



2019
Weddings at Creekside

MEANINGFUL. MEMORABLE. MAGNIFICENT.

CATERING 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 10 weeks before your event. All food and beverage prices are guaranteed no earlier than sixty (60) days prior to the event date.

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 a 3-week advance notice.

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 at the time of final guarantees for all meals. 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) five business days (excluding Saturdays & Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Wednesday. We are prepared to serve up to 5% over the guaranteed attendance. If a group exceeds 5% over the guarantee at any time after the final 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. Signed Banquet Event Orders must be received 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.

Reset Charges For any changes made to a function within 24 hours, a minimum of \$125.00 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.

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. Buffet functions require a minimum guarantee of 25 people and can be booked for a maximum of 125 people.

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 complimentary for weddings. Standard color linen napkins are also available. Please select these linens with your Snowbird Service Coordinator four 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 the event. Cancellations made afterward 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 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 member. Favors may be displayed by the wedding party 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.

Vendors and Set-Up The wedding party 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 wedding party is liable for any charges associated with damage to the premises.

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 Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Extra Staffing Charge Additional servers and/or butler-passed service may be requested at \$25 per hour plus service charge. 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.

Service Charges and Sales Tax Our catering prices do not include the 22% service charge. All food, beverage, linen, special-order items, audio-visual equipment and labor will be subject to applicable service charges and sales tax.

Your Snowbird Service Coordinator Your coordinator will answer any questions, provide event suggestions, and act as your primary contact throughout the planning process. Your coordinator will act as a menu consultant for all food and beverage selections, assist you in the planning of food and beverage, and set-up needs for your rehearsal dinner, ceremony, reception, and farewell brunch. They will create detailed Banquet Event Orders outlining event specifications and create a cost estimate of charges. Your coordinator will recommend hotel contacts to assist you with arrangements for spa, beauty salon, amenities, transportation, and guest room lodging. They can also help make arrangements for group discounts as well as tickets for winter or summer activities. Your coordinator is also able to recommend preferred vendors and day of coordinators. Your coordinator will secure all special-order items as detailed in the Banquet Event Orders and oversee the set-up of the rehearsal, ceremony, reception and brunch venues.

Creekside Reception

Priced per person. Service is for 1.5 hours.
Includes Iced Tea or Lemonade.

Creekside Reception - CWRD1 29

Choose 4

Assorted Cheese **V**
Imported and Domestic Cheeses served with Assorted Sliced Breads and Crackers

Sliced Fruit Display **Df Gr V**
Seasonal Fruits and Berries

Crudités **V**
Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago-Ranch Dip

Fresh Corn Tortilla Chips with House-Made Salsa **Df Gr V**

Cold Spinach Artichoke Dip with Sliced Baguettes **V**

Hummus with Grilled Pita Bread **Df V**

White Willow Buffet

Priced per person. Service is for 1.5 hours.
Served with Chef's selection of vegetables and artisan rolls with butter.
Includes Iced Tea or Lemonade.

White Willow Buffet - CWDB1 35

Choose 1

Item from Creekside Reception

Choose 1

Mixed Green Salad **V**
Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette

Caesar Salad
Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing

Choose 1

Chicken Piccata **Df**

Salmon **Gr**
Dill Beurre Blanc

Pork Medallions
Sautéed Apples, Green Peppercorn Sauce

Turkey
Gravy and Cranberry Relish

Vegetable Szechuan Stir-Fry **Df V**

Choose 1

Rice Pilaf **Gr Df V**

Herbed Red Skin Potatoes **Gr Df V**

Garlic-Smashed Potatoes **Gr V**



Juniper Creek Buffet

*Priced per person. Service is for 1.5 hours.
Served with Chef's selection of vegetables and artisan rolls with butter.
Includes Iced Tea or Lemonade.*

