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 100. 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 25 persons is required for all buffet functions regardless of the number of persons served.

Outdoor Functions
Snowbird will adhere to all weather call policies as outlined in the contract. An outdoor grill station with attendant can be added for $300. Initial $300 fee includes 1 attendant with grill station for service of up to 90 minutes and up to 100 guests. A fee of $75 per hour, per attendant is applicable for serve times over 90 minutes. For groups over 100 an additional attendant is needed for every 100 guests. Each additional grill attendant is $150 for up to 90 minutes.

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 🍴 Dairy-Free 🍴 Vegetarian 🍴

*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.

Linen
Snowbird will provide you with a choice of linen held in our inventory. Special orders are available at the client’s expense with a minimum four-week notice. All special-order linens must be canceled 45 days prior to the event. Cancellations made afterward may result in the full rental charge owed.

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.

Facility Fee and Catering Minimum
All functions at Creekside require a minimum of 25 attendees and a maximum of 100. Facility fee is $1500 per day in addition to a $1500 food & beverage minimum.

All prices and menus are subject to change. January 2019
Continental Breakfasts

Service is for 1½ hours; for an additional hour of service add $3 per person.
Minimum of 10 people required.

CB1 On the Go .......................... 14.00
Orange Juice
Whole Seasonal Fruit 🍊🍊🍊
Muffin 🍩
Granola Bar 🍪
Served in a To-Go Sack

CB2 Traditional Continental ............. 16.00
Selection of Chilled Juices
Assorted Freshly Baked Breakfast Pastries 🍪
Croissants with Butter and Preserves 🍪
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB3 Fresh Start .......................... 17.00
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊🍊🍊
7-Grain Cereal with Brown Sugar, Raisins, Cranberries and Milk 🍪
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB4 Rise and Shine ...................... 19.00
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊🍊🍊
Assorted Freshly Baked Breakfast Pastries 🍪
Croissants with Butter and Preserves 🍪
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB5 Trail Blazer .......................... 19.00
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊🍊🍊
Assorted Bagels 🍪
Flavored Cream Cheeses, Butter, Fruit Preserves, Peanut Butter 🍪
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB6 High Baldy ........................... 20.00
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊🍊🍊
Breakfast Breads and Croissants 🍪
7-Grain Hot Cereal 🍪
House-Made Granola with Vanilla Yogurt 🍪
(Add $2 per person for Gluten-Free Granola)
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB7 Hidden Peak ....................... 21.00
Selection of Chilled Juices
Sliced Seasonal Fruits 🍊🍊🍊
Mini Bacon* and Vegetarian Quiches
House-Made Granola with Vanilla Yogurt 🍪
(Add $2 per person for Gluten-Free Granola)
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate
Breakfast Buffets

Service is for 1½ hours. 25-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, and Hot Chocolate.

BB1 Peruvian Breakfast .......................... 23.00
  Selection of Chilled Juices
  Farm-Fresh Scrambled Eggs*
  Applewood Smoked Bacon*
  Maple-Baked Link Sausage*
  Grilled Hash-Brown Potatoes
  Assortment of Cold Cereals with Milk
  Freshly Baked Croissants with Butter and Preserves

BB2 Primrose Breakfast .......................... 25.00
  Selection of Chilled Juices
  Sliced Seasonal Fruit
  Farm-Fresh Scrambled Eggs with Cream Cheese and Chives*
  Applewood Smoked Bacon*
  Maple-Baked Link Sausage*
  House-Made Crispy Potatoes with Onions and Peppers
  Brioche French Toast with Maple-Flavored Syrup
  Freshly Baked Breakfast Pastries and Croissants
  Butter and Preserves

BB3 Twin Peaks Breakfast ........................ 26.00
  Selection of Chilled Juices
  Sliced Seasonal Fruit
  Yogurts
  Vegetarian Quiche*
  Applewood Smoked Bacon*
  Maple-Baked Link Sausage*
  Grilled Hash-Brown Potatoes
  Assortment of Cold Cereals with Milk
  Sliced Bananas
  Multi-Grain Pancakes with Maple-Flavored Syrup
  Freshly Baked Croissants with Butter and Preserves

BB4 Cottonwood Burrito Breakfast ............. 27.00
  Selection of Chilled Juices
  Sliced Seasonal Fruit
  House-Made Granola with Vanilla Yogurt
  Warm Flour Tortillas
  Scrambled Eggs*
  Cheddar Jack Cheese
  Diced Onions
  Bacon*
  Salsa
  Sour Cream
  House-Made Potatoes with Onions and Peppers

BB5 Creekside Brunch ............................ 39.00
  Orange, Apple, Cranberry Juice
  Smoked Salmon Plate
  Chef’s Quiche
  Fresh Fruit Kebabs
  Applewood Smoked Bacon*
  Maple-Baked Link Sausage*
  Cinnamon Swirl French Toast
  Sweet Potato Pancakes
  Warm Maple-Flavored Syrup
  Country Red Potatoes with Onions and Rosemary
  Traditional Vegetarian Eggs Benedict with Hollandaise Sauce*
  Yogurt Parfaits with House-Made Granola
  Assorted Breakfast Pastries and Desserts

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2019
Tailor Your Breakfasts

Add any of the following to your continental breakfast or breakfast buffet. Prices listed are per person. Must be ordered for entire group.

