

snowbird restaurant

*Private
Dining*





From small gatherings to business dinners or wedding rehearsals, Snowbird restaurants offer many beautiful and unique locations, plus a variety of cuisines to please each of your guests. Book an unforgettable party in the magnificent mountains. Our unique setting is just 25 miles from downtown Salt Lake City. Make your event even more memorable by staying overnight in our newly renovated Cliff Lodge or in one of our three classic ski lodges, all with exquisite views.

The Aerie, SeventyOne, Steak Pit, The Lodge Bistro, The Forklift and The Wildflower open their doors to you, each of them with their own character.

Private dining rooms are also available in some of Snowbird's restaurants, including The Aerie, SeventyOne, Steak Pit and The Lodge Bistro while other restaurants can be privatized, depending upon business levels.

To ensure the best possible ingredients, most of our menus are based upon the season. Please take into consideration that the menus can easily be adjusted to meet your needs or budget. Our Executive Chefs are always happy to assist.

The team is available to advise on the location and assist you to book your event, all with the aim of ensuring a flawless service that meets your budget.

Restaurant Bookings
801.947.7900
groupsales@snowbird.com



the Aerie

Restaurant
Lounge
Private Dining Rooms

Located atop The Cliff Lodge, Snowbird's flagship restaurant features an award-winning wine list and panoramic mountain views. Serving modern American gastropub cuisine, The Aerie focuses on using local, seasonal and organic ingredients.

Group Menu Suggestion:

We suggest you choose from one of our prix fixe menus or customize your selection. A tasting menu is also available for a gastronomic experience.

Restaurant Bookings
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RECEPTION

Each item is to be selected individually and is priced per piece. Minimum order is 1 dozen per selection. Appetizers' selection can be butler-passed for an additional \$40 per server, per hour. We recommend 1 server per 25 guests.

APPETIZERS

Priced per piece, one dozen minimum.

PACIFIC OYSTERS* ②②	\$9
Mignonette	
VEGETABLE SPRING ROLLS ②②	\$9
Sweet Chili Sauce	
AVOCADO BRUSCHETTA ②	\$9
Avocado Spread, Grilled Asparagus, Pickled Radishes	
PROSCIUTTO BRUSCHETTA	\$10
Honeycomb, Ricotta, Prosciutto	
TUNA CRUDO* ②②	\$11
Wasabi, Mizuna, Fresno Peppers, Cilantro, Ginger, Yuzu	
LAMB SUGAR CANE SKEWERS*	\$11
Golden Raisin, Tzatziki, Macerated Tomato, Braised Fennel	
MINI LOBSTER ROLLS* ②	\$11
Remoulade	



MIGNARDISES

Priced per piece, one dozen minimum.

CHOCOLATE CREAM PUFF ①	\$4.50
PASSION FRUIT TARTLET ①	\$4.50
COCONUT MACAROON ②②②	\$4.50
CHOCOLATE CRÈME BRÛLÉE ②①	\$5
PÂTES DE FRUITS ①②	\$5
PISTACHIO MOUSSE DOME ②	\$5

PLATTERS

One order serves 12 guests.

CRUDITÉS ②①	\$210
Buttermilk Ranch, Hummus	
FRUITS & BERRIES ②②	\$210
Honey, Greek Yogurt	
BEET CARPACCIO* ②①①	\$220
Humboldt Fog, Hazelnut, Citrus, Arugula	
ARTISAN CHEESE & CHARCUTERIE*	\$240
Fresh & Dried Fruits, Lavosh	
BEET CURED SALMON*	\$250
Shallots, Capers, Egg, Crème Fraîche, Lavosh	
RACLETTE*	\$310
Roasted Potatoes, Pretzels, Charcuterie, Cornichons	
GRILLED BEEF TENDERLOIN* ②\$360	
Demi-Glace, Horseradish Cream	
FRUITS DE MER* ②②	\$370
Pacific Oysters, Jumbo Shrimp, Lobster Tails, Tuna Crudo, Cocktail Sauce, Lemons, Mignonette	

Prices are per item and billed on a consumption basis. Restaurant beverage selection includes assorted soft drinks, juices, bottled water, coffee, tea, espresso drinks and will be offered at current menu price. (This is not an exhaustive list.)

Soda	\$.55
Large Pellegrino	\$.99
Large Aqua Pana	\$.99
Juice	\$.55
Coffee	\$.55
Espresso	\$.55
Tea	\$.55
Gourmet Tea	\$.66
Mocktails	\$.88
Non-Alcoholic Apple Cider	\$19



① Gluten-Free ② Dairy-Free ③ Vegetarian ④ Contains Nuts ⑤ Vegan
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Prices do not include 21% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. April 2024

PLATED MENU

FOUR-COURSE MENU \$85

Choose a soup, a salad, three entrées and a dessert.

