

RESERVE

by Chef Tyler Stokes

At

*Sunday
School*

&

Sunday's Best

Private Dining Guide

Reserve by Chef Tyler Stokes

A New Chapter in Intimate Hospitality

Reserve by Chef Tyler Stokes is a refined, chef-driven experience designed for those who value exceptional food, thoughtful service, and meaningful connection. Whether you're planning an intimate celebration, a corporate gathering, or a private culinary experience, Reserve offers a more personal and elevated approach to dining. With a focus on controlled capacity and precise execution, every event is crafted with intention — from multi-course tasting menus to fully customized private dinners and off-site catering.

About Chef Tyler Stokes

With over 30 years in the kitchen and more than a decade as the chef and owner of Provisions in Salt Lake City, Chef Tyler Stokes has built his career on a deep love of hospitality and craft. Known for his hands-on approach and commitment to seasonal, thoughtfully prepared food, Tyler returns to the pass with Reserve — his most personal expression yet.

Reserve reflects a return to what he loves most: being in the kitchen, connecting with guests, and creating memorable experiences through food.

The Concept

Reserve is built on the belief that great hospitality happens in smaller, more intentional settings. By limiting capacity and focusing on pre-sold experiences, we are able to deliver a higher level of care, precision, and personalization.

Whether hosting a private dinner in our space or bringing Reserve to your home or venue, every detail is thoughtfully considered — from menu design to pacing, service, and ambiance.

Private Events

Reserve specializes in private and semi-private events for groups of all sizes. From intimate dinners to larger celebrations, we offer flexible options tailored to your needs.

Private Dining Options Include:

Full buyouts of our spaces

Semi-private dining areas

Customized multi-course tasting menus

Wine pairings and beverage programs

Special occasion celebrations (birthdays, anniversaries, corporate milestones)

Our team works closely with each host to create a seamless and memorable experience.

Tasting Menus

At the heart of Reserve is the tasting menu experience. Chef Tyler creates seasonal, multi-course menus that highlight the best ingredients and his signature style.

Menus are designed to be shared and enjoyed at a relaxed pace, allowing guests to experience a progression of flavors in an intimate setting. We offer both curated seasonal tastings and fully customized menus based on your preferences and dietary needs.

Catering & Off-Site Experiences

Reserve is also available for off-site private events and catering. Whether you're hosting at home, in a private venue, or at one of our locations, we bring the same level of care and execution.

From intimate dinner parties to larger corporate or social events, our catering team can design a custom menu and manage all service details.

Appetizer Selections

minimum 1.5 per guest

- charcuterie and cheese board / variety of salumi, cheese, homemade pickles and preserves w/grilled bread | (serves 6) \$60
- ahi tuna tartare / white soy, yuzu, pine nuts, asian pear, truffle oil, chili on spoons | \$5 ea
- hamachi crudo / seasonal preparation | (5 pieces) \$18
- steamed buns (pork or mushroom) / honey hoisin, scallion, pickled cucumbers | \$5 ea
- charred shishito peppers / yuzu koshu, ponzu, furikake | (serves 2-4) \$14
- wok bbq baby back ribs / nuoc mam caramel, thai chili, scallion, sesame seeds | \$5 ea
- wild shrimp cocktail / yuzu, fresh horseradish, soy | \$3 ea
- thai marinated chicken satay / red curry peanut sauce | \$3 ea
- marinated cucumbers, scallion, mint, marcona almond, chili crisp, serves 4 | \$12
- homemade seasonal focaccia (serves 4-6) | \$20
- crispy fresh duck rolls (spring roll wrapped in summer roll), shiitake, herbs, sesame hoisin sauce | \$5 ea
- caprese skewers, tomato, fresh mozzarella, basil, balsamic reduction, olive oil | \$5 ea
- seasonal veggie toast, whipped ricotta, pink peppercorns, herbs, balsamic reduction | \$3 ea (bite)

