

Snowbird Conference Center Banquet Menus



Above the Clouds. Beyond the Expected.
Snowbird Meetings.

January 2021

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 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.

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  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 \$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 \$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 \$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.

All prices and menus are subject to change. January 2021

Continental Breakfasts

Service is for 1½ hours; for an additional half hour of service add \$3.50 per person.
Minimum of 10 people required.

CB1 On the Go 15.00

- Orange Juice
- Whole Seasonal Fruit **GF DF V**
- Muffin **V**
- Granola Bar **V**
- Served in a To-Go Sack

CB2 Traditional Continental 17.00

- Selection of Chilled Juices
- Assorted Freshly Baked Breakfast Pastries **V**
- Croissants with Whipped Butter and Preserves **V**
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB3 Fresh Start 18.00

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- 7-Grain Hot Cereal with Brown Sugar, Raisins, Cranberries and Milk **V**
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB4 Rise and Shine 20.00

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- Assorted Freshly Baked Breakfast Pastries **V**
- Croissants with Whipped Butter and Preserves **V**
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB5 Trail Blazer 20.50

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- Assorted Bagels **V**
- Flavored Whipped Cream Cheese, Whipped Butter, Fruit Preserves, Peanut Butter **V**
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB6 High Baldy 21.50

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- Breakfast Breads and Croissants **V**
- 7-Grain Hot Cereal with Brown Sugar, Raisins, Cranberries and Milk **V**
- House-Made Granola with Vanilla Yogurt **V**
(Add \$2 per person for Gluten-Free Granola)
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB7 Hidden Peak 24.50

- Selection of Chilled Juices
- Sliced Seasonal Fruits **GF DF V**
- Bacon* and Vegetarian Quiches
- House-Made Granola with Vanilla Yogurt **V**
(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. For an additional half hour of service add \$3.50 per person. 25-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, and Hot Chocolate.

BB1 Peruvian Breakfast 25.75
 Selection of Chilled Juices
 Farm-Fresh Scrambled Eggs* GF V
 Applewood Smoked Bacon* GF DF
 Maple-Baked Link Sausage* GF DF
 Grilled Hash-Brown Potatoes GF DF V
 Assortment of Cold Cereals with Milk V
 Non-Dairy Milk Options available @ \$24/gal
 Freshly Baked Croissants with Whipped Butter and Preserves V

BB2 Primrose Breakfast 27.25
 Selection of Chilled Juices
 Sliced Seasonal Fruit GF DF V
 Farm-Fresh Scrambled Eggs with Cream Cheese and Chives* V
 Applewood Smoked Bacon* GF DF
 Maple-Baked Link Sausage* GF DF
 House-Made Crispy Potatoes with Onions and Peppers GF DF V
 Brioche French Toast with Maple-Flavored Syrup V
 Freshly Baked Breakfast Pastries and Croissants V
 Whipped Butter and Preserves V

BB3 Twin Peaks Breakfast 28.75
 Selection of Chilled Juices
 Sliced Seasonal Fruit GF DF V
 Assorted Individual Yogurts V
 Vegetarian Quiche* V
 Applewood Smoked Bacon* GF DF
 Maple-Baked Link Sausage* GF DF
 Grilled Hash-Brown Potatoes GF DF V
 Assortment of Cold Cereals with Milk V
 Non-Dairy Milk Options available @ \$24/gal
 Multi-Grain Pancakes with Maple-Flavored Syrup V
 Freshly Baked Croissants with Whipped Butter and Preserves V

BB4 Cottonwood Burrito Breakfast. 28.75
 Selection of Chilled Juices
 Sliced Seasonal Fruit GF DF V
 House-Made Granola with Vanilla Yogurt V
 Warm Flour Tortillas V
 Scrambled Eggs* V
 Cheddar Jack Cheese V
 Diced Onions GF DF V
 Bacon* GF DF
 Salsa GF V
 Sour Cream V
 House-Made Potatoes with Onions and Peppers GF DF V

BB5 Creekside Brunch 40.00
 Selection of Chilled Juices
 Smoked Salmon Plate*
 Vegetarian Quiche*
 Fresh Fruit Kebabs GF DF V
 Applewood Smoked Bacon* GF DF
 Maple-Baked Link Sausage* GF DF
 Brioche French Toast V
 Sweet Potato Pancakes V
 Warm Maple-Flavored Syrup V
 Country Red Potatoes with Peppers, Onions and Rosemary GF DF V
 Vegetarian Eggs Benedict with Hollandaise Sauce* V
 Yogurt Parfaits with House-Made Granola V
 Assorted Breakfast Pastries and Desserts with Whipped Butter and Preserves V

Plated Breakfasts

Prices are per person. 20-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate.

BP1 Country Breakfast 24.00
 Chilled Orange Juice
 Fresh Fruit Cup GF DF V
 Scrambled Eggs* V
 Applewood Smoked Bacon* GF DF
 Brioche French Toast with Glazed Apples and Cinnamon V

BP2 Vegetarian Breakfast 25.00
 Chilled Orange Juice
 Fresh Fruit Cup GF DF V
 Vegetarian Quiche* V
 Breakfast Potatoes GF DF V
 Roasted Parmesan Tomato V

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 Vegetarian
 (choose one meat type)

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

Yogurt Bar **V** 9.00
 Vanilla Yogurt, House-Made Granola, Seasonal Fruit Toppings,
 Assorted Toppings

ST1 Fresh Seasonal Fruit Smoothies **Gf V** 12.00
 Attendant can be added for \$150 for up to 1½ hours of service;
 one attendant per 50 people. Minimum of 25 people required.
 Assorted Seasonal Fresh Fruit
 Vanilla Yogurt

ST2 Omelette Station* **Gf** 14.00
 20-person minimum.
 Chef-attended, Omelets prepared to order.
 Fresh Eggs, Ham, Cheese, Mushrooms, Scallions,
 Bell Peppers, Tomatoes, Salsa, Green Chiles, Bay Shrimp

ST3 Traditional Belgian Waffle Station **V** 13.00
 20-person minimum. Attendant can be added for \$150 for up to
 1 1/2 hour of service; one attendant per 50 people.
 Traditional Belgian Waffles
 Authentic Pearl Sugar, topped with Fresh Seasonal Fruit Topping,
 Powdered Sugar, and Fresh Whipped Cream

Grilled Hash-Brown Potatoes **Gf Df V** 4.50
 Farm-Fresh Scrambled Eggs* **Gf** 5.00
 Applewood Smoked Bacon* or Maple-Baked Link Sausage* **Gf Df** . 5.50
 Assorted Cold Cereals, House-Made Granola, Hot Oatmeal . . . 4.50
 (choose one)
 Multi-Grain Pancakes with Maple-Flavored Syrup 5.50
 Brioche French Toast with Maple-Flavored Syrup 6.50
 Quiche*, Bacon* or Vegetarian 9.00
 Yogurt Parfait **V** 9.00
 7-Grain Hot Cereal with Brown Sugar, Raisins,
 Cranberries, Milk **V** 6.00

Breaks

Service is for 45 minutes and must be ordered for the entire group. Prices are per person.
 Add \$3.50 per person for every additional half hour of service and \$3.50 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
 Fresh Fruit Skewers **V**
 Sweet Cream Cheese Dip **V**
 Chocolate and Caramel Dipping Station **V**
 Infused Mountain Water

BK3 Sweet Treat Candy Bar 17.50
 Served with Bags for Filling
 Cinnamon Bears **V**
 Salt Water Taffy **V**
 Red Licorice Bites **V**
 Jelly Beans **V**
 Infused Mountain Water

