

Snowbird Conference Center Executive Boardroom Menus



Above the Clouds. Beyond the Expected.
Snowbird Meetings.

January 2020

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 \$250 reset charge will be posted to the group's Master Account.

Late Fee

Groups will be charged a late fee of \$250 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 \$250, 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 \$55 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 \$250. 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 \$30 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, Tea, Orange Juice, Croissants **V** and Mini Cinnamon Rolls **V N**.

Choose one entrée, additional selections require entrée counts.

Garden Vegetable Hash **Gf V**

Basil Nut-Free Pesto, Smashed Potatoes, Roasted Seasonal Vegetables, Poached Eggs

Yogurt Bowl **V**

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

Feta & Spinach Scramble **V**

Roasted Tomatoes, Smashed Browns, Seasonal Sliced Melons

White Chocolate Brioche Bread Pudding French Toast

Chicken Apple Sausage, Seasonal Sliced Melons

Breakfast Buffets

Prices are per person. Service is for 1½ hours.

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

The Boardroom

30.00 per person

Fresh Berries **Gf V**
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

28.00 per person

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

Traditional Continental

17.00 per person

Selection of Chilled Juices
Hot Chocolate
Assorted Freshly Baked Breakfast Pastries and Breads **V**
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	33.00	Assorted Breakfast Pastries and Breads V	43.00
Whole Seasonal Fruit Gf Df V	35.00	English Scones with Jam & Butter V	43.00
Granola Bars V	36.00	Clif Bars™ V	43.00
Individual Fruit Yogurts Gf V	36.00	Kind Bars™ Gf V	43.00
Freshly Baked Cookies V	37.00	Assorted Gourmet Cookies V	43.00
Assorted Bar Cookies V	37.00	Assorted Cupcakes V	56.00
Chocolate Coconut Macaroons Gf V	38.00	Assorted Gourmet Ice Cream Bars Gf V	63.00
Brownies V	38.00	Sliced Fruit Display Gf Df V	63.00
Cinnamon Rolls V	38.00		
Bavarian Pretzel Bites –	38.00		
Choice of Cinnamon Sugar, Parmesan or Plain V			
House-Made Fruit Squares V	38.00		
Individual Trail Mix Packets V	40.00		
Assorted Bagels V	42.00		
with Flavored Cream Cheeses			
Assorted Brownies V	42.00		
Assorted Muffins V	42.00		
House-Made Cake Doughnuts V	42.00		

Gluten-Free & Vegan Options

Gluten-Free Granola Gf Df V	38.00
Gluten-Free Brownies Gf Df V	46.00
Gluten-Free Cookies Gf Df V	46.00
Assorted Gluten-Free Breakfast Breads Gf Df V	48.00
Gluten-Free Muffins Gf Df V	48.00
Assorted Healthy Vegan Cookies V	53.00

Beverages

Priced Per Gallon

Minimum of one gallon of each.

Infused Mountain Water	23.00
Whole, 2%, Skim, Soy, Almond, or Oat Milk	22.00
Orange, Cranberry, Pineapple, Apple, Grapefruit Juices	30.00
Lemonade with Fresh Lemons	42.00
Iced Tea with Fresh Lemons	42.00
Hot Apple Cider with Cinnamon Sticks	42.00
Strawberry Lemonade	44.00
Hot Chocolate with Freshly Whipped Cream	54.00
and Chocolate Shavings	
Freshly Brewed Regular and Decaffeinated Coffee	57.00
with Cream and Tea	
(minimum one gallon of each)	

Priced Per Bottle/Can

Assorted Pepsi™ Soft Drinks	4.25/ea.
Aquafina™ Bottled Water	4.25/ea.
Bubly™ Sparkling Water	4.25/ea.
Individual Flavored Iced Tea	4.50/ea.
San Pellegrino™ Sparkling Fruit Beverages	4.75/ea.
Perrier™ Water	4.75/ea.
Individual Fruit Juices	4.75/ea.
Assorted Starbucks™ Coffee Drinks	4.75/ea.
Gatorade™	5.00/ea.
Red Bull™ Energy Drinks	6.00/ea.
Voss™ Water	8.50/ea.