Enhance your four-course menu by adding the beef filet entrée for \$10 per person.

FIVE-COURSE MENU \$100

Choose a soup, a salad, an appetizer, three entrées and a dessert.

SIX-COURSE MENU \$115

Choose a soup, a salad, an appetizer, three entrées and a dessert.

A chef's choice amuse-bouche will start the menu.

Soup

SUNCHOKE & CAULIFLOWER ②①

LOBSTER BISQUE ②
Lobster Claw

Salad

ARTISAN GREENS ②①①
Delicata Squash Chèvre, Pecan, Shallot, White Balsamic Vinaigrette

CAESAR
Romaine, Parmigiano Reggiano, Focaccia Crouton, House Dressing

Appetizer

TUNA CRUDO * ②②
Wasabi, Mizuna, Fresno Peppers, Cilantro, Ginger, Yuzu

LAMB SUGAR CANE SKEWERS
Golden Raisin, Tzatziki, Macerated Tomato, Braised Fennel

BEET CARPACCIO ②①①
Humboldt Fog, Hazelnut, Citrus, Arugula

Entrée

PETITE 6 OZ FILET* ②
Peruvian Pomme Purée, Romanesco, Cipollini, Juniper Demi-Glace

BISON RAGU*
Pappardelle, Basil, Parmigiano Reggiano

NIMAN RANCH PORK CHOP*
Crispy Brussels Sprouts, Spätzle, Whole Grain Mustard Crème

SEARED MARY'S CHICKEN BREAST* ②②
Orzo Rice Pilaf, Brussels Sprouts, Lemon Rosemary Jus

IDAHO TROUT* ②
Parsnip Purée, Tomato Jam

WINTER TRUFFLE RISOTTO ②①
Maitake Mushrooms, English Pea Pesto, Asiago

Dessert

HAZELNUT CHOCOLATE DECADENCE ①①
Dark Chocolate Hazelnut Crèmeux, Mineral Basin Honey Ice Cream, Chocolate Brownie, Honey Tuile, Toasted Hazelnuts

GOAT CHEESE CHEESECAKE ②②
Macadamia Nut, Blueberry Sorbet, Macerated Blueberries

Enhancements

DESSERT SAMPLER PLATE \$6 per person

Choose three

- Baklava ①①
- Citrus Madeleine ①
- Dark Chocolate Mousse ②①
- Hazelnut Marjolaine ①①
- Ice Cream or Sorbet ②②
- Pistachio Mousse Dome ②①
- NY Cheesecake ②
- Vanilla Crème Brûlée ②①

SPECIAL OCCASION CAKE
Prepared in our Snowbird Bakery.
Special occasion cakes are available upon request with advance notice.

CAKE CUTTING FEE \$5 per person
Non-Snowbird Cakes



SeventyOne™

Restaurant

Private Dining Room

Latest addition to the Cliff Lodge dining scene, SeventyOne features American grill favorites, an open kitchen and a retro vibe. Take in the expansive mountain views while you enjoy a relaxing meal or quick drink at the bar.

Prepare yourselves for a new flavor at Snowbird with a sophisticated, '70s twist on comfort food and contemporary American fare.

Group Menu Suggestion:

We suggest pre-selecting a few appetizers to be served family style, ready as your guests arrive. For groups of 20 guests or more, we recommend you choose from one of our prix fixe menus or customize your selection.

Restaurant Bookings

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Reception

Appetizers

Shrimp Cocktail* | GF | 53/Dozen

Classic Tartar & Cocktail Sauces, Lemon

Southwest Chicken Wings* | 53/Dozen

Smoked, Grilled & Tossed with Signature Sauce, Fried Garlic, Cilantro, Side of Smoked Blue Cheese Dipping Sauce

Kung Pao Cauliflower | V, N | 16/4 People

Crushed Sriracha-Salted Peanuts, Toasted Sesame, Lime, Mint, Scallion, Gochujang Sauce

Delivered Eggs* | 24/Dozen

Tobiko, Truffle Oil, Chives

Ahi Tuna Nachos* | 22/4 People

Sesame-Seasoned Tuna, Crispy Wonton Chips, Teriyaki, Wasabi Cream, Chili Mayo, Wakame, Micro Cilantro

12" Pizzas

Margarita | V | 15

Buffalo Mozzarella, Marinara, Parmesan, Fresh Basil

BBQ Chicken* | 16

Red Onion, Thick-Cut Bacon, Scallions

Pepperoni* | 16

Three Cheese, Marinara, Basil

Ham & Pineapple* | 16

Charred Pineapple, Roasted Jalapeño, Thyme, Cured Ham, Fried Garlic

Platters

Crudité | GF, V | 205/25 People

Broccoli, Cauliflower, Carrots, Cucumbers, Celery, Mushrooms, Grape Tomatoes & Ranch Dip

