



2019

Wedding Catering Menu

MEANINGFUL. MEMORABLE. MAGNIFICENT.

CATERING INFORMATION

Please review the following catering information to ensure that your experience at Snowbird is memorable and successful.

Menu Selection Please provide your Snowbird Service Coordinator with your menu selection no later than 10 weeks before your event. All food and beverage prices are guaranteed no earlier than sixty (60) days prior to the event date.

Food Tasting Policy Private menu tastings for plated dinners are \$100 per person and require a 3 week advance notice. Cake tasting is complimentary with a 3 week advance notice.

Special Meals Special meals for dietary, health, or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. The exact number of meals must be specified at the time of final guarantees for all meals. Many of our menu items can be designed to meet heart-healthy guidelines. In the menus that follow, these notations are used: Gluten-Free **GF**, Dairy-Free **DF**, Vegetarian **V** and Contains Nuts **N**.

Guarantee The exact number of guests attending each event must be provided by 12 p.m. (noon) five business days (excluding Saturdays & Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Wednesday. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less. If a group exceeds 5% over the guarantee at any time after the final guarantee, a 10% surcharge will be charged on the cost of the additional meals. If a final guarantee is not received, the last number given will be considered the guarantee to represent a minimum billing. Signed Banquet Event Orders must be received no later than 3 weeks prior to the first event. Food and beverage will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

Plated Menu If more than one entrée is selected, we request the client to provide each guest with an entrée selection indicator.

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.

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

Reset Charges For any changes made to a function within 24 hours, a minimum of \$125 reset charge will be posted to the group's Master Account.

Outdoor Functions Snowbird will adhere to all weather call policies as outlined in the contract.

Catered Functions Catered functions served at Snowbird with less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$150, whichever is less. Minimums are listed throughout this menu.

Linen All floor-length linens in either cream, white, or black are complimentary for weddings. Standard color linen napkins are also available. Please select these linens with your Snowbird Service Coordinator four or more weeks in advance of your event. Specialty linens are available with advance notice for an additional fee. All special-order linens or colors must be cancelled 45 days prior to event. Cancellations made afterward will result in the full rental charge owed.

Displays, Décor and Favors Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by your Snowbird Service Coordinator. Any décor set-up that requires a ladder must be executed by either Snowbird or by a licensed and insured décor company. Snowbird décor services are \$50 per hour, per staff. Favors may be displayed by the wedding party in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event. Snowbird chocolate favors may be opened.

Vendors and Set-Up The wedding party agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Snowbird policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The wedding party is liable for any charges associated with damage to the premises. Please arrange for someone in your wedding party to remove all personal items, décor and wedding gifts at the end of the event. Any items left will be removed at a cost of \$150. Any nonperishable items will be brought to the Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

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.

Extra Staffing Charge Additional servers may be requested at \$25 per hour plus service charge. Butler-passed services are available for the same hourly rate. Coat check and restroom attendants may be arranged at a flat rate of \$250 for a five hour period of time.

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

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



Vegetarian Selections

Vegetarian entrées will be charged the price of the menu selected.

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

Grilled Tofu, Roasted Eggplant, Polenta Cake, Herb-Roasted Tomatoes,
Boursin Cheese, Pickled Fennel, Grilled Asparagus

Children's Menu

*Plated Children's meals may be ordered for children under 12 years of age and
include hors d'oeuvres and dessert. See selected menu for pricing.*

Plated meal for children 5 and under \$30
Baby Carrots with Ranch Dipping Dressing (served with starter)
Chicken Fingers* and French Fries
Macaroni and Cheese
Lemonade

Vendor Meals

*Vendor meals may be ordered for vendors working through dinner.
Plated meals are Chef's choice, and vendors will be served after the wedding guests.
If menu is a buffet, vendors will serve themselves.*

Aspen Menu Plated Vendor	\$52
Cottonwood Menu Plated Vendor	\$62
Woodrose Menu Plated Vendor	\$83
Twin Peaks Buffet Vendor Meal	\$58

Dietary Restrictions

Please include a small note with response cards stating:
"Please let us know of any dietary restrictions."
Guests are welcome to request their meals be prepared dairy-free,
gluten-free, and vegan. Snowbird is not a nut-free facility.

GF Gluten-Free **DF** Dairy-Free **V** Vegetarian **N** Contains Nuts

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. Please advise
your server if you or someone in your party has a food allergy or sensitivity.

