

Snowbird Conference Center Executive Boardroom Menus



Above the Clouds. Beyond the Expected.
Snowbird Meetings.

January 2019

Catering Information

Banquet Event Order Deadlines

All menu selections, audio-visual equipment, room set-up and other details pertaining to your event must be received no later than 5 weeks prior to the start of your event. All food and beverage prices are guaranteed no earlier than (60) days prior to the event. Detailed Banquet Event Orders (BEOs) will then be sent to you for final approval and signature. Signed BEOs must be received by Snowbird from the Group no later than 3 weeks prior to the first event. Food and beverage will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

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. Guarantees for Wednesday events must be confirmed on the preceding Friday. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less and 3% for groups over 300. We are prepared to serve up to 5% over the guaranteed attendance for your group if your attendance requires an increase of the guarantee number on site. If the guarantee exceeds 5% anytime within the 72-hour period, a 10% surcharge will be included on the cost of the additional meals.

Meeting Reset Charges

For any changes made to a function within 24 hours, a minimum of \$125 reset charge will be posted to the group's Master Account.

Late Fee

Groups will be charged a late fee of \$100 if food service is delayed more than 30 minutes past the pre-arranged time.

Catered Functions

Catered functions served at Snowbird with less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$150, whichever is less. This charge is non-inclusive of charges incurred for the room rental.

Minimums are listed throughout this menu.

Buffets

Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety and quality, buffet food may not be removed from function locations. Snowbird Policy dictates food, beverage, or alcohol purchased outside of Snowbird is not allowed in any event venue. A minimum guarantee of 5 persons is required for all buffet functions regardless of the number of persons served.

Plated Menus

If more than one entrée is selected, we request the client to provide each guest with an entrée selection indicator.

Special Meals

Special meals for dietary, health or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. The exact number of special substitute meals must be specified with the guaranteed attendance. Many of our menu items can be designed to meet heart-healthy guidelines.

In the menus that follow, the following notations are used:

Gluten-Free **GF** Dairy-Free **DF** Vegetarian **V** 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.

Displays, Décor 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 set-up 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, per staff. Favors may be displayed by the client in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event. Snowbird chocolate favors may be opened.

Flowers, Decorations and Music

Your Snowbird Service Coordinator is happy to assist you with or refer you to the appropriate resources for your floral requirements, theme party decorations or entertainment needs.

Vendors and Set-Up

The client agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Snowbird policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The client is liable for any charges associated with damage to the premises.

Please arrange for someone in your event to remove all personal items, décor, and miscellaneous items 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 Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Extra Staffing Charge for Private Parties

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.

Vacate Charges

Functions that extend beyond midnight may be subject to a fee to cover the labor required to service the function. Some areas require an 11:00 p.m. vacate time.

Snowbird Banquet Space

All banquet space is a licensed food & beverage outlet. No food and beverage purchased outside of Snowbird Banquets is permitted in these areas.

Service Charges and Sales Tax

Our catering prices do not include the 22% service charge on food and beverage. Applicable sales tax is added to all food and beverage, service charge and audio-visual rental.

Executive Boardroom Menus

Menus have been customized for group sizes from 5-20 guests, hosted in the Executive Boardroom.

Plated Breakfasts

25.00 per person.

Menu includes Freshly Brewed Regular and Decaffeinated Coffee, Orange Juice, Croissants **V** and Mini Cinnamon Rolls **V N**.

Choose one entrée, additional selections require entrée counts.

Chicken & Waffles

Belgian Waffles, Fried Chicken, Pure Maple Syrup, Blueberries, Strawberries, Oranges

Quinoa Bowl **Gf V**

Braised Spinach, Hard-Boiled Egg, Sweet Potato Hash, Onions, Sliced Avocado, Sliced Fruit Salad

Yogurt Bowl **V**

Greek Vanilla Yogurt, Acai Berries, Blueberries, Raspberries, Strawberries, Chia Seeds, House-Made Granola

Quiche & Salad **V**

Braised Spinach, Sun-Dried Tomato, Goat Cheese Quiche, Demi Salad, Balsamic Vinaigrette or Sliced Fruit Salad

Breakfast Buffets

Prices are per person. Service is for 1½ hours.

