

# *Weddings* *at The Summit*

*2019*



# Catering Information

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

*Menu Selection* Your Snowbird Service Coordinator will be happy to assist you with your selections. Please plan to have your final choices made ten weeks in advance of your event.

*Food Tasting Policy* If you wish to arrange a food tasting, we offer plated dinner tastings with two entrée options for the couple at \$100 per person. Food tastings require a three week advance notice. Cake Tasting is complimentary with a three-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 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, these notations are used:

Dairy-Free  Gluten-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.

*Guarantee* In order to make your event successful, the exact number of guests attending each event must be provided by 12 p.m. (noon) five business days (excluding Saturdays and 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. 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.

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 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.

*Reset Charges* For any changes made to a function within 24 hours, a minimum of \$125.00 reset charge will be posted to the group's Master Account.

*Late Fee* Groups will be charged a late fee of \$100 if food service is delayed more than 30 minutes past the pre-arranged time.

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

*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.

*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, buffet food may not be removed from function locations. Snowbird Policy dictates that under no circumstance will outside food, beverage or alcohol be brought into any of the event venues. A minimum guarantee of 30 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.

*Linen* All floor-length linens in cream, white and 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 must be cancelled 45 days prior to the 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 member. 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.

*Extra Staffing Charge* Additional servers and/or butler-passed service may be requested at \$25 per hour plus service charge. Coat check and restroom attendants may be arranged at a flat rate of \$250 for a five hour period of time.

*Vacate Charges* Functions must be concluded by 11 p.m.

*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 sales tax.

*Your Snowbird Service Coordinator*

Will answer any questions, provide event suggestions and act as your primary contact throughout the planning process.

Assist you in the planning of food, beverage, and set-up needs for your rehearsal dinner, ceremony, reception, and farewell brunch.

Act as a menu consultant for all food and beverage selections.

Create detailed Banquet Event Orders, outlining event specifications.

Create cost estimate of charges.

Recommend hotel contacts to assist you with arrangements for Spa, Beauty Salon, amenities, transportation and guest rooms.

Make arrangements for group discounts or tickets for Summer Activities, Tram Rides, Horseback Riding, Fly Fishing and Mountain Activities.

Recommend preferred vendors and day-of coordinator.

Secure all special-order items as detailed in the Banquet Event Order.

Oversee the set-up of the rehearsal, ceremony, reception, and brunch venues.

# Plated Dinner Selections

30-person minimum. Priced per person.

Includes Freshly Brewed Regular/Decaffeinated Coffee, Tea, Iced Tea, or Lemonade.

Please choose 3 Hors d'Oeuvres or Reception Displays. Add \$9 per person for additional selections.

\$115 Choice of Soup or Salad, Hors d'Oeuvres or Reception Displays, Entrée, Cake

\$125 Choice of Soup, Salad, Hors d'Oeuvres or Reception Displays, Entrée, Cake

\$135 Choice of Soup or Salad, Hors d'Oeuvres or Reception Displays, Duet Entrée, Cake