Fresh Fruits & Seasonal Berries | GF, DF, VG | 237/25 People

Cheese Board & Fruit | 323/25 People

Assorted Sliced Breads, Crackers

Antipasto Platter | 291/25 People

Olives, Artichoke Hearts, Grilled Vegetables, Salami*, Prosciutto*, Cheeses, Sliced Breads, Crackers

Mignardises

Chocolate Crème Brûlée | V, GF | 60/Dozen

Passion Fruit Tartlet | V | 56/Dozen

Pâte de Fruits | V, GF, N | 53/Dozen

Pistachio Mousse Dome | V, N | 60/Dozen

Chocolate Cream Puff | V | 53/Dozen

Coconut Macaroon | V, GF, DF | 53/Dozen

Four Course Dinner \$66/Person

Soup

Tomato Bisque | V

Slow-Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini

Salad

House Salad | VG

Mixed Green, Carrots, Cucumbers, Grape Tomatoes, Lemon Vinaigrette

Entrée

Peruvian Burger*

Thick-Cut Bacon, White Cheddar, Crispy Onion, House-Made BBQ Sauce, Arugula, Tomato, served with Potato Wedges

or

Cedar Plank Salmon*

10 oz. Seared Wild, Salmon, Wild Rice Pilaf, Roasted Bell Pepper, Preserved Lemon Dill Beurre Blanc

or

Porta "Betta" Bello | V, N

Marinated Portobello Mushroom, Roasted Pepper, Sun-Dried Tomato, Vegan Cashew Pesto, Arugula, served with Potato Wedges

Dessert

Mud Pie | V

Chocolate Brownie, Chocolate Pastry Cream

Five Course Dinner \$76/Person

Appetizers

Choose 2 Appetizers from the Reception section (except pizzas) to be served Family Style.

Soup

Classic Chicken Noodle*

Braised Chicken Breast, Mirepoix, Garlic, Thyme, Parsley

Salad

The Wedge*

Baby Iceberg Lettuce, Bleu Cheese, Bacon, Heirloom Tomato, Crispy Shallots, Smoked Bleu Cheese Dressing

Entrée

Classic Meatloaf*

Cheddar & Spring Vegetable Filled, Grilled Asparagus, Mashed Potatoes, Tomato Reduction, Bacon Jam

or

"Southern Comfort" Fried Chicken & Waffles*

Pickle Brine, Sweet & Spicy Glaze, Micro Cilantro, Caraway Waffle, Crispy Garlic

or

Eggplant Parmigiana | V

Breaded, Fried & Baked with House-Made Tomato Sauce, Pecorino, Mozzarella, Fresh Spinach Pasta

Dessert

Banoffee Cake | V

Layer Cake, Banana Toffee Crunchies

Six Course Dinner \$86/Person

Starter

Shrimp Cocktail* | GF

Classic Tartar & Cocktail Sauces, Lemon

Soup

Tomato Bisque | V

Slow-Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini

Salad

House Salad | VG

Mixed Green, Carrots, Cucumbers, Grape Tomatoes, Lemon Vinaigrette

Hot Appetizer

Kung Pao Cauliflower | V, N

Crushed Sriracha-Salted Peanuts, Toasted Sesame, Lime, Mint, Scallion, Gochujang Sauce

Entrée

Filet Mignon*

6 oz. Angus Beef, Roasted Carrot, Broccoli, Mashed Potatoes, Green Pepper Demi Glace, Bourbon, Garlic Butter

or

Pork Chop*

Smoked Iberian Pork, Roasted Brussels Sprout, Baby Carrot, Mashed Potato, Peach Sauce, Madeira Pork Jus

or

Cedar Plank Salmon*

10 oz. Seared Wild, Salmon, Wild Rice Pilaf, Roasted Bell Pepper, Preserved Lemon Dill Beurre Blanc

Dessert

Strawberry Rose | V

Layer Cake



Plated Dinners

GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan N Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish.

Please advise your server if you or someone in your party has a food allergy or sensitivity.

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Consult your physician or public health official for further information.

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GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan N Contains Nuts

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Restaurant

Private Dining Room

Conveniently located at the Snowbird Center, The Steak Pit offers a year-round mountain dinner option, top-notch service and attention to detail combined with an easy-going atmosphere. The Steak Pit's menu caters to every taste, including vegetarians and seafood lovers. The Steak Pit proudly serves hand-crafted cuts of the finest steak from locally sourced farms or trout freshly pulled from Idaho streams. All entrées are served with your choice of side dish and the generous Steak Pit salad bowl and famous dressings. The wine list is cultivated to create an exceptional and balanced selection of wines to pair with your food.