Menu includes Freshly Brewed Regular and Decaffeinated Coffee, Orange and Cranberry Juice.

The Boardroom

29.00 per person

Fresh Berries **Gf**
Power Banana Cookies **Gf V**
Cherry Brioche Strudel **V**
Mini Muffins **V**
Raspberry Chia Parfaits **Gf V**
Multi-Grain Pancakes, Warm Blueberry Compote **V**
Baked Spinach, Cheese, Onion, Peppers,
Mushroom Frittata **Gf V**
Applewood Smoked Bacon **Gf**
Country Sausage **Gf**
Herbed Roasted Peruvian Potatoes **Gf V**

The Classic

27.00 per person

Sliced Fruit **Gf V**
Greek Yogurt **Gf V**
Snowbird House-Made Granola **N**
Farm-Fresh Scrambled Eggs
Cinnamon Swirl French Toast **V**
Applewood Smoked Bacon **Gf**
Country Sausage **Gf**
Country Red Potatoes with Peppers, Onions and
Rosemary **Gf V**
Freshly Baked Croissants with Butter and Preserves **V**

Create Your Own Break

Each order serves 12 people. Bakery items are baked fresh daily.

Assorted Candy Bars V	32.00	Assorted Breakfast Pastries and Breads V	42.00
Whole Seasonal Fruit GF DF V	34.00	English Scones with Jam & Butter V	42.00
Granola Bars V	35.50	Clif Bars™ V	42.00
Individual Fruit Yogurts GF V	35.50	Kind Bars™ GF V	42.00
Freshly Baked Cookies V	36.50	Assorted Gourmet Cookies V	42.00
Assorted Bar Cookies V	36.50	Assorted Cupcakes V	55.50
Brownies V	37.00	Sliced Fruit Display GF DF V	62.00
Chocolate Coconut Macaroons GF V	37.00	Assorted Gourmet Ice Cream Bars GF V	62.00
Cinnamon Rolls V	37.00		
Bavarian Pretzel Bites –	37.00		
Choice of Cinnamon Sugar, Parmesan or Plain V			
House-Made Fruit Squares V	37.50		
Individual Trail Mix Packets V	39.00		
Assorted Bagels V	41.00		
with Flavored Cream Cheeses			
Assorted Brownies V	41.00		
Assorted Muffins V	41.00		
House-Made Cake Donuts V	41.00		

Gluten-Free & Vegan Options

Gluten-Free Granola GF DF V	37.00
Gluten-Free Brownies GF DF V	45.00
Gluten-Free Cookies GF DF V	45.00
Assorted Gluten-Free Breakfast Breads GF DF V	47.00
Gluten-Free Muffins GF DF V	47.00
Assorted Healthy Vegan Cookies V	47.00

Beverages

Priced Per Gallon

Minimum of one gallon of each.

Infused Mountain Water	20.00
Whole, 2%, Skim, Soy, or Almond Milk	21.00
Orange, Cranberry, Pineapple, Apple, Grapefruit Juices	21.00
Lemonade with Fresh Lemons	41.00
Iced Tea with Fresh Lemons	41.00
Hot Apple Cider with Cinnamon Sticks	41.00
Strawberry Lemonade	44.00
Hot Chocolate with Freshly Whipped Cream	52.00
and Chocolate Shavings	
Freshly Brewed Regular and Decaffeinated Coffee and Tea	54.00
(minimum one gallon of each)	

Priced Per Person

BV1 Coffee Beverage Service 13.00

Service is up to a maximum of 4 consecutive hours, no substitutions or extended time of service.

Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

BV2 Soda Beverage Service 14.00

Service is up to a maximum of 4 consecutive hours, no substitutions or extended time of service.

Assorted Pepsi Cola Soft Drinks and Aquafina Bottled Water

BV3 Flavored Beverage Service 16.00

Service is up to a maximum of 4 consecutive hours, no substitutions or extended time of service.