## Salads

### Wedge of Baby Iceberg <sup>GF</sup> <sup>V</sup>

Grape Tomatoes, Maytag Blue Cheese,  
Red Wine Vinaigrette

### Spinach Salad <sup>GF</sup> <sup>V</sup>

Cucumbers, Tomatoes, Kalamata Olives, Feta,  
Greek Dressing

### Baby Field Greens and Wild Arugula <sup>V</sup>

Grape Tomatoes, Shaved Parmesan,  
Red Wine Vinaigrette

### Petite Hearts of Romaine Caesar

Garlic Croûtons, Asiago, Caesar Dressing

## Soups

### Miso with Tofu <sup>DF</sup> <sup>GF</sup> <sup>V</sup>

Chicken and Wild Rice <sup>DF</sup> <sup>GF</sup>

### Carrot-Ginger <sup>V</sup>

### Swiss Onion

Butternut Squash Bisque <sup>V</sup>

Roasted Tomato <sup>V</sup>

Chicken Tortilla <sup>DF</sup> <sup>GF</sup>

## Entrées

### Grilled Filet Mignon Béarnaise <sup>GF</sup>

Cabernet Jus  
Potatoes à la Savoyarde  
Steamed Asparagus

### Grilled Fillet of Salmon <sup>GF</sup>

Dilled Beurre Blanc  
Parsley Potatoes  
Zucchini, Carrots

### Breast of Chicken Saltimbocca

Prosciutto, Sage and Caper Sauce  
Orecchiette with Broccoli and Asiago

### Herb-Roasted Pork Loin

Pan Juices, Warm Apple Chutney  
Butternut Squash  
Seasonal Vegetables

### Grilled New York Strip Steak <sup>GF</sup>

Mushroom Compote  
Whipped Potatoes  
Seasonal Vegetables

### Grilled Vegetable Kebabs <sup>DF</sup> <sup>GF</sup> <sup>V</sup>

Lemon Tahini Sauce  
Braised Lentil and Pine Nut Pilaf

## Duet Entrées

### Grilled Filet Mignon Béarnaise <sup>GF</sup>

Cabernet Jus

and

### Herb-Roasted Pork Loin

Pan Juices, Warm Apple Chutney

and

### Breast of Chicken Saltimbocca

Prosciutto, Sage, Caper Sauce

and

### Broiled Lobster Tail

Drawn Butter, Seasonal Vegetables,  
Parsley Red Skin Potatoes

### Grilled Salmon Maître d'Hôtel

Butternut Squash,  
Seasonal Vegetables

### Shrimp Scampi

Orecchiette with Broccoli and Asiago

# Buffet Dinner Selections

30-person minimum. Service is for 1.5 hours.  
Includes Freshly Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea, or Lemonade.  
Choice of 3 Hors d'Oeuvres or Reception Displays.  
Choice of Wedding Cake or (2) Buffet Dessert Choices.

The Summit Buffet. . . . . 129

## Soup - Choice of One

- Miso with Tofu **DF GF V**
- Chicken and Wild Rice **DF GF**
- Shrimp Bisque
- Carrot-Ginger **V**
- Swiss Onion
- Butternut Squash Bisque **V**
- Roasted Tomato **V**
- Chicken Tortilla **DF GF**

## Salad - Choice of One

- Wedges of Baby Iceberg **GF**  
*Grape Tomatoes, Maytag Blue Cheese, Red Wine Vinaigrette*
- Spinach Salad **GF V**  
*Hearts of Palm, Feta, Greek Dressing*
- Baby Arugula **GF V**  
*Grape Tomatoes, Pt. Reyes Blue, Red Wine Vinaigrette*
- Petite Hearts of Romaine  
*Garlic Croûtons, Asiago, Lemon Caesar*

## Cold Buffet - Choice of One

- Sesame Seared Tuna **DF GF**  
*Wasabi - Soy*
- Iced Gulf Shrimp **DF GF**  
*Traditional Cocktail Sauce*
- Hardwood-Smoked Salmon **GF**  
*Horseradish Sauce*
- Hummus bi Tahini **DF V**  
*Grilled Pita*

## Carving Station - Choice of One

- Roast Strip Loin of Beef **GF**  
*Béarnaise Sauce*
- Oven-Roasted Turkey Breast **DF**  
*Cranberry Relish, Pan Gravy*
- Roast Pork Loin **DF**  
*Natural Jus, Apple Chutney*

## Entrées - Choice of Two

- Miso-Glazed Salmon **DF GF**
- Spit-Roasted Chicken **DF GF**
- Pan-Seared Shrimp **DF GF**  
*Fennel Compote, Saffron Jus*
- Chinese BBQ Ribs **DF GF**
- Dijon-Crusted Lamb Chops **DF**  
*Savory White Beans*
- Poached Scallops **DF GF**  
*Tomato - Fennel Purée*
- Grilled Chicken Breast **DF**  
*Lemon-Herb Jus*