BK4 Good Afternoon 18.50
 Hummus and Pita Bread **Df V**
 Whole Seasonal Fruit **Gf Df V**
 Crudité Display, Asaigo Ranch Dip **V**
 Infused Mountain Water

BK5 Good Morning 18.50
 Sliced Seasonal Fruit **Gf Df V**
 Mini Filled Croissants **V**
 House-Made Granola with Vanilla Yogurt **V**
 (For Gluten-Free Granola add \$2 per person)
 Infused Mountain Water

BK6 Trail Mix Bar 19.50
 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** Roasted Peanuts **Gf V**
 Raisins **Gf Df** Pretzels **Gf V**

Choice Group

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

BK7 Après-Ski 21.00
 Tortilla Chips **Gf V**
 Warm Nacho Cheese **Gf V**
 Salsa **Gf V**
 Guacamole **Gf V**
 Assorted Accompaniments
 Bavarian Stuffed Churro Bites **V**
 Assorted Soft Drinks
 Bottled Water

Create Your Own Break

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

Assorted Candy Bars V	34.00
Whole Seasonal Fruit GF DF V	36.00
Granola Bars V	37.00
Assorted Individual Fruit Yogurts GF V	37.00
Freshly Baked Cookies V	38.00
Assorted Bar Cookies V	38.00
Bavarian Stuffed Churros V	38.00
Traditional Brownies V	39.00
Chocolate Coconut Macaroons GF V	39.00
Cinnamon Rolls V	39.00
Hot Pretzels with Mustard – Choice of Cinnamon Sugar, Parmesan or Salt V	39.00
House-Made Fruit Squares V	39.00
Individual Trail Mix Packets V	41.00
Assorted Bagels V with Flavored Whipped Cream Cheeses, Whipped Butter, Preserves	43.00
Assorted Brownies V	43.00
Assorted Muffins V	43.00

Assorted Breakfast Pastries and Breads V with Whipped Butter and Preserves	44.00
English Scones V with Whipped Butter and Preserves	44.00
Clif Bars™ V	44.00
Kind Bars™ GF V	44.00
Assorted Gourmet Cookies V	44.00
Assorted Cupcakes V	57.00
Sliced Seasonal Fruit Display GF DF V	64.00
Assorted Gourmet Ice Cream Bars GF V	64.00

Gluten-Free & Vegan Options

Gluten-Free Granola GF DF V	39.00
Gluten-Free Brownies GF DF V	47.00
Gluten-Free Cookies GF DF V	47.00
Assorted Gluten-Free Breakfast Breads GF DF V with Whipped Butter and Preserves	49.00
Gluten-Free Muffins with Whipped Butter GF DF V	49.00
Vegan Power Cookies GF DF V	54.00

Beverages

Priced Per Gallon

Minimum of one gallon of each.

Infused Mountain Water	25.00
Whole, 2%, Skim, Soy, Almond, Oat or Coconut Milk	24.00
Orange, Cranberry, Apple Juices	30.00
Lemonade with Fresh Lemons	42.00
Iced Tea with Fresh Lemons	42.00
Hot Apple Cider with Cinnamon Sticks	45.00
Strawberry Lemonade	45.00
Hot Chocolate with Freshly Whipped Cream and Chocolate Shavings	58.00
Freshly Brewed Regular and Decaffeinated Coffee and Tea (minimum one gallon of each. Non-dairy milk options available for \$24/gallon)	62.00

Priced Per Person

BV1 Coffee Beverage Service 18.00

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 (Non-dairy milk options available
for \$1/person)

BV2 Soda Beverage Service 17.00

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 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™
Assorted Individual Bubly™

Priced Per Bottle/Can

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

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. For an additional half hour of service add \$3.50 per person. Minimum of 25 persons per station.

†Pricing includes chef attendant

ST4 Mocktail Bar† 12.00

Variety of Fruit Juices, Flavored Syrups, Seltzer Water,
Wedges of Lemon, Lime and Orange,
Sliced Strawberries, Raspberries, Blueberries,
Whipped Cream

ST5 Pommes Frites Station    15.00

French Fries served in a Paper Cone
Choose up to two dipping sauces: Sweet Chili, Korean BBQ,
Malt Vinegar, Spicy Fry (add additional sauce for \$1/person)

ST6 Salsa Bar* 14.00

House-Made Corn Tortilla Chips with House-Made Salsa,
Mango Salsa, Pico de Gallo, House-Made Guacamole

ST7 Smashed Potato Bar  15.50

Smashed Potatoes
Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa,
Whipped Butter, Chives, Steamed Broccoli Florets,
Diced Tomatoes, Caramelized Onions, Sliced Jalapeño

ST16 Movie Snacks 19.50

Popcorn, Red Vines, Milk Duds, Swedish Fish,
Sour Patch Kids, M&Ms, Junior Mints, Assorted Sodas

Buffet Luncheons

Service is for 1½ hours. 25-person minimum. For an additional half hour of service add \$3.50 per person.
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.

LB1 Alpine Barbecue 33.00

- Home-Style Grilled Hamburgers* ^{DF}
- All-Beef Hot Dogs* ^{DF}
- Freshly Baked Buns ^V
- Traditional Condiments ^V
- Lettuce, Tomato, Onions, Cheese ^V
- Vegetarian Chili ^{GF V}
- Fresh Herb Potato Salad ^V
- Tomato-Cucumber Salad ^{GF DF V}
- Kettle Chips ^{GF DF V}
- Add Garden Burgers for \$2.50/person ^V
- Gluten-Free Buns available for \$24/dozen ^{GF V}

LB2 Superior Deli 32.00

- Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Italian Vinaigrette ^V
- Fresh Fruit Salad ^{GF DF V}
- Orzo Pasta Salad ^{DF V}
- 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 ^{GF}
- Assortment of Sandwich Rolls and Condiments ^V
- Kettle Chips ^{GF DF V}
- Gluten-Free Buns available for \$24/dozen ^{GF V}

LB3 Wrap Assortment 34.00

- Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette ^V
- Flour and Whole Wheat Tortillas Wrap Platter with Teriyaki Chicken*, B.L.T.*, Hummus and Roasted Vegetable Halves
- House-Made Coleslaw ^V
- Fresh Herb Potato Salad ^V
- Kettle Chips ^{GF DF V}

LB4 Pizza Party 35.00

- Caesar Salad Tossed with, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing*
- Italian Pasta Salad ^V
- Choice of Pizza (choose two)
- Four-Cheese Pizza** Provolone, Mozzarella, Romano and Parmesan with Tomato Sauce ^V
- Pepperoni Pizza*** Pepperoni, Provolone, Mozzarella, Romano and Parmesan with Tomato Sauce
- Hawaiian Pizza*** Canadian Bacon, Pineapple and Mozzarella with Tomato Sauce
- Vegetarian Pizza** Fresh Buffalo Mozzarella, Tomatoes, Mushrooms, Olives, Peppers with Tomato Sauce ^V
- Southwest Pizza*** Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions and Bell Peppers with Tomato Sauce
- Vegan Pizza** Spinach, Caramelized Garlic, Shallots and Roma Tomatoes with Pesto ^{DF V}

LB5 Peruvian Salad Bar 37.00

- Hearty Minestrone Soup ^{DF V}
- Italian Pasta Salad ^V
- Orzo Pasta Salad ^{DF V}
- Hummus and Pita Bread ^{DF V}
- Romaine Lettuce, Baby Green Spinach
- Tuna*, Grilled Chicken*, Seared Tofu
- Hard-Boiled Eggs*, Garbanzo Beans, Mushrooms, Olives, Cucumbers,
- Tomatoes, Carrots
- Mozzarella Cheese
- House-Made Garlic Croutons
- Balsamic House Vinaigrette and Ranch Dressing
- Freshly Baked Rolls with Whipped Butter ^V