Juniper Creek Buffet - CWDB2 42

Choose 2

Items from Creekside Reception

Choose 1

Mixed Green Salad **V**

Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette

Caesar Salad

Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing

Choose 2

Chicken Piccata **DF**

Salmon **GF**

Dill Beurre Blanc

Pork Medallions

Sautéed Apples, Green Peppercorn Sauce

Turkey

Gravy and Cranberry Relish

Vegetable Lasagna **V**

Vegetable Szechuan Stir-Fry **DF V**

Choose 2

Rice Pilaf **GF DF V**

Herbed Red Skin Potatoes **GF DF V**

Garlic-Smashed Potatoes **GF V**

Lily Of The Valley Buffet

*Priced per person. Service is for 1.5 hours.
Served with Chef's selection of vegetables and artisan rolls with butter.
Includes Iced Tea or Lemonade.*

Lily Of The Valley Buffet - CWDB3 49

Choose 3

Items from Creekside Reception

Choose 1

Mixed Green Salad **V**

Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette

Caesar Salad

Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing

Choose 3

Chicken Piccata **DF**

Salmon **GF**

Dill Beurre Blanc

Turkey

Gravy and Cranberry Relish

Vegetable Lasagna **V**

Vegetable Szechuan Stir-Fry **DF V**

Choose 2

Rice Pilaf **GF DF V**

Herbed Red Skin Potatoes **GF DF V**

Garlic-Smashed Potatoes **GF V**

Pork Medallions

Sautéed Apples, Green Peppercorn Sauce

Summer Meadow Buffet

*Priced per person. Service is for 1.5 hours.
Served with Chef's selection of vegetables and artisan rolls with butter.
Includes Iced Tea or Lemonade.*

Summer Meadow Buffet - CWDB4 59

Choose 3 Butler-Passed Appetizers

Caramelized Onion-Goat Cheese Phyllo Cup **V**

Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze,
Bruschetta **V**

Prosciutto-Wrapped Melon **DF**

Smoked Salmon Canapés
Dill Cream

Herbed Boursin-Stuffed Peppadews **V**

Choose 1

Mixed Green Salad **V**
Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo
Beans, Shredded Carrots, Vinaigrette

Caesar Salad
Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked
Garlic Croutons, Caesar Dressing

Choose 3

Prime Rib **GF**
Minimum of 25 Guests

Braised Short Ribs **DF**

Chicken Piccata **DF**

Salmon **GF**
Dill Beurre Blanc

Mahi Mahi **GF DF**
Mango Salsa

Pork Medallions
Sautéed Apples, Green Peppercorn Sauce

Turkey
Gravy and Cranberry Relish

Vegetable Lasagna **V**

Vegetable Szechuan Stir-Fry **DF V**

Choose 1

Rice Pilaf **GF DF V**

Herbed Red Skin Potatoes **GF DF V**

Garlic-Smashed Potatoes **GF V**

Gourmet Mac & Cheese **V**



Smoky Spruce BBQ Buffet

*Priced per person. Service is for 1.5 hours.
Served with artisan rolls with butter.
Includes Iced Tea or Lemonade.*

Smoky Spruce BBQ Buffet - CWDB5 39

Choose 1

Fresh Corn Tortilla Chips with House-Made Salsa **GF DF V**

Cold Spinach Artichoke Dip with Sliced Baguettes **V**

Hummus with Grilled Pita Bread **DF V**

Choose 1

Mixed Green Salad **V**

Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette

Caesar Salad

Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing

Tomato-Cucumber Salad **GF DF V**

Watermelon Salad **V**

Feta, Mint

Choose 2

Vegetarian Baked Beans **GF DF V**

Vegetarian Chili **GF V**

Corn on the Cob **GF V**

Fresh Herb Potato Salad **V**

Mac & Cheese **V**

Coleslaw **GF V**

Choose 2

Home-Style Grilled Hamburgers **DF**

Buns & Traditional Condiments **V**

All-Beef Hot Dogs **DF**

Buns & Traditional Condiments **V**

BBQ Chicken Thighs

BBQ Pulled Pork

Sausage & Peppers

Mountain Fireside BBQ Buffet

Priced per person. Service is for 1.5 hours.
Served with artisan rolls with butter.
Includes Iced Tea or Lemonade.

