Brighton
EVENTS



Brighton Weddings 2025

brightonresort.com

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Brighton EVENTS



Milly Chalet

The Milly Chalet includes rental of the entire building, including restrooms and reserved parking for up to 75 vehicles. Building includes linens, tables, and chairs.

Capacity of the Milly Chalet is up to 165 guests.

Access for decorating or set up will be allowed 3 hours prior to guest arrival and all decorations, personal items, and outside rentals must be cleared out no more than 2 hours after the departure of guests.

No back of the house or private storage space is available for the booking party or any vendors.

Milly Chalet site fees and minimums

Wedding | $3,500
with $5,000 F&B minimum

Includes ceremony, two hours of extra set up time

Rehearsal Dinner/Brunch | $2,000
with $3,000 F&B minimum

Only available with Wedding booking

Add a mountain top ceremony to your Milly Chalet Wedding | $7,500

Includes lift access for up all guests to the top of Mt Millicent. Ceremony chairs, shade and aid station as well as bar and food station set up are all inclusive in this package. Cost of food and beverage will be added.

A limited bar menu is available for this package, no glass or specialty drinks will be available.

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The Wasatch Mountain Lodge

The Wasatch Mountain lodge includes rental of the entire building, including restrooms and reserved parking for up to 40 vehicles.

Capacity of the Wasatch Mountain lodge is up to 75 guests.

Building includes tables and chairs. Access for decorating or set up will be allowed 2 hours prior to guest arrival and all decorations, personal items, and outside rentals must be cleared out no more than 2 hours after the departure of guests.

No back of the house or private storage space is available for the booking party or any vendors.

Limited customization is available at this venue. Please consult the sales team before planning any decorations, vendors or services that are not standard.

Wasatch Mountain Lodge fees and minimums

Wedding | $2,500
with $4,000 F&B minimum

Includes ceremony, two hours of extra set up time

Rehearsal Dinner/Brunch | $2,000
with $3,000 F&B minimum

Only available with Wedding booking

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Brighton Wedding Ceremony Only

Any venue at Brighton

Includes, chairs for 100, arch, and water station

Monday – Thursday | $2,000
with $3,000 F&B minimum

Friday – Sunday | $5,000
with $4,000 F&B minimum

Maximum of 3 hours total time from decorating and guest arrival to guest departure and end of event.

All ceremony-only bookings are at the discretion of the sales team, high volume or demand days may not be available without a complete ceremony and reception booking.

Ceremony additions

Ceremony add-ons do not increase time limits on ceremonies and are only available for ceremony only packages

Charcuterie, Fruit and Vegetable Crudité | $15 a person
minimum of 15 people

Champagne toast | $12 a person
minimum of 15 people



Audio Visual and Entertainment



Brighton is equipped to provide all your audio visual equipment and entertainment at your event. We will book your band, your DJ or provide any equipment you will need. If it is not listed let us know.

It is also fine to provide this service yourself at no additional fee.

Access to built-in A/V at any location | $250

This includes Bluetooth audio and access to any built in screens

Wireless microphone | $150

Basic speakers and microphone | $450

2 speakers, 1 microphone, and 1 microphone stand

Full PA system | $1,500

Mackie pro speakers and subwoofers, 16 channel pro mixer, microphones, cables, power cables and stands

Stage | $600

Up to 8' x 16' in size

Sound engineer | $60 per hour

4 hour minimum

Dance Floor | TBD

Depending on options and size

Entertainment booking | $250

Plus artist fees and costs

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Equipment and rentals

Brighton can source any chairs, tables or other items you may desire for your event. Please let us know that you are thinking and we will be happy to source it for you if possible. It is also fine to source your own rentals at no additional fee.

Wedding Cakes

Brighton has a skilled bakery and would love to make your cake for you. It is also fine to use an outside bakery at no additional fee.

Additional venue information and fees

A $300 deposit and signed event contract is required to reserve your date. Signed contract and deposit is due at the time of booking, dates will not be held without a signed contract and deposit. All accounts must be paid in full 7 days prior to your event date and any additional charges incurred at the event must be settled within 72 hours of the end of your event.