LB6 Taco Bar 38.00

- Mexican Tortilla Soup ^{GF DF V}
- Taco Shells and Flour Tortillas
- Ground Beef*, Shredded Chicken*
- Lettuce, Cheese, Diced Tomatoes, Chopped Onions, Cilantro, Fresh Jalapeños ^V
- Salsa, Sour Cream, House-Made Guacamole ^V
- Cheese Enchiladas ^{GF V}
- Spanish Rice ^{GF DF V}
- Stewed Black Beans ^{GF V}

LB7 Regulator 40.00

- Tossed Green Salad, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Shredded Carrots and Cucumbers with Italian Dressing ^V
- Baked Ziti with Italian Sausage*
- Cavatappi served with Traditional Marinara and Alfredo Sauces ^V
- Chicken Piccata* ^{DF}
- Duet of Squash with Herbs de Provence ^V
- Freshly Baked Rolls with Whipped Butter ^V

LB8 Tuscan 41.00

- Hearty Minestrone ^{DF V}
- Antipasto Salad* with Tossed Greens, Red Wine Vinaigrette
- Manicotti Stuffed with Artichokes, Spinach and Ricotta ^V
- Chicken Marsala* ^{DF}
- Seared Polenta and Sautéed Zucchini Provençal with Roasted Red Pepper Coulis ^{GF V}
- Freshly Baked Rolls with Whipped Butter ^V

LB9 Wasatch 49.00

- Smoked Tomato Bisque ^{GF V}
- Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Vinaigrette ^V
- Broiled Herb Chicken* ^{GF DF}
- Mahi Mahi* on a Bed of Mango-Pineapple Salsa ^{GF DF}
- Rice Pilaf ^{GF DF V}
- Crispy Brussels Sprouts ^{GF V}
- Freshly Baked Rolls with Whipped Butter ^V

Continued on next page.

LB10 Chef's Artisan Salad Bar 52.00

- Fire Roasted Corn Chowder with Fresh Basil **V**
- Antipasto Platter*
- Sliced Seasonal Fruit Platter **GF DF V**
- Assorted Cheese Display, Crackers, Sliced Baguettes **V**
- Mixed Greens, Romaine, Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Fire-Roasted Artichokes, Chopped Bacon*, Hard-Boiled Eggs*, Shredded Asiago, House-Made Garlic Croutons, House Italian Vinaigrette
- Southwestern Blackened Chicken Breast* with Fire-Roasted Pico de Gallo **GF DF**
- Plum-Glazed Grilled Shrimp* **DF**
- Artisan Rolls with Whipped Butter **V**

Buffet Luncheon Desserts

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

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

Small Group Buffet Luncheons

These luncheons are convenient for working lunches and are prepared for quick self-service.

Service is for up to 1½ hours. For an additional half hour of service add \$3.50 per person.

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Chef's Selection of Dessert. Minimum of 10 people required.

LBS1 Spud Fest 27.00

- Caesar Salad, Asiago Cheese, Pepperoncini, Garlic Croutons, Caesar Dressing*
- Idaho Baked Potato Bar: Vegetarian Chili, Chopped Bacon*, Broccoli Cheese Sauce, Sautéed Mushrooms, Shredded Cheddar and Jack Cheese, Chives, Caramelized Onions, Sour Cream, Whipped Butter

LBS2 Soup, Salad & Croissant Sandwich Bar . 26.00

- Soup (choose 1 from page 15)
- Mixed Salad Greens with House Vinaigrette **V**
- Tuna*, Chicken* and Egg Salads* on Croissants

LBS3 Deli Board 29.50

- Tossed Green Salad, House Vinaigrette **V**
- Assortment of Pastrami*, Roast Beef*, Turkey*, Black Forest Ham*, Balsamic Marinated Portabello, Fire-Roasted Red Bell Peppers, Grilled Eggplant, Swiss, Cheddar, Havarti, Pepper Jack Cheeses **GF**
- Sandwich Rolls and Condiments **V**
- Herbed Potato Salad **V**
- Gluten-Free Buns available \$24/dozen **GF**

LBS4 Pre-Made Assorted Wraps 30.00

- Tossed Green Salad, House Vinaigrette **V**
- Bacon, Lettuce, and Tomato
- Fire Roasted Vegetables and Rice **V**
- Teriyaki Chicken*
- Herbed Potato Salad **V**

LBS5 Little Italian 31.00

- Caesar Salad, Asiago, Pepperoncini, Garlic Croutons, Caesar Dressing*
- Chicken Parmesan*
- Cavatappi Pasta, Pesto Cream, Bolognese* Sauces
- Freshly Baked Rolls with Whipped Butter **V**

LBS6 Fajita Bar 33.00

- Mexican Tortilla Soup **GF DF V**
- Flour Tortillas **V**
- Lime-Marinated Chicken*, Soy-Marinated Beef*
- Stewed Black Beans **V**
- Shredded Cheddar and Jack Cheeses, Cilantro, Onions, Tomatoes, Green Chiles, Salsa, Sour Cream **V**
- Mexican Rice **GF DF V**

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 22.00

Meats or Veggies (select up to three)

- Marinated Grilled Chicken Breast*
- Roast Beef*
- Turkey*
- Roasted Vegetables (Eggplant, Tomato, Zucchini, Mushrooms, Onions and Avocados) **V**

Bread (select one)

- Kaiser Roll **V**
- Whole Wheat Kaiser Roll **V**
- Ciabatta Roll **V**
- Gluten-Free Bun available, \$2 each **Gf V**

Dessert (select one)

- Brownie **V**
- Freshly Baked Cookie **V**
- Trail Mix **V**
- Strawberry Fruit Square **V**
- Magic Bar **V**
- Gluten-Free Cookie **Gf V**

Gourmet Lunches To-Go

Each lunch is packed individually in a Snowbird labeled bag. Minimum of 10 per sandwich or salad choice.

LTG2 Gourmet Lunches To-Go 28.00

Select up to 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

Portabello Ciabatta Sandwich **V**

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

Mediterranean Wrap **V**

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 Sandwich*

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

Ciabatta Club Sandwich*

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

Chicken Caesar Salad*

Romaine, Roma Tomatoes, Shaved Asiago, Pepperoncini, House-Made Garlic Croutons, Traditional Caesar Dressing

Mediterranean Salad*

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

Note: Gluten-Free Buns available for sandwiches, \$2 each. **Gf V**

Side (select one)

- Fresh Fruit Salad **Gf Df V**
- Tomato Cucumber Salad **Gf Df V**
- Red Potato Salad **V**
- Whole Fruit **Gf Df V**

Snack (select one)

- Kettle Chips **Gf Df V**
- Popcorn **Gf V**

Dessert (select one)

- Gourmet Cookie **V**
- Cookie **Gf V**
- Gourmet Brownie **V**
- Gluten-Free Brownie **Gf V**
- Key Lime Cheesecake (additional \$2 per person) **V**
- Old-Fashioned Chocolate Cake (additional \$2 per person) **V**
- Caramel Banana Cake (additional \$2 per person) **V**

Beverage (select one)

- Bottled Water
- Soft Drink

Plated Luncheons

All menus served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, Iced Tea, or Lemonade.
Minimum of 25 people required.

