



the
Aerie

2019
Wedding Catering Menu

MEANINGFUL. MEMORABLE. MAGNIFICENT.

RESTAURANT INFORMATION

Please review the following catering information to ensure that your experience at Snowbird is memorable and successful.

Menu Selection Please provide your Snowbird Service Coordinator with your menu selection no later than eight weeks before your event. All food and beverage prices are guaranteed no earlier than sixty (60) days prior to the date of the function.

Food Tasting Policy Private menu tastings for plated dinners are \$100 per person and require a 3 week advance notice. Cake tasting is complimentary with advance notice.

Special Meals Special meals for dietary, health or religious reasons may be arranged prior to arrival. The exact number of meals must be specified with the guaranteed attendance. In the menus that follow, these notations are used: Gluten-Free (GF) Dairy-Free (DF) Vegetarian (V) and Contains Nuts (N). *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.

Guarantee The exact number of guests attending each event must be provided by 12 p.m. (noon) three business days (excluding Saturdays & Sundays) prior to the first scheduled event. We are prepared to serve up to 5% over the guaranteed attendance, and if a group exceeds 5% over the guarantee, a 10% surcharge will be charged on the cost of the additional meals. If a final guarantee is not received, the last number given will be considered the guarantee to represent a minimum billing.

Plated Menu Place cards with plated meal selection and guest name must be provided by the host for all plated menus.

Buffets Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by the 90-minute time frame, not by the amount of food prepared. To insure food safety buffet food may not be removed from function locations. Snowbird Policy dictates that under no circumstance will food, beverage or alcohol be allowed to be brought into any of the event venues.

Outdoor Functions Snowbird will adhere to all weather call policies as outlined in the contract.

Linen All floor-length linens in cream, white and black are included with venue rental fees. Standard color linen napkins are also available. Please select these linens with your Snowbird Service Coordinator 4 or more weeks in advance of your event. Specialty linens are available with advance notice for an additional fee. All special-order linens must be cancelled 45 days prior to event. Cancellations made after that time will result in the full rental charge owed.

Displays, Decor and Favors Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Any décor that will be hung, wrapped or affixed must be pre-approved by your Snowbird Service Coordinator. Any décor setup that requires a ladder must be executed by either Snowbird or by a licensed and insured décor company. Snowbird décor services are \$50 per hour. Favors may be displayed by wedding party in advance of event. All favors that are food-related must be wrapped and remain unopened during the event. Snowbird chocolate favors may be opened.

Vendors and Set-Up Please arrange for someone in your wedding party to remove all personal items, décor and wedding gifts at the end of the event. Any items left will be removed at a cost of \$150. Any nonperishable items will be brought to the Conference Service Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Extra Staffing Charge Additional servers may be requested at \$25 per hour plus service charge. Butler-passed services are available for the same hourly rate. Coat Check and Restroom Attendants may be arranged at a flat rate of \$250 for a five hour period of time.

Service Charges and Sales Tax Our catering prices do not include the 21% service charge. All food, beverage, linen, special order items, audio visual equipment and labor will be subject to applicable service charge and current sales tax.

Your Snowbird Service Coordinator will answer any questions, provide event suggestions and act as your primary contact throughout the planning process. Assist you in the planning of food, beverage, and set-up needs for your rehearsal dinner, ceremony, reception, and farewell brunch. Act as a menu consultant for all food and beverage selections. Create detailed Banquet and Restaurant Event Orders, outlining event specifications. Create cost estimate of charges. Recommend Hotel Contacts to assist you with arrangements for Spa, Beauty Salon, Welcome bag delivery, Amenities, transportation and guest rooms. Make arrangements for group discounts or tickets for winter or summer activities. Recommend Preferred Vendors and "Day-Of" Coordinator. Secure all Special Order items as detailed in the Banquet and Restaurant Event Orders. Oversee the set-up of the rehearsal, ceremony, reception and brunch venues.

Amplification in consideration of our restaurant patrons, we ask that amplification remains at a reasonable level until 9:00 p.m. Ask your Snowbird Service Coordinator for dancing options.