No menu, head count or other changes are allowed without change fees less than 10 days prior to the event.

Outside food and/or beverage vendors are not allowed at any Brighton events. All food and beverages must be provided through the resort. All other outside vendors are subject to management approval. Vendors are not allowed to consume alcohol at any Brighton events.

All food, beverages, equipment rental and labor fees will be assessed a 22% service charge. Service charge is divided between service staff and house costs.

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All Brunch Buffets are served with Water, Coffee and Hot Tea station included / other beverage options are listed in the bar and beverage section

Candyland | $25 a person

Scrambled Eggs (V, GF), hash browns (V, GF, DF), bacon, sausage (GF, DF), fluffy blueberry and chocolate chip pancakes (V), fresh cut fruit (V, GF, DF), berry compote (V, GF, DF), whipped cream and Dutch maple syrup

Great Western | $30 a person

Scrambled eggs (V, GF), traditional eggs benedict (V), roasted breakfast potatoes (V, GF, DF), bacon, sausage (DF, GF), French toast casserole with fresh berries (V), whipped cream and Dutch maple syrup, assorted muffins and croissants (V), and cut seasonal fresh fruit (V, GF, DF)

Milly Signature Brunch | $59 a person

Scrambled eggs and mini quiches(V, GF), traditional eggs benedict (V), roasted breakfast potatoes (V, GF, DF), bacon, sausage (DF, GF), Country ham carving station (GF), Omelet station, chef's choice roasted vegetables (GF, V, DF), French toast casserole with fresh berries (V), whipped cream and Dutch maple syrup, Monte Cristo sandwiches, assorted muffins and croissants (V), and cut seasonal fresh fruit (V, GF, DF), vegetable crudité (V, GF, DF) chefs choice charcuterie station, chefs choice cakes, pies and desserts

Breakfast stations and additions

Omelet station | $10 a person

Plus $250 set up fee

Parfait station | $8 a person

Build your own parfaits with Greek yogurt, fresh cut fruit and berries, jams, honey, nuts and oats

Waffle station | $9 a person

Plus $250 set up fee

With berry compotes, house whipped cream and maples syrup

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

Brighton EVENTS



All Lunch Buffets are served with water, iced tea and house lemonade station with sodas and juices available.

Hawkeye | $15 a person

Chef's choice soup and house green salad with dressing, rolls and butter

– V, DF, GF options on request

Evergreen | $20 a person

Deli tray with ham, turkey, and roast beef, fresh veggies, house condiments and aioli's, artisan rolls and bread, house potato chips chef's choice salads and fresh baked cookies

– V, DF, GF options on request

Add on chefs choice soup $6 a person

Thunder road | $28 a person

Chef's choice artisanal wraps and sandwiches, green salad with dressing, pasta salad, potato salad, house potato chips, and soup with fresh baked cookies

–V, DF, GF options on request

Scout | $32 a person

Seasoned Ground Beef (GF, DF), Shredded Marinated Chicken (GF, DF), corn (V, GF, DF) and flour tortillas (V, DF), salsa (V, GF, DF), cheeses, fresh veggies, black beans (V, DF, GF), chef's choice salads (V, GF, DF), and Mexican wedding cookies (V)

Silver Spur | $35 a person

Grilled Hamburgers and hot dogs (DF, GF) with artisan buns (V,), baked beans (V, GF, DF), potato salad (V), house potato chips, coleslaw (V, GF, DF) chef's choice salads (V, GF, DF) and fresh baked cookies (V)

Desperado | $39 a person

Carne Asada (GF, DF), marinated shredded chicken (GF, DF), Pork Carnitas (GF, DF), corn esquites (V, GF) and flour and corn tortillas (V, DF), salsa (V, DF, GF), cheeses, grilled onions and peppers, fresh veggies, rice (V, GF, DF), black beans (V, GF, DF), chef's choice salads (V, GF, DF), and Mexican wedding cookies (V)

My – Oh – My | $39 a person

Featuring the world-famous Brighton Smokehouse & only available at the Alpine Rose