LP1 Turkey Ciabatta Sandwich 27.00

House Salad, Balsamic or Ranch Dressing **V**
Soup du Jour
Smoked Turkey*, Havarti, on Ciabatta with Tomato,
Daikon Sprouts, Baby Spinach
Red Skin Potato Salad **V**

LP2 Taco Salad 29.00

Mexican Tortilla Soup **GF DF V**
Crisp Flour Tortilla Shell, layered with Shredded Lettuce,
Seasoned Ground Beef*, Southwestern Black,
Red and Pinto Beans, Shredded Cheddar and Jack Cheeses,
Onions, Tomatoes, Sour Cream, Chipotle Ranch Dressing
Substitute Chicken Breast* add \$2

LP3 Cobb Salad 29.00

Soup du Jour
Mixed Greens, Smoked Turkey*, Avocado, Tomatoes,
Olives, Chopped Eggs*, Red Onions, Crumbled Bacon,
Blue Cheese Crumbles, Tomato-Basil Vinaigrette **GF**
Freshly Baked Rolls **V**

LP4 Lemon Chicken 32.00

Greek Salad with Feta, Tomatoes, Cucumbers,
Black Olives, Greek Vinaigrette **V**
Lemon Chicken*
Tomato Herb Couscous **V**
Zucchini Provençal **GF DF V**
Freshly Baked Rolls **V**

LP5 Asian Chicken. 35.00

Shredded Napa Cabbage Salad with Bok Choy,
Snow Peas, Red Bell Peppers, Bamboo Shoots,
Sesame Dressing **DF V**
Asian Citrus Chicken*
Steamed Sticky Rice **V**
Freshly Baked Rolls **V**

LP6 Rib-Eye 42.00

Wedge Salad with Tomatoes, Blue Cheese, Croutons,
House Balsamic Dressing **V**
Petite Rib-Eye* (cooked medium rare to medium)
Tri-Colored Peruvian Potatoes, Butter, Sour Cream **GF DF V**
Fire Grilled Asparagus **GF DF V**
Freshly Baked Rolls **V**

Plated Luncheon Desserts

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

Key Lime Pie **V**
Old-Fashioned Chocolate
Sour Cream Cake **V**
Fresh Lemon Curd Tart **V**

Caramel Banana Cake **V**
Tres Leches
with Fresh Berries **V**
Fresh Seasonal Fruit Cup **GF DF V**

New York Cheesecake **V**
Snowbird Signature Carrot Cake **V**
Coconut Panna Cotta **GF**

Dinner Buffets

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Freshly Baked Rolls with whipped butter. Service is for 1½ hours. For an additional half hour of service add \$5 per person. Minimum of 25 people required.

†Pricing includes chef attendant

DB1 Two Entrées 51.00

Choose two options from **Starters, Accompaniments, Entrées, and Desserts**

DB2 Three Entrées 55.00

Choose two options from **Starters, Accompaniments and Desserts**, and three options from **Entrées**.

Starters

- Choice of Soup from page 15 (GFDFV by request.)
- Tossed Green Salad, Accompaniments, House Vinaigrette V
- Marinated Artichoke Salad GFDFV
- Black Bean and Corn Salad GFDFV
- Marinated Tomato-Cucumber Salad GFDFV
- Tossed Baby Spinach Salad: Mushrooms, Hard-Boiled Egg*, Chopped Bacon*, Mandarin Oranges, Roasted Garlic-Balsamic Vinaigrette
- Caesar Salad: Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*
- Italian Antipasto Platter* GF
- Lentil-Tomato Salad GFDFV
- Tri-Colored Quinoa

Premium Salads (additional \$3 per person)

- Buffalo Mozzarella, Sliced Tomato, Balsamic Vinegar and Olive Oil, Fresh Basil and Asiago GFV
- Baby Greens, Belgian Endive, Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette GFV
- Napa and Red Cabbage, Pears, Walnuts, Goat Cheese, Sherry Vinaigrette GFV

Accompaniments

- Mixed Vegetables GFV
- Green Beans Amandine GFV
- Brussels Sprouts with Applewood Smoked Bacon*
- Honey-Balsamic-Braised Baby Carrots GFDFV
- Crispy Brussels Sprouts GFDFV
- Fire-Grilled Vegetables DFV
- Fire-Roasted Asparagus GFDFV
- Broccoli-Cauliflower Au Gratin V
- Brown Hunters Rice with Mushrooms and Tomatoes GFDFV
- Rice Pilaf GFDFV
- Garlic-Smashed Potatoes GFV
- Au Gratin Potatoes V
- Herbed Red Skin Potatoes GFDFV
- Horseradish Mashed Potatoes GFV
- Wasabi-Mashed Potatoes GFV
- Tri-Colored Peruvian Potatoes GFDFV
- Whipped Yams GFV
- Baked Butternut Squash GFV
- Cavatappi Pasta with Vegetables and Shredded Asiago V
- Asiago Risotto with Leeks and Mushrooms GFV
- Primavera Cavatappi V
- Fire-Roasted Vegetables V

DB3 Three Entrées Deluxe 59.00

Choose three options from **Starters, Accompaniments, and Entrées** and two options from **Desserts**

Entrées

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

Desserts

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

Theme Buffets

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade.
Service is for 1½ hours. For an additional half hour of service add \$5 per person. Minimum of 25 people required.

TB1 Southwest 42.50
Chips and Salsa **GF DF V**
Hacienda Salad, Accompaniments,
Lime-Cilantro Vinaigrette **GF DF V**
Flour Tortillas **V**
Marinated Fajita Chicken* with Grilled Onions and Peppers
Spinach Enchiladas with Ranchero Sauce **GF V**
Salsa, Sour Cream **V**
Mexican Rice **GF DF V**
Southwest Beans **GF DF V**
Tres Leches **V**

TB2 Oktoberfest 47.00
Tossed Greens Salad with Tomatoes, Cucumbers,
Mushrooms, Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
Lemon-Caper Schnitzel* **DF**
Bratwurst* on a Bed of Bavarian Sauerkraut* **DF**
Paprika Chicken Thighs* with Fresh Herb Spaetzle
Potato Pancakes with Sour Cream and Applesauce **V**
Root Vegetable Medley **GF V**
Freshly Baked Rolls with Whipped Butter **V**
Apple Strudel and German Chocolate Cake **V**

TB3 Big Italian 49.00
Caesar Salad, Asiago Cheese, Pepperoncini,
Freshly Baked Garlic Croutons, Caesar Dressing*
Antipasto*
Chicken Piccata* **DF**
Spicy Italian Sausage Marinara* with Peppers and Onions **DF**
Vegetarian Lasagna **V**
Zucchini Provençal **GF DF V**
Freshly Baked Rolls with Whipped Butter **V**
Tiramisu

TB4 St. Louis Style BBQ 52.00
Bourbon BBQ Ribs* and Chicken*
Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
House-Made Coleslaw **GF V**
Lentil-Tomato Salad **GF DF V**
Corn on the Cob (Seasonal) **GF V**
Vegetarian Baked Beans **GF DF V**
Creamy Polenta with Mushroom Ragoût **GF V**
Watermelon **GF DF V**
Freshly Baked Rolls with Whipped Butter **V**
Fruit Cobbler with Chantilly Cream **V**

TB5 Mediterranean 55.00
Classic Greek Salad, Tossed with Tomatoes, Olives, Red Onions,
Croutons, Greek Vinaigrette **DF V**
Tabbouleh Salad **V**
Fire-Roasted Red Bell Pepper Hummus
with Grilled Pita Bread **DF V**
Grilled Chicken* with Tomato and Fennel **GF**
Moroccan Beef Kebabs*
Israeli Couscous* with Tomatoes and Fresh Basil
Haricots Verts with Garlic **GF V**
Baklava **V**