Aerie Wedding Dinner Menus

Wedding Menu Pricing

3 courses \$115 per person

Includes choice of 3 hors d'oeuvres or reception displays, followed by a soup or a salad course, bread service, choice of 3 entrées, wedding cake or Aerie dessert.

4 courses \$125 per person

Includes choice of 3 hors d'oeuvres or reception displays, followed by a soup, a salad, choice of 3 entrées, choice of wedding cake or Aerie dessert.

Our Executive Chef is always happy to assist with any special dietary requirements or special menu requests.

Beverages

Wedding dinner menu includes a selection of soda.

Additional Restaurant beverage selections to include juice, bottled water, coffee, tea, espresso are available at current menu prices.

Children's Menu \$35

Children's meals may be ordered for children under 12 years of age and includes reception hors d'oeuvres and dessert or wedding cake.

The Aerie Kids Menu is served with carrots and celery, ranch dipping dressing, milk or fountain soda and ice cream.

Penne & Meatballs*
Macaroni & Cheese

The items below include choice of french fries, salad, or fruit.

Hamburger*
Cheeseburger*
Chicken Tenders*
Grilled Cheese

Vendor Meals

Vendor meals may be ordered for your vendors who are working through dinner. Snowbird will serve them after wedding guests in the Aerie restaurant or lounge nearby. DJ's may eat at their table.

Vendor will choose from the Aerie "Late Night Menu" and their selection will be accompanied by a beverage.

Dietary Restrictions

Guests are welcome to request their meal be prepared dairy-free, gluten-free, etc. We suggest you include a small note with your response card stating "Please let us know of your dietary restrictions."



Reception Selections

Please choose three hors d'oeuvres or reception displays.
Hors d'oeuvres items may be butler-passed for an additional \$25 per server per hour.
We recommend one server per 25 people.

Hors d'oeuvres

Deviled Eggs* ^{Gf}
crab salad

Goat Cheese Tarts ^V
caramelized onions

Spiced Beef*
maytag blue cheese, toast points

Fried Mac & Cheese ^V
white truffle oil

House-Smoked Trout Cakes*
scallion aioli, red pepper

Pulled Pork*
black pepper biscuit, red onion jam

Salmon Tartare*
toast points

Quinoa Fritters ^{Gf V}
wild mushrooms, truffle aioli

Elk Meatballs*
mushroom madeira gravy, toasted shallots

Mini Reubens*
phyllo pastry, pastrami, sauerkraut, swiss cheese, thousand island dressing

Blue Cheese Potato Croquette ^V

Reception Displays

Artisan Crafted Cheeses & Meats*

Crudités ^{Gf V}
seasonal vegetables and dip

Fruit & Berries ^{Gf Df V}
seasonal and exotic fruit and berries

Chips & Dip ^{Gf V}
house-made potato chips, mom's onion dip

Salmon*
house maple cured and smoked, whole salmon fillet, crème fraîche,
red onions, capers, hard-boiled eggs



Dinner Menu Selections

Choose one soup and/or salad

Soups

Lobster Corn* ^{Gf}
jalapeño, tomatoes, scallions

Saffron Soup*
clam, mussel, shrimp salad

Tomato Basil ^{Gf V}
goat cheese, reduced balsamic

Cream of Mushroom ^{Gf V}
whipped cream, truffle oil

Salads

Field Greens ^{Gf V}
pickled vegetables, honey-thyme vinaigrette

Arugula & Beets ^{Gf V N}
goat cheese, toasted pistachios, balsamic dressing

Baby Iceberg* ^{Gf}
tomatoes, bacon, chopped egg, blue cheese dressing

Baby Kale Caesar Salad*
tomatoes, parmesan crisp, asiago croutons, anchovy vinaigrette

Kale & Tri-Color Quinoa ^{Gf V N}
grapes, almonds, red peppers, sunflower seeds, spiced pecans,
parmesan cheese, champagne vinaigrette