**Breakfast Burrito Wrap*** ................................ 7.00
Flour Tortilla, Eggs, Cheese, Sausage, Bacon or Ham
(choose one meat type)

**Hot Breakfast Sandwich** .................................. 7.00
Egg, Cheese, Sausage, Bacon or Ham on an English Muffin
(choose one meat type)

**Yogurt Bar** .................................................. 8.50
Vanilla Yogurt, House-Made Granola, Seasonal Fruit Toppings,
Assorted Toppings

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Grilled Hash-Brown Potatoes ................................... 3.50
Cheese Blintzes with Raspberry and Apricot Sauce ........ 4.50
Farm-Fresh Scrambled Eggs* ................................ 4.50
Applewood Smoked Bacon* or Maple-Baked Link Sausage* .... 4.50
Assorted Cold Cereals, House-Made Granola, Hot Oatmeal .... 4.50
or Locally Sourced 7-Grain Hot Cereal
Multi-Grain Pancakes with Maple-Flavored Syrup ............... 5.50
Brioche French Toast with Maple-Flavored Syrup ............... 6.50
Mini Quiche*, Bacon* or Vegetarian ........................... 9.00
Yogurt Parfait .................................................. 9.00

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### 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 ❖❖❖❖
Assorted Granola Bars ❖❖❖❖
Smartpop® Popcorn ❖❖❖❖
Assorted Soft Drinks and Bottled Water

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

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

**BK4 Good Afternoon** .......................................... 17.75
Hummus and Pita Bread ❖❖❖❖
Whole Seasonal Fruit ❖❖❖❖
Crudité Display ❖❖❖❖
Infused Mountain Water

**BK5 Good Morning** ............................................ 17.50
Sliced Seasonal Fruit ❖❖❖❖
Mini Filled Croissants ❖❖❖❖
House-Made Granola with Vanilla Yogurt ❖❖❖❖
(For Gluten-Free Granola add $2 per person)
Infused Mountain Water

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**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 ❖❖❖❖
- Roasted Peanuts ❖❖❖❖
- Raisins ❖❖❖❖
- Pretzels ❖❖❖❖

**Choice Group**
- Roasted Almonds ❖❖❖❖
- Mixed Roasted Nuts ❖❖❖❖
- Chocolate-Covered Raisins ❖❖❖❖
- Sunflower Seeds ❖❖❖❖
- Dried Cranberries ❖❖❖❖
- White Chocolate Pieces ❖❖❖❖
- Chocolate Pieces ❖❖❖❖
- Toasted Coconut ❖❖❖❖

**BK7 Après-Ski** .................................................. 20.00
Tortilla Chips ❖❖❖❖
Warm Nacho Cheese ❖❖❖❖
Salsa ❖❖❖❖
Guacamole ❖❖❖❖
Assorted Accompaniments
Churro Bites ❖❖❖❖
Assorted Soft Drinks
Bottled Water

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Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2019
Create Your Own Break
Each order serves 12 people. Bakery items are baked fresh daily.

Assorted Candy Bars ☀ ............................................. 32.00
Whole Seasonal Fruit ☀ ☀ ...................................... 34.00
Granola Bars ☀ ............................................... 35.50
Individual Fruit Yogurts ☀ ☀................................. 35.50
Freshly Baked Cookies ☀ ...................................... 36.50
Assorted Bar Cookies ☀ ....................................... 36.50
Brownies ☀ ....................................................... 37.00
Chocolate Coconut Macaroons ☀ ☀ ................. 37.00
Cinnamon Rolls ☀ .............................................. 37.00
Bavarian Pretzel Bites –
Choice of Cinnamon Sugar, Parmesan or Plain ☀ .... 37.00
House-Made Fruit Squares ☀ ................................ 37.50
Individual Trail Mix Packets ☀ ......................... 39.00
Assorted Bagels ☀ ............................................. 41.00
with Flavored Cream Cheeses
Assorted Brownies ☀ ........................................... 41.00
Assorted Muffins ☀ ............................................ 41.00
House-Made Cake Donuts ☀ .............................. 41.00

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
and Chocolate Shavings .................................... 52.00
Freshly Brewed Regular and Decaffeinated Coffee and Tea . . . 54.00
(minimum one gallon of each)

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 Pellagrino™ Sparkling Fruit Beverages ........ 4.50/ea.
Perrier Water™ ............................................ 4.50/ea.
Individual Fruit Juices .................................... 4.50/ea.
Assorted Starbucks Coffee Drinks™ ................. 4.50/ea.
Voss Water™ ............................................... 8.50/ea.

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 Pellagrino Sparkling Fruit Beverages

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Break Stations

Break station service is for up to 1 1/2 hours and must be ordered for the entire group. Prices are per person. Minimum of 25 persons per station.

†Pricing includes chef attendant

ST6 Salsa Bar* .......................... 13.50
Fresh Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, Guacamole, Ceviche

ST7 Spud Bar .......................... 14.50
Smashed Potatoes
Toppings: Shredded Cheese, Sour Cream, Salsa, Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Carmelized Onions, Sliced Jalapeño

ST16 Movie Snacks .......................... 19.00
Popcorn, Red Vines, Milk Duds, Swedish Fish, Sour Patch Kids, M&Ms, Junior Mints, Assorted Sodas

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2019
**Buffet Luncheons**

Service is for 1½ hours. 25-person minimum.

Served with a beverage choice of Freshly Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade, and choice of one Buffet Luncheon Dessert on next page.