TB6 American Bistro 60.00
Tossed Poached Pear Salad, Mixed Greens, Gorgonzola,
Walnuts, Roasted Garlic-Balsamic Vinaigrette **V**
Fresh Seasonal Fruit Salad with Poppy Seed,
Passion Fruit Purée **GF DF V**
Prime Rib of Beef* with Au Jus* **GF** and Horseradish Sauce
Orange-Marinaded Halibut* with Tomatillo Salsa **DF**
Cheddar Cheese-Smashed Red Skin Potatoes **GF V**
Green Beans Amandine **GF V**
Freshly Baked Rolls with Whipped Butter **V**
Old-Fashioned Chocolate Cake **V**

TB7 All-American BBQ 62.00
Petite Rib-Eye* (cooked medium rare to medium,
one per person)
Barbecued Chicken*
Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
House-Made Coleslaw **GF V**
Lentil-Tomato Salad **GF DF V**
Corn on the Cob (Seasonal) **GF V**
Vegetarian Baked Beans **GF DF V**
Creamy Polenta with Mushroom Ragoût **GF V**
Watermelon **GF DF V**
Freshly Baked Rolls with Whipped Butter **V**
Fruit Cobbler with Chantilly Cream **V**

TB8 Sustainable Buffet 67.00
Spinach Salad, Raspberries, Caramelized Walnuts,
Red Onions, Mushrooms, Goat Cheese,
Raspberry Vinaigrette **GF V**
Snake River Farms Filet Medallions* **GF DF**
Wild Salmon* **GF DF**
Organic Free-Range Chicken Breast* **GF DF**
Cheddar Cheese-Smashed Red Skin Potatoes **GF V**
Local Seasonal Vegetables **GF V**
Artisan Rolls from our Local Bakery with Whipped Butter **V**
Pastry Chef's Seasonal Specialty **V**

Continued on next page.

TB9 International Buffet 82.00

Served with Artisan Rolls and Butter with Whipped Butter.

Salad Station (Choose two)

- Caesar Salad, Asiago, Pepperoncini,
Freshly Baked Garlic Croutons, Caesar Dressing*
- Tossed Greens Salad with Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette **V**
- Italian Pasta Salad **V**
- Fruit Salad with Passion Fruit Purée, Poppy Seeds **Gf Df V**

Choose four menus.

Far East

- Asian Peanut-Noodle Salad **Df V**
- Szechuan Beef* and Broccoli **Df**
- Asian Stir-Fried Vegetables **Df V**

Oktoberfest

- Lemon Caper Schnitzel* **Df**
- Grilled Bratwurst* **Df**
- Bavarian Style Sauerkraut* **Gf Df**
- Potato Pancakes with Sour Cream and Applesauce **V**

Southwest

- Flour Tortillas **V**
- Pork Chili Colorado* **Df**
- Vegetarian Spanish Rice **Gf Df V**
- Stewed Pinto Beans **Gf V**

De Italia

- Chicken Parmesan*
- Zucchini Provençal **Gf Df V**
- Cavatappi with Bacon* and Red Wine Italian Sausage*

Mediterranean

- Tabbouleh Salad **Df V**
- Moroccan Beef Kebabs*
- Israeli Couscous*
- Haricots Verts with Garlic **Gf V**

Western

- House-Made Coleslaw **Gf V**
- House-Made Pickled Beets **Gf Df V**
- Boneless Braised Short Ribs* **Gf Df**
- Fire-Grilled Vegetables **Gf Df V**

Del Mar

- Add \$7 per person*
- Shrimp Cocktail* **Gf Df**
- Steamed Clams* with Garlic-Lemon Broth **Gf**
- Smoked Salmon* Platter **Gf**

Desserts

- Choose two.*
- Coconut Panna Cotta
- Apple Strudel **V**
- Tres Leches **V**
- Tiramisu
- Baklava **V**
- Peach Shortcake **V**
- Lemon Tart **V**

Plated Dinners

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Artisan Rolls.
If more than one entree is selected, we will provide each guest with an entrée selection indicator. Minimum of 25 per entrée selection.

Choose one **Soup** or one **Salad**.

Add an additional course for \$5 per person.

Salads

Caesar Salad, Romaine Lettuce, Asiago Cheese, Pepperoncini, Garlic Croutons, Caesar Dressing*

Baby Greens, Heirloom Tomatoes, Herb Couscous, Balsamic Vinaigrette **GF V**

Premium Salads (additional \$3 per person)

Buffalo Mozzarella, Sliced Tomato, Balsamic Vinegar and Olive Oil, Fresh Basil and Asiago **GF V**

Baby Greens, Belgian Endive, Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette **GF V**

Napa and Red Cabbage, Pears, Walnuts, Goat Cheese, Sherry Vinaigrette **GF V**

Soups

Smoked Tomato Bisque, Roasted Fire-Grilled Tomatoes with a Vegetarian Broth, Heavy Cream **V**

Hearty Minestrone, Vegetarian Tomato Broth with Mixed Vegetables **GF V**

Potato-Leek, Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock **V**

Miso, Fermented Soy Bean Broth, Nori, Tofu, Green Onions **GF DF V**

Lobster Bisque* (add \$5) Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives

Chicken Tortilla, Grilled Chicken*, Roasted Corn, Green Chiles, Roasted Tomatoes, Paprika-Cumin Broth, Crispy Tortilla Strips* **DF**

Classic Chicken Noodle, Tender Diced Chicken*, Carrots, Celery, Onion * **DF**

Desserts Choose one.

Banana Caramel Torte **V**

Chocolate and Raspberry Mousse Duo **GF**

Chocolate Hazelnut Torte **V**

Chocolate Cheesecake **V**

Seasonal Fresh Fruit Cups **V DF GF**

Tiramisu

New York Cheesecake with Fresh Berry Coulis **V**

Entrées

Choose up to two **Entrées**, plus a vegetarian option.

Minimum of 25 per entrée selection. Minimum does not apply to vegetarian entrées.

- DP1 **Wild Mushroom Ravioli** **V** 40.00
Brown Butter Sauce, over Sautéed Spinach topped with Sun-Dried Tomato Pesto and Balsamic-Marinated Vegetables, Roasted Pine Nuts and Fresh Sage Chiffonade
- DP2 **Eggplant Mozzarella** **GF V** 41.00
Eggplant, Balsamic-Marinated Roasted Tomatoes with Fresh Pesto and Mozzarella, over Linguine
- DP3 **Chicken Parmesan*** 44.00
Chicken Parmesan on a Bed of Linguini
Spaghetti Squash
Herbed Roma Tomatoes
- DP4 **Roasted Pork Tenderloin*** 45.00
Roasted Pork Tenderloin served with an Orange-Balsamic-Thyme Reduction
Au Gratin Potatoes
Green Beans Amandine
- DP5 **Artichoke Chicken*** 48.00
Broiled Breast of Chicken, with Artichokes, Tomatoes
Spinach and Ricotta Tortellini with Gorgonzola Cream Sauce
Buttered Carrots and Chives
- DP6 **Asiago-Caper Salmon*** 49.00
Broiled Atlantic Salmon with Asiago Caper Sauce
Fresh Herb Rice Pilaf, Broccolini
- DP7 **Olive Oil-Poached Salmon*** **GF** 51.00
Olive Oil Poached Wild Salmon with Garlic Spinach
Wild Mushroom-Chive Risotto Cake
Fire-Grilled Asparagus
- DP8 **Salsa Fresca Organic Chicken*** **GF** 54.00
Organic Chicken Breast with Salsa Fresca
Herb-Roasted Tri-Colored Fingerling Potatoes
Organic Baby Vegetables
- DP9 **Black Peppercorn New York Steak*** 57.00
Cracked Black Pepper-Rubbed Seared New York Steak topped with Cognac Peppercorn Sauce (cooked medium rare to medium)
Applewood Smoked Bacon-Leek Mashed Potatoes
Fire-Grilled Asparagus
- DP10 **Maytag Blue Filet Mignon*** 59.00
Grilled Filet Mignon Encrusted with Melted Maytag Blue Cheese and a Shiraz Demi-Glace (cooked medium rare to medium)
Wild Mushroom Ragoût
Applewood Smoked Bacon-Leek Mashed Potatoes
Butternut Squash Purée
- DP11 **Filet Mignon & Salmon*** 69.00
Grilled Filet Mignon with Chimichurri (cooked medium rare to medium)
Grilled Salmon with Herb Butter
Tri-Colored Peruvian Potatoes
Balsamic-Glazed Baby Carrots