Smoked Baby Back Ribs (GF, DF), Pulled pork with Kings Hawaiian slider bun (DF), BBQ Chicken thighs (GF, DF), honey butter skillet corn (V, GF, DF), Sliced Watermelon (V, GF, DF), baked beans (V, GF, DF), tangy coleslaw (V, GF, DF), Cornbread muffins (V), Brighton Signature BBQ Sauce and Peach Buckle (V) with whipped cream

Add BBQ Jackfruit (V, GF, DF) for $4 a person

Add smoked brisket for $6 a person

V–Vegetarian | GF–Gluten Free | DF–Dairy Free



Lunch stations and additions

Add chef's choice soup to any buffet | $6 a person

Add chef's choice salad and dressings to any buffet | $6 a person

Chef attended Mac and Cheese or pasta sauté station | $9 a person
Plus $250 set up fee

Add house cut fruit and vegetables | $5 a person

Add chef's choice charcuterie to any buffet | $10 a person



Dinner is served with water, iced tea and house lemonade station, sodas and juices.

Mt Millicent Signature | $59 a person

Roasted Wild Salmon with rice pilaf and dill crème (GF), Airline Chicken breast with root vegetable puree and house demi glaze (GF, DF), Pork tenderloin with roasted vegetable and chipotle lime vinaigrette (GF, DF), Orecchiette with cherry tomatoes and arugula (V, GF, DF), roasted new potatoes (V, GF, DF), chef's choice salads (V, GF, DF), artisan bread (V) and rolls, with a choice of one dessert

Lone Pine | $79 a person

Rocky Mountain Trout Almandine (GF), Elk Bourgogne Cottage pie, Duck Confit with blackberry jam served over hearty braised greens and goat cheese polenta (GF), Wild Mushroom Stroganoff (V), Chef attended Mac and Cheese Station, Roasted Brussel Sprouts with sweet onions (V, GF, DF), dried cherries and Banyule vinegar (V, GF, DF), chef's choice salads (V, GF, DF), artisan bread (V) and rolls, with a choice of two desserts

Devils Dip | $49 a person

Baked Ziti with Italian sausage and peppers, Chicken Penne pesto with shaved parmesan, House Bolognese with meatballs, Eggplant parmesan with marinara (V), peppers and onions, chef's choice salads salad (V, GF, DF), house antipasti, garlic bread (V) and rolls, and choice of one dessert

Pacific Highway | $49 a person

Bulgogi with Kimchi (GF, DF), XO Pork (DF, GF), Chef's choice Dim Sum (V, GF, DF, options available), Thai Green Curry (V, GF, DF), Chef attended Ramen and Pho station, Pan fried Gyoza (DF), Fried rice (DF), jasmine rice (V, GF, DF), chef's choice salads (V, GF, DF) and Mango Custard (V, GF, DF)

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

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Dinner is served with water, iced tea and house lemonade station, sodas and juices.

Wintergreen | $49 a person

All items are V, GF, DF

BBQ Jackfruit and grilled pineapple with lemon vinaigrette, Orecchiette with cherry tomatoes and arugula Jasmine rice, roasted Brussel sprouts with sweet onions, roasted new potatoes, house hummus and crudité, seasonal fresh fruit platter, chef's choice seasonal salads, chef's choice dessert

Desperado | $39 a person

Carne Asada (GF, DF), marinated shredded chicken (GF, DF), Pork Carnitas (GF, DF), corn esquites (V, GF) and flour and corn tortillas (V, DF), salsa (V, DF, GF), cheeses, grilled onions and peppers, fresh veggies, rice (V, GF, DF), black beans (V, GF, DF), chef's choice salads (V, GF, DF), and Mexican wedding cookies (V)

My – Oh – My | $39 a person

Featuring the world-famous Brighton Smokehouse & only available at the Alpine Rose

Smoked Baby Back Ribs (GF, DF), Pulled pork with Kings Hawaiian slider bun (DF), BBQ Chicken thighs (GF, DF), honey butter skillet corn (V, GF, DF), Sliced Watermelon (V, GF, DF), baked beans (V, GF, DF), tangy coleslaw (V, GF, DF), Cornbread muffins (V), Brighton Signature BBQ Sauce and Peach Buckle (V) with whipped cream