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**LB1 Alpine Barbecue** ........................................... 30.00

- Home-Style Grilled Hamburgers* ☐
- All-Beef Hot Dogs* ☐
- Freshly Baked Buns ☐
- Traditional Condiments ☐
- Lettuce, Tomato, Onions, Cheese ☐
- Vegetarian Chili ☐
- Fresh Herb Potato Salad ☐
- Tomato-Cucumber Salad ☐
- Kettle Chips ☐

Add Garden Burgers for $2.50 per person ☐

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**LB2 Superior Deli** .................................................. 30.00

- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vainaigrette ☐
- Fresh Fruit Salad ☐
- Orzo Pasta Salad ☐
- Deli Platter with Pastrami*, Roast Beef*, Turkey*, Black Forest Ham* ☐
- Sliced Balsamic Portabello Mushrooms, Fire-Roasted Red Bell Peppers, Eggplant ☐
- Swiss, Cheddar, Havarti, Pepper Jack Cheeses ☐
- Assortment of Sandwich Rolls and Condiments ☐
- Kettle Chips ☐

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**LB3 Wrap Assortment** ........................................... 32.00

- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vainaigrette ☐
- Flour and Whole Wheat Tortillas Wrap Platter with Teriyaki Chicken*, B.L.T.*, Hummus and Roasted Vegetable Halves ☐
- Home-Style Coleslaw ☐
- Fresh Herb Potato Salad ☐
- Kettle Chips ☐

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**LB5 Peruvian Salad Bar** ......................................... 34.00

- Fire-Roasted Corn Chowder ☐
- Italian Pasta Salad ☐
- Orzo Pasta Salad ☐
- Hummus and Pita Bread ☐
- Romaine Lettuce, Baby Green Spinach ☐
- Tuna*, Grilled Chicken*, Seared Tofu ☐
- Hard-Boiled Eggs*, Garbanzo Beans, Mushrooms, Olives, Cucumbers, Tomatoes, Carrots ☐
- Mozzarella Cheese ☐
- Freshly Baked Garlic Croutons ☐
- Balsamic House Vinaigrette and Ranch Dressing ☐
- Freshly Baked Rolls ☐

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**LB6 Taco Bar** ...................................................... 36.00

- Mexican Tortilla Soup ☐
- Taco Shells and Flour Tortillas ☐
- Ground Beef*, Shredded Chicken* ☐
- Lettuce, Cheese, Diced Tomatoes, Chopped Onions, Cilantro, Lime Wedges, Jalapeños ☐
- Salsa, Sour Cream, Guacamole ☐
- Cheese Enchiladas ☐
- Spanish Rice ☐
- Stewed Black Beans ☐

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**LB7 Regulator** .................................................... 36.00

- Mixed Greens, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Shredded Carrots and Cucumbers with House Vinaigrette ☐
- Baked Ziti* ☐
- Cavatappi served with Traditional Marinara and Alfredo Sauces ☐
- Chicken Piccata* ☐
- Fresh Steamed Vegetables ☐
- Freshly Baked Rolls ☐

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**LB8 Tuscan** .......................................................... 37.00

- White Bean & Kale Soup ☐
- Antipasto Salad* with Tossed Greens ☐
- Manicotti Stuffed with Artichokes, Spinach and Ricotta ☐
- Chicken Marsala* ☐
- Seared Polenta and Sautéed Zucchini Provençal with Roasted Red Pepper Coulis ☐
- Freshly Baked Rolls ☐

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**LB9 Wasatch** ....................................................... 39.00

- Smoked Tomato Bisque ☐
- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Vainaigrette ☐
- Broiled Herb Chicken* ☐
- Mahi Mahi* with Mango-Pineapple Salsa ☐
- Rice Pilaf ☐
- Fresh Steamed Vegetables ☐
- Freshly Baked Rolls ☐

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**LB10 Chef’s Artisan** ............................................... 47.00

- Soup Du Jour ☐
- Antipasto Platter* ☐
- Seasonal Fruit ☐
- Assorted Cheese Display, Crackers, Sliced Baguettes ☐
- Southwestern Blackened Chicken Breast* with Fire-Roasted Pico de Gallo ☐
- Plum-Glazed Grilled Shrimp* ☐
- Artisan Breads ☐

Continued on next page.
Buffet Luncheon Desserts

Please choose one of the following desserts to pair with your buffet.

- Salted Caramel Chocolate Cake
- Snowbird Signature Carrot Cake
- Assorted Cupcakes
- Hot Fruit Cobbler with Whipped Cream
- Key Lime Cheesecake
- Coconut Caramel Cake
- Gourmet Brownies
- Fresh Fruit Cup
- Chocolate Cream Pie
- Lemon Berry Cake
- New York Cheesecake
- Warm Gingerbread Cake with Maple Glaze

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2019
Lunches To-Go

Each lunch is packed individually in a Snowbird handled lunch sack and includes a bag of chips, a piece of whole fruit, and a soft drink or bottled water.

Minimum of 10 per sandwich choice.

LTG1 Sandwiches To-Go .......................... 20.00

Meats or Veggies (select up to three)
Marinated Grilled Chicken Breast*
Roast Beef*
Turkey*
Roasted Vegetables (Eggplant, Tomato, Zucchini, Mushrooms, Onions and Avocados)

Bread (select one)
Kaiser Roll
Whole Wheat Kaiser Roll
Ciabatta Roll
Gluten-Free Bun (Extra $2.00)

Dessert (select one)
Brownie
Freshly Baked Cookie
Trail Mix
Raspberry Fruit Square
Magic Bar

Gourmet Lunches To-Go

Each lunch is packed individually in a Snowbird labelled carry-out box. Minimum of 10 per sandwich or salad choice.

