

the Aerie



Rehearsal Dinners • Weddings • Birthdays • Anniversaries • Corporate Events • Holiday Parties
Private Dining

the Aerie

Thank you for considering The Aerie Restaurant for your next memorable private event. The Aerie's private dining rooms offer stunning décor and spectacular mountain views, from snow-covered vistas to lush summer scenery.

Information regarding the offerings in The Aerie Restaurant and Private Dining Rooms is attached, including different limited and reception menus. The Canyon Dining Room can accommodate up to 50 people and The Mountain Dining Room can accommodate up to 100 people.

A food and beverage minimum will apply for the use of the Private Dining Rooms. The minimum can include food and beverage, but will exclude tax and service charge. If the food and beverage minimum exceeds your budget, other options are available within the restaurant's Main Dining Room.

To secure the usage of our Private Dining Rooms or restaurant space, a contractual agreement will need to be signed and a small deposit will be required.

Our Executive Chef is always happy to assist with any special dietary requirements or special menu requests. In addition, we offer special occasion cakes from our Snowbird Pastry Chef and feature a wine list of over 1,200 selections. A special wine list is available online [here](#), or wine recommendations and pairings can be suggested. Valet parking at The Cliff Lodge is available.



RECEPTION

All the following selections may be served as a display or as a passed appetizer. An additional \$25 per server, per hour is applicable for butler-passed service. We recommend 1 server per 25 guests.

[APPETIZERS]

DEVILED EGGS	\$42/dozen
lightly fried bacon scallion	
GOAT CHEESE TARTS (V)	\$42/dozen
caramelized onions	
SPICED BEEF	\$42/dozen
maytag blue cheese toast points	
FRIED MAC & CHEESE (V)	\$42/dozen
white truffle oil	
SCALLOPS (GF) (DF)	\$42/dozen
bacon-wrapped	
PULLED PORK	\$42/dozen
black pepper biscuit red onion jam	
SALMON TARTARE	\$42/dozen
toast points	
QUINOA FRITTERS (GF) (V)	\$24/dozen
truffle herb aioli wild mushrooms	
HOUSE-SMOKED TROUT CAKE	\$42/dozen
scallion aioli red pepper	
ELK MEATBALLS	\$42/dozen
mushroom madeira gravy toasted shallots	
MINI REUBENS	\$42/dozen
phyllo pastry pastrami sauerkraut swiss cheese thousand island dressing	

[PLATTERS]

ARTISAN CRAFTED
CHEESES & MEATS
\$175 per 25 people

CRUDITÉS (GF) (V)
seasonal vegetables and dip
\$125 per 25 people

FRUIT & BERRIES (GF) (DF) (V)
seasonal and exotic fruit and berries
\$140 per 25 people

CHIPS & DIP (GF) (V)
house-made potato chips
mom's onion dip
\$85 per 25 people

BEEF TENDERLOIN
rosemary, bourbon
& brown sugar rub
\$275 per 25 people
*Pricing includes chef attendant.

SALMON
house maple cured and smoked
whole salmon fillet
crème fraîche
red onions
capers
hard-boiled eggs
\$175 per 25 people

SUSHI
sushi rolls and japanese salads
\$225 per 25 people
sushi rolls, nigiri, sashimi
\$350 per 25 people



(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (N) Contains Nuts

Prices do not include 19% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. August 2018

MIGNARDISES & PETITS FOURS

Bite size, mini ramequin or can be served family style.

[MIGNARDISES]

FRENCH VANILLA CRÈME BRÛLÉE . seasonal berries	\$42/ dozen
WHITE CHOCOLATE CROISSANT . BREAD PUDDING (V) caramel sauce	\$42/ dozen
CHOCOLATE MOUSSE red wine raspberries	\$42/ dozen
SALTED CARAMEL BROWNIES	\$18/ dozen
HOUSE-MADE COOKIES	\$18/ dozen
SABAYON. macerated berries	\$42/ dozen



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PLATED MENU

[\$59 FOUR COURSES]

salad

FIELD GREENS ^{GF} ^V
pickled vegetables
honey-thyme vinaigrette

appetizer

FRITTERS ^{GF} ^V
mushroom & tri-color quinoa,
truffle herb aioli

entrée

CORN FLAKE & PISTACHIO
ENCRUSTED CHICKEN ^N
tarragon creamed corn

or

ALMOND-CRUSTED TROUT ^{GF} ^N
garden vegetable succotash
preserved lemon & butter

or

VEGETARIAN ASSIETTE ^{GF} ^V
mushroom quinoa
tempura fried tofu
grilled portobello mushroom