*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.

Aspen Menu \$79

Choose two Hors d'oeuvres and one Display selection.

Selections with ^o are designed to be butler-passed.

Butler-passed server can be added at \$25 per server, per hour.

Add additional Hors d'oeuvres for \$6.50 per person, per selection.

Upgrade to Cottonwood Menu Hors d'oeuvres for \$2 per person, per selection.

Aspen Children's Meal \$42

Hors d'oeuvres Selections

Hot

Italian Sausage-Stuffed Mushroom Caps^o

Pot Stickers with Szechuan Dipping Sauce^o **DF**

Shrimp Taquitos topped with Pico de Gallo^o **DF**

Cold

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

Herbed Boursin-Stuffed Peppadews **V**

Prosciutto-Wrapped Melon^o **DF**

Displays

Crudités

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

Fruit & Cheese

Assorted Cheeses, Seasonal Fruits **V**

Salads

Choose one soup or salad.

Add additional soup or salad course for \$5 per person.

Romaine Hearts, Garlic Croûtons, Asiago,
Caesar Anchovy Dressing^o

Arugula, Grape Tomatoes, Shaved Parmesan,
Lemon Olive Oil Vinaigrette

Baby Spinach, Herbed Crostini, Mushrooms,
Warm Bacon-Mustard Vinaigrette^o **DF**

Soups

Roasted Butternut Squash, Crème Fraîche drizzled with Walnut Oil **GF V N**

Smoked Tomato Bisque topped with Basil Pesto **GF V**

Vegetarian Minestrone **V**

Entrées

Choose a vegetarian, and two entrée options.

Herb-Roasted Chicken En Croûte^o

Chicken Breast, Spinach, Artichokes, Boursin, wrapped in a Flaky Pastry,
topped with Lemon-Caper Sauce, Fresh Seasonal Vegetables, Wild Rice Pilaf

Roasted Pork Tenderloin^o

Roasted Pork Tenderloin topped with an Orange-Balsamic-Thyme Reduction,
Au Gratin Potatoes, Green Beans Amandine

Rib-Eye Steak^o

Upgrade to Filet Mignon \$10 per entrée.

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

Grilled Salmon^o

Grilled Northwest Salmon, Chorizo Hash, Roasted Vegetables,
finished with Chipotle-Lime Glaze **DF**

Desserts

Select one option in Dessert and Wedding Cake section.



Cottonwood Menu \$89

Choose two Hors d'oeuvres and one Display selection.

Selections with ^o are designed to be butler-passed.

Butler-passed server can be added at \$25 per server, per hour.

Add additional Hors d'oeuvres for \$6.50 per person, per selection.

Upgrade to Woodrose Menu Hors d'oeuvres for \$2 per person, per selection.

Cottonwood Children's Meal \$51

Hors d'oeuvres Selections

Hot

Italian Sausage-Stuffed Mushroom Caps^o

Pot Stickers with Szechuan Dipping Sauce^o **DF**

Shrimp Taquitos topped with Pico de Gallo^o **DF**

Chicken Satay with Peanut Sauce^o **DF N**

Beef Satay with Szechuan Dipping Sauce^o **DF**

Cold

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

Herbed Boursin-Stuffed Peppadews **V**

Prosciutto-Wrapped Melon^o **DF**

Smoked Salmon Canapés with Dill Cream^o

Beef-Wrapped Asparagus with Sweet Chili Sauce^o **DF**

Vegetarian Sushi Rolls^o **GF DF V**

Balsamic Cipollini Onions and Cherry Tomato Skewers^o **V**

Displays

Crudités

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

Fruit & Cheese

Assorted Cheeses, Seasonal Fruits **V**

Salads

Choose one soup or salad.

Add additional soup or salad course for \$5 per person.

Romaine Hearts, Garlic Croûtons, Asiago,
Caesar Anchovy Dressing^o

Frisée, Shaved Fennel, Herbed Goat Cheese, Caramelized Walnuts,
Lemon Vinaigrette **V N**

Poached Pear, Baby Spinach, Pickled Onion, Gorgonzola,
Herbed Vinaigrette **V**

Soups

Roasted Butternut Squash, Crème Fraîche drizzled with Walnut Oil **GF V N**

White Bean-Kale topped with a Kale Chip **GF DF V**

Potato-Leek finished with Crispy Pancetta^o

Entrées

Choose a vegetarian, and two entrée options.