LTG2 Gourmet Lunches To-Go ............. 25.00

Select 3 from the following:

Chicken Salad Croissant Sandwich*
Diced Chicken with Celery, Red Onions, Grapes, Carrots tossed in a Honey-Mustard Dressing with Romaine, Tomato, and Red Onion

Portobello Ciabatta Sandwich
Grilled Portobello Mushroom, Roasted Red Peppers, Radish Sprouts, Tomatoes, Provolone Cheese, Garlic Aioli and Ciabatta Bread

Mediterranean Wrap
Garlic-Herb Wrap with Red Pepper Hummus, Romaine Lettuce, Olives, Feta Cheese, Roasted Tomatoes, Bell Peppers, Red Onion and Basil Aioli

Southwestern Chicken Wrap*
Garlic-Herb Wrap with seasoned Chicken, Black Beans, Peppers, Red Onions, Tomatoes, Romaine Lettuce, Shredded Cheese and Chipotle Aioli

Smoked Turkey Avocado Croissant*
Smoked Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomatoes, Red Onions and Garlic Aioli on a Fresh Croissant

Ciabatta Club*
Smoked Turkey Breast, Ham and Roast Beef, Provolone Cheese, Bacon, Romaine Lettuce, Tomatoes, Red Onions, with Garlic Aioli on a Fresh Ciabatta Roll

Chef's Salad*
Tossed Greens, Sliced Ham, Turkey, Crumbled Blue Cheese, Cucumbers, Tomatoes, Onions and Hard-Boiled Eggs, with Italian Dressing

Oriental Chicken Salad*
Iceberg Lettuce and Green Cabbage, blended with Carrots, Celery, Toasted Almonds, Mandarin Oranges, Scallions, Sesame Seeds and Wontons, served with Sesame Vinaigrette

Mediterranean Salad*
Tossed Greens, Olives, Tomatoes, Feta Cheese, Red Onions, Hard-Boiled Eggs, Marinated Mushrooms, with Greek Vinaigrette

Side (select one)
Fresh Fruit Salad
Tomato Cucumber Salad
Red Potato Salad
Whole Fruit

Snack (select one)
Kettle Chips
Popcorn

Dessert (select one)
Gourmet Cookie
Gluten-Free Cookie
Gourmet Brownie
Gluten-Free Brownie
Key Lime Cheesecake (additional $2 per person)
Old-Fashioned Chocolate Cake (additional $2 per person)
Caramel Banana Cake (additional $2 per person)

Beverage (select one)
Bottled Water
Soft Drink

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2019
Dinner Buffets

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Freshly Baked Rolls.
Service is for 1½ hours. Minimum of 25 people required. †Pricing includes chef attendant

DB1 Two Entrées .......................................................... 47.00
Choose two options from Starters, Accompaniments, Entrées, and Desserts

DB2 Three Entrées ...................................................... 51.00
Choose two options from Starters, Accompaniments and Desserts, and three options from Entrées.

Starters
Soup du Jour (by request)
Mixed Salad Greens, Accompaniments, House Vinaigrette
Marinated Artichoke Salad
Black Bean and Corn Salad
Tomato-Cucumber Salad
Baby Spinach Salad: Mushrooms, Hard-Boiled Egg*, Bacon*, Mandarin Oranges, Roasted Garlic-Balsamic Vinaigrette
Caesar Salad: Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*
Italian Antipasto Platter*
Lentil-Tomato Salad
Tri-Colored Quinoa
Fire-Roasted Vegetables

Accompaniments
Baked Butternut Squash
Seasonal Vegetables
Green Beans Amandine
Garlic-Smashed Potatoes
Au Gratin Potatoes
Herbed Red Skin Potatoes
Hunters’ Rice
Rice Pilaf
Asiago Risotto with Leeks and Mushrooms
Horseradish Mashed Potatoes
Wasabi-Mashed Potatoes
Tri-Colored Peruvian Potatoes
Brussels Sprouts with Applewood Smoked Bacon*
Honey-Balsamic-Braised Baby Carrots
Cavatappi Pasta with Vegetables and Cheese
Fire-Roasted Asparagus
Broccoli-Cauliflower Au Gratin
Whipped Yams
Brussels Sprouts
Primavera Cavatappi

Entrées
Turkey* with Gravy and Cranberry Relish
Chicken à la Florentine*
Cajun Chicken* Alfredo over Linguine
Chicken Piccata*
Rosemary Chicken Breast*
Pork Medallions*, Sautéed Apples, Green Peppercorn Sauce
†Boneless Leg of Lamb*, Whole Grain Dijon Mustard Sauce (add $5 per person)
BBQ Beef Brisket*
Braised Short Ribs*
†Prime Rib* (add $5 per person)
Mahi Mahi* with Mango Salsa
Herb Crusted Cod*
Seared Salmon Fillet* with Dill Beurre Blanc
Meat Lasagna*
Eggplant Parmigiana
Vegetable Szechuan Stir-Fry with Tofu
Vegetable Lasagna
Gourmet Macaroni and Cheese

Desserts
Key Lime Pie
Seasonal Fresh Fruit Pie
Chocolate Cheesecake
Key Lime Cheesecake
New York Cheesecake
Seasonal Fresh Fruit Cup
Tiramisu
Warm Bread Pudding with Caramel Sauce
Warm Seasonal Fruit Crisp with Freshly Whipped Cream

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2019
<table>
<thead>
<tr>
<th>Theme Buffets</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Service is for 1½ hours. Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade. Minimum of 25 people required.</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Theme Buffet</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TB1 Southwest</strong></td>
<td>40.00</td>
</tr>
<tr>
<td></td>
<td>Chips and Salsa</td>
</tr>
<tr>
<td></td>
<td>Hacienda Salad, Accompaniments, Lime-Cilantro Vinaigrette</td>
</tr>
<tr>
<td></td>
<td>Flour Tortillas</td>
</tr>
<tr>
<td></td>
<td>Marinated Fajita Chicken* with Grilled Onions and Peppers</td>
</tr>
<tr>
<td></td>
<td>Spinach Enchiladas with Ranchero Sauce</td>
</tr>
<tr>
<td></td>
<td>Salsa, Sour Cream</td>
</tr>
<tr>
<td></td>
<td>Mexican Rice</td>
</tr>
<tr>
<td></td>
<td>Southwest Beans</td>
</tr>
<tr>
<td></td>
<td>Key Lime Cheesecake</td>
</tr>
</tbody>
</table>