Base Menu- \$60

First Course – select two

Baby Romaine Salad, sesame caesar, spicy croutons, reggiano

Wedgeless wedge: iceberg, Asian pear, radish, sunflower seeds, blue cheese, smoked bacon ranch

Mixed baby greens, radish, cherry tomato, crispy shallot, balsamic dressing

Arugula salad, blueberries, candied walnuts, feta, sherry vinaigrette

3

Main Course – select three

Ricotta Gnocchi, corn puree, lime, tajin, cojita, micro cilantro

Roasted Chicken Breast, basil mashed potatoes, glazed baby carrots, ginger soy jus

Grilled Salmon, lime glaze, English pea puree, radish-snap pea salad, asparagus, preserved lemon

Rice crusted Utah trout, basil potato puree, preserved black bean sauce, grapefruit

Grilled pork tenderloin, pineapple agro dolce, soft polenta, sweet baby peppers, arugula

Summer vegetable risotto

Dessert – select two

Vanilla panna cotta, blueberry streusel, blueberries

Dark Chocolate Pudding, whipped cream, chocolate crumb, salted caramel

Tiramisu

Olive oil cake, lemon, macerated strawberries, whipped cream, basil

Menu Upgrades and Additions

price increase per person to add to base menu
if more than one added, we take the average of the items

Heirloom Tomato Salad, fresh mozzarella, watermelon, arugula, smoked blue cheese, balsamic reduction, basil, olive oil \$10

Charred Boneless Beef Short Rib: potato puree, glazed baby carrots, truffle jus \$10

4

Double Cut Berkshire Pork Chop, creamy corn polenta, pineapple agro dolce, baby peppers, apricot compote \$10

Grilled Prime Beef Tenderloin, parmesan potato puree, red wine reduction, creamed spinach, tempura enoki \$30

Caramelized Black Cod, forbidden rice, spicy cucumbers, shoyu bernaise, herb salad \$20

Roasted Duck Breast, black lentils, carrot puree, glazed baby carrots, foie gras butter, huckleberry reduction \$20

Roasted Rack of Lamb, Malaysian crust, tamarind sauce, baby potatoes, charred eggplant puree, mint oil \$25

Roasted Halibut, basil crust, yuzu sake nage, summer veggies, shiitake mushrooms \$20

Seared Utah Elk Loin, black lentils, smoked bacon, maitake mushrooms, huckleberry-port reduction, braised kale, truffle butter \$30

Reserve Tasting Menu

Chef Tyler Stokes and his culinary team will handcraft a 6-10 course tasting menu featuring seasonal ingredients, local bounty, and worldly inspiration. Menus are designed on a case-by-case basis; the menu below is an example of past creations.

First

Kanpachi Crudo, hama melon, cucumber, basil, jalapeno, sea bean, tobiko

5

Second

Tomatoes and Bread: local cherry tomatoes, tomato water, verjus, herbs, flowers, local butter, and sourdough.

Third

Roasted Corn Agnolotti, mascarpone, brown butter, sumac, rose

Fourth

Seared Wild King Salmon, lime, roasted sweet baby onion, white mole, watermelon, tomato

Fifth

Roasted Duck Breast, lavender glaze, charred eggplant puree, local peach, citrus jus