Mountain Fireside BBQ Buffet - CWDB6 45

Choose 1

Fresh Corn Tortilla Chips with House-Made Salsa **GF DF V**

Fresh Corn Tortilla Chips with Guacamole **GF DF V**

Cold Spinach Artichoke Dip with Sliced Baguettes **V**

Hummus with Grilled Pita Bread **DF V**

Prosciutto-Wrapped Melon **DF V**

Jalapeño Poppers **V**

Black Bean Taquito **V**

Choose 1

Mixed Green Salad **V**

Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette

Caesar Salad

Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing

Tomato-Cucumber Salad **GF DF V**

Watermelon Salad **V**

Feta, Mint

Choose 2

Vegetarian Baked Beans **GF DF V**

Vegetarian Chili **GF V**

Corn on the Cob **GF V**

Fresh Herb Potato Salad **V**

Mac & Cheese **V**

Coleslaw **GF V**

Choose 3

Home-Style Grilled Hamburgers **DF**
Buns & Traditional Condiments **V**

All-Beef Hot Dogs **DF**
Buns & Traditional Condiments **V**

Bourbon BBQ Ribs

BBQ Pulled Pork

Mahi Mahi **GF DF**

Mango Salsa

Salmon **GF**

Dill Beurre Blanc

Dessert Add-On

Priced per person.

Dessert Add On - CWSW1..... 5

Key Lime Pie

Seasonal Fresh Fruit Pie

Chocolate Cheesecake

New York Cheesecake

Tiramisu

Warm Bread Pudding

Caramel Sauce

Warm Seasonal Fruit Crisp

Freshly Whipped Cream

Cake Add-On

Priced per person. Buttercream Wedding Cake or Cupcakes are available.

Add Swedish Fondant to any Cake for \$3 per person. Add Sugar or Chocolate Work to Cake for \$3.50 per person.

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

Wedding Cake Add-On - CWCAKE..... 7

Choose 1:

Lemon Cake with Lemon Curd

Lemon Cake with Raspberry-Lemon Filling

Vanilla Cake with Raspberry Filling

Vanilla Cake with Salted Caramel & Coconut

Key Lime Cake with Key Lime Filling

Carrot Cake with Cream Cheese Frosting

Dark Chocolate Cake with Chocolate Chunks and Chocolate Frosting

Chocolate Cake with Raspberry Filling and Chocolate Frosting

Chocolate Cake with Hazelnut Frosting

Red Velvet Cake with Cream Cheese Frosting



Libations & Wine

If you are considering liquor for a function, please be advised that Snowbird personnel must provide the liquor 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.
- If we must refuse service, please remember it is for your safety and that of our community.

- Our Servers are certified by an industry training program to make these decisions and are completely supported by management.
- Functions must be completed by midnight.

Beer and Wine

Prices are per each and billed on a consumption basis.
No partial returns will be accepted.

Service fee and tax is charged where applicable.

Domestic Beer	6.25
Local Microbrews	7
Imported & U.S. Microbrews	7
Non-Alcoholic Beer	6
House Wine by-the-glass	7.50

For Select Wines Please Refer to Wine List

Hosted Bar

One bartender for every 100 guests is recommended.

Wedding Dinner and Reception Bar	175
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(Includes 1 bartender for up to 5 hours, within one event room.)
Each Additional Bar \$100. Includes 1 bartender for up to 2 hours.
Each Additional Hour \$25 per hour, per bartender.
Cocktail Hour Bar (Includes: 1 Bartender for 1 Hour) . 75
Cocktail Server Per Hour \$25 per server.

Cash or Capped Bar

One bartender for every 100 guests is recommended.

Wedding Dinner and Reception Bar	300
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(Includes 1 bartender for up to 5 hours, within one event room.)
Each Additional Bar \$100. Includes 1 bartender for up to 2 hours.
Each Additional Hour \$25 per hour, per bartender.

Cocktail Hour Bar (Includes 1 Bartender for 1 Hour)	125
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Cocktail Server Per Hour \$25 per server.

Mixed Drink Pricing

Service fee is charged where applicable.