| **TB2 Oktoberfest** | 44.00 |
| | Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette |
| | Lemon-Caper Schnitzel* |
| | Local Colosimo’s Bratwurst* with Bavarian-Style Sauerkraut* |
| | Paprika Chicken Thighs* with Fresh Herb Spaetzle |
| | Potato Pancakes with Sour Cream and Applesauce |
| | Seasonal Vegetables |
| | Freshly Baked Rolls |
| | House-Made Apple Strudel and German Chocolate Cake |

| **TB3 Big Italian** | 46.00 |
| | Caesar Salad with Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing* |
| | Antipasto* |
| | Chicken Piccata* |
| | Italian Sausage Marinara* with Peppers and Onions |
| | Vegetarian Lasagna |
| | Zucchini Provençal |
| | Freshly Baked Rolls |
| | Tiramisu |

| **TB4 St. Louis Style BBQ** | 48.00 |
| | Bourbon BBQ Ribs* and Chicken* |
| | Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette |
| | Coleslaw |
| | Lentil-Tomato Salad |
| | Corn on the Cob (Seasonal) |
| | Vegetarian Baked Beans |
| | Creamy Polenta with Mushroom Ragoût |
| | Watermelon |
| | Freshly Baked Rolls |
| | Fruit Cobbler À la Mode |

| **TB5 Mediterranean** | 52.00 |
| | Classic Greek Salad, Tomatoes, Olives, Red Onions, Croutons, Greek Vinaigrette |
| | Tabbouleh Salad |
| | Fire-Roasted Red Bell Pepper Hummus with Pita Bread |
| | Grilled Chicken* with Tomato and Fennel |
| | Moroccan Beef Kebabs* |
| | Israeli Couscous* |
| | Haricots Verts with Garlic |
| | Baklava |

| **TB6 American Bistro** | 54.00 |
| | Poached Pear Salad, Mixed Greens, Gorgonzola, Walnuts, Roasted Garlic-Balsamic Vinaigrette |
| | Fresh Seasonal Fruit Salad with Poppy Seed, Passion Fruit Purée |
| | Prime Rib of Beef* with Horseradish Sauce and Au Jus* |
| | Orange-Marinated Halibut* with Tomatillo Salsa |
| | Cheddar Cheese-Smashed Red Skin Potatoes |
| | Green Beans Amandine |
| | Freshly Baked Rolls |
| | Old-Fashioned Chocolate Cake with Vanilla Ice Cream |

| **TB7 Backyard BBQ** | 56.00 |
| | Petite Rib-Eye* (cooked medium rare to medium, one per person) |
| | Barbecued Chicken* |
| | Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette |
| | Coleslaw |
| | Lentil-Tomato Salad |
| | Corn on the Cob (Seasonal) |
| | Vegetarian Baked Beans |
| | Creamy Polenta with Mushroom Ragoût |
| | Watermelon |
| | Freshly Baked Rolls |
| | Fruit Cobbler À la Mode |

| **TB8 Sustainable Buffet** | 63.00 |
| | Spinach Salad, Raspberries, Caramelized Walnuts, Red Onions, Mushrooms, Goat Cheese, Raspberry Vinaigrette |
| | Snake River Farms Filet Medallions* |
| | Wild Salmon* |
| | Organic Free-Range Chicken Breast* |
| | Cheddar Cheese-Smashed Red Skin Potatoes |
| | Local Seasonal Vegetables |
| | Assortment of Rolls from our Local Bakery |
| | Pastry Chef’s Seasonal Specialty |
## Reception Selections

### Displays and Stations

All Stations and Displays are served for up to a maximum of 1 1/2 hours. Pricing varies based on station selection. Please request custom pricing.

### Displays

One display serves 25 guests.

<table>
<thead>
<tr>
<th>RD1 Crudités 🍈</th>
<th>189.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago-Ranch Dip</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RD2 Middle Eastern Platter 🍈</th>
<th>255.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lentil Salad, Cucumber and Tomato Salad with Red Onions and Feta, Couscous, Hummus, Baba Ghanoush served with Warm Pita Bread Points</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RD3 Sliced Fruit 🍈</th>
<th>259.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruits and Berries</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RD4 Assorted Cheese 🍈</th>
<th>289.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported and Domestic Cheeses served with Assorted Sliced Breads, Crackers</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RD5 Antipasto Platter*</th>
<th>395.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cured Olives, Marinated Artichoke Hearts, Grilled Vegetables, Salami, Prosciutto, Cheeses, Assorted Sliced Breads, Crackers</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RD6 Charcuterie*</th>
<th>479.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cured Meats, Salami, Artisan Cheeses from Beehive Cheese Company</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RD7 Sushi* 🍣</th>
<th>549.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ahi Tuna Sashimi, Hamachi Sashimi, Salmon Sashimi, Spicy Tuna, Blackened Scallops, Greenlip Mussels, California Rolls, Little Cottonwood Rolls, Vegetable Rolls, Ebi Nigiri, Unagi Nigiri, Pickled Ginger, Soy Sauce, Wasabi</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RD9 Baked Brie 🍈</th>
<th>180.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit</td>
<td></td>
</tr>
</tbody>
</table>
Stations

All stations require a 25-person minimum and are priced per person. Chef attendant can be added for $150 per attendant for up to 90 minutes of service. Additional time requires an additional fee.