Entrées

Choose three

Grilled Beef Tenderloin* ^{Gf}
potato flan, garlic-sautéed kale, roasted red onion sauce

Grilled New York Strip*
fried fingerling potatoes, béarnaise sauce

Corn Flake & Pistachio Encrusted Chicken* ^{Gf N}
tarragon creamed corn

Elk Meatloaf*
whipped potatoes, garlic-sautéed kale
onion rings, madeira gravy

Grilled Salmon* ^{Gf}
asparagus & mushroom risotto cake, spinach, saffron sauce

Almond-Crusted Trout* ^{Gf N}
wild mushroom, fennel & roasted squash hash
preserved lemon & basil beurre blanc

Lobster Mac & Cheese*
beehive cheeses, herb brown butter bread crumbs

Vegetarian Entrées

Wild Mushroom Ravioli ^V
roasted tomatoes, roasted garlic alfredo sauce

Vegetarian Assiette ^{Gf V}
mushroom quinoa, tempura fried tofu,
butternut squash hash, grilled portobello mushroom



Prices do not include the 21% service charge and applicable sales tax. Prices and menus are subject to change. January 2019

Dessert Selections

Choose Wedding Cake or one Aerie Dessert

Aerie Dessert

S'mores Cheesecake **V**

toasted meringue, graham crackers, house-made fudge, strawberry sauce

White Chocolate Bread Pudding **V**

white chocolate croissant,
caramel ice cream, caramel sauce

French Vanilla Crème Brûlée **GF V**

seasonal berries

Wedding Cake

The Cliff Lodge Bakery at Snowbird will design the wedding cake of your dreams.
There is no limit to what we can create in both taste and design!

Flavors

Lemon Cake with Lemon Curd Filling **V**

Lemon Cake with Raspberry Lemon Filling **V**

Vanilla Cake with Raspberry Filling **V**

Vanilla Cake with Salted Caramel & Coconut **V N**

Key Lime Cake with Key Lime Filling **V**

Carrot Cake with Cream Cheese Frosting **V**

Dark Chocolate Cake with Chocolate Chunks and Chocolate Frosting **V**

Chocolate Cake with Raspberry Filling and Chocolate Frosting **V**

Chocolate Cake with Hazelnut Frosting **V N**

Red Velvet Cake with Cream Cheese Frosting **V**

Buttercream Wedding Cake or Wedding Cupcakes are included in the wedding menu pricing and includes 1 slice or Cupcake per menu.

Add Swedish Fondant to Cake \$3 per person.

Add Sugar or Chocolate Work to Cake \$3.50 per person.

A cake-cutting fee of \$4 per guest will be charged for all non-Snowbird cakes.



Aerie Farewell Brunch Buffet

Service is for 1.5 hours. Includes coffee, tea, hot chocolate, juice and milk.
\$40 per person buffet

Healthy

Seasonal Fresh Fruit **GF DF V**

Whole Fruit **GF DF V**

Whole Grain Breads **V**

Granola **V**

Yogurt Bar **GF V N**

Greek & vanilla yogurt, a variety of accompaniments, fresh and dried fruits

Oatmeal **GF DF V**

raisins, cinnamon, brown sugar

Egg White Scramble* **GF**



Classic

Scallion-Cheddar Scrambled Eggs* **GF**

Scrambled Eggs* **GF**

Smoked Bacon* **GF DF**

Sausage* **GF DF**

Breakfast Potatoes **GF DF V**

onions, peppers

Croissants **V**

Cold Cereals **V**

Specialties

Eggs Benedict*

hollandaise sauce

Smoked Salmon*

bagels, herbed cream cheese

capers, red onions

Warm Bread Pudding **V N**

Blueberry Pancakes **V**

syrup

Buttermilk Biscuits & Sausage Gravy*

Sourdough French Toast **V**

Pastries **V**

Muffins **V**

Chef's Specials

choose one

Garden Vegetable Hash

With Fried Eggs* **V**

Breakfast Burritos With Chorizo*
& Roasted Peppers

English Muffin Breakfast Sandwich*

Frittata* **GF V**

Caramelized Onion, Asparagus
& Goat Cheese Strata* **V**

Libations & Wine

If you are considering alcohol for a function, please be advised that Snowbird personnel must provide the alcohol and service it to your group. In the interest of our guests' safety, please be advised of the following:

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic refreshments should become necessary.
- Our servers are certified by an industry training program to make these decisions and are completely supported by management.
- If we must refuse service, please remember it is for your safety and that of our community.
- Functions must be completed by midnight.

