Filet Mignon

8oz USDA Prime

Kurobuta Pork Chop

Snake River Farms

Salmon

British Columbia King Salmon

Free-Range Chicken Chop

Orange Apricot Chutney

ENTRÉE ENHANCEMENTS

Alaskan King Crab Legs • Brandy Five Peppercorn Sauce • Cabernet Demi-Glace

Sautéed Onions & Mushrooms • Oscar Style • 9oz Cold Water Maine Lobster Tail

One Seafood Option

SIDES

Garlic Smashed Potatoes, Sautéed Mushrooms,

Creamed Spinach, Seasonal Green Vegetables

Sides served Family-style

DESSERT

Chocolate "Naughty" Cake

Vanilla Ice Cream, Freshly Whipped Cream

Spencer's Traditional Cheesecake

Caramel Drizzle

Deep Dish Apple Pie

Vanilla Ice Cream, Chantilly Cream

\$120 per person

A 21% service charge and applicable taxes will be applied to all private events.

hors d'oeuvres

Brie En Croute

Wheel of Brie Wrapped in Puff Pastry and Baked Golden Brown. Toast Points & Fruit Chutney

\$60.00 for 20 people (no half orders)

Fresh Vegetable Platter

Served with Hummus

\$4.00 per person, 2 oz

Domestic & Imported Cheeses

*Candied Nuts, Toasted Baguette
Fruit Garnish*

\$4.00 per person, 1.5 oz

Seasonal Fruits

Crème Fraîche

\$4.00 per person, 2 oz

Black Tiger Prawns Platter

*Cocktail Sauce, Horseradish and
Lemon Halves*

\$7.50 per person, 1 piece

Fresh Crab Meat Platter

*Cocktail Sauce, Cilantro Lime Tartar Sauce and
Lemon Halves*

\$7.00 per person 2oz

Seasonal Oyster Platter

*On the Half Shell over Crushed Ice, Horseradish,
Cocktail Sauce, Cilantro Lime Tartar Sauce and
Lemon Halves*

\$5.00 per person, 2 each

Applewood Smoked Bacon-Wrapped Scallops

Smoked Tomato Cream Sauce

\$8.00 per person, 1 each

Cold Smoked King Salmon

*Capers, Red Onion and Assorted Crackers
Also available: Cold Smoked Scottish Salmon*

\$5.50 per person, 2 oz

Ahi Carpaccio Platter

*Blackened and Seared then Thinly Sliced
Honey Wasabi and Soy Sauce*

\$7.00 per person, 2 oz

Beef Carpaccio

*Paper Thin Raw Beef Tenderloin with
Arugula Salad and White Truffle Oil*

\$7.00 per person, 2oz

Miniature Crab Cakes

With Lemon Aioli

\$7.00 per person, 2 each, 1 oz

Coconut Chicken Medallions

*Tender Cut of Chicken Breast Crusted with
Coconut Panko Fried Golden Brown
Mango Chutney*

\$6.00 per person 2oz

Coconut Jumbo Shrimp

*Jumbo Black Tiger Prawns Crusted with
Coconut Panko, Mango Chutney*

\$8.00 per person, 1 each

wine list

SPARKLING WINE

Bouvet, <i>Loire, France</i>	\$52
Veuve Clicquot “Yellow Label” Brut, <i>Champagne, France</i>	\$125

SAUVIGNON BLANC & BLENDS

Nobilo, <i>Marlborough, New Zealand</i>	\$45
Conundrum Winery, <i>California</i>	\$45

CHARDONNAY

Louis Latour Grand Ardeche, <i>Coteaux De L'ardeche, France</i>	\$35
Jeriko, <i>Mendocino, Ca</i>	\$40
Kendall-Jackson “Vintner’s Reserve”, <i>California</i>	\$44

PINOT NOIR

Louis Latour Valmoissine, <i>Coteaux Du Verdon, France</i>	\$40
Kenneth Volk, <i>Santa Barbara Valley, Ca</i>	\$65

ZINFANDEL

Limerick Lane Molly’s Block, <i>Russian River Valley, Ca</i>	\$40
Atrea Old Soul Red, <i>Mendocino, Ca</i>	\$60
Bucklin Old Hill Ranch, <i>Sonoma, Ca</i>	\$75

MERLOT

Benziger Family Winery, <i>Sonoma County, Ca</i>	\$48
Markham Vineyards, <i>Napa Valley, Ca</i>	\$62
Shafer Vineyards, <i>Napa Valley, Ca</i>	\$115

SHIRAZ

Nine Stones, <i>Barossa</i>	\$38
Pike’s The Assemblage, <i>Clare Valley</i>	\$50

CABERNET SAUVIGNON

Four Bears, <i>Napa Valley, Ca</i>	\$42
Sebastiani, <i>Sonoma County, Ca</i>	\$56
Beringer “Knights Valley”, <i>Napa Valley, Ca</i>	\$69
L’ecole No. 41, <i>Columbia Valley, Wa</i>	\$75
Caymus, <i>Napa Valley, Ca</i>	\$135