†Pricing includes chef attendant.

| Station | Description | Price
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>ST6 Salsa Bar*</td>
<td>Fresh Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, Guacamole, Ceviche</td>
<td>13.50</td>
</tr>
<tr>
<td>ST7 Spud Bar</td>
<td>Smashed Potatoes Toppings: Shredded Cheese, Sour Cream, Salsa, Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Caramelized Onions, Sliced Jalapeño</td>
<td>14.50</td>
</tr>
<tr>
<td>ST8 Caesar Salad*</td>
<td>Romaine Lettuce, Garlic Croûtons, Asiago, Anchovy Caesar Dressing</td>
<td>8.50</td>
</tr>
<tr>
<td>ST9 Taco Bar*</td>
<td>Ground Beef and Shredded Chicken, Vegetarian Refried Beans, Shredded Lettuce, Diced Tomatoes, Sour Cream, Salsa, Guacamole, Shredded Cheese, Green Chiles, Corn Taco Shells, Flour Tortillas</td>
<td>17.00</td>
</tr>
<tr>
<td>ST11 Chicken Wings†*</td>
<td>Choose up to three styles: Classic Buffalo, Sweet Thai, Teriyaki-Honey-Garlic, Honey-Chipotle-Lime, Peach BBQ, Jack Daniel’s-Honey-BBQ, Asian-Sesame. Served with carrots, celery sticks, Ranch, Blue Cheese Dressing</td>
<td>19.00</td>
</tr>
<tr>
<td>ST12 Pasta†*</td>
<td>Choice of two pastas: Linguine, Penne, Fettuccini, Corkscrew Choice of three sauces: Tomato-Basil, Mushroom-Marsala, Bolognese, Marinara, Alfredo, Pesto Add Chicken*, Meatballs*, Sausage*, Sautéed Vegetables for 4.00 per person, per item.</td>
<td>20.00</td>
</tr>
<tr>
<td>ST13 Sliders†*</td>
<td>Choose two. Add a third for 5.00 per person. All served on mini slider rolls.</td>
<td>21.00</td>
</tr>
<tr>
<td>ST15 Paella†*</td>
<td>Saffron Rice Toppings: Caramelized Onions, Roasted Tomatoes, Roasted Red Peppers, Marinated Chicken*, Shrimp*, Mussels*, Sausage*</td>
<td>28.00</td>
</tr>
</tbody>
</table>
**Carving Stations**

All Carving Stations are Chef-attended and include Artisan Rolls and Butter.

*One order serves 25 guests.*

**CS1 Roast Turkey**
Whole Roast Turkey accompanied by Brown Gravy, Cranberry Relish

*259.00*

**CS2 Maple-Bourbon Glazed Ham**
Maple-Bourbon Glazed Ham, Grilled Pineapple

*280.00*

**CS3 Roasted Beef Tenderloin**
Snake River Double RR Ranch Roasted Beef Tenderloin with Green Peppercom Demi-Glace

*379.00*

**CS4 Prime Rib**
Prime Rib Au Jus, Horseradish Sour Cream

*399.00*

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**Light Selections**

*One order serves 25 guests.*

- Herb-Parmesan or Cajun Salty Bar Snacks .......................... 27.00
- Assorted Flavored Gourmet Popcorn ............................... 28.00
- Choose Plain, Butter, Sea Salt, or Parmesan-Herb
- Kettle Chips with with Asiago-Ranch Dip ......................... 27.00
- Homemade Fried Kettle Chips with with Asiago-Ranch Dip ... 37.00
- Cold Spinach Artichoke Dip with Sliced Baguettes ............. 44.00
- Assorted Roasted Nuts ............................................. 49.00
- Tortilla Chips, Salsa and Guacamole ............................. 50.00
- Hummus with Grilled Pita Bread .................................. 55.00
- Warm Artichoke Dip with Toasted Baguettes ..................... 64.00
- Warm Crab Dip with Sliced Baguettes* ........................... 74.00

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**Sweets**

Prices are per person. Chef attendant can be added for $150 per attendant for up to 90 minutes of service. Additional time requires an additional fee. All stations require a 25 person minimum.

**SWS5 S’mores**
Chocolate Squares  🍦, Marshmallows  🍦, Graham Crackers  🍦, Hot Chocolate with Fresh Whipped Cream, Chocolate Shavings

*15.00*

This menu is designed for outdoor or indoor use. A fire pit may be used in designated outdoor locations for $150 per fire pit for up to 90 minutes.

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**Priced Per Display**

*One display serves 25.*

**SWD2 Gourmet Cookies**
Assorted Gourmet Cookie Tray

*219.00*

**SWD3 Éclairs and Cream Puffs**
Chocolate Éclairs and Assorted Cream Puff Tray

*210.00*

**SWD4 House-Made Candies**
House-Made Candies to Include: Chocolates, Peanut Brittle, English Toffee, Turtles, Peanut Butter Cups, Nut Brittle, Chocolate-Covered Cherries, Chocolate-Covered Caramels

*250.00*

**SWD5 Petits Fours Display**
Assorted Petits Fours Display

*235.00*
Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2019

Reception Selections

Hors d’Oeuvres

Each item is to be selected individually and is priced per piece.

Minimum order is 3 dozen each. Selections with † are designed to be butler-passed for an additional $25 per server, per hour.