## Pasta and Vegetables - Choice of Three

- Herb-Roasted Red Skin Potatoes **DF GF V**
- Spaghetti Squash **GF V**
- Petite Green Beans Provençale **GF V**
- Garlic Mashed Potatoes **GF V**
- Orecchiette with Broccoli and Asiago **V**
- Grilled Asparagus **GF V**
- Penne alla Pesto **V**
- Butternut Squash Purée **GF V**
- Steamed Zucchini **GF V**
- Braised Carrots **GF V**
- Saffron Rice **DF V**

## Dessert- Choice of Two

- Salted Caramel Chocolate Cake **V**
- Snowbird's Signature Carrot Cake **V**
- Fresh Seasonal Berries **DF GF**  
*Fresh Lemon Curd*
- Classic House-Made NY Cheesecake **V**  
*Fresh Seasonal Fruit*
- Fresh Fruit Tart **V**
- Coconut Caramel Cake **V**
- Italian Cannoli **V**
- White Peach Panna Cotta
- House-Made Tiramisu **V**
- Chocolate Hazelnut Torte
- Assorted Gourmet Cookie Tray **V**

# Appetizer Selections

Please choose 3 Hors d'Oeuvres or Reception Displays. Add \$9 per person for additional selections.  
\*These items may be passed for an additional \$25/server per hour.

## Hot Hors d'Oeuvres

**Dungeness Crab Cakes\***  
*Rémoulade*

**Stuffed Mushrooms\* V**  
*Spinach and Asiago*

**Dijon-Crusted Baby Lamb Chops\***

**Sesame Chicken Satay\* DF GF**  
*Peanut Sauce*

**Spinach Spanakopita\* V**  
*Cucumber-Yogurt*

**Pan-Seared Sea Scallops DF GF**  
*Red Pepper Aioli*

## Cold Hors d'Oeuvres

**Asian Tuna Tartare\* DF**  
*Crispy Won Tons*

**Hardwood-Smoked Salmon\***  
*Cucumbers and Dill*

**Tomato, Mozzarella and Basil\* V**  
*Melba Toast*

**Lemony Hummus\* V**  
*Lavosh*

**Iced Gulf Shrimp DF GF**  
*Traditional Cocktail Sauce*

## Reception Displays

### Alpine Meat and Cheese Board

Add \$16 per person  
Air-Dried Cured Meats and Salamis  
Local and Artisan Cheeses with Crackerbread and Dijon Mustard

### Hardwood-Smoked Salmon Platter

Add \$16 per person  
Lemon, Capers, Red Onions, Crème Fraîche,  
Melba Toast

### Vegetable Crudité Platter V

Broccoli, Cauliflower, Carrots, Celery, Mushrooms,  
Grape Tomatoes and Sour Cream Ranch Dip

### Local and Artisan Cheese Board V

French Bread

### Fresh Fruit and Seasonal Berry Platter GF V

Orange-Honey Yogurt Dip

## A la Carte Reception Displays

These items may be passed for an additional \$25/server per hour.

**Alpine Meat and Cheese Board . . . . . 500**  
Air-Dried Cured Meats and Salamis  
Local and Artisan Cheeses with Crackerbread and Dijon Mustard

**Vegetable Crudité Platter V . . . . . 210**  
Broccoli, Cauliflower, Carrots, Celery, Mushrooms,  
Grape Tomatoes and Sour Cream Ranch Dip  
(Serves 30)

**Local and Artisan Cheese Board . . . . . 325**  
French Bread

**Fresh Fruit and Seasonal Berry Platter GF V . . . . . 279**  
Orange-Honey Yogurt Dip

**Hardwood-Smoked Salmon Platter . . . . . 375**  
Lemon, Capers, Red Onions, Crème Fraîche,  
Melba Toast

# Carving Stations

One order serves 25 guests.