Priced Per Person

BV1 Coffee Beverage Service 15.00

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 16.00

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

Assorted Pepsi™ Soft Drinks and Aquafina™ Bottled Water

BV3 Flavored Beverage Service 18.00

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

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 14.50

- Whole Seasonal Fruit **Gf Df V**
- Assorted Granola Bars **V**
- Smartpop® Popcorn **Gf V**
- Assorted Soft Drinks and Bottled Water

BK2 Sweet Alpine Treat 17.00

- 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 17.00

- Served with Bags for Filling with:
- Cinnamon Bears
- Salt Water Taffy
- Red Licorice Bites
- Jelly Beans
- Gummy Watermelon Rings
- Infused Mountain Water

BK4 Good Afternoon 18.25

- Hummus and Pita Bread **Df V**
- Whole Seasonal Fruit **Gf Df V**
- Crudité Display **Gf Df V**
- Infused Mountain Water

BK5 Good Morning 18.00

- 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 19.50

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**
- Raisins **Gf Df**
- Roasted Peanuts **Gf V**
- Pretzels **Gf V**

Choice Group

- Roasted Almonds **Gf V**
- Mixed Roasted Nuts **Gf V**
- Chocolate-Covered Raisins **Gf V**
- Chocolate Pieces **Gf V**
- White Chocolate Pieces **Gf V**
- Pumpkin Seeds **Gf V**
- Sunflower Seeds **Gf V**
- Dried Cranberries **Gf V**
- Banana Chips **Gf V**

BK7 Après-Ski 21.00

- Tortilla Chips **Gf Df V**
- Warm Nacho Cheese **Gf V**
- Salsa **Gf Df V**
- Guacamole **Gf Df V**
- Assorted Accompaniments
- Churro Bites **Df V**
- Assorted Soft Drinks
- Bottled Water

Elevated Plated Working Luncheons

Menu includes Freshly Brewed Regular and Decaffeinated Coffee and Tea.

Additional selections require entrée counts.

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

35.00 per person

Entrées (Choose one)

Flank Steak Ciabatta

Sliced Grilled Flank Steak, Caramelized Onions, Crispy Shallots, Carmelized Blue Cheese, Béarnaise Aioli on Herbed Ciabatta
House-Made Fresh Herb Red Potato Salad **V**

Chicken Pesto Ciabatta

Fire-Braised All-Natural Chicken Breast, Applewood-Smoked Bacon, Havarti, Pesto Aioli, Arugula on Herbed Ciabatta,
Pasta Salad with House-Made Vinaigrette **V N**

Portabello Ciabatta Sandwich **V**

Grilled Portobello Mushroom, Roasted Red Peppers, Radish Sprouts, Tomatoes, Hummus Spread on Ciabatta,
Baby Mixed Greens, Watermelon Radish, Breakfast Radish, Sunflower Seeds, Pink Peppercorn Vinaigrette

Cobb Salad **GF**

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

Enhance Plated Lunch

New York Steak

45.00 per person

Grilled NY Steak, Crispy Tobacco Onions, Watercress, Truffle Potatoes
Mixed Green Salad, House Vinaigrette

Seared Salmon **GF**

40.00 per person

Fingerling Potatoes, Roasted Artichokes, Baby Carrots, Shaved Fennel, Light Chardonnay Broth
Mixed Green Salad, House Vinaigrette

Rosemary Chicken

39.00 per person

Fregola with Roasted Tomato, Eggplant, Baby Spinach, Crispy Prosciutto
Mixed Green Salad, House Vinaigrette

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 and Tea.

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

The Afternoon Slider

40.00 per person

Soups (Choose one)

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

White Beans, Kale, in a Lightly Seasoned Vegetarian Broth

New England Clam Chowder

Seasonal Minestrone ^{GF} ^{DF} ^V

Vegetarian Tomato Broth with Mixed Vegetables

Salads (Choose one)

Caesar Salad

Romaine Lettuce, Garlic Croutons, Asiago, Anchovy Caesar Dressing

Baby Spinach ^{GF} ^V ^N

Shaved Apples, Shaved Red Onion, Toasted Almonds, Roasted Garlic Balsamic Vinaigrette

Accompaniments

Rosemary Parmesan Kettle Chips ^{GF} ^V

Whole Fruit ^{GF} ^{DF} ^V

An Assortment of Sliders (Choose two)

Wagyu Beef Slider

Aged Smoked Cheddar, Carmelized Onion, Fry Sauce

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

Asian Duck Confit

Sweet Cabbage Slaw

Desserts

Assorted Cheesecake Bites ^V

Miniature Cookies ^V

Mousse Cups ^{GF}

The Executive

47.00 per person

Soups (Choose one)

Tomato Bisque ^{GF} ^V

Vegetarian Tomato Broth, Tomatoes, Heavy Cream

Toscana

Italian Sausage, Potatoes, Creamy Italian Broth

Salads (Choose one)

Baby Greens & Belgian Endive

Herbed Goat Cheese, Caramelized Walnuts, Balsamic Vinaigrette ^{GF} ^V ^N

Arugula Salad

Beets, Goat Cheese, Roasted Baby Carrots, Sherry Vinaigrette ^{GF} ^V

Caesar Salad

Romaine Lettuce, Garlic Croutons, Asiago, Anchovy Caesar Dressing

Entrées

Broiled Herb Chicken ^{GF} ^{DF}

Rosemary and Garlic Marinated

Seared Salmon ^{GF}

Sweet Pepper, Squash Succotash

Braised Short Ribs

Burgundy Mushroom Sauce, Crispy Onions

Accompaniments

Sautéed Broccolini ^{GF} ^{DF} ^V

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

Whipped Mashed Potatoes ^{GF} ^V

Desserts

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 and Tea.