Butter-Poached Salmon^o

Wild Mushroom Risotto Cake, Sun-Dried Tomato Pesto,
Fire-Grilled Asparagus

Roasted Statler Chicken^o

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

Grilled Filet Mignon^o

Whipped Roquefort Butter, Wild Mushroom Ragoût,
Twice-Baked Potato, Caramelized Baby Carrots,
Shiraz Demi-Glace

Desserts

Select one option in Dessert and Wedding Cake section.



Woodrose Menu \$120

Choose two Hors d'oeuvres and one Display selection.

Selections with ^o are designed to be butler-passed.

Butler-passed server can be added at \$25 per server, per hour.

Add additional Hors d'oeuvres for \$6.50 per person, per selection.

Woodrose Children's Meal \$59

Hors d'oeuvres Selections

Hot

- Italian Sausage-Stuffed Mushroom Caps^o
- Pot Stickers with Szechuan Dipping Sauce^{DF}
- Shrimp Taquitos topped with Pico de Gallo^{DF}
- Chicken Satay with Peanut Sauce^{DF N}
- Beef Satay with Szechuan Dipping Sauce^{DF}
- Spinach-Asiago-Stuffed Mushroom Caps^V
- Mini Chicken Wellington^o
- Lamb Empanada with Tzatziki Sauce^o
- Coconut Shrimp with Mango-Pineapple Chutney^{DF}
- Mini Crab Cakes with Dijon Sauce^o
- Applewood Smoked Bacon-Wrapped Jumbo Scallops^{o DF}

Cold

- Caramelized Onion-Goat Cheese Phyllo Cup^{o V}
- Herbed Boursin-Stuffed Peppadews^V
- Prosciutto-Wrapped Melon^{o DF}
- Smoked Salmon Canapés with Dill Cream^o
- Beef-Wrapped Asparagus with Sweet Chili Sauce^{DF}
- Vegetarian Sushi Rolls^{GF DF V}
- Balsamic Cipollini Onions and Cherry Tomato Skewers^{o DF V}
- Sushi Rolls^{GF}
- Blackened Rare Ahi Canapés with Spicy Mayonnaise^{o DF}
- Asparagus-Fontina Cheese Phyllo Cup^{o V}
- Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze, Bruschetta^{o V}
- Jumbo Shrimp Cocktail^{DF}

Displays

Crudités

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

Fruit & Cheese

Assorted Cheeses, Seasonal Fruits^V

Antipasto^o

Cured Olives, Marinated Artichoke Hearts, Salamis, Prosciutto, Cheeses, Assorted Sliced Breads, Crackers

Salads

Choose one soup and one salad.

Romaine Hearts, Garlic Croûtons, Asiago, Caesar Anchovy Dressing^o

Frisée, Shaved Fennel, Herbed Goat Cheese, Caramelized Walnuts, Lemon Vinaigrette^{V N}

Poached Pear, Baby Spinach, Pickled Onion, Gorgonzola, Herbed Vinaigrette^V

Niçoise-Style with Baby Greens, Hard-Boiled Eggs, Tomatoes, Onions, Green Beans, Capers, Potatoes^{DF V}

Soups

Roasted Butternut Squash, Crème Fraîche drizzled with Walnut Oil^{GF V N}
Lobster Bisque drizzled with Chive Oil^o
Potato-Leek finished with Crispy Pancetta^o

Entrées

Choose a vegetarian, and two entrée options.

Grilled Lamb Chop and Duck Confit^o

Double-Bone Lamb Chop, Slow-Braised Muscovy Duck, Mint-Pesto Plum Glaze, Natural Jus, Northwest Barley Pilaf, Spaghetti Squash

Statler Chicken and Shrimp^o

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

Filet Mignon and Sea Scallop^o

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

Baked Halibut Parmesan^o

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

Desserts

Select one option in Dessert and Wedding Cake section.



Twin Peaks Buffet \$89

Choose two Hors d'oeuvres and one Display selection.

Selections with ^o are designed to be butler-passed.

Butler-passed server can be added at \$25 per server, per hour.

Add additional Hors d'oeuvres for \$6.50 per person, per selection.

Upgrade to Woodrose Menu Hors d'oeuvres for \$2 per person, per selection.