Small Group Plated Dinners

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Artisan Rolls, Mixed Green Salad, and Chef's Selection of Dessert. Add \$5 per person to serve family-style.
Minimum of 10 people required; maximum of 25.

DPS1 Grilled Mahi Mahi* ^{DFGF} 45.00

Mahi Mahi with Pineapple-Mango Salsa
Herbed Rice Pilaf
Seasonal Vegetable Medley

DPS2 Chicken Marsala* 45.00

Chicken Marsala served on a bed of Linguine
Zucchini Provençal

DPS3 Grilled Rib-Eye Steak 55.00

Grilled Rib-Eye Steak with Green Peppercorn Demi-Glace
Garlic-Mashed Potatoes
Fresh Asparagus

DPS4 Wild Mushroom Ravioli ^V 42.00

Brown Butter Sauce over Sautéed Spinach Topped with Sun-Dried Tomato Pesto and Balsamic-Marinated Vegetables, Roasted Pine Nuts and Fresh Sage Chiffonade

Gourmet Plated Dinners

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Artisan Rolls.
Minimum of 10 people required.

DPG1 Roasted Statler Chicken* 64.00

Airline Breast of Chicken stuffed with Spinach and Ricotta, with a Red Wine Butter Sauce
Wild Rice Pilaf
Root Vegetables

DPG2 Butter-Poached Salmon* 66.00

Salmon poached in butter with Sun-Dried Tomato Pesto
Wild Mushroom Risotto Cake
Fire-Grilled Asparagus

DPG3 Aged Rib-Eye* 69.00

Grilled Aged Rib-Eye topped with Chimichurri (cooked medium rare to medium)
Garlic Mashed Potatoes
Fire-Grilled Asparagus

DPG4 Baked Halibut Parmesan* 71.00

Alaskan Halibut topped with Parmesan Breadcrumbs, Lemon Butter, Fried Capers
Wild Rice Pilaf
Caramelized Baby Carrots

DPG5 Statler Chicken and Shrimp* 74.00

Airline Breast of Chicken, Burgundy Demi-Glace
Jumbo Shrimp Provençal
Creamy Polenta
Buttered Brussels Sprouts

DPG6 Filet Mignon and Sea Scallop* ^{DF} 79.00

Beef Tenderloin, Chimichurri Sauce
Jumbo Sea Scallop wrapped in Applewood Smoked Bacon
Roasted Fingerling Potatoes
Haricots Verts

DPG7 Beyond Meatloaf ^{GFV} 64.00

Tomato Chipotle Glaze
Garlic Mashed Potatoes
Duet of Fire-Grilled Squash

Choose one **Soup** and one **Salad**.

Salads

Buffalo Mozzarella, Sliced Tomato, Balsamic Vinegar and Olive Oil, Fresh Basil and Asiago ^{GFV}
Baby Greens, Belgian Endive, Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette ^{GFV}
Napa and Red Cabbage, Pears, Walnuts, Goat Cheese, Sherry Vinaigrette ^{GFV}

Soups

Roasted Butternut Squash, Crème Fraîche drizzled with Walnut Oil ^{GFV}
Lobster Bisque drizzled with Chive Oil*
Potato-Leek finished with Crispy Pancetta*

Choose one **Dessert**.

Gourmet Desserts

Chocolate Caramel Torte ^V
Caramel Mousse
House-Made Tiramisu
Coffee Crème Anglaise
Lemon Mascarpone Cheesecake ^V
Fresh Berry Coulis ^V
Chocolate Nutella Tart ^V
Vanilla Bean Crème Anglaise, Candied Hazelnuts ^V

Reception Selections

Displays and Stations

All Stations and Displays are served for up to a maximum of 1 1/2 hours.

Displays

One display serves 25 guests.

<p>RD1 Crudités  210.00 Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago-Ranch Dip</p>	<p>RD6 Charcuterie* 500.00 Assorted Cured Meats, Salami, Artisan Cheeses from Beehive Cheese Company with Gourmet Crackers and Dijon</p>
<p>RD2 Middle Eastern Platter  275.00 Lentil Salad, Cucumber and Tomato Salad with Red Onions and Feta, Couscous, Hummus, Baba Ghanoush served with Grilled Pita Bread Points</p>	<p>RD7 Sushi*   580.00 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</p>
<p>RD3 Sliced Fruit    269.00 Seasonal Fruits and Berries</p>	<p>RD8 Baked Brie  200.00 Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit</p>
<p>RD4 Assorted Cheese  310.00 Imported and Domestic Cheeses served with Assorted Sliced Breads, Crackers</p>	
<p>RD5 Antipasto Platter* 410.00 Cured Olives, Marinated Artichoke Hearts, Grilled Vegetables, Salami, Prosciutto, Cheeses, Sliced Baguettes, Crackers</p>	

Stations

Enhance your reception menu by adding on a reception station, or create a whole reception with a minimum of three station choices.

All stations require a 25-person minimum and are priced per person. Each station must be ordered for the entire group. Chef attendant can be added for \$150 per attendant for up to 90 minutes of service. For an additional half hour of service add \$3.50 per person. †Pricing includes chef attendant.

ST4 Mocktail Bar† 12.00

Variety of Fruit Juices, Flavored Syrups, Seltzer Water, Flavored Syrups, Wedges of Lemon, Lime, and Orange, Sliced Strawberries, Raspberries, Blueberries, Whipped Cream

ST5 Pommes Frites Station ^{GF DF V} 15.00

French Fries served in a Paper Cone
Choose up to two Dipping Sauces: Sweet Chili, Korean BBQ, Malt Vinegar or Spicy Fry
Add an additional sauce for \$1 per person.

ST6 Salsa Bar* 14.00

House-Made Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, House-Made Guacamole

ST7 Smashed Potato Bar ^V 15.50

Smashed Potatoes
Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa, Whipped Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Sautéed Onions, Sliced Jalapeño

ST8 Caesar Salad* 10.00

Romaine Lettuce, Garlic Croutons, Asiago Cheese, Pepperoncini, Caesar Dressing

ST9 Taco Bar* 19.00

Ground Beef and Shredded Chicken, Vegetarian Refried Beans, Shredded Lettuce, Diced Tomatoes, Sour Cream, Salsa, Guacamole, Shredded Cheddar and Jack Cheeses, Green Chiles, Corn Taco Shells, Flour Tortillas

ST10 Soup Bar 18.00

Choice of three. All come with Oyster Crackers, Artisan Rolls and Whipped Butter.