Hot Selections

† Jalapeño Poppers .......................... 3.50
† Black Bean Taquito .......................... 3.50
Buffalo Chicken Wings* with Bleu Cheese Dip ............... 3.50
Italian Sausage-Stuffed Mushroom Caps* .................. 3.50
Pot Stickers* with Szechuan Dipping Sauce .......... 3.50
Fire-Grilled Pineapple Skewers .......................... 3.75
Chicken Satay* with Peanut Sauce ...................... 4.00
Beef Satay* with Szechuan Dipping Sauce .......... 4.00
† Spanakopita .................................. 4.00
Shrimp Taquitos* topped with Pico de Gallo .......... 4.25
Lamb Empanada* with Tzatziki Sauce .................. 4.25
† Asparagus-Fontina Cheese Phyllo Wrap ............ 4.25
† Duck Spring Roll* ................................ 4.50
† Petite Chicken Cordon Bleu* ......................... 4.50
Spinach Asiago Stuffed Mushroom Caps .................. 4.50
† Vegetarian Spring Rolls with Sweet Chili Dipping Sauce ... 4.50
Coconut Shrimp* with Mango-Pineapple Chutney .... 4.75
Mini Crab Cakes* with Dijon Sauce .................. 4.75
Blackened Petite Lamb Chops* .......................... 5.00
with Orange-Peppercorn Dipping Sauce
Mini Chicken Wellington* ................................ 5.00
† Applewood Smoked Bacon-Wrapped Shrimp* .... 5.00
Serrano Peppers, Spicy Mayo, Wasabi Aioli
† Applewood Smoked Bacon-Wrapped Jumbo Scallops* .... 5.00

Cold Selections

† Caramelized Onion-Goat Cheese Phyllo Cup ............ 3.50
Herbed Boursin-Stuffed Peppadews ...................... 3.50
† Prosciutto-Wrapped Melon* ......................... 3.50
† Mini Asparagus Crépes ................................ 3.75
† Smoked Salmon Canapés* with Dill Cream .......... 3.75
Vegetarian Sushi Rolls .................................. 3.75
Fresh Fruit Kebabs ...................................... 4.25
† Deviled Eggs* Sprinkled with Crevette Shrimp* .... 4.25
† Prosciutto-Wrapped Asparagus* ..................... 4.50
† Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze, Bruschetta
† Blackened Rare Ahi Canapés* with Spicy Mayonnaise ... 4.75
Chicken Salad* in Butter Leaf Lettuce Cups .......... 4.75
Jumbo Shrimp Cocktail* ................................ 4.75
Tuna Tartare* ........................................ 4.75
† Beef-Wrapped Asparagus* with Sweet Chili Sauce .... 4.75

Reception Package

Service time is for one hour; pricing is per person. Add $5 per person for an additional half-hour of service.

Package includes Crudités, Fruit & Cheese, and Two Hot and Two Cold Pieces.

Reception Package .............................. 34.00

Choose two hot and two cold selections from the Hors d’Oeuvres section to complete the package.

Reception Selections

Crudité
Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago Ranch Dip

Fruit & Cheese
Assorted Cheeses, Seasonal Fruits, Crackers, Sliced French Baguette
Alcohol Service Arrangements

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.

### Hosted Bar

One bartender for every 100 guests is recommended. Bartender and set up fees required per location per bar.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bartender</td>
<td>$50.00/hour</td>
</tr>
<tr>
<td>Each Additional Bar and Bartender</td>
<td>$50.00/hour</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>$25.00/hour</td>
</tr>
<tr>
<td>Cocktail Server</td>
<td>$25.00/hour</td>
</tr>
</tbody>
</table>

### Cash Bar

One bartender for every 100 guests is recommended. Bartender and set up fees required per location per bar.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cash Bar Setup Fee</td>
<td>$150.00</td>
</tr>
<tr>
<td>Bartender</td>
<td>$50.00/hour</td>
</tr>
<tr>
<td>Each Additional Bar and Bartender</td>
<td>$50.00/hour</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>$25.00/hour</td>
</tr>
<tr>
<td>Cocktail Server</td>
<td>$25.00/hour</td>
</tr>
</tbody>
</table>

### Hospitality Suite Service

A fully stocked bar back in a lodging room for up to 100 people. Includes ice, glasses, stirrers, napkins and sliced fruit dropped off in hospitality suite at a cost of $150. Continual refresh of items is $25 per hour. Delivery only, this does not include a bartender or liquor. Any bartender services can only be provided serving and selling Snowbird liquor.

### 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.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>$6.25</td>
</tr>
<tr>
<td>Local Micro brews</td>
<td>$7.00</td>
</tr>
<tr>
<td>Imported &amp; U.S. Micro brews</td>
<td>$7.00</td>
</tr>
<tr>
<td>Non-alcoholic Beer</td>
<td>$6.00</td>
</tr>
<tr>
<td>House Wine by-the-glass</td>
<td>$7.50</td>
</tr>
</tbody>
</table>

### Non-Alcoholic Beverages

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Beer</td>
<td>$4.75</td>
</tr>
<tr>
<td>Red Bull</td>
<td>$4.75</td>
</tr>
<tr>
<td>Assorted Pepsi Soft Drinks</td>
<td>$4.00</td>
</tr>
<tr>
<td>Individual Fruit Juices</td>
<td>$4.50</td>
</tr>
<tr>
<td>Bloody Mary Mix</td>
<td>$5.50/gal.</td>
</tr>
</tbody>
</table>

### Mixed Drink Pricing

Service fee is charged where applicable.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Vodka, Seagram’s Extra Dry Gin, Sauza Gold Tequila, Bacardi Superior Rum, Jim Beam Kentucky Bourbon</td>
<td>$7.50</td>
</tr>
<tr>
<td>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</td>
<td>$8.25</td>
</tr>
</tbody>
</table>

### Specialty Hosted Bar Options

The following bars can only be offered as “Hosted” and cannot be combined with any other liquor selections.