Twin Peaks Children's Portion \$68

Hors d'oeuvres Selections

Hot

Italian Sausage-Stuffed Mushroom Caps^o

Pot Stickers with Szechuan Dipping Sauce^{DF}

Shrimp Taquitos topped with Pico de Gallo^{DF}

Chicken Satay with Peanut Sauce^{DF N}

Beef Satay with Szechuan Dipping Sauce^{DF}

Cold

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

Herbed Boursin-Stuffed Peppadews **V**

Prosciutto-Wrapped Melon^{DF}

Smoked Salmon Canapés with Dill Cream^o

Vegetarian Sushi Rolls^o **GF DF V**

Balsamic Cipollini Onions and Cherry Tomato Skewers^o **DF V**

Beef-Wrapped Asparagus with Sweet Chili Sauce^{DF}

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

Jumbo Shrimp Cocktail^{DF}

Displays

Crudités

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

Fruit & Cheese

Assorted Cheeses, Seasonal Fruits **V**



Starters

Choose three from soup and salad options.

Soups

Smoked Tomato Bisque **V**

Roasted Fire-Grilled Tomatoes with Vegetarian Broth, Heavy Cream

Vegetarian Minestrone **DF V**

Vegetarian Tomato Broth with Mixed Vegetables

White Bean-Kale **DF V**

White Beans, Kale, in Lightly Seasoned Vegetarian Broth

Potato-Leek **V**

Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock

Salads

Traditional Caesar^o

Romaine Hearts, Garlic Croûtons, Asiago,
Caesar Anchovy Dressing

Mixed Greens **V**

Mixed Greens, Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans, Shredded Carrots

Tomato-Cucumber **DF V**

Sliced Tomato, Cucumber, Red Onions,
Vinaigrette

Baby Spinach^o **DF**

Baby Spinach, Mushrooms, Hard-Boiled Egg,
Bacon, Mandarin Oranges,
Roasted Garlic-Balsamic Vinaigrette

Tomato-Lentil **DF V**

Diced Tomato, Green Lentils,
Vinaigrette

Tri-Colored Quinoa **DF V**

Tri-Colored Quinoa, Fire-Roasted Vegetables

Marinated Mushrooms **DF V**

Button Mushrooms Marinated in Italian Vinaigrette

Twin Peaks Buffet Continued

Accompaniments

Choose three.

- Roasted Butternut Squash **V**
- Steamed Seasonal Vegetables **V**
- Green Beans Amandine **V N**
- Garlic Smashed Potatoes **V**
- Au Gratin Potatoes **V**
- Herbed Red Skin Potatoes **Gf Df V**
- Rice Pilaf **Gf Df V**
- Brussels Sprouts **Gf Df V**
- Cavatappi Primavera **V**
- Fire-Roasted Asparagus **Gf Df V**
- Broccoli-Cauliflower Au Gratin **V**
- Gourmet Macaroni and Cheese **V**

Entrées

Choose two. Add an entrée for \$12 per person, per entrée.

- Braised Short Ribs* **Df**
- Prime Rib Au Jus*, Horseradish Sauce
- Chicken Piccata* **Df**
- Rosemary Chicken Breast* **Df**
- Roast Turkey* **Gf Df**
- Pork Medallions*, Sautéed Apples, Green Peppercorn Sauce **Df**
- Seared Salmon Fillet* with Dill Beurre Blanc
- Mahi Mahi* topped with Mango Salsa **Gf Df**
- Eggplant Parmigiana **V**
- Vegetable Lasagna **V**
- Meat Lasagna*

Desserts

Choose two Desserts or Wedding Cake.

(Refer to Wedding Cake & Dessert section for Wedding Cake selections.)

- Tiramisu
- Key Lime Pie **V**
- Seasonal Fresh Fruit Cups **Gf V**
- New York Cheesecake with Fresh Berry Coulis **V**
- Key Lime Cheesecake **V**
- Turtle Cheesecake **V N**
- Chocolate Cream Pie **V**
- Coconut Cream Pie **V**
- Banana Cream Pie **V**
- Seasonal Fresh Fruit Pie **Df V**
- Panna Cotta with Seasonal Fresh Fruit
- German Chocolate Cake **V**
- Black Forest Torte **V**
- Warm Seasonal Fruit Crisp with Whipped Cream **V**
- Warm Bread Pudding with Caramel Sauce **V**



Displays & Stations

All Stations and Displays are served for up to a maximum of 90 minutes.
Additional time can be added for a per person cost.
Pricing varies based on station selection. Please request custom pricing.

Displays

One Display serves 25 guests.