Additional selections require entrée counts.

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

73.00 per person

Soups (Choose one)

Potato-Leek

Puréed Russet Potatoes, Caramelized Leeks,
Crispy Pancetta

Toscana

Italian Sausage, Potatoes,
Creamy Italian Broth

Tomato Bisque




Chive Oil, Crispy Garlic

Salads (Choose one)



Caprese

Buffalo Mozzarella, Sliced Heilloom Tomato, Petite Basil, Pesto,
Balsamic Reduction, Balsamic Vinegar, Olive Oil  

Baby Greens & Belgian Endive

With Herbed Goat Cheese, Caramelized Walnuts,
Balsamic Vinaigrette   

Roasted Beet Salad

Aruluga, Haricots Verts, Pecorino,
Macerted Shallots   

Entrées

(Choose one option from the vegetarian menu)

Wagyu Beef Steak

Crispy Brussel Sprouts, Bacon, Onion, Potato Mouseline,
Wild Mushrooms, Red Wine Sauce

Miso Cod Fillet

Baby Bok Choy, Jasmin Rice,
Fried Eggplant Chips

Roasted Rack of Lamb

Creamed Spinach, Roasted Seasonal Mushrooms,
Fried Parsnips, Lamb Jus

Braised Pork Osso Buco

Creamy Polenta, Mushroom Ragù, Crispy Brussel Sprouts,
Natural Jus

Chicken & Waffles

Belgian Waffle, Nashville Marinade, Fried Buttermilk Chicken,
Maple Sage Syrup

Desserts (Choose one)

Dark Chocolate Cherry Bordeaux Torte

Caramel Coconut Chocolate Panna Cotta

Caramel Tiramisu

Cappuccino Cheesecake

Dinner Buffets

Service is for 1½ hours.

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

The Superior

70.00 per person

Salad

Arugula Salad ^{GF} ^V ^N

Parmesan, Roasted Butternut Squash, Candied Walnuts, Fig Vinaigrette

Displays

Baby Vegetables and Hummus ^{GF} ^{DF} ^V

Beet Cured Salmon ^{GF} ^{DF}

Accompaniments

Garlic Haricots Verts ^{GF} ^V ^{DF}

Roasted Herb Fingerling Potatoes ^{GF} ^{DF} ^V

Entrées

Steamed Clams ^{GF}

Garlic-Lemon Broth

Seared Salmon ^{GF} ^{DF}

Salsa Verde

Braised Short Ribs ^{DF}

Burgundy Mushroom Sauce, Crispy Onions

Dessert

Cappuccino Cheesecake ^V

Chocolate Raspberry Mousse ^{GF}

The Presidential

75.00 per person

Starters

Sliced Fruit, Beehive Cheese ^V

Assorted Crackers and Breads

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

Toscana

Italian Sausage, Russet Potatoes, Kale, Savory Cream Stock

Salads (Choose two)

Cobb Salad ^{GF} ^{DF}

Crumbled Blue Cheese, Bacon, Scallions, Tomato, Egg, Avocado Ranch Dressing

Roasted Fennel and Arugula Salad ^{GF} ^{DF} ^N

Candied Walnuts, Balsamic Vinaigrette

Greek Salad ^{GF} ^V ^N

Cucumber, Feta, Kalamata Olives, Roasted Peppers, Red Onion, Lemon Oregano Vinaigrette

Entrées

Snake River Farms Filet Medallions

Whipped Roquefort Mashed Potatoes ^{GF}

Roasted Statler Chicken

Roasted Butternut Squash, Chicken Jus ^{GF}

Pan-Seared Jumbo Scallops ^{GF}

Bacon Bell Pepper Fricassee

Accompaniments

Fire-Grilled Asparagus ^{GF} ^{DF} ^V

Roasted Cauliflower ^{GF} ^{DF} ^V

Pesto & Pine Nuts

Dessert

Honey Crème Brûlée ^{GF} ^V

Key Lime Shooters

Espresso Pots De Crème ^{GF} ^V