Add BBQ Jackfruit (V, GF, DF) for $4 a person

Add smoked brisket for $6 a person

V–Vegetarian | GF–Gluten Free | DF–Dairy Free

Brighton EVENTS



Carving Stations

Each selection feeds up to 25 guests all options GF

Prime Rib | $350 each
with au jus and horseradish cream

Turkey | $250 each
with cranberry dressing and pan gravy

Pork Tenderloin | $250 each
with cherry compote and orange thyme vinaigrette

Beef Tenderloin | $400 each
with Béarnaise foam and horseradish cream

Boneless leg of lamb | $375 each
with lavender honey glaze and cucumber mint tzatziki

Country Ham | $250
with Dijon glaze and chipotle garlic aioli

Roasted Beef Coulotte | $300 each
with chimichurri and arugula salsa

Dinner stations and additions

Raw Bar | $25 a person

25 person minimum plus $300 set up fee

Oysters, peel and eat shrimp, stone crab claws, served with lemons and house accompaniments

Chef attended Mac and Cheese station | $8 a person

Plus $250 set up fee

Chef attended Pasta sauté station | $12 a person

Plus $250 set up fee

Add house cut fruit and vegetables | $5 a person

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

Brighton EVENTS



Plated Dinners

Pee Wee | $25 a person

Choice of one kid's entrée:
– Chicken tenders with veggies and ranch
– Mac and cheese with breadstick

Wintergreen | $49 a person

Choice of one vegetarian entrée with chef's choice accompaniments, chef's choice salad and artisan breads and rolls

Pine Marten | $59 a person

Choice of one protein, chef's choice accompaniments, chef's choice salad and artisan breads and rolls

Golden Needle | $79 a person

Choice of two entrees, chef's choice accompaniments, chef's choice salad and artisan breads and rolls

Plated Dinner Entrees

Roasted Wild Salmon with rice pilaf and dill crème

Airline Chicken breast with root vegetable puree and house demi glaze (GF, DF)

Pork tenderloin with roasted vegetable and chipotle lime vinaigrette (GF, DF)

Rocky Mountain Trout Almandine (GF)

Elk Bourgogne Cottage pie

Duck Confit with blackberry jam served over hearty braised greens and goat cheese polenta (GF, DF)

Beef Tenderloin with roasted new potatoes, root vegetables and chimichurri (GF, DF)

Orecchiette with cherry tomatoes and arugula (V, GF, DF)

Wild Mushroom Stroganoff (V)

Eggplant parmesan with marinara (V)

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

Brighton EVENTS

Desserts



Champagne Crème Brulee | $6 each
(V)

New York Cheesecake | $6 each
(V)

Cognac Bread Pudding | $8 each
(V) With Carmel sauce

Chef's Choice Petit Fours | $8 a person
(V)

Fresh Fruit Buckle | $6 a person
(V) With whipped cream

Mexican Wedding Cookies | $4 a person
(V)

Pistachio Cannoli's | $5 each
(V)

Tiramisu | $6 a person
(V)

Sweet biscuits | $6 a person
(V) With Strawberries and Chantilly cream

Chocolate Dipped Strawberries | $3 each
(V, DF, GF)

Hand Dipped Eclairs | $5 each
(V)

Fresh Fruit Tart | $5 each
(V, DF)

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

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Chef attended Dessert Stations

S'mores | $10 a person
plus $250 set up fee

Flambéed Dessert | $12 a person
plus $250 set up fee
With Cherries Jubilee and Bananas Fosters

Belgian Waffles | $15 a person
With ice cream, fruit, Nutella, Chantilly cream, honey and chocolate fondue

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

Brighton EVENTS



Classic Cake Flavors

- Vanilla Bean
- Chocolate Fudge
- Red Velvet
- Lemon Zest
- Almond

Specialty Flavors

+$0.50 per serving

- Champagne & Berries
- Carrot Cake with Cream Cheese Filling
- Coconut Dream
- Marble Swirl
- Matcha Vanilla

