

MARKET STREET GRILL

PRIVATE EVENTS



MAKE A LASTING IMPRESSION, EVERY TIME.

Market Street Grill & Oyster Bar offers private dining experiences that combine warm hospitality, stunning spaces, and award-winning cuisine. Each of our three Utah locations provides a unique setting for every occasion — from intimate gatherings to large celebrations.

At our Cottonwood location, the Top Deck overlooks the Wasatch Mountains for a breathtaking dining experience, while our Creekside Rooms and patio bring a serene touch of nature to your event. In Downtown Salt Lake City, enjoy the classic elegance of our historic location, and in South Jordan, discover modern spaces perfect for family gatherings or corporate events.

Our signature seafood, steaks, and service guarantee ensure every event is memorable — whether it's a celebration, reception, or team dinner.



MENUS

CHOICE

MAX 30 GUESTS

PLATED

BUFFET

MIN 30 GUESTS

APPETIZERS

APPETIZERS

Priced per person, according to your guaranteed guest count

MARKET STREET FAMOUS CLAM CHOWDER	\$7
FRIED CALAMARI	\$7
STREET CORN ELOTE DIP with chips	\$8
MARKET STREET MEATBALLS with marinara sauce	\$9
TERIYAKE CHICKEN SKEWERS*	\$12
DESSERT PLATTER individual fruit tarts + mini creme brulee + chocolate strawberries (\$2 upcharge)	\$9

PLATTERS

ORGANIC VEGETABLE SELECTION & DIPS*	\$200
ASSORTED FRESH FRUIT & BERRIES*	\$250
SMOKED ATLANTIC SALMON with capers, red onion, crackers & house-made dill sauce	\$375
CHILLED GULF SHRIMP* with Market Street cocktail & mustard sauces	x100: \$400
CHARCUTERIE BOARD assorted artisan cheese & meats, crackers and dried fruits	\$500

*INDICATES GLUTEN FREE ITEM



CHOICE MENU

All entrees include a starter salad, Market Street sourdough bread, seasonal vegetables and potatoes, and n/a beverages

ENTREE SELECTIONS

host will select two entree options from which we will give their guests their choice on the night of the event

	PRIMARY	SECONDARY
VEGETARIAN GRILLED POLENTA	\$30	
ROASTED FREE-RANGE CHICKEN BREAST	\$40	+\$15
FRESH ATLANTIC SALMON	\$45	+\$12
CEDAR PLANK SALMON	\$47	+\$12
FILET MIGNON	\$53	+\$28
SHORT RIBS	\$58	+\$33
HERB ENCRUSTED ALASKAN HALIBUT	\$60	+\$25
SLOW ROASTED PRIME RIB OF BEEF	\$70	+\$45

DESSERTS

host will select one dessert that will be served to the whole group

CRÈME BRÛLÉE WITH FRESH BERRIES

CHOCOLATE POT DE CREME WITH VANILLA WHIPPED CREAM

ALL ENTREES SHOWN ON MENU ARE GLUTEN FREE

SAMPLE CHOICE MENU

MENU

Sourdough Bread and Butter

STARTER

MIXED GREEN SALAD

ENTRÉE

Choice of One

FRESH ATLANTIC SALMON

OR

SLOW ROASTED PRIME RIB

Both Served with Seasonal Vegetables and Potatoes

DESSERT

Crème Brûlée

Served with Fresh Berries

PLATED MENU

All entrees include a starter salad, Market Street sourdough bread,
seasonal vegetables and potatoes, dessert and n/a beverages

ENTREE SELECTIONS

Host will select no more than four entrees and poll their guests as to which entree they
would prefer. Host will provide MSG with exact entree counts one week prior to event

	PRIMARY	SECONDARY
VEGETARIAN GRILLED POLENTA	\$30	
ROASTED FREE-RANGE CHICKEN BREAST	\$40	+\$15
FRESH ATLANTIC SALMON	\$45	+\$12
CEDAR PLANK SALMON	\$47	+\$12
FILET MIGNON	\$53	+\$28
SHORT RIBS	\$58	+\$33
HERB ENCRUSTED ALASKAN HALIBUT	\$60	+\$25
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DESSERTS

host will select one dessert that will be served to the whole group

CRÈME BRÛLÉE WITH FRESH BERRIES

CHOCOLATE POT DE CREME WITH VANILLA WHIPPED CREAM

ALL ENTREES SHOWN ON MENU ARE GLUTEN FREE



BUFFET MENU

Starters include fresh Market Street sourdough rolls.
All entrees include seasonal vegetables and potatoes, and n/a beverages

INCLUDED STARTERS

- MIXED GREEN SALAD
- SEASONAL FRESH FRUIT AND BERRIES
- MARKET STREET FAMOUS CLAM CHOWDER

ENTREE SELECTIONS

Priced per person, according to your guaranteed guest count
Prices listed are based on a minimum of 30 guests

	PRIMARY	SECONDARY
ROASTED FREE-RANGE CHICKEN BREAST	\$45	+\$15
FRESH ATLANTIC SALMON	\$50	+\$20
FILET MIGNON	\$58	+\$28
SHORT RIBS	\$63	+\$33
HERB ENCRUSTED ALASKAN HALIBUT	\$65	+\$35
SLOW ROASTED PRIME RIB OF BEEF	\$75	+\$45

INCLUDED DESSERTS

- MINI CREME BRULEE
- INDIVIDUAL FRUIT TARTS
- CHOCOLATE DIPPED STRAWBERRIES
(\$2 per person upcharge)

ALL ENTREES SHOWN ON MENU ARE GLUTEN FREE



ALCOHOL

A \$100 bar service fee will be applied to every event offering alcoholic beverages

BASIC BAR PACKAGE

One week notice required

WINES BY THE GLASS **\$12**

STARBOROUGH SAUVIGNON BLANC, NZ

WILLIAM HILL CHARDONNAY, CA

MACMURRAY PINOT NOIR, CA

DARK HORSE CABERNET SAUVIGNON, CA

BEERS BY THE BOTTLE **\$5-7**

TRADITIONAL COCKTAILS AVAILABLE UPON REQUEST

PREMIUM BAR PACKAGE

Two week notice required

WINES BY THE GLASS **\$15**

ELK COVE PINOT GRIS, WILLAMETTE

LA CREMA CHARDONNAY, SONOMA

MEIOMI PINOT NOIR, CA

DAOU CABERNET SAUVIGNON, PASO ROBLES

BEERS BY THE BOTTLE **\$5-7**

TRADITIONAL COCKTAILS AVAILABLE UPON REQUEST