<b>Whole Roast Beef Tenderloin</b> <sup>DF</sup> . . . . . 389	<b>Smoked Kurobuta Ham</b> <sup>DF</sup> . . . . . 350
Cabernet-Peppercorn Sauce, Brioche Rolls	Honey-Mustard, Silver Dollar Buns
<b>Oven-Roasted Breast of Turkey</b> <sup>DF</sup> . . . . . 269	<b>Roast Leg of Utah Lamb</b> <sup>DF</sup> . . . . . 369
Cranberry-Orange Relish, Slider Rolls	Mint Jus, Slider Rolls
<b>Buffalo Prime Rib au Jus</b> . . . . . 399	<b>Slow-Roasted Beef Brisket</b> <sup>DF</sup> . . . . . 319
Creamed Horseradish, Silver Dollar Buns	Bar-B-Que Sauce, Sesame Rolls
<b>Asian-Spiced Pork Loin</b> <sup>DF</sup> . . . . . 329	
Pan Juices, Slider Rolls	

# Reception Stations

Priced per person, except for Stone-Fired Artisan Pizza.  
25-person minimum for all reception stations.

<b>Salad Station</b> <sup>V</sup> . . . . . 8	<b>Mac &amp; Cheese Station</b> . . . . . 16
Petite Hearts of Romaine	Bacon
Garlic Croûtons	Cheddar Cheese
Shaved Parmesan	Tomato
Lemon Caesar	Scallions
	Truffle Oil
<b>Kebab Station</b> <sup>GF</sup> . . . . . 19	<b>Stone-Fired Artisan Pizza</b> . . . . . 42 per pizza
Chicken Skewers	Pepperoni – Traditional Red Sauce, Mozzarella
Veggie Kebabs with Tzatziki	Margherita <sup>V</sup> – Roma Tomatoes, Fresh Mozzarella & Basil
Lemon Tahini Sauce	Chicken Alfredo – Parmesan Cream, Roasted Tomatoes, Mozzarella
Lentil Pilaf	Bar-B-Que Chicken – BBQ Sauce, Bacon, Beehive Applewood Smoked Cheese
<b>Cajun Station</b> . . . . . 18	Greek <sup>V</sup> - Kalamata Olives, Artichoke Hearts, Feta, Oregano, Basil
Shrimp Creole	
Roasted Garlic Sausage	
Dirty Rice	
<b>Pasta Station</b> . . . . . 16	
Penne & Orecchiette	
Chicken Alfredo, Marinara and Pesto Sauces	
Asiago Cheese	

# Wedding Cake

The Cliff Bakery at Snowbird will design the wedding cake of your dreams.  
 There is no limit to what we can create in both taste and design!  
 Choose a Buttercream Wedding Cake, Wedding Cupcakes, or Dinner Dessert.

A cake-cutting fee of \$5 per guest will be charged for all cakes purchased outside of Snowbird.

## Available Cake Flavors

Lemon Delight	Carrot Cake
Utterly Raspberry	Chocolate Raspberry
Coconut Cream	Chocolate Hazelnut
German Chocolate	Chocolate Lovers

Buttercream Wedding Cake or Cupcakes Included with Dinner Pricing.  
 Swedish Fondant Wedding Cake. . . . . +\$4/guest  
 Chocolate or Sugar Work Wedding Cake . . . . . +\$5/guest  
 6" cake serves 10 - 15 people  
 8" cake serves 15 - 20 people  
 10" cake serves 20 - 25 people  
 12" cake serves 25 - 30 people  
 14" cake serves 30 - 35 people  
 16" cake serves 35 - 40 people

# Dessert Buffet

Service is for 1.5 hours. Add \$4/person for 3 hours of service. Price is per person. 25-person minimum.  
 Includes 1 of the following beverage options: Lemonade, Regular/Decaf Coffee,  
 Hot Chocolate, Ice Cold Milk, Chocolate Milk or Strawberry Milk.