Smoked Tomato Bisque ^V

Roasted Fire-Grilled Tomatoes with a Vegetarian Broth, Heavy Cream

Vegetarian Minestrone ^{DF V}

Vegetarian Tomato Broth with Mixed Vegetables

Potato-Leek ^V

Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock

Miso ^{GF DF V}

Fermented Soy Bean Broth, Nori, Tofu, Green Onions

Lobster Bisque* (add \$5)

Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives

Chicken Tortilla* ^{DF}

Grilled Chicken, Roasted Corn, Green Chiles, Roasted Tomatoes, Paprika-Cumin Broth, Crispy Tortillas

Classic Chicken Noodle* ^{DF}

Tender Diced Chicken, Carrots, Celery, Onion

ST11 Chicken Wings* 21.00

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

Add \$6 per person for a fourth style of wings.

ST12 Pasta 21.00

Choice of two pastas: Linguine, Penne, Fettuccini, Corkscrew
Choice of three sauces: Tomato-Basil, Mushroom-Marsala, Bolognese, Marinara, Alfredo, Pesto

Add Diced Chicken Breast*, Meatballs*, Sausage*, Sautéed Vegetables for 4.00 per person, per item.

ST13 Sliders* 23.00

Choose two. Add a third for 7.00 per person.

All served on mini slider rolls.

Asian Duck Confit* with* Sweet Cabbage Slaw ^{DF}

Slow-Cooked Meatball Marinara* topped with Melted Cheese

Slow-Braised Short Ribs* tossed in BBQ Sauce ^{DF}

Turkey Burger*, Lettuce, Tomato

Ham* with Melted Gruyère, Spicy Mustard

Ground Lamb* with Tzatziki

Classic BLT* with Applewood Smoked Bacon

Fresh Mozzarella Caprese Sliced Tomato, Basil Chiffonade ^V

Sliced Flank Steak* with Warm Brie

Mini Crab Cakes* with Rémoulade

Vegetarian Black Bean Burger topped with Guacamole ^V

Pulled Pork* tossed in BBQ Sauce, topped with Classic Coleslaw

Grilled Portabello Mushroom with Applewood Smoked Bacon*, topped with Crumbled Maytag Blue Cheese

ST14 Gourmet Mac & Cheese* 27.00

House-Made Beehive Seahive and Gruyère Cheese Sauce

Toppings: Lobster*, Sliced Filet*, Short Ribs*, Applewood Smoked Chopped Bacon*, Steamed Broccoli Florets, Diced Tomatoes, Caramelized Onions, Sliced Jalapeño

Carving Stations

All Carving Stations are Chef-attended and include Artisan Rolls and Whipped Butter.
One order serves 25 guests.

CS1 Roast Turkey* ^{GF}	279.00
Whole Roast Turkey accompanied by Brown Gravy, House-Made Cranberry Relish	
CS2 Maple-Bourbon Glazed Ham* ^{GF DF}	300.00
Maple-Bourbon Glazed Ham, Fire-Grilled Pineapple	
CS3 Roasted Beef Tenderloin* ^{GF}	399.00
Snake River Double RR Ranch Roasted Beef Tenderloin with Green Peppercorn Demi-Glace	
CS4 Prime Rib*	415.00
Prime Rib of Beef with Horseradish Sauce and Au Jus	

Light Selections

One order serves 25 guests.

Herb-Parmesan or Cajun Salty Bar Snacks ^V	30.00
Assorted Flavored Gourmet Popcorn ^{GF V}	30.00
Choose Plain, Butter, Sea Salt, or Parmesan-Herb	
Kettle Chips with with Asiago-Ranch Dip ^V	29.00
House-Made Rosemary-Parmesan Kettle Chips with Asiago-Ranch Dip ^V	39.00
Cold Spinach Artichoke Dip with Sliced Baguettes ^V	47.00
Assorted Roasted Nuts ^{GF DF V}	51.00
House-Made Tortilla Chips, Salsa and House-Made Guacamole ^{GF DF V}	52.00
Hummus with Grilled Pita Bread ^{DF V}	67.00
Warm Artichoke Dip with Toasted Baguettes ^V	71.00
Warm Crab Dip with Toasted Baguettes*	77.00

Sweets

Prices are per person. Chef attendant can be added for \$150 per attendant for up to 90 minutes of service. For an additional half hour of service add \$3.50 per person. All stations require a 25 person minimum.

†Pricing includes chef attendant.

SWS1 Ice Cream Sandwich ^V	13.50
Vanilla and Chocolate Ice Creams Assorted Sugar Cookies, Chocolate Cookies, Chocolate Chip Cookies	
SWS2 Flambé† ^V	16.00
Served with Vanilla Bean Ice Cream Choose Two: Bananas Foster, Cherries Jubilee, Tequila Peaches, Crepes Suzette	
SWS3 Everything Strawberry	24.00
An Assortment of Mini Desserts Chocolate-Covered Strawberries ^{GF V} Strawberry Shortcakes ^V Strawberry Mousse ^{GF} Strawberries and Cream ^{GF V} Strawberry Tartlets ^V Infused Strawberry Water	
SWS4 Everything Chocolate	25.00
An Assortment of Mini Desserts Dark Chocolate Mousse Cups ^{GF} Chocolate Brownies ^V Chocolate Decadence Bites ^V Chocolate Espresso Cookies ^V Chocolate Mini Cheesecakes ^V Chocolate Milk Infused Mountain Water	

SWS5 S'mores	17.00
Chocolate Squares ^{GF V} , Marshmallows ^{GF} , Graham Crackers ^V , Hot Chocolate with Fresh Whipped Cream, Chocolate Shavings This menu is designed for outdoor venues only. A wood-burning fire pit is required, \$200 for each pit up to 90 minutes.	

Priced Per Display

One display serves 25.

SWD1 House-Made Doughnuts ^V	269.00
House-Made Doughnuts and Doughnut Holes Hand-Dipped in Chocolate, Maple, Vanilla, and Strawberry with Sprinkles and Nuts	
SWD2 Gourmet Cookies ^V	235.00
Assorted House-Made Gourmet Cookie Tray	
SWD3 Éclairs and Cream Puffs ^V	229.00
Chocolate Éclairs and Assorted Cream Puff Tray	
SWD4 House-Made Candies ^{GF V}	265.00
House-Made Candies to Include: Chocolates, Peanut Brittle, English Toffee, Turtles, Peanut Butter Cups, Nut Brittle, Chocolate-Covered Cherries, Chocolate-Covered Caramels	
SWD5 Petits Fours Display ^V	269.00
Assorted Petits Fours Display	

Pizza

All pizzas are 16 inch rounds, \$35 per pizza. Pizzas are available on gluten-free crust for \$41 each, excluding Pepperoni and Southwest.

Four-Cheese **V**

Provolone, Mozzarella, Romano, Parmesan with Tomato Sauce

Pepperoni*

Pepperoni, Provolone, Mozzarella, Romano, Parmesan with Tomato Sauce

Hawaiian*

Canadian Bacon, Pineapple, Mozzarella, with Tomato Sauce

Vegetarian **V**

Fresh Buffalo Mozzarella, Tomatoes, Mushrooms, Olives, Peppers with Tomato Sauce

Southwest*

Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions, Bell Peppers with Tomato Sauce

Vegan **DF V**

Spinach, Caramelized Garlic, Shallots, Roma Tomatoes with Pesto

Meat Lovers*

Mozzarella Cheese, Canadian Bacon, Pepperoni, Sausage, Bacon, Ground Beef with Marinara Sauce

Gourmet Vegetarian **V**

Mozzarella Cheese, Spinach, Zucchini, Mushrooms, Artichoke Hearts, Tomatoes, Onions with Garlic Cream Sauce

BBQ Chicken*

Grilled Chicken, Mozzarella, Crispy Bacon, Tomatoes, Onions and BBQ Sauce

Margherita **V**

Fresh Buffalo Mozzarella, Tomatoes, Fresh Basil Leaves

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 † can be butler-passed for an additional \$30 per server, per hour.