Fillings

- Vanilla Buttercream
- Chocolate Ganache
- Fresh Berries with Cream
- Lemon Curd

Icings

- Smooth Buttercream
  (Classic or Swiss)
- Fondant
  (+$1.00 per serving)
- Whipped Cream Frosting

Brighton EVENTS



Tier Sizes and Pricing

- 2-Tier Cake | $300
  Serves 30
- 3-Tier Cake | $650
  Serves 75
- 4-Tier Cake | $1,000
  Serves 120
- 5-Tier Cake | $1,500
  Serves 200

Custom Design Options

- Edible Flowers or Fresh Fruit
  +$50-$150 based on design
- Hand-Piped Details
  +$75/hour
- Metallic Accents
  +$0.75 per serving
- Sugar Flowers
  +$10 per flower

Tasting and Consultation

$50 per session

- Applies toward final order if booked

Brighton EVENTS



Stationary only

Elevated Charcuterie Display | $300 per board
Each board serves about 30 people

Featuring Local Meats and Cheeses with fresh berries, jams and nuts

Fresh cut seasonal fruit and yogurt dip | $150 per tray
Each tray serves about 40 people

Crudité with Garden Dip | $150 per tray
Each tray serves about 40 people

Tortilla Chips and Salsa | $75 per bowl
Each bowl serves about 30 people

House Potato Chips and Dip | $75 per bowl
Each bowl serves about 30 people

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

Brighton EVENTS



Passed or Stationary

25 each minimum order

Wild Mushroom Crostini | $5 each
(V) With Creamy Duxelles

Roasted Tomato Tartlet | $4 each
(V) With fresh basil and ricotta

Mediterranean Grilled Chicken Skewers | $5 each
(GF, DF) With Tzatziki

Marinated and Grilled Asian Chicken Skewers | $5 each
(GF) With Ginger Soy dressing

Citrus Glazed Shrimp | $7 each
(GF) With Cilantro

Bacon Wrapped Dates | $5 each
(GF) With blue cheese and balsamic

Shrimp Fritter | $6 each
With lemon aioli

House meatballs | $6 each
With marinara and parmesan

Grilled Pineapple Skewers | $5 each
(V, GF, DF) With Lemon Vinaigrette

Beef Bulgogi Skewer | $6 each
(GF, DF) With Nuoc Cham and scallions

Pork Carnitas Tostada | $5 each
(GF, DF)

Crispy Duck Tostada | $5 each

Spinach and Artichoke Dip | $4 each
(V) With toasted pita

Artichoke Fritter | $4 each
(V) With Lemon Aioli

Crispy Pork Belly | $7 each
(DF) With house hoisin on a steamed bun

Mini Short Rib Grilled Cheese | $5 each
With white cheddar

Salmon Pate | $5 each
(GF) On English Cucumber and Dill Crème

Ahi Tune Poke | $7 each
(GF, DF) On Cucumber with seaweed salad

V—Vegetarian | GF—Gluten Free | DF—Dairy Free

Brighton EVENTS



Ready Room Snacks

For ready rooms, each selection serves about 10 people and does not come with any refreshes or refills

Wee Willow | $100

House baked cookies, Coke products and bottled water

– V, DF, GF options on request

Lost Maid | $175

Charcuterie display with fresh fruits, veggies and dips and bottled water and coke products

– V, DF, GF options on request

Vendor Boxed Meals

Vendors are not permitted to consume alcohol or interfere with Brighton staff during events. Please ensure your vendors act professionally and always adhere to all Brighton policies.

Ziggy | $15 each

Choice of ham, turkey or roast beef wrap, bag of chips, whole fresh fruit, and bottled water

Aspen Glo | $19 each

Choice of ham, turkey or roast beef wrap, house pasta salad, bag of chips, cut fresh fruit cup, house baked cookie and bottle of water

V–Vegetarian | GF–Gluten Free | DF–Dairy Free

Brighton EVENTS



If your desired menu
is not listed our chef will
happily work with you
to create a custom menu
just for your event.

