

Harley and Bucks Grille



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For more information contact:

Terry Murphy
(801) 564-9809
murphy2556@msn.com

EDEN RESTAURANT GROUP EXPANDS TO THREE LOCATIONS

From parking lot to trio of locations, restaurant group expands offerings

(Eden, UT) Craig Bonham, founder of Eden's two most popular dining destinations, has announced expansion and relocation plans for the restaurant group that includes Harley and Buck's Grill, the newly renamed Double Diamond Grill and Bar and Carlos and Harley's Fresh Mex Cantina.

"It's literally a domino effect situation. We just signed a lease to take over the space in the clubhouse at Wolf Creek Utah and will be moving Harley and Buck's Grill there this month, opening the facility up to the public with open arms. This is not only a timely opportunity to move Harley's into a bigger location, with fantastic views of the Ogden Valley and both indoor and outdoor dining, but the move clears the way for expansion and relocation for the other businesses," commented proprietor Craig Bonham.

"Included in our lease at Wolf Creek Utah is access to a large on-premise catering kitchen. We have a great demand for off-site catering, but have been limited by facilities, so this will allow us to really expand that segment of our business." The Pineview Lodge facility at Wolf Creek Utah sits in the building adjacent to the clubhouse and includes a very large, state-of-the-art banquet facility with seating capacity of 250. "We look forward to providing great American cuisine to the many weddings, private parties and corporate gatherings that book this facility," noted Craig, "and we have an intimate space in the clubhouse called The Wine Room for small private events, with seating up to 35. This new location we're leasing at Wolf Creek Utah really allows us to serve *all* potential customer groups."

Located adjacent to the beautiful Wolf Creek Utah golf course is the 4-Under Par and Grill, serving the general public and golfers breakfast and lunch. “We’ve actually been operating this facility since June 1, and the response has been very favorable; we’re getting busier every day” Craig said.

When asked to comment if there will be any menu changes at the new Harley and Buck’s location, Bonham noted, “We are keeping the menu as is. People really love our current offerings and the diversity of the menu, so as I always say, if it ain’t broke, don’t fix it! Why mess with success?” Bonham did explain that he will be adding signature specials to the current menu, and plans to continue to expand the wine list, which now tops 100 carefully selected varietals. Craig’s wife Micky provided creative inspiration and is directing the interior design of the new Harleys location. In his typical “embrace the community” style, Craig had the bright kids at Ogden Valley Montessori School design the new kids menu and final approval was provided by Clair Bonham.

Concurrent with these location changes will be the rollout of a Local’s Loyalty Card which will be valid at all three operations. “This is my way of thanking the locals for their immense support, and welcoming them to our trio of restaurants.” This card will demonstrate our appreciation by providing all kinds of specials to our loyal clientele, including seasonal discounts, birthday specials and much, much more,” commented Craig. The cards will be available at all three locations in early June to residents and individuals employed in the Ogden Valley.

Step two in this location evolution moves Carlos and Harley’s Fresh Mex Cantina into the historic Eden General Store location. “This family friendly location will greatly increase our seating capacity, and allow us to offer outdoor seating and live entertainment,” added Rob Havey, a partner of Craig’s and manager in this venture and the Double Diamond Grill and Bar. The Cantina hours will be; Monday 12 to 9pm, closed Tuesday, open Wednesday, Thursday, Friday, and Saturday 12 to 9pm, closed Sunday.

Carlos and Harley’s Fresh Mex Cantina had just opened in the new building at Peak Plaza in Eden at the end of the 2009 ski season, but had already outgrown the space. “We knew the demand for high-quality, Tex Mex food would be high, but were overwhelmed with the popularity,” noted Bonham.

Double Diamond Grill and Bar, named in obvious homage to the abundant steep skiing & riding terrain of Ogden Valley, will now be a full service bar. “Effective this month, the archaic, private club licensing laws in Utah are history, so the timing couldn’t be better. The Double Diamond Grill and Bar will be like any other bar, in any state in the rest of the nation; patrons can come in and just relax and have a cocktail and enjoy a variety of great food from the new menu. They no longer have to pay a membership fee to get in. We’ve got a full selection of spirits, wine and beer, appetizers, big screen TV, darts, foosball, pool, live entertainment – in a really cool, laid back atmosphere,” Craig enthusiastically

noted. "It is the new place for locals and visitors to hang out, with a full schedule of musical entertainment, we've even got Karaoke." A few interior adjustments will be made as part of this transformation, including the removal of the demising wall in the middle of the space.

Craig moved to the Ogden Valley in 2003. His auspicious start in the restaurant business here began in 2006 when he offered his now famous BBQ lunch from a catering truck in the parking lot at Diamond Peak Mountain Sports in Eden. His engaging personality, attention to detail and consistently great food soon garnered him a huge following amongst locals and visitors alike.

In February of 2007, Craig opened Harley and Buck's Grill in the Eden General Store in Old Town Eden, expanding the menu to cater to the broad tastes of the Valley and visitors who flock here from around the globe. With a chuckle Craig added, "Even though I got my start here in a parking lot, my whole career has been in the restaurant business. It's in my bones, and I'm thrilled the kind folks of the Ogden Valley and beyond like what we're doing. We really appreciate the support; it makes all the hard work that goes into this that much more enjoyable."

Before Craig decided on a lifestyle change to relocate his family to Eden, this Texas native worked for corporate restaurant industry, where he was responsible for restaurant openings all over the nation.

Rob Havey, Partner/Manager of Carlos and Harleys, Double Diamond Grill and Bar comes to the Ogden Valley with many years of success in the restaurant industry as Banquet Manager for PGA National Resort and Spa in South Florida and The Ritz Carlton in Aspen, Co. Rob's flair for Carlos and Harley comes from his experience as a Boat Captain on private Yachts, in the Bahamas and New England.

For hours of operation, menus, entertainment schedules and updates on the new Double Diamond Grill and Bar, Harley and Bucks and Carlos and Harleys please visit:

Harley and Bucks: harleyandbucks.com or (801) 745-2060
3900 North Wolf Creek Drive
Eden, UT 84310

Carlos and Harleys: carlosandharleys.com or (801) 745-TACO
5510 East 2200 North
Eden, UT 84310

Double Diamond Grill and Bar: (801) 745-LAKE
2429 N. Hwy 158
Eden, UT 84310