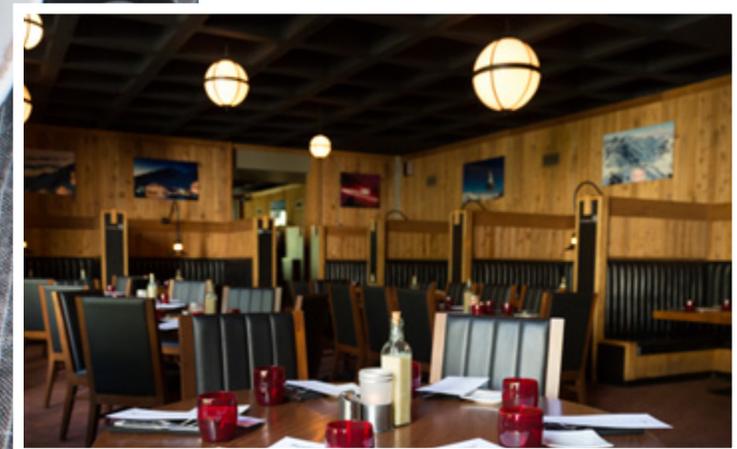
Group Menu Suggestion:

We suggest selecting a few appetizers, served family style as your guests arrive. Then offer our full menu for groups up to 40 guests, or create your own limited selection with up to 8 entrées or simply choose from one of our prix fixe menus.

Restaurant Bookings

801.947.7900

groupsales@snowbird.com



\$80 Menu

Appetizer

Served Family-Style Select 2:

Shrimp Cocktail* ☺
Tomato-horseradish sauce

Steamed Artichokes
Garlic, lemon & butter

Bacon-Wrapped Scallops* ☺
Spicy Dijon sauce

Shishito Peppers
Lemon-ginger aioli

Salad

All-You-Can-Eat Salad
with choice of dressing

Entrée

Includes a choice of side dish.

All Steaks will include a side of Béarnaise Sauce or Sherry Mushroom Sauce.

8 oz. Wasatch C.A.B. Filet Mignon* ☺
add \$10 per person

Grilled Salmon Fillet* ☺
Lemon chive butter and fresh dill

16 oz. Iberian Tomahawk Pork Chop ☺

Farro Bowl ☺
Sweet potato, butternut squash, pickled red onion,
asparagus, garlic confit, balsamic reduction, soft herbs

Dessert

Carrot Cake ☺ ☹
cream cheese icing

☺ Gluten-Free ☹ Dairy-Free ☺ Vegetarian ☹ Contains Nuts
Prices do not include 19% service charge, gratuity, handling fee and applicable sales tax. All prices and menus are subject to change. February 2024.
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\$100 Menu

Appetizer

Served Family-Style Select 2:

Shrimp Cocktail* ☺
Tomato-horseradish sauce

Steamed Artichokes
Garlic, lemon & butter

Bacon-Wrapped Scallops* ☺
Spicy Dijon sauce

Shishito Peppers
Lemon-ginger aioli

Salad

All-You-Can-Eat Salad
with choice of dressing

Entrée

Includes a choice of side dish.

All Steaks will include a side of Béarnaise Sauce or Sherry Mushroom Sauce.

12 oz. Double R Ranch New York Strip*

8 oz. Wasatch C.A.B. Filet Mignon* ☺

16 oz. Wasatch C.A.B. Ribeye* ☺
Smoked sea salt

Idaho Rainbow Trout*
Citrus herb crust

Seared Sea Scallops*

Farro Bowl ☺
Sweet potato, butternut squash, pickled red onion,
asparagus, garlic confit, balsamic reduction, soft herbs

Dessert

Chocolate Avalanche Cake ☺
layers of chocolate cake, chocolate mousse,
chocolate brownie, whipped cream, caramel drizzle

☺ Gluten-Free ☹ Dairy-Free ☺ Vegetarian ☹ Contains Nuts
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\$130 Menu

Appetizer

Individual Sampler Plate Selection:

Bacon-Wrapped Scallops* ☺
Spicy Dijon sauce

Shrimp Cocktail* ☺
Tomato-horseradish sauce

Shishito Peppers
Lemon-ginger aioli

Salad

All-You-Can-Eat Salad
with choice of dressing

Entrée

Includes a choice of side dish.

All Steaks will include a side of Béarnaise Sauce or Sherry Mushroom Sauce.