Brighton
EVENTS

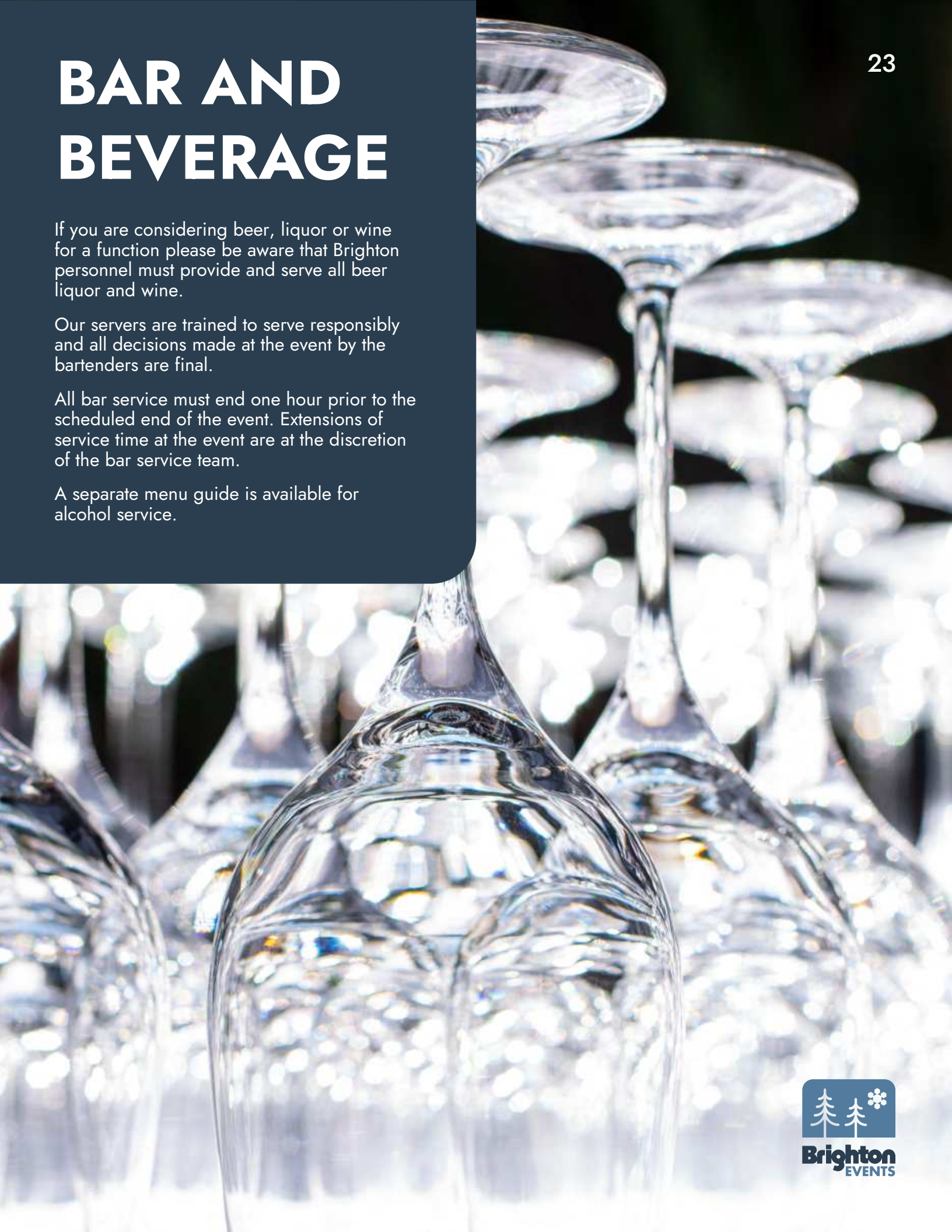
BAR AND BEVERAGE

If you are considering beer, liquor or wine for a function please be aware that Brighton personnel must provide and serve all beer liquor and wine.

Our servers are trained to serve responsibly and all decisions made at the event by the bartenders are final.

All bar service must end one hour prior to the scheduled end of the event. Extensions of service time at the event are at the discretion of the bar service team.

A separate menu guide is available for alcohol service.





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