Sixth

Berries & Chartreuse

Tasting Menus Begin At \$75 per person

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Robata on the rooftop

priced by the each, recommend 4-6 per person

shishito pepper, tare, furikake 5

king trumpet mushroom, tare, ginger, lemon 6

negima: chicken thigh & leek, lemon, togarashi 8

tsukune: chicken meatball, tare, hen yolk, togarashi 8

chicken wing, sticky sauce, sesame seed, scallion 7

black cod, yuzu kosho glaze 14

pork belly & watermelon: tare, furikake 12

giant prawn: tare, lemon, crispy onion 12

sun gold tomato, basil, yuzu 8

yellowtail: tandoori spice, citrus 14

SIDES

marinated cucumber: scallion, mint, chili crisp, marcona almond 10

grilled edamame: truffle salt 8

everything is cooked over premium Japaneses binchotan charcoal

Beverage Service

Signature Cocktails \$16

Heavenly Highball: Hatozaki Japanese whiskey, yuzu cordial, lemon twist

The Confessional: Beehive barrel aged gin, blackberry, lemon, aquafaba

Baptismal: Sundays Best rum, coconut water, lime, saline

Rosary Beads: Sundays Best vodka, passionfruit, vanilla, sparkling rose

Spiked Hibiscus Fizz: Sundays Best vodka, cranberry, hibiscus tea, lime, sparkling water

7

Old Fashioned: whiskey, simple syrup, bitters

Paloma: tequila, grapefruit, soda

French 75: gin, lemon juice, simple syrup, champagne

House Spirits \$8 per drink

Sundays Best Vodka
Sundays Best Rum
Dented Brick Whiskey
Dented Brick Gin
Lanazul Tequila

Premium Spirits \$12 per drink

Grey Goose Vodka
Plantation Rum
OFD
Hendriicks Gin
Casamigos Blanco
Casamigos Repisado

Bubbles & Wine

Sundays Best Brut, New Mexico \$10

Conquilla Cava Brut Rose, Spain \$10

Gruet Brut \$14

2024 Le Coeur de la Reine Sauvignon Blanc, France \$11

2025 Broc Love Rose, Napa California \$11

2024 Sean Minor Chardonnay, Sonoma Coast California \$11

2024 Elk Cove Pinot Gris, Willamete Valley Oregon \$11

2023 Evolution by Sokol Blosser Pinot Noir, Willamete Valley Oregon \$12

2023 Luke Cabernet, Washington \$15

2024 Stoplman Crunchy Rostie Syrah, California \$13

Zero Proof

8

Mocktails \$8

Hibiscus Fizz: hibiscus tea, cranberry, lime, soda water

Saintly Spritz: kiwi, lemonade, soda water

Cherry Limeade: cherry grenadine, lime, sprite

Sunday Service: orange juice, cranberry juice, sprite

Dirty Soda \$6

choose 3 flavors

Dr Pepper, vanilla, coconut cream,

Diet Coke, coconut, fresh lime

Dr Pepper, raspberry puree, coconut cream

Coke, strawberry puree, cream

Diet Coke, cranberry, fresh lime

Sprite, cherry, fresh lime

Dr Pepper, raspberry puree, coconut cream

Other

Hot Chocolate \$5

Coke Products \$4

Coffee \$5

Espresso \$5

Cafe Latte \$7

Cappuccino \$7

Additions

Bartender fee \$50 per hour

Security \$200 ea for 4 hours

Cake Cutting \$4 per slice

Additional hours \$500

DJ Services upon request

3% Credit card processing fee

ACH & Cashiers checks accepted

Parking: Validated parking is available

Valet Service on request

Sundays Best Pricing

Day	Time	Room Deposit	f&B minimum
Monday-Thursday	8:00 am - 3:00 pm	\$2000	\$4000
Monday - Thursday	5:00 pm - 10:00 pm	\$1000	\$2000
Friday	5:00 pm- 10:00 pm	\$1500	\$3500
Saturday	5:00 pm - 10:00 pm	\$2500	\$4500
Sunday	5:00 pm - 10:00 pm	\$1000	\$1500
Friday - Sunday	Full day	Inquire	Inquire

Sunday School – 21 and older

Day	Time	Room Deposit	F&B minimum
Monday-Thursday	8:00 am - 3:00 pm	\$2500	\$2500
Monday - Thursday	5:00 pm - 10:00 pm	\$1500	\$2000
Friday	5:00 pm- 10:00 pm	\$2000	\$3500
Saturday	5:00 pm - 10:00 pm	\$2500	\$4500
Sunday	5:00 pm - 10:00 pm	\$1000	\$1500
Friday - Sunday	Full day	Inquire	Inquire