Assorted Dessert Buffet . . . . . 26

### Choose 4

Fresh Fruit Tartlets	Chocolate-Covered Strawberries	Italian Cannoli
Nutella Tartlets	Fresh Berries and Cream	Nut Brittles
Lemon Curd Tartlets with Fresh Berries	Petits Fours Platter	Pot de Crème
Coconut Chocolate Tartlets	French Colored Macaroons	Raspberry and Chocolate Truffles
Mini Honey-Lavender Crème Brûlée	Hand-Dipped Chocolate Candies	Sweet Candy Treats: Rock Candy, Jelly Beans, Lollipops, Salt Water Taffy, Malt Balls, Gumballs, Butter Mints, Salted Caramels and Jordan Almonds
Panna Cotta with Seasonal Fresh Fruit	White Chocolate Cups	
Strawberry Cream Puffs	Chocolate Ganache Cups	
Chocolate Cream Éclairs	Passion Fruit Cups	
Assorted Brownies	Coconut Cups	
Gourmet Cookies	Chocolate Mousse Cups	
Gourmet Cupcakes	Seasonal Fresh Fruit Cup	

# Dessert Stations

Service is for 1.5 hours. Price is per person.

S'mores . . . . . 20

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

Chocolate Squares  
 Marshmallows  
 Graham Crackers  
 Hot Chocolate with Whipped Cream and Chocolate Shavings

Ice Cream Sandwich Station. . . . . 20

Served with Chocolate and Vanilla Ice Cream.

### Choose 3

Sugar Cookies  
 Chocolate Cookies  
 Chocolate Chip Cookies  
 Oatmeal Raisin Cookies

# Brunch

All breakfasts include Freshly Brewed Regular/Decaffeinated Coffee, Tea, Milk and Hot Chocolate.  
25-person minimum.

## \$49

Fresh Orange Juice

Sliced Seasonal Fruit **DF GF V**

Greek Yogurt, Fresh Berries and House-Made Granola **V**

Hardwood-Smoked Salmon

*Toasted Bagels, Cream Cheese, Tomatoes, Capers  
Shaved Onion*

Scrambled Eggs

*Cheddar Cheese, Tomatoes, Scallions, Ham, Salsa*

Applewood Bacon and Country Sausage Links **GF**

French Toast **V**

*Maple-Flavored Syrup*

Summit Brunch Potatoes **DF GF V**

Cliff Breakfast Pastries, Muffins and Croissants **V**

*Butter and Preserves*

## \$59

Chilled Juices

Sliced Seasonal Fruit

Greek Yogurt, Fresh Berries and House-Made Granola **DF GF V**

Hardwood-Smoked Salmon

*Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion*

Traditional Eggs Benedict

*Hollandaise Sauce*

Vegetarian Eggs Benedict **V**

*Choron Sauce*

Applewood Bacon and Country Sausage Links **DF**

Grilled Hash Browns

Cliff Breakfast Pastries, Muffins and Croissants **DF GF V**

*Butter and Preserves*

Carving Station – Roast Tenderloin of Beef

*Béarnaise Sauce and Brioche Rolls*

## \$69

Fresh Orange Juice

Sliced Seasonal Fruit **DF GF V**

Greek Yogurt, Fresh Berries and House-Made Granola **DF GF V**

Hardwood-Smoked Salmon

*Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion*

Traditional Eggs Benedict

*Hollandaise Sauce*

Vegetarian Eggs Benedict **V**

*Choron Sauce*

Applewood Bacon and Country Sausage Links **DF**

Summit Brunch Potatoes **DF GF V**

Cliff Breakfast Pastries, Muffins and Croissants **V**

*Butter and Preserves*

Carving Station – Roast Tenderloin of Beef

*Creamed Horseradish*



# Children's Menu

*Plated Children's meals may be ordered for children under 5 years of age and include hors d'oeuvres and dessert.*

<b>Plated meal for children 5 and under</b> . . . . .	<b>49</b>
Baby Carrots with Ranch Dipping Dressing (served with starter)	
Chicken Fingers*	
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.*