Individual Flavored Iced Tea, San Pellegrino Sparkling Fruit Beverages

Priced Per Bottle/Can

Assorted Pepsi Cola Soft Drinks	4.00/ea.
Aquafina Bottled Water	4.00/ea.
Individual Flavored Iced Tea	4.25/ea.
Gatorade™	4.75/ea.
San Pellegrino™ Sparkling Fruit Beverages	4.50/ea.
Perrier Water™	4.50/ea.
Individual Fruit Juices	4.50/ea.
Assorted Starbucks Coffee Drinks™	4.50/ea.
Red Bull Energy Drinks™	4.75/ea.
Voss Water™	8.50/ea.

Breaks

Service is for 45 minutes and must be ordered for the entire group. Prices are per person.
Add \$3 per person for every additional half hour of service and \$3 charge for each substitution.

Minimum of 10 people required.

BK1 Take a Hike 14.00
 Whole Seasonal Fruit ^{GF DF V}
 Assorted Granola Bars ^V
 Smartpop® Popcorn ^{GF V}
 Assorted Soft Drinks and Bottled Water

BK2 Sweet Alpine Treat 16.50
 Frozen and Fresh Fruit Skewers ^V
 Sweet Cream Cheese Dip ^V
 Chocolate and Caramel Dipping Station ^V
 Infused Mountain Water

BK3 Sweet Treat Candy Bar 16.00
 Served with Bags for Filling
 Cinnamon Bears ^V
 Salt Water Taffy ^V
 Red Licorice Bites ^V
 Jelly Beans ^V
 Gummy Watermelon Rings ^V
 Infused Mountain Water

BK4 Good Afternoon 17.75
 Hummus and Pita Bread ^{DF V}
 Whole Seasonal Fruit ^{GF DF V}
 Crudité Display ^{DF V}
 Infused Mountain Water

BK5 Good Morning 17.50
 Sliced Seasonal Fruit ^{GF DF V}
 Mini Filled Croissants ^V
 House-Made Granola with Vanilla Yogurt ^V
 (For Gluten-Free Granola add \$2 per person)
 Infused Mountain Water

BK6 Trail Mix Bar 19.00
 A trail mix bar break. In addition to the 4 base items, choose 3 from the Choice Group; Served with Infused Mountain Water.
Base Group
 House-Made Granola ^{DF V} Roasted Peanuts ^{GF V}
 Raisins ^{GF DF} Pretzels ^{GF V}
Choice Group
 Roasted Almonds ^{GF V} Pumpkin Seeds ^{GF V}
 Mixed Roasted Nuts ^{GF V} Sunflower Seeds ^{GF V}
 Chocolate-Covered Raisins ^{GF V} Dried Cranberries ^{GF V}
 Chocolate Pieces ^{GF V} Toasted Coconut ^{GF V}
 White Chocolate Pieces ^{GF V}

BK7 Après-Ski 20.00
 Tortilla Chips ^{GF V}
 Warm Nacho Cheese ^{GF V}
 Salsa ^{GF V}
 Guacamole ^{GF V}
 Assorted Accompaniments
 Churro Bites ^{DF V}
 Assorted Soft Drinks
 Bottled Water

Plated Luncheons

Menu includes Freshly Brewed Regular and Decaffeinated Coffee.

Additional selections require entrée counts.

Menus have been customized for group sizes from 5-20 guests, hosted in the Executive Boardroom.

34.00 per person

Entrées (Choose one)

New York Steak

Sliced Grilled NY Steak, Caramelized Onions and Shallots, Maytag Blue Cheese, Watercress on Ciabatta
House-Made Fresh Herb Roasted Red Potato Salad **V**

Chicken Mozzarella

Fire-Braised All Natural Chicken Breast, Fresh Mozzarella, Basil Pesto, Balsamic Reduction on Ciabatta
House-Made Vinaigrette Pasta Salad **V N**

Vegetarian **V**

Grilled Portobello, Brie, Fig Jam, Micro Greens on Focaccia
Arugula, Pink Grapefruit, Roasted Golden Beets Salad, Citrus Vinaigrette

Cobb Salad **Gf**

Mixed Greens, Smoked Turkey, Avocado, Tomatoes, Olives, Chopped Eggs,
Red Onion, Bacon, Blue Cheese Crumbles, Tomato-Basil Vinaigrette
Artisan Roll and Butter

Rosemary Chicken

Rosemary Lemon Chicken Breast **Gf**

Basmati Rice **Gf V**

Green Beans Amandine **Gf V**

Artisan Roll and Butter

Desserts (Choose one)

Raspberry Pistachio Tarte **V N**

Chocolate Coconut Tarte **Gf V**

French Macaroon with White Chocolate Mousse **N**

Buffet Luncheons

Service is for 1½ hours.