8 oz. Wasatch C.A.B. Filet Mignon Oscar Style* ☺

12 oz. Double R Ranch New York Strip Oscar Style*

16 oz. Snake River Farms Wagyu Ribeye Oscar Style* ☺
Smoked sea salt

Idaho Rainbow Trout*
Citrus herb crust

Seared Sea Scallops*

Farro Bowl ☺
Sweet potato, butternut squash, pickled red onion,
asparagus, garlic confit, balsamic reduction, soft herbs

Dessert

Lemon Mascarpone Cheesecake ☺
Italian cream cheese, lemon topping, blueberry sauce

☺ Gluten-Free ☹ Dairy-Free ☺ Vegetarian ☹ Contains Nuts
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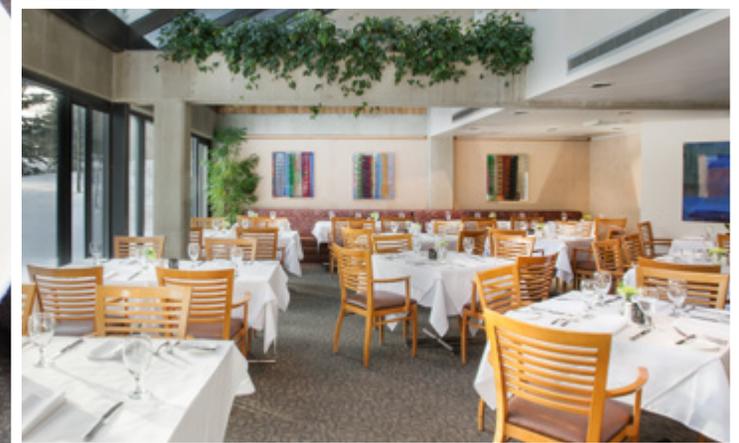
Restaurant
Lounge
Private Dining Room

This intimate mountainside bistro and lounge offers Americanized French cuisine. Year after year, guests return for the coconut shrimp and fine-dining fare that are offered in this cozy eatery, located in The Lodge at Snowbird.

Group Menu Suggestion:

We suggest our Chef's crafted limited menu with 'A la carte' prices, or arranged your own with a couple appetizers to be served family style, two or three items per course. The Willows Room is a perfect private option for groups up to 15 people looking for a "Chef's table" feel.

Restaurant Bookings
801.947.7900
groupsales@snowbird.com





The Lodge Biscuit PRIVATE DINING

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. We are concerned for your well-being. All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appétit!

Apéritif

Mussels*

saffron-dijon cream, pickled mustard seeds, roasted garlic, shallots, Espelette, fine herbs, toasted sourdough / 22

Vegan Fried Cauliflower

cashew cheese, toasted "bird" seed, lemon oil, fine herbs / 14

Soupe & Salade

Butternut Soup

almond streusel, cherry gastrique / 13

Baby Beet Salad

gem, arugula, hazelnut, pomegranate, blood orange, candied kumquats, goat cheese, charred grape vinaigrette / 18

Plat

Fried Gnocchi

squash purée, carrot, butternut, sweet potato, kabocha squash, pearl onions, sage, peach butter gastrique, pumpkin seed / 32

Bone-In Pork Chop*

squash purée, carrot, butternut, sweet potato, kabocha squash, pearl onions, sage, peach butter gastrique, almond streusel / 42

Pan-Seared Trout*

parsnip purée, beurre noisette, carrot, butternut, sweet potato, kabocha squash, pearl onions, Marcona almonds, lemon / 32

Dessert

Butterscotch Miso Crème Brûlée

roasted apples, cinnamon tuile, sour cream sorbet / 12

Restaurant Chef: Daniel Selig

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A 19% gratuity will be added to parties of 8 or more.



The Lodge Biscuit DINNER

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We hope you enjoy your time with us. Bon Appétit!

Apéritif

Mussels*

saffron-dijon cream, pickled mustard seeds, roasted garlic, shallots, Espelette, fine herbs, toasted sourdough / 22

Fried Pomme Dauphinoise

nutmeg, garlic, mornay, fine herbs / 18

Charcuterie*

seasonal meats & cheeses, cornichons, Tellecheffig preserves, grissini, lavosh, almonds / 28

Escargot*

sautéed with garlic butter, Pernod, toasted sourdough / 16

Pomme Frites

fine herbs / 12
+ truffle & parmesan / 5

Vegan Fried Cauliflower

cashew cheese, toasted "bird" seed, lemon oil, fine herbs / 14

Soupe et Salade

French Onion Soup

sherry beef broth, onion, crostini, gruyère / 13

Butternut Soup

almond streusel, cherry gastrique / 13

Baby Beet Salad

gem, arugula, hazelnut, pomegranate, blood orange, candied kumquats, chèvre, charred grape vinaigrette / 18