Crudités **V** 189

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

Middle Eastern Platter **V** 255

Lentil Salad, Cucumber and Tomato Salad with Red Onions and Feta, Couscous, Hummus, Baba Ghanoush served with Warm Pita Bread Points

Sliced Fruit **V** 259

Seasonal Fruits and Berries

House-Made Doughnuts **V** **N** 259

House-Made Doughnuts and Doughnut Holes Hand-Dipped in Chocolate, Maple, Vanilla, and Strawberry with Sprinkles and Nuts

Assorted Cheese **V** 289

Imported and Domestic Cheeses served with Assorted Sliced Breads, Crackers

Antipasto Platter* 395

Cured Olives, Marinated Artichoke Hearts, Salami, Prosciutto, Cheeses, Assorted Sliced Breads, Crackers

Charcuterie* 479

Assorted Cured Meats, Salami, Artisan Cheeses from Beehive Cheese Company

Sushi* **GF** **DF** 549

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

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 50-person minimum and are priced per person. Minimum not required when ordered as a late night enhancement. Chef attendant can be added for \$150 per attendant for up to 90 minutes of service. Additional time requires an additional fee.
†Pricing includes Chef attendant.

Caesar Salad* 8.50

Romaine Lettuce, Garlic Croûtons, Asiago, Anchovy Caesar Dressing

†Mocktail Bar 9.50

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

Pommes Frites **GF** **DF** **V** 12

French Fries served in a Paper Cone
Choose up to two dipping sauces:
Sweet Chili, Korean BBQ, Malt Vinegar, Spicy Fry

Salsa Bar* 13.50

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

Spud Bar **V** 14.50

Smashed Potatoes
Toppings: Shredded Cheese, Sour Cream, Salsa, Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Chopped Onions, Sliced Jalapeños

Taco Bar* 17

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



Soup Bar' 17

Choice of three. Comes with Oyster Crackers, Artisan Rolls and Butter.

Smoked Tomato Bisque	Roasted Fire-Grilled Tomatoes with Vegetarian Broth, Heavy Cream V
Vegetarian Minestrone	Vegetarian Tomato Broth with Mixed Vegetables DF V
White Bean-Kale	White Beans, Kale, in Lightly Seasoned Vegetarian Broth DF 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 Tortillas DF
Classic Chicken Noodle	Tender Diced Chicken, Carrots, Celery, Onions DF

†Chicken Wings' **DF** 19.50

Choose up to three.

Classic Buffalo, Sweet Thai, Teriyaki-Honey-Garlic,
Honey-Chipotle-Lime, Peach BBQ,
Jack Daniel's-Honey-BBQ, Asian-Sesame

†Pasta' 20

Choice of two pastas:

Linguine, Penne, Fettuccini, Corkscrew

Choice of three sauces:

Tomato-Basil	Mushroom-Marsala	Bolognese
Marinara	Alfredo	Pesto

Add Chicken, Meatballs, Sausage, Sautéed Vegetables for \$4 per person, per item.

Sliders' 21

Choose two. Add a third for \$5 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, and Basil Chiffonade **V**
Sliced Flank Steak with Warm Brie
Mini Crab Cakes with Rémooulade
Vegetarian Black Bean Burger topped with Guacamole **V**
Pulled Pork tossed in BBQ Sauce, topped with Classic Coleslaw
Grilled Portobello Mushroom with
Applewood Smoked Bacon, topped with Crumbled Maytag Blue Cheese

†Gourmet Mac & Cheese' 26

Corkscrew Pasta with House-Made Beehive Seahive and Gruyère Cheese Sauce
Toppings: Lobster, Sliced Filet, Short Ribs, Gruyère, Avocado, Applewood Smoked Bacon,
Steamed Broccoli Florets, Diced Tomatoes, Chopped Onions, Sliced Jalapeños

†Paella' 28

Saffron Rice

Toppings: Caramelized Onions, Roasted Tomatoes,
Roasted Red Peppers, Marinated Chicken, Shrimp, Mussels, Sausage

Carving Stations

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

Roast Turkey' **DF** 259

Whole Roasted Turkey accompanied by Brown Gravy, Cranberry Relish

Maple-Bourbon Glazed Ham' **GF DF** 280

Maple-Bourbon Glazed Ham, Grilled Pineapple

Roasted Beef Tenderloin' **DF** 379

Snake River Farms-Double RR Ranch Roasted Beef Tenderloin
with Green Peppercorn Demi-Glace

Prime Rib' 399

Prime Rib Au Jus, Horseradish Sour Cream



Sweets

All stations require a 50-person minimum and are priced per person.