Freshly Brewed Regular and Decaffeinated Coffee.

Menus have been customized for group sizes from 5-20 guests, hosted in the Executive Boardroom.

The Afternoon Slider

39.00 per person

Soup (Choose one)

White Bean-Kale ^{GF} ^{DF} ^V

White Beans, Kale, in a Lightly Seasoned Vegetarian Broth

Miso ^{GF} ^V

Fermented Soybean Broth, Nori, Tofu, Green Onions

Vegetarian Minestrone ^V

Vegetarian Tomato Broth with Mixed Vegetables

Salads (Choose one)

Caesar Salad

Romaine Lettuce, Garlic Croutons, Asiago, Anchovy Caesar Dressing

Baby Spinach

Tender Spinach, Mushrooms, Hard-Boiled Egg, Bacon, Mandarin Oranges, Roasted Garlic Vinaigrette

Accompaniments

Rosemary Parmesan Kettle Chips ^{GF} ^V

Whole Fruit ^V

An Assortment of Sliders

Buffalo Prime Rib

Shaved Rosemary-Crusted Buffalo Prime Rib, Horseradish Cream Sauce, Tomato, Micro Greens, Pickled Red Onion, on a Slider Bun

Chicken Salad ^{GF}

Diced Chicken, Celery, Red Onion, Grapes, Carrots, Honey-Mustard Dressing in a Butter Leaf Lettuce Cup

Crab Cake

Pan-Fried Crab Cake, Rémoulade on a Slider Bun

Black Bean Burger ^V

Vegetarian Black Bean Burger, Guacamole on a Slider Bun

Dessert

Assorted Cheesecake Bites ^V

Miniature Cookies ^V

Mousse Cups ^{GF}

The Executive

45.00 per person

Salads (Choose one)

Tomato Bisque ^{GF} ^V

Vegetarian Tomato Broth, Tomatoes, Heavy Cream

Lobster Bisque

Lobster Stock, Sautéed Lobster Meat, Green Chives

Salads (Choose two)

Baby Greens & Belgian Endive

With Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette ^{GF} ^V ^N

Napa and Red Cabbage

Pears, Walnuts, Goat Cheese, Sherry Vinaigrette ^{GF} ^V ^N

Caesar Salad

Romaine Lettuce, Garlic Croutons, Asiago, Anchovy Caesar Dressing

Mixed Greens

With Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette ^V

Entrées

Broiled Herb Chicken

Spaghetti Squash ^V

Grilled Mahi Mahi

Lemon Cream Sauce, Asparagus Risotto

Braised Short Ribs

Burgundy Mushroom Sauce, Mashed Potatoes

Accompaniments

Sautéed Broccolini ^{GF} ^{DF} ^V

Roasted Baby Carrots ^{GF} ^{DF} ^V

Dessert

Honey Crème Brûlée ^{GF} ^V

Key Lime Shooters

Espresso Pots De Crème ^{GF} ^V

Plated Dinners

Menu includes Artisan Rolls and Butter, freshly Brewed Regular and Decaffeinated Coffee.

Additional selections require entrée counts.

Menus have been customized for group sizes from 5-20 guests, hosted in the Executive Boardroom.