Gem Lettuce Salad

arugula, charred grape vinaigrette, toasted "bird" seed, fine herbs / 12

Sandwich

Served with Side Salad or Fine Herb Frites
+ truffle & parmesan / 5

Le Cheeseburger*

2-3 oz. wagyu beef patties, american cheese, chiffonade lettuce, heirloom tomato, bistro sauce, sesame bun / 24

Croque Madame*

sourdough, Fra' Mani rosemary ham, stone ground, gruyère, sunny side up egg, mornay, cracked pepper / 22

Coq Au Vin*

braised half chicken in burgundy sauce, pearl onions, carrots, bacon, mushrooms, over Yukon potatoes, toasted sourdough / 37

Fried Gnocchi

squash purée, carrot, butternut, sweet potato, kabocha squash, pearl onions, sage, peach butter gastrique, pumpkin seed / 32

Plat

Steak Frites*

grilled wagyu bavette, port wine pearl onions, maître de butter, fine herb frites / 48
+ escargot / 12

Bone-In Pork Chop*

squash puree, carrot, butternut, sweet potato, kabocha squash, pearl onion, sage, peach butter gastrique, almond streusel / 42

Pan-Seared Trout*

parsnip purée, beurre noisette, carrot, butternut, sweet potato, kabocha squash, pearl onions, Marcona almonds, lemon / 32

Dessert

Butterscotch Miso Crème Brûlée

roasted apples, cinnamon tuile, sour cream sorbet / 12

Hazelnut Marjolaine

praline gelato, fudge / 12

Milk Chocolate & Poached Pear Mille Feuille

caramelized puff pastry, honey poached pear, honey gelato / 12

Restaurant Chef: Daniel Selig

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Restaurant Patio

Serving à la carte breakfast and lunch cuisine, beer, wine and cocktails, year-round. Located in the heart of the Snowbird Center on Level 3, guests can enjoy après-ski fare during the winter. Dishing up hearty food for over 30 years, The Forklift is a very versatile location for your events.

Inspire yourself through our menus and we will make it come alive. From a skiers' lunch to an après-ski around the fireplace, The Forklift is a the perfect casual dining location for your private group.

Group Menu Suggestion:

For breakfast or lunch events with groups of 20 or more, we recommend selecting a limited menu up to 6 entrées. For après-ski gatherings, we suggest to pre-select your appetizers.

Restaurant Bookings
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EGGS & MORE

Served with home fries and your choice of an SLC Bakery English Muffin, sourdough, sprouted nine-grain toast or biscuit.

Forklift Breakfast Plate*	22	Snowbird Omelet*	20
two eggs any style, served with your choice of: bacon, sausage or ham		grilled ham, tomatoes, mushrooms, onions, cheddar cheese	

Egg whites are available upon request.

BREAKFAST FAVORITES

Add: blueberries, strawberries or chocolate chips

French Toast*	18	Biscuits & Gravy*	22
two pieces of brioche bread, two eggs any style, Smoked bacon		country gravy, house-made biscuits, two eggs any style, served with home fries	
Sweet-Cream Pancake Plate*	18	Breakfast Burrito*	20
two sweet-cream pancakes, two eggs any style, smoked bacon, whipped cream		scrambled eggs, chorizo, jalapeños, peppers, onions, potatoes, shredded cheddar-jack cheese, served with house salsa	
Eggs Benedict*	21	Avocado Toast*	18
kurobuta ham, tomatoes, poached eggs, spinach, hollandaise sauce, toasted English muffin, served with home fries		sliced baguette, arugula, romesco sauce, almonds, olives, lemon-dill dressing, sunny side up egg on the side, served with home fries	

A LA CARTE

One Egg	4	Home Fries	6
Two Eggs	7	Side of Fruit	6
Ham, Bacon or Sausage	5	Yogurt with Fruit	8
Toast	5	Side of Fries	5
SLC Bakery English Muffin, sourdough, sprouted nine-grain or biscuit		Country Gravy	4

BEVERAGES

Assorted Pepsi Products*	5	Hot Chocolate	6
Pepsi®, Diet Pepsi®, Mountain Dew®, Dr. Pepper, Starry, Root Beer, Lemonade, Raspberry Lemonade, Iced Tea		Whole, 2% or Skim Milk	5/6
Fruit Juice	5/6	Hot Tea or Cider	5
apple, orange, cranberry, grapefruit, V8		City Brew Coffee & Decaf	5
Red Bull Energy Drink	6	Espresso	5
Energy Drink, Sugarfree, Editions		Americano	6
		Cappuccino	6
		Latte	6

Ⓞ Gluten-Free Ⓞ Dairy-Free Ⓞ Vegetarian Ⓞ Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity. Gluten-free bread is available upon request.

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information. A 19% gratuity will be added to parties of 8 or more. Split plate charge \$3.