dessert

WHITE CHOCOLATE CROISSANT
BREAD PUDDING ^V
caramel ice cream
caramel sauce

[\$69 FIVE COURSES]

soup

LOBSTER CORN ^{GF}
jalapeño
tomatoes
scallions

salad

BABY ICEBERG ^{GF}
tomatoes
bacon
chopped egg
blue cheese dressing

appetizer

MUSHROOM RAGOÛT ^V
creamy cheddar polenta
parmesan crisp
roasted tomatoes

entrée

ELK MEATLOAF
whipped potatoes
garlic-sautéed kale
onion rings
madeira gravy

or

GRILLED SALMON ^{GF}
asparagus & mushroom risotto cake
spinach
saffron sauce

or

LOBSTER MAC & CHEESE
beehive cheeses
herb brown butter bread crumbs

dessert

SALTED CARAMEL
CRÈME BRÛLÉE ^V



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PLATED MENU

[\$79 SIX COURSES]

starter

AMUSE-BOUCHE

soup

TOMATO BASIL ^{GF} ^V

goat cheese
reduced balsamic

salad

BABY KALE CAESAR SALAD

tomatoes
parmesan crisps
asiago croûtons
anchovy vinaigrette

appetizer

HOUSE-SMOKED TROUT CAKES

scallion aioli
red pepper

entrée

GRILLED BEEF TENDERLOIN

potato flan
mushroom butter
garlic-sautéed kale
roasted red onion sauce

or

CORN FLAKE & PISTACHIO
ENCRUSTED CHICKEN ^N

tarragon creamed corn

or

WILD MUSHROOM RAVIOLI ^V

roasted garlic alfredo sauce
roasted tomatoes

dessert

S'MORES CHEESECAKE ^V

fudge
strawberry sauce
graham cracker
toasted meringue

[ADDITIONAL MENU OPTIONS]

upgrades

DESSERT SAMPLER PLATE \$3/person

french vanilla crème brûlée
chocolate mousse
white chocolate bread pudding

BEEF ENTRÉE SUBSTITUTION \$10/person

applies to entire group

ADD COURSE CHOICES \$10/course

restrictions may apply

cake

Prepared in our Snowbird bakery, special occasion cakes are available upon request with advance notice.

CAKE-CUTTING FEE \$2/person

non-Snowbird cakes



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PRIVATE BREAKFAST BUFFET

Service is for 1 ½ hours. Breakfast includes coffee, tea, hot chocolate, juice or milk.

[\$40 BREAKFAST]

healthy

- SEASONAL FRESH FRUIT (GF) (DF) (V)
- WHOLE FRUIT (GF) (DF) (V)
- WHOLE GRAIN BREADS (V)
- GRANOLA (V)
- YOGURT BAR (GF) (V) (N)
 - greek & vanilla yogurt
 - variety of accompaniments
 - fresh and dried fruits
- OATMEAL (GF) (DF) (V)
 - raisins, cinnamon, brown sugar
- EGG WHITE SCRAMBLE (GF)

classic

- SCALLION-CHEDDAR SCRAMBLED EGGS
- SCRAMBLED EGGS
- SMOKED BACON (GF) (DF)
- SAUSAGE (GF) (DF)
- BREAKFAST POTATOES (GF) (DF) (V)
 - onions, peppers
- CROISSANTS (V)
- COLD CEREALS (V)

specialties

- EGGS BENEDICT
 - hollandaise sauce
- SMOKED SALMON
 - bagels, herbed cream cheese
 - capers, red onions
- WARM BREAD PUDDING (V) (N)
- BLUEBERRY PANCAKES (V)
 - syrup
- BUTTERMILK BISCUITS & SAUSAGE GRAVY
- SOURDOUGH FRENCH TOAST (V)
- PASTRIES (V)
- MUFFINS (V)



chef's special

- Choose one
- GARDEN VEGETABLE HASH WITH FRIED EGGS (V)
 - or
 - BREAKFAST BURRITOS WITH CHORIZO & ROASTED PEPPERS
 - or
 - ENGLISH MUFFIN BREAKFAST SANDWICH
 - or
 - FRITTATA (GF) (V)
 - or
 - CARAMELIZED ONION, ASPARAGUS & GOAT CHEESE STRATA (V)



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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.

Aerie Bars

In its private dining rooms, The Aerie offers two choices for bar service:

We can set up a physical bar in the private dining room and serve guests drinks at their table, at the bar or at a stand up reception. This option is available to any group, but specifically recommended for groups over 40 guests.

Bar service offering the same beverage selection can be provided by cocktail servers. If no physical bar is chosen, we do require cocktail servers for groups over 40 guests.