Minimum not required when ordered as a late night enhancement.

Chef attendant can be added for \$150 per attendant for up to 90 minutes of service.

Additional time requires an additional fee.

†Pricing includes Chef attendant.

Everything Strawberry 20

An Assortment of Mini Desserts

Chocolate-Covered Strawberries **Gf V**

Strawberry Shortcakes **V**

Strawberry Mousse **Gf**

Strawberries and Cream **Gf V**

Strawberry Tartlets **V**

Strawberry Infused Water

Everything Chocolate 21

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

†Traditional Belgian Waffle 12

Freshly prepared Traditional Belgian Waffles made with Authentic Pearl Sugar topped with Fresh Seasonal Fruit Topping, Powdered Sugar, Fresh Whipped Cream **V**

†Ice Cream Sandwich 12

Vanilla and Chocolate Ice Cream **V**

Assorted Sugar Cookies, Chocolate Cookies, Chocolate Chip Cookies **V**

†Attended Flambé 14.50

Choose Two. Served with Vanilla Bean Ice Cream. **V**

Bananas Foster **V**

Cherries Jubilee **V**

Tequila Peaches **V**

Crêpes Suzette **V**

S'mores 15

This menu is designed for outdoor or indoor use. A fire pit may be used in designated outdoor locations for \$165 per fire pit for up to 90 minutes, with a maximum of 2 fire pits.

Chocolate Squares **Gf V**, Marshmallows **Gf**, Graham Crackers **V**,
Hot Chocolate with Fresh Whipped Cream, Chocolate Shavings

Assorted Dessert Selections 21

Choice of four.

Chocolate Cream Éclairs **V**

Seasonal Fresh Fruit Cup **Gf V**

Coconut-Chocolate Tartlet **Gf V**

French Colored Macaroons **V N**

Fresh Berries and Cream Mousse Cups **V**

Passion Fruit Cups **V**

Petits Fours **V**

Gourmet Cupcakes **V**

Gourmet Brownies **V**

White Chocolate Cups **Gf**

Chocolate Ganache Cups **Gf V**

Mini Doughnuts **V**

Pot de Crème **Gf V**

Fresh Fruit Tartlet **V**

Nutella Tartlet **V N**

Coconut Cups **V**

Strawberry Cream Puffs **V**

Chocolate-Covered Strawberries **Gf V**

Hand-Dipped Chocolate Candies **Gf V**

Raspberry and Chocolate Truffles **Gf V**

Mini Honey-Lavender Crème Brûlée **Gf V**

Panna Cotta with Seasonal Fresh Fruit **Gf**

Lemon Curd Tart with Fresh Berries **V**



Wedding Cake & Dessert

Choose one Dessert or Wedding Cake selection for plated menus.

Wedding Cakes

- Lemon Cake with Lemon Curd **V**
- Lemon Cake with Raspberry-Lemon Filling **V**
- Vanilla Cake with Raspberry Filling **V**
- Vanilla Cake with Salted Caramel & Coconut **V N**
- Key Lime Cake with Key Lime Filling **V**
- Carrot Cake with Cream Cheese Frosting **V**
- Dark Chocolate Cake with Chocolate Chunks and Chocolate Frosting **V**
- Chocolate Cake with Raspberry Filling and Chocolate Frosting **V**
- Chocolate Cake with Hazelnut Frosting **V N**
- Red Velvet Cake with Cream Cheese Frosting **V**

Buttercream Wedding Cake or Cupcakes are included in the wedding menu pricing and include one slice or one cupcake per person.

Add Swedish Fondant to any Cake for \$3 per person.

Add Sugar or Chocolate Work to Cake for \$3.50 per person.

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

Plated Dinner Desserts

- Tiramisu
- Key Lime Pie **V**
- Seasonal Fresh Fruit Cups **GF V**
- New York Cheesecake with Fresh Berry Coulis **V**
- Lemon-Pistachio Cake **V N**
- Banana Caramel Torte **V**
- Chocolate-Hazelnut Torte **V N**
- Chocolate Cheesecake **V**
- Old-Fashioned Chocolate Layer Cake **V**
- Chocolate Caramel Torte with Burnt Caramel Mousse **V N**
- Assorted Mousse Duo: Chocolate and Raspberry **GF**



Late Night Selections & Beverages

One order serves 25 guests.