BRUNCH MENU
Restaurant Chef Freeman Scroggie



APPETIZERS

Loaded Chili Cheese Fries*	14	Forklift Wings*	16
beef chili, diced tomato, scallions, red onion, melted cheddar cheese		served with veggies, ranch or bleu cheese dipping sauce choice of: traditional buffalo, sweet chili or chipotle BBQ sauce	
Hummus Plate Ⓞ	15	Blackened Chicken Quesadilla*	16
house-made red pepper hummus, veggies, lemon-grilled pita wedges, Bleu cheese		flour tortilla, melted cheddar-jack cheese, jalapeño, cilantro, house-made salsa, topped with lime sour cream	

LUNCH FAVORITES

Forklift Burger*	23	Smokehouse Burger*	24
Wasatch Meat's beef patty, lettuce, onion, tomato, cheese, toasted brioche bun, french fries choice of cheese: smoked Irish cheddar, provolone, smoked gouda, Swiss, pepperjack, Bleu cheese		Wasatch Meat's beef patty, smoked bacon, Beehive Cheese Co. smoked Irish cheddar cheese, chipotle BBQ sauce, toasted brioche bun, french fries	

Substitute beef patty with Impossible patty, veggie patty or grilled chicken upon request

Substitute fries for soup or salad \$1

French Dip*	24	Turkey Bacon Avocado Sandwich*	22
roast beef, caramelized onions, sautéed mushrooms, Swiss cheese, horseradish cream, au jus, toasted baguette, french fries		sliced roasted turkey, smoked bacon, avocado, arugula, roasted garlic-honey aioli on toasted focaccia, french fries	
Beef Bahn Mi*	24	Pesto Grilled Cheese ⓄⓄ	20
garlic-marinated beef, pickled carrots and cucumber, radish, cilantro, jalapeño, toasted baguette, creamy siracha aioli, french fries		smoked gouda cheese, provolone, cheese, pesto, toasted sourdough bread, cup of tomato soup	
Chicken Pot Pie*	20	House Salad ⓄⓄⓄ	12
creamy chicken, onions, celery, carrots, peas, mash, puff pastry, scallions		mixed greens, ripe tomatoes, red onion, cucumber, carrots, choice of dressing	
		add chicken*, steak*, salmon* 8	
Black Bean Sweet Potato Bowl Ⓞ	19	Cobb Salad*	22
white rice, black beans, roasted sweet potato, avocado, bell peppers, cilantro, jalapeño, chili-lime sauce		artisanal greens, bacon, diced chicken, gorgonzola crumbles, hard-boiled egg, tomatoes, house-made bleu cheese dressing	
add chicken*, steak* or salmon* 8			
Popcorn Shrimp Po Boy*	19	Caesar Salad*	14
flash-fried crispy shrimp, shredded lettuce, lemon créole aioli served on SLC Bakery bread, chips		garlic-herb croutons, shaved parmesan cheese, tossed with a house-made zesty Caesar dressing & fresh chopped romaine lettuce	
		add chicken*, steak*, salmon*	
Buffalo Chicken Sandwich*	18		
fried chicken tenders, house-made buffalo sauce, Swiss cheese served on SLC Bakery bread, french fries			

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BRUNCH MENU
Restaurant Chef Freeman Scroggie



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restaurant & lounge

Restaurant Lounge

This casual Italian restaurant and lounge, located on level 3 of the Iron Blossam Lodge, offers stunning alpenglow views complementing the Italian cuisine. (Winter season only).

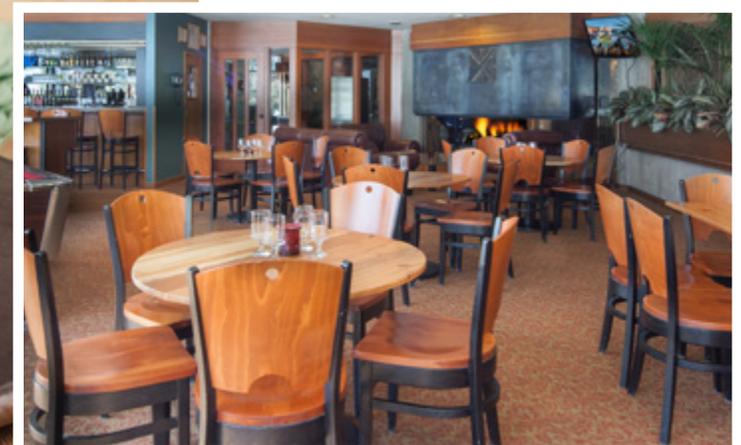
Group Menu Suggestion:

We suggest selecting a few appetizers, served family style as your guests arrive. Full or limited menu can be done for the entrées selection.