71.00 per person

Soups (Choose one)

Potato-Leek ^{GF} ^V

Puréed Russet Potatoes, Caramelized Leeks,
Savory Cream Stock

Lobster Bisque

Creamy Lobster Stock, Sautéed Lobster Meat,
Green Chives

French Onion

Beef Broth, Caramelized Onions, Toasted Crostini,
Melted Gruyère, Chives

Salads (Choose one)

Caprese

Buffalo Mozzarella, Sliced Tomato, Fresh Basil, Asiago,
Balsamic Vinegar, Olive Oil ^{GF} ^V

Baby Greens & Belgian Endive

With Herbed Goat Cheese, Caramelized Walnuts,
Fresh Raspberries, Raspberry Vinaigrette ^{GF} ^V ^N

Napa & Red Cabbage

With Pears, Walnuts, Goat Cheese,
Sherry Vinaigrette ^{GF} ^V ^N

Entrées (Choose one)

Buffalo Prime Rib ^{GF}

Peppercorn-Crusted Buffalo Prime Rib-Eye, Chimichurri,
Steak Wedge Potato Fries, Roasted Brussels Sprouts,
Crispy Bacon, Balsamic Reduction

Blackened Cod Fillet ^{GF}

Braised Bok Choy, Herbed Basmati Rice,
Caramelized Baby Carrots, Chives

Grilled Swordfish Steak ^{GF}

Grilled Swordfish Steak, Lemon Dill Cream, Wild Rice Pilaf,
Fire-Grilled Asparagus

Blackened Rack of Lamb ^{GF}

Rack of Lamb, Orange Peppercorn Sauce, Twice Baked Potato,
Green Beans Amandine

Braised Short Ribs

Shiraz Demi-Glace, Garlic Smashed Potatoes, Seasonal Vegetable

Desserts (Choose one)

Dark Chocolate Cherry Bordeaux Torte ^V

Caramel Coconut Chocolate Panna Cotta ^{GF}

Caramel Tiramisu

Cappuccino Cheesecake ^V

Dinner Buffets

Service is for 1½ hours.

Menu includes Artisan Rolls and Butter, freshly Brewed Regular and Decaffeinated Coffee.
Menus have been customized for group sizes from 5-20 guests, hosted in the Executive Boardroom.

The Superior

69.00 per person

Salad

Spinach Salad

Raspberries, Caramelized Walnuts, Red Onions,
Mushrooms, Goat Cheese, Raspberry Vinaigrette **GF V**

Displays

Shrimp Cocktail **GF DF**

Smoked Salmon Platter **GF**

Accompaniments

Haricots Verts with Garlic **GF V**

Roasted Herb Fingerling Potatoes **V**

Entrées

Steamed Clams with Garlic-Lemon Broth **GF**

Baked Halibut Parmesan

Boneless Braised Short Ribs **DF**

Dessert

Cappuccino Cheesecake **V**

Chocolate Raspberry Mousse **GF**

The Presidential

72.00 per person

Starters

Sliced Fruit, Beehive Cheese, Assorted Crackers and Breads **V**

Soups (Choose one)

White Bean-Kale **GF DF V**

White Beans, Kale, in a Lightly Seasoned Vegetarian Broth

Potato-Leek **GF V**

Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock

Miso **GF DF V**

Fermented Soybean Broth, Nori, Tofu, Green Onions

Lobster Bisque

Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives

Salads (Choose two)

Spinach

With Mushrooms, Red Onion, Hard-Boiled Egg, Bacon,
Strawberries, Raspberries, Mandarin Oranges,
Honey-Mustard Vinaigrette **GF DF**

Baby Greens & Belgian Endive

With Herbed Goat Cheese, Caramelized Walnuts,
Fresh Raspberries, Raspberry Vinaigrette **GF DF N**

Napa & Red Cabbage

With Pears, Walnuts, Goat Cheese, Sherry Vinaigrette **GF V N**

Entrées

Snake River Farms Filet Medallions

With Whipped Roquefort Mashed Potatoes **GF**

Roasted Statler Chicken

With Red Wine Butter Sauce, Wild Rice Pilaf **GF**

Jumbo Scallops Provençale Blanc

Buttered Linguine

Accompaniments

Fire-Grilled Asparagus **GF DF V**

Broccoli & Cauliflower **GF V**

Dessert

Honey Crème Brûlée **GF V**

Key Lime Shooters

Espresso Pots De Crème **GF V**