Herb Parmesan or Cajun Salty Bar Snacks V	27
Gourmet Popcorn: Plain, Butter, Sea Salt, or Parmesan-Herb Gf V	28
Kettle Chips with Asiago-Ranch Dip V	27
Bavarian Pretzels Bites: Cinnamon-Sugar, Parmesan, or Plain Df V	37
Homemade Fried Kettle Chips with Asiago-Ranch Dip V	37
Cold Spinach-Artichoke Dip with Sliced Baguettes V	44
Assorted Roasted Nuts Gf Df V N	49
Tortilla Chips, Salsa, Guacamole Gf Df V	50
Hummus with Grilled Pita Bread Gf V	55
Warm Artichoke Dip with Toasted Sliced Baguettes V	66
Warm Crab Dip with Sliced Baguettes*	74

Beverages

Priced per gallon. Minimum of one gallon per beverage selection.

Infused Mountain Water	20
Lemonade with Fresh Lemons	41
Iced Tea with Fresh Lemons	41
Hot Apple Cider with Cinnamon Sticks	41
Strawberry Lemonade	44
Hot Chocolate, Fresh Whipped Cream, Chocolate Shavings	52
Freshly Brewed Regular and Decaffeinated Coffee and Tea	54

Priced per each.

Assorted Pepsi Cola Soft Drinks	4
Bottled Water	4
San Pellegrino Sparkling Fruit Beverages	4.50
Perrier	4.50
Voss Still Water	8.50

Lemonade Bar 6.50

Per person. 50-person minimum.

Lemonade

Choice of Three Flavorings:

Peach, Raspberry, Cherry, Coconut, Mango, Melon, Orange, Piña Colada, Strawberry, Watermelon, Passion Fruit, Cinnamon, Blueberry, Blackberry, Banana, Apple, Lime, Kiwi.

Choice of Three Fruits:

Strawberries, Raspberries, Blackberries, Blueberries, Peaches, Fresh Mint, Lemon and Lime Wedges

Served in decorative beverage dispenser, displayed on variations of raised wooden crates filled with lemons and limes, wooden risers and appropriate signage.



Libations & Wine

If you are considering liquor for a function, please be advised that Snowbird personnel must provide the liquor and service it to your group. In the interest of our guests' safety, please be advised of the following:

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic refreshments should become necessary.
- 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.

Beer and Wine

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

Service fee and tax is charged where applicable.

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

For Select Wines Please Refer to Wine List

Hosted Bar

One bartender for every 100 guests is recommended.

Wedding Dinner and Reception Bar 175
(Includes 1 bartender for up to 5 hours, within one event room.)

Each Additional Bar \$100. Includes 1 bartender for up to 2 hours.

Each Additional Hour \$25 per hour, per bartender.

Cocktail Hour Bar (Includes: 1 Bartender for 1 Hour) 75
Cocktail Server Per Hour \$25 per server.

Cash or Capped Bar

One bartender for every 100 guests is recommended.

Wedding Dinner and Reception Bar 300
(Includes 1 bartender for up to 5 hours, within one event room.)

Each Additional Bar \$100. Includes 1 bartender for up to 2 hours.

Each Additional Hour \$25 per hour, per bartender.

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

Mixed Drink Pricing

Service fee is charged where applicable.

House Liquors 7.50

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

Premium Liquors 8.25

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

Non-Alcoholic Beverages

Prices are per each and billed on a consumption basis.
Service fee and tax is charged where applicable.

Red Bull	4.75
Assorted Pepsi Cola Soft Drinks	4
Individual Fruit Juices (Must be requested in advance.)	4.50
Bloody Mary Mix per gallon (Must be requested in advance.)	55

Specialty Hosted Bar Options

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

The Snowbird Signature Bar

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

The High West Bar

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

The Utah Bar

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



Wine List

Sparkling Wine and Champagne

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

Sauvignon Blanc

Kim Crawford, New Zealand.	51
Joel Gott, California	42

Pinot Gris

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

Chardonnay

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

Sweet Wine

Hogue, Riesling, Washington	38
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Interesting Reds

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

Pinot Noir

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

Merlot

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

Cabernet Sauvignon

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

*House Wine – Canyon Road

Special-order wine or alcohol may be requested.

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

Prices and menus subject to change.