House Liquors 7.50

Smirnoff Vodka, Seagram's Extra Dry Gin, Sauza Gold Tequila,
Barcardi Superior Rum, Jim Beam Kentucky Bourbon

Premium Liquors 8.25

Stolichnaya Vodka, Tanqueray Gin, Jose Cuervo Tradicional Tequila,
Johnnie Walker Red Scotch, Crown Royal Canadian Whisky,
Captain Morgan Spiced Rum, Jägermeister Liqueur,
Maker's Mark Kentucky Bourbon

Non-Alcoholic Beverages

Service fee and tax is charged where applicable.

Prices are per each

Billed on a consumption basis.

Red Bull	4.75
Assorted Pepsi Cola Soft Drinks	4
Individual Fruit Juices (Must be requested in advance.)	4.50

Priced per gallon

Minimum of one gallon per beverage selection.

Bloody Mary Mix (Must be requested in advance)	55
Hot Chocolate, Fresh Whipped Cream, Chocolate Shavings	52
Freshly Brewed Regular and Decaffeinated Coffee and Tea	54

Specialty Hosted Bar Options

Service fee and tax is charged where applicable.
The following bars can only be offered as "Hosted"
and cannot be combined with any other liquor selections.

The Snowbird Signature Bar

Grey Goose Vodka	10.50
Bombay Sapphire Gin	9.50
Patrón Silver Tequila	14.50
Johnnie Walker Black	12.50
Bulleit Bourbon	9.50
High West Double Rye	10
Kraken Black Spiced Rum	10

The High West Bar

Double Rye	10
American Prairie Bourbon	11
Campfire	17
Rendezvous Rye	16
High West Snowbird	17
36th Vote Barreled Manhattan	15
Barreled Boulevardier	15
High West 7000' Vodka	10

The Utah Bar

Five Wives Vodka	10
High West 7000' Vodka	10
Antelope Island Rum	10
High West Double Rye Whiskey	10
Beehive Jack Rabbit Gin	10
Outlaw Distillery Bourbon	10



Wine List

Sparkling Wine and Champagne

Veuve Clicquot Ponsardin, Brut, Reims, France	165
Roederer Estate, Brut, Anderson Valley	75
Domaine Chandon, Blanc de Noirs, California	63
Korbel, Brut, California	48

Sauvignon Blanc

Kim Crawford, New Zealand	51
Joel Gott, California	42

Pinot Gris

King Estate, Signature, Oregon	60
Caposaldo, Veneto	39
Gabbiano, Venezia	38

Chardonnay

Cakebread, Napa Valley	129
Jordan, Russian River Valley	99
Sonoma Cutrer, Sonoma Coast	64
J. Lohr, Riverstone, Arroyo Seco, Monterey	59
Clos du Bois, Sonoma County	51
Chateau Ste. Michelle, Columbia Valley	48
Canyon Road, California*	34

Sweet Wine

Hogue, Riesling, Washington	38
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Interesting Reds

Rocca delle Macie, Chianti Classico, Tuscany	62
BenMarco, Malbec, Mendoza	59
Ravenswood, Vintners Blend, Zinfandel, California	39
Doña Paula, Los Cardos, Malbec, Mendoza	39

Pinot Noir

Louis Jadot, Nuits-Saint-Georges, Burgundy	199
Robert Sinskey, Carneros, Napa Valley	120
Siduri, Russian River Valley	95
Ponzi, Tavola, Willamette Valley, Oregon	75
Fleur, Carneros	54
Angeline, California	39

Merlot

Ferrari-Carano, Sonoma County	69
Sebastiani, Sonoma County	54
Columbia Crest, Grand Estates, Columbia Valley	48

Cabernet Sauvignon

Silver Oak, Alexander Valley	225
Stag's Leap Wine Cellars, Artemis, Napa Valley	185
Jordan, Alexander Valley	159
Franciscan, Napa Valley	89
Justin, Cabernet Sauvignon, Paso Robles	84
Sebastiani, Sonoma County	54
Hess Select, North Coast	52
Main Street Winery, California	39
Canyon Road, California*	34

*House Wine – Canyon Road

Special-order wine or alcohol may be requested.

Special orders are subject to availability and must be made no later than 4 weeks prior to event date. Prices do not include the 22% service charge and applicable sales tax.

Prices and menus subject to change.