The Aerie service team will resume to bar service at the table during dinner, unless requested otherwise.

Bar Set Up

One bartender for every 50 guests is recommended.

Full Bar set up (liquor, beer, wine) \$250/bar
 Beer & Wine Bar set up \$150/bar

Hosted or Cash Bar

Bartender \$25/hour
 2 hour minimum required.

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

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

Beverage Selection

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

Alcoholic Beverage Selections

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

BEER:

The bartender will select for your bar an assortment of domestic, local microbrews, imported and non-alcoholic beers, unless specific requests are made in advance. Please inquire with your Snowbird Service Coordinator for The Aerie's current beer list. Our beer selection ranges from \$5 to \$13.50. Would you like to have a beer cap, we suggest a first tier price point of \$8, still offering a variety of bottled beers.

WINE:

The Aerie wine list is available online [here](#) or ask your Snowbird Service Coordinator for assistance. Our wines served by the glass (house wines) are available in large quantities.

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

Our house wines are priced around \$40-45 per bottle, and premium house wines including sparkling are priced up to \$70 per bottle. Let us know your preferred varietal of house or premium house wines price point. Selection will gladly be made if no pre-selection was picked by the group.

Please inquire with your Snowbird Service Coordinator for the most updated Aerie wine list as our selections can change daily. Special-order wine may be requested. We would gladly make some recommendations or handpick some wines after you have provided a price range, a region of the world and/or your preferred varietals. Special orders are subject to availability and must be made no later than 4 weeks prior to event date.

Wine can be brought in for a sit down dinner, corkage fee applies:

\$12/bottle (750ml) \$18/magnum (1500ml)

Wine should be provided at least three hours prior to the start of the event to insure proper temperature of service.

LIQUOR & Mixed Drinks Pricing:

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

Tier 1: no restrictions, Aerie entire selection.

Tier 2: drinks up to \$25.

Tier 3: drinks up to \$18.

Tier 4: drinks up to \$12.

Non-Alcoholic Beverages:

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

Soda	\$3.50
Small Pellegrino	\$4.50
Large Pellegrino	\$6.50
Large Voss Sparkling or Still	\$8.50
Small Voss Sparkling	\$5.50
Small Voss Still	\$4.50
Juice	\$3.50
Coffee	\$3.00
Espresso	\$3.25
Tea	\$3.00
Gourmet Tea	\$5.00
Mocktails	\$6.00

Restaurant Information

Please review the following information to ensure that your group's restaurant experience at Snowbird is memorable and successful.

Restaurant 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 pricing is guaranteed no earlier than 60 days prior to the event date. Detailed Restaurant Event Orders (REOs) will then be completed and sent to you for final approval and signature. Signed REOs 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 a signed REO.

Guarantee

In order to make your event successful, the exact number of guests attending each event must be provided by 12:00 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 your group if your attendance requires an increase of the guarantee number on site. If the guarantee exceeds 5% anytime within the 3 business days period, a 10% surcharge will be included on the cost of the additional meals. All changes received within 3 business days of your event must be communicated immediately. An increase of 10 guests or more is subject to confirmation by the restaurant. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing.

Special Meals

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. We recommend you advise your server if you or someone in your party has a food allergy or sensitivity.

Special meals for dietary, health or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. Our Chefs are always willing to accommodate. Our restaurant menus contain symbols that are used to mark Dairy-Free, Gluten-Free, Contain Nuts and Vegetarian dishes.

Room Reset Charges

For any changes made to a function within 24 hours, a minimum of \$125 reset charge will be applied 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.

Cocktail Dinner

Our appetizer reception items are designed to be butler-passed for an additional \$25 per server, per hour. We recommend a minimum of 1 server for every 25 guests.

It is generally advised to offer 2-4 pieces per person for a light cocktail reception, and 8-12 pieces for a heavy reception. Appetizers are ordered by the dozen, with a minimum of one dozen to order.

Linen

The Aerie restaurant design features tables that don't need to be clothed. However, if you would like to add a formal presence or colored touch, special orders can be made. A \$2 fee per 4 top table will apply. Your Snowbird Service Coordinator can assist you with our color selection for tablecloths and/or napkins.

Note: A two-week notice is needed for special ordered linen.

Flowers, Decorations & Music

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

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 staff 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.

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.

Vacate Time

Functions must not extend beyond midnight in restaurant locations, 1:00 a.m. in our lounge locations.

Service Charge & Sales Tax

Our prices do not include the 19% service fee on food and beverage as well as a restaurant private booking fee of 2% covering pre-event arrangements and set up. Applicable Utah sales and food tax (currently 7.85%) is added to all food and beverage.