<b>\$115 Plated Menu – Vendor Meal</b> . . . . .	<b>88</b>
<b>\$125 Plated Menu – Vendor Meal</b> . . . . .	<b>98</b>
<b>\$135 Plated Menu – Vendor Meal</b> . . . . .	<b>109</b>
<b>\$129 Buffet Menu – Vendor Meal</b> . . . . .	<b>100</b>

# Vendor Boxed Lunches

*Vendor boxed lunches may be ordered for vendors working through lunch.*

<b>Summit Vendor Boxed Lunch</b> . . . . .	<b>35</b>
Includes chips, whole fruit, condiments, one Aquafina bottled water, and a second beverage choice of a fountain drink or another Aquafina	

***Choice of Sandwich or Salad:***

Turkey & Cheddar on Ciabatta with Lettuce, Tomato & Pickles  
Ham & Swiss on Ciabatta with Lettuce, Tomato & Pickles  
Greek Salad with Romaine, Feta, Beets, Artichoke, Tomatoes, Pepperoncini and House Vinaigrette

***Choice of Cookie:***

Chocolate Chip, Lemon Cooler, Chocolate Mudslide, Gluten-Free Gingersnap or White Chocolate Cranberry

# Liquor Service Arrangements

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.

## Hosted Bar

*One bartender for every 100 guests is recommended.*

Wedding Dinner and Reception Bar . . . . .	175.00
<i>Includes 1 bartender for up to 5 hours, within one event room.</i>	
Each Additional Bar . . . . .	100.00
<i>Includes 1 bartender for up to 2 hours.</i>	
Each Additional Hour . . . . .	25.00
<i>Per hour, per bartender .</i>	
Cocktail Hour Bar . . . . .	75.00
<i>Includes 1 bartender for 1 hour.</i>	
Cocktail Server . . . . .	25.00
<i>Per hour, per server.</i>	

## Beer & 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 . . . . .	6.00
Local Microbrews . . . . .	6.75
Imported & U .S. Microbrews. . . . .	6.75
Non-Alcoholic Beer . . . . .	5.50
House Wine by-the-glass . . . . .	7.25
Select Wine . . . . .	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 . . . . .	4.75
Assorted Pepsi Soft Drinks . . . . .	4.00
Individual Fruit Juices . . . . .	4.50
<i>Must be requested in advance.</i>	
Orange Juice . . . . .	13.00/qt.
Bloody Mary Mix . . . . .	55.00/gal.
<i>Must be requested in advance.</i>	

## Liquor

*Gratuity is charged where applicable.*

Premium Liquors . . . . .	8.25
<i>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</i>	

## Specialty Hosted Bar Options

*Gratuity 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 . . . . .	10.00
Kraken Black Spiced Rum. . . . .	10.00

### The High West Bar

Double Rye . . . . .	10.00
American Prairie Bourbon. . . . .	11.00
Campfire. . . . .	17.00
Rendezvous Rye . . . . .	16.00
High West Snowbird . . . . .	17.00
36th Vote Barreled Manhattan . . . . .	15.00
Barreled Boulevardier . . . . .	15.00
High West 7000' Vodka . . . . .	10.00

### The Utah Bar

Five Wives Vodka . . . . .	10.00
High West 7000' Vodka . . . . .	10.00
Antelope Island Rum. . . . .	10.00
High West Double Rye Whiskey . . . . .	10.00
Beehive Jack Rabbit Gin . . . . .	10.00
Outlaw Distillery Bourbon . . . . .	10.00

# Wine List

## Sparkling

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

## Sauvignon Blanc

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

## Pinot Gris

King Estate Signature, Oregon . . . . .	60
Caposaldo, Veneto. . . . .	39
Gabbiano, Venezie. . . . .	38

## Chardonnay

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

## Sweet White and Blush

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 . . . . .	120
Siduri, Russian River Valley . . . . .	95
Ponzi, Tavola, 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, California . . . . .	39
Canyon Road, California* . . . . .	34

\*Denotes House Wines