Aerie Bars

In its private dining rooms, The Aerie offers two choices for bar service: We can set up a physical bar in the private dining room and serve guests drinks at their table, at the bar or at a stand up reception. This option is available to any group, but specifically recommended for groups over 40 guests. Bar service offering the same beverage selection can be provided by cocktail servers. If no physical bar is chosen, we do require cocktail servers for groups over 40 guests. The Aerie service team will resume to bar service at the table during dinner, unless requested otherwise.

Bar Set Up

One bartender for every 50 guests is recommended.
 Full Bar set up (liquor, beer, wine) \$250/bar
 Beer & Wine Bar set up \$150/bar

Hosted or Cash Bar

Bartender \$25/hour
 2 hour minimum required.

Each Additional Bartender Hour. \$25/hour
 Per bartender, per bar.

Cocktail Server \$25/hour
 Per server (we recommend 1 per 25 guests)

Beverage Selection

The Aerie has an extensive beverage selection that will be available for your guests. Beverages will be charged according to consumption. Ask your Snowbird Service Coordinator for assistance with your selection, special requests or budget management options.

Wine List

The Aerie wine list is available online [here](#) or ask your Snowbird Service Coordinator for assistance. Our wines served by the glass (house wines) are available in large quantities. If you are looking for specific reference, we would gladly make some recommendations or handpick some selections after you have provided a price range, a region of the world and/or your preferred varietals.

Alcoholic Beverage Selections

Prices are per item and billed on a consumption basis. No partial returns will be accepted. Service fee and tax is charged where applicable.

BEER:

The bartender will select for your bar an assortment of domestic, local microbrews, imported and non-alcoholic beers, unless specific requests are made in advance. Please inquire with your Snowbird Service Coordinator for The Aerie's current beer list. Our beer selection ranges from \$5.00 to \$13.50. Would you like to have a beer cap, we suggest a first tier price point of \$8.00, still offering a variety of bottled beers.

WINE:

Our house wine selections typically include Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon, as well as some other interesting picks such as Riesling, Cabernet Franc, Malbec or a rosé seasonally.

Our house wines are priced around \$40-49 per bottle, and premium house wines including sparkling are priced up to \$70 per bottle. Let us know your preferred varietal of house or premium house wines price point. Selection will gladly be made if no pre-selection was picked by the group.

Please inquire with your Snowbird Service Coordinator for the most updated Aerie wine list as our selections can change daily. Special-order wine may be requested. Special orders are subject to availability and must be made no later than 4 weeks prior to event date.



LIQUOR & Mixed Drinks Pricing:

The Aerie offers an extensive liquor selection. The bartender will select an assortment of liquors from our list. Please let us know if there are any favorite brands enjoyed by any of your guests. To assist you with your budget, four tiers are available:

Tier 1: no restrictions, Aerie entire selection.

Tier 2: drinks up to \$25.

Tier 3: drinks up to \$18.

Tier 4: drinks up to \$12.

Non-Alcoholic Beverages:

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

Soda	\$3.75
Small Pellegrino	\$4.75
Large Pellegrino	\$6.75
Large Voss Sparkling or Still	\$8.75
Small Voss Sparkling	\$5.75
Small Voss Still	\$4.75
Juice	\$4.00
Coffee	\$3.50
Espresso	\$3.50
Tea	\$3.75
Gourmet Tea	\$5.25
Mocktails	\$6.25