#### The Snowbird Signature Bar

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td>$10.50</td>
</tr>
<tr>
<td>Bombay Sapphire Gin</td>
<td>$9.50</td>
</tr>
<tr>
<td>Patrón Silver Tequila</td>
<td>$14.50</td>
</tr>
<tr>
<td>Johnnie Walker Black</td>
<td>$12.50</td>
</tr>
<tr>
<td>Bulleit Bourbon</td>
<td>$9.50</td>
</tr>
<tr>
<td>High West Double Rye</td>
<td>$10.00</td>
</tr>
<tr>
<td>Kraken Black Spiced Rum</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

#### The High West Bar

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Rye</td>
<td>$10.00</td>
</tr>
<tr>
<td>American Prairie Bourbon</td>
<td>$11.00</td>
</tr>
<tr>
<td>Campfire</td>
<td>$17.00</td>
</tr>
<tr>
<td>Rendezvous Rye</td>
<td>$16.00</td>
</tr>
<tr>
<td>High West Snowbird</td>
<td>$17.00</td>
</tr>
<tr>
<td>36th Vote Barreled Manhattan</td>
<td>$15.00</td>
</tr>
<tr>
<td>Barreled Boulevardist</td>
<td>$15.00</td>
</tr>
<tr>
<td>High West 7000’ Vodka</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

#### The Utah Bar

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Five Wives Vodka</td>
<td>$10.00</td>
</tr>
<tr>
<td>High West 7000’ Vodka</td>
<td>$10.00</td>
</tr>
<tr>
<td>Antelope Island Rum</td>
<td>$10.00</td>
</tr>
<tr>
<td>High West Double Rye Whiskey</td>
<td>$10.00</td>
</tr>
<tr>
<td>Beehive Jack Rabbit Gin</td>
<td>$10.00</td>
</tr>
<tr>
<td>Outlaw Distillery Bourbon</td>
<td>$10.00</td>
</tr>
</tbody>
</table>
### Wine List

*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.*

#### California Sparkling Wine and Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Ponsardin, France</td>
<td>165.00</td>
</tr>
<tr>
<td>Roederer Estate Brut, Anderson Valley</td>
<td>75.00</td>
</tr>
<tr>
<td>Domaine Chandon, Blanc de Noirs, California</td>
<td>63.00</td>
</tr>
<tr>
<td>Korbel Brut, California</td>
<td>48.00</td>
</tr>
</tbody>
</table>

#### Sauvignon Blanc

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kim Crawford, New Zealand</td>
<td>51.00</td>
</tr>
<tr>
<td>Joel Gott, California</td>
<td>42.00</td>
</tr>
</tbody>
</table>

#### Pinot Gris

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>King Estate, Signature, Oregon</td>
<td>60.00</td>
</tr>
<tr>
<td>Gabbiano, Venezie</td>
<td>38.00</td>
</tr>
<tr>
<td>Caposaldo, Veneto</td>
<td>39.00</td>
</tr>
</tbody>
</table>

#### Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakebread, Napa Valley</td>
<td>129.00</td>
</tr>
<tr>
<td>Jordan, Russian River Valley</td>
<td>99.00</td>
</tr>
<tr>
<td>Sonoma Cutrer, Sonoma Coast</td>
<td>64.00</td>
</tr>
<tr>
<td>J. Lohr, Riverstone, Arroyo Seco, Monterey County</td>
<td>59.00</td>
</tr>
<tr>
<td>Clos du Bois, Sonoma County</td>
<td>51.00</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Columbia Valley</td>
<td>48.00</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td>34.00</td>
</tr>
</tbody>
</table>

#### Sweet White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue, Riesling, Washington</td>
<td>38.00</td>
</tr>
</tbody>
</table>

#### Interesting Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rocca delle Macie, Chianti Classico, Tuscany</td>
<td>62.00</td>
</tr>
<tr>
<td>BenMarco, Malbec, Mendoza</td>
<td>59.00</td>
</tr>
<tr>
<td>Ravenswood, Vintners Blend, Zinfandel, California</td>
<td>39.00</td>
</tr>
<tr>
<td>Doña Paula, Los Cardos, Malbec, Mendoza</td>
<td>39.00</td>
</tr>
</tbody>
</table>

#### Pinot Noir

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Jadot, Nuits-Saint-Georges, Burgundy</td>
<td>199.00</td>
</tr>
<tr>
<td>Robert Sinskey, Carneros</td>
<td>120.00</td>
</tr>
<tr>
<td>Siduri, Russian River Valley</td>
<td>95.00</td>
</tr>
<tr>
<td>Ponzi, Tavola, Oregon</td>
<td>75.00</td>
</tr>
<tr>
<td>Fleur, Carneros</td>
<td>54.00</td>
</tr>
<tr>
<td>Angeline, California</td>
<td>39.00</td>
</tr>
</tbody>
</table>

#### Merlot

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ferrari-Carano, Sonoma County</td>
<td>69.00</td>
</tr>
<tr>
<td>Sebastiani, Sonoma County</td>
<td>54.00</td>
</tr>
<tr>
<td>Columbia Crest, Grand Estates, Columbia Valley</td>
<td>48.00</td>
</tr>
</tbody>
</table>

#### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver Oak, Alexander Valley</td>
<td>225.00</td>
</tr>
<tr>
<td>Stag’s Leap Wine Cellars, Artemis, Napa Valley</td>
<td>185.00</td>
</tr>
<tr>
<td>Jordan, Alexander Valley</td>
<td>159.00</td>
</tr>
<tr>
<td>Franciscan, Napa Valley</td>
<td>89.00</td>
</tr>
<tr>
<td>Justin, Cabernet Sauvignon, Paso Robles</td>
<td>84.00</td>
</tr>
<tr>
<td>Sebastiano, Sonoma County</td>
<td>54.00</td>
</tr>
<tr>
<td>Hess Select, North Coast</td>
<td>52.00</td>
</tr>
<tr>
<td>Main Street, California</td>
<td>39.00</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td>34.00</td>
</tr>
</tbody>
</table>

*Denotes House Wines.

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**Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change.** January 2019