Restaurant Bookings

801.947.7900

groupsales@snowbird.com



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RESTAURANT & LOUNGE

PIATTI CONDIVISI

BALSAMIC TOMATO BURRATA BRUSCHETTA (GF) (V)	18
<i>Basil, Balsamic, Heirloom Tomatoes, Pesto</i>	
ITALIAN MEATBALLS*	20
<i>Marinara Sauce, Whipped Ricotta</i>	
ARANCINI*	17
<i>Bolognese, Mozzarella, Basil</i>	

INSALATE E ZUPPE

LITTLE GEM CAESAR	14
<i>Grated Grana Padano, Garlic Croutons, Cracked Pepper</i>	
BABY ICEBERG WEDGE (GF) (V)	15
<i>Gorgonzola, Grape Tomatoes, Balsamic Vinaigrette</i>	
ZUPPA TORTELLINI	13
<i>Parmesan Broth, Four-Cheese Tortellini</i>	

PIZZA

<i>14" House-Made Artisan Thin Crust</i>	
PESTO & WILD MUSHROOMS (GF) (V)	24
<i>Roasted Garlic, Sun-Dried Tomato, Parmesan, Arugula, Truffle Oil</i>	
SHRIMP & ARTICHOKE*	25
<i>Alfredo, Arugula, Roasted Garlic, Parmesan</i>	
SALSICCIA*	25
<i>Sausage, Mushrooms, Peppers</i>	
MARGHERITA (GF)	24
<i>Fresh Mozzarella, Heirloom Tomatoes, Garlic, Basil</i>	

PASTA

<i>All pastas are served with herbed focaccia bread</i>	
<i>Gluten-Free Pasta 6 Add Chicken* or Sausage* for 6, Add Shrimp* for 8</i>	
BUCATINI & MEATBALLS*	26
<i>Pomodoro Sauce, Basil, Parmesan</i>	
SHRIMP SCAMPI*	27
<i>Linguine, Garlic, White Wine, Lemon</i>	
RIGATONI BOLOGNESE*	26
<i>Traditional Meat Sauce, Aged Provolone, Basil</i>	
FETTUCCINE ALFREDO (GF)	25
<i>Garlic, White Wine, Parmesan</i>	

PORTATA PRINCIPALE

CAST-IRON NEW YORK*	38
<i>White Truffle Ricotta Butter, Herb Roasted Potatoes, Veal Glaze</i>	
PAN-ROASTED ALASKAN COD*	30
<i>Asparagus, Blistered Cherry Tomatoes, Sage, Balsamic</i>	
CHICKEN MARSALA*	28
<i>Pan-Seared, Soft Polenta, Cremini Mushrooms, Veal Marsala Reduction</i>	
VEAL PARMESAN*	30
<i>Breaded Cutlet, House-Made Marinara, Melted Mozzarella</i>	

DOLCI

ESPRESSO TIRAMISU	10
<i>Rum Soaked Biscuit, Chocolate Tuile</i>	
APPLE CROSTATA	10
<i>Vanilla Bean Gelato, Apple Chip, Caramel</i>	
CHOCOLATE PANNA COTTA	10
<i>Caramel Mousse, White Chocolate Mousse, Caramelized Cocoa Nibs</i>	
SEASONAL GELATO	8
<i>Shortbread Cookie</i>	

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RESTAURANT & LOUNGE

BEVERAGES

SOFT DRINKS	5
<i>Pepsi®, Diet Pepsi®, Mountain Dew®, Dr. Pepper, Starry, Root Beer, Lemonade, Raspberry Lemonade, Ice Tea</i>	
FRUIT JUICE	5/6
<i>Apple, Orange, Cranberry, Grapefruit, V8</i>	
HOT CHOCOLATE	6
WHOLE, 2% OR SKIM MILK	5/6
CITY BREW COFFEE & DECAF	5
ESPRESSO	5
AMERICANO	6
CAPPUCCINO	6
LATTE	6
HOT TEA	5
HOT CIDER	5

BEER

DRAFT BEERS	9 Pint 30 Pitcher
<i>Seasonal Selections</i>	
BOTTLED BEER	7
<i>Bud Light</i>	
<i>Pabst Blue Ribbon</i>	
<i>Best Day Brewing, Kolsch, Non-Alcoholic</i>	
Breckenridge, Avalanche Amber	9
<i>Shades, Foggy Goggles Lager</i>	
<i>Proper, Blizzard Wizard Hazy Pale Ale</i>	
<i>Salt Flats, Save The Lake Pilsner</i>	
<i>Stella Artois, Belgian Pilsner</i>	
<i>Wasatch, Ghost Rider IPA</i>	
HARD CIDER	11
<i>Strongbow, Apple Cider</i>	



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