Hot Selections

† Jalapeño Poppers V	4.00
† Black Bean Taquito V	4.00
Buffalo Chicken Wings* with Bleu Cheese Dip	4.75
† Italian Sausage-Stuffed Mushroom Caps*	4.00
† Pot Stickers* with Szechuan Dipping Sauce DF	4.00
† Fire-Grilled Pineapple Skewers GF DF V	4.25
† Chicken Satay* with Peanut Sauce DF	4.25
† Beef Satay* with Szechuan Dipping Sauce DF	5.50
† Spanakopita V	4.50
Shrimp Taquitos* topped with Pico de Gallo DF	4.75
Lamb Empanada* with Tzatziki Sauce	4.75
† Buffalo Cauliflower Pops DF V	5.00
† Duck Spring Roll* DF	5.00
† Petite Chicken Cordon Bleu*	5.00
† Spinach Asiago Stuffed Mushroom Caps V	5.00
† Vegetarian Spring Rolls with Sweet Chili Dipping Sauce V	5.00
† Coconut Shrimp* with Mango-Pineapple Chutney DF	5.25
† Mini Crab Cakes* with Dijon Sauce	5.25
Blackened Petite Lamb Chops* GF DF	5.50
with Orange-Peppercorn Dipping Sauce	
† Mini Chicken Wellington*	5.50
† Applewood Smoked Bacon-Wrapped Jumbo Scallops* GF DF	5.50
† Applewood Smoked Bacon-Wrapped Shrimp*,	5.50
Serrano Peppers, Spicy Mayo, Wasabi Aioli GF DF	

Cold Selections

† Caramelized Onion-Goat Cheese Phyllo Cup V	4.00
Herbed Boursin-Stuffed Peppadews V	4.00
† Prosciutto-Wrapped Melon* DF	4.00
† Smoked Salmon Canapés* with Dill Cream	4.25
Vegetarian Sushi Rolls DF V	4.25
Fresh Fruit Kebabs GF DF V	4.75
† Deviled Eggs* Sprinkled with Crevette Shrimp* GF DF	4.75
† Prosciutto-Wrapped Asparagus*	5.00
† Roma Tomatoes, Fresh Mozzarella,	5.25
Balsamic Glaze, Bruschetta V	
† Blackened Rare Ahi Canapés* with Spicy Mayonnaise DF	5.25
Jumbo Shrimp Cocktail* GF DF	5.25
Spicy Tuna Tartar on Wonton* DF	5.25
Beef-Wrapped Asparagus* with Horseradish Sauce DF	5.25

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 37.00

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

Crudité **V**

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

Fruit & Cheese **V**

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.

Bartender	55.00/hour
2 hour minimum required.	
Each Additional Bar and Bartender	55.00/hour
2 hour minimum required.	
Each Additional Hour	30.00/hour
Per bartender, per bar.	
Cocktail Server	30.00/hour
Per server.	

Cash Bar

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

Cash Bar Setup Fee	200.00
Bartender	75.00/hour
2 hour minimum required.	
Each Additional Bar and Bartender	75.00/hour
2 hour minimum required.	
Each Additional Hour	30.00/hour
Per bartender, per bar.	
Cocktail Server	30.00/hour
Per server.	

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 \$30 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.

Domestic Beer	6.75
Local Microbrews	7.75
Imported & U.S. Microbrews	7.75
Non-alcoholic Beer	6.00
House Wine by-the-glass	8.25
Select Wines	Refer to Wine List

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.

Ginger Beer	4.75
Red Bull	6.00
Assorted Pepsi Soft Drinks	4.25
Individual Fruit Juices	4.75
Must be requested in advance.	
Bloody Mary Mix	60.00/gal.
Must be requested in advance.	

Mixed Drink Pricing

Service fee is charged where applicable.

House Liquors	8.00
Smirnoff Vodka, Seagram's Extra Dry Gin, Sauza Gold Tequila, Bacardi Superior Rum, Jim Beam Kentucky Bourbon	
Premium Liquors	9.00
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	

Specialty Hosted Bar Options

Service fee 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	10.75
Bombay Sapphire Gin	10.00
Patrón Silver Tequila	14.75
Johnnie Walker Black	12.75
Bulleit Bourbon	10.00
High West Double Rye	10.25
Kraken Black Spiced Rum	10.25

The High West Bar

Double Rye	10.25
American Prairie Bourbon	11.25
Campfire	17.25
Rendezvous Rye	16.25
36th Vote Barreled Manhattan	15.25
Barreled Boulevardier	15.25
High West 7000' Vodka	10.25

The Utah Bar

Five Wives Vodka	10.25
High West 7000' Vodka	10.25
Antelope Island Rum	10.25
High West Double Rye Whiskey	10.25
Beehive Jack Rabbit Gin	10.25
Outlaw Distillery Bourbon	10.25

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

Veuve Clicquot Ponsardin, France	165.00	Domaine Chandon, Blanc de Noirs, California	65.00
Roederer Estate Brut, Anderson Valley	77.00	Korbel Brut, California	50.00

Sauvignon Blanc

Kim Crawford, New Zealand	53.00	Joel Gott, California	45.00
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Pinot Gris

King Estate, Signature, Oregon	62.00	Gabbiano, Venezie	42.00
Caposaldo, Veneto	45.00		

Chardonnay

Cakebread, Napa Valley	129.00	Clos du Bois, Sonoma County	53.00
Jordan, Russian River Valley	102.00	Chateau Ste. Michelle, Columbia Valley	50.00
Sonoma Cutrer, Sonoma Coast	66.00	Canyon Road, California*	39.00
J. Lohr, Riverstone, Arroyo Seco, Monterey County . .	61.00		

Sweet White

Hogue, Riesling, Washington	42.00
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Interesting Reds

Rocca delle Macie, Chianti Classico, Tuscany	64.00	Ravenswood, Vintners Blend, Zinfandel, California	42.00
BenMarco, Malbec, Mendoza	61.00	Doña Paula, Los Cardos, Malbec, Mendoza	42.00

Pinot Noir

Louis Jadot, Nuits-Saint-Georges, Burgundy	199.00	Ponzi, Tavola, Oregon	77.00
Robert Sinskey, Carneros	120.00	Fleur, Carneros	56.00
Siduri, Russian River Valley	97.00	Angeline, California	44.00

Merlot

Ferrari-Carano, Sonoma County	71.00	Columbia Crest, Grand Estates, Columbia Valley . .	50.00
Sebastiani, Sonoma County	56.00		

Cabernet Sauvignon

Silver Oak, Alexander Valley	225.00	Sebastiani, Sonoma County	56.00
Stag's Leap Wine Cellars, Artemis, Napa Valley . .	185.00	Hess Select, North Coast	54.00
Jordan, Alexander Valley	159.00	Main Street, California	40.00
Franciscan, Napa Valley	92.00	Canyon Road, California*	39.00
Justin, Cabernet Sauvignon, Paso Robles	86.00		

*Denotes House Wines.