Catering Information

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

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
In order to make your event successful, 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 Friday 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 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. If a final guarantee is not received, the last number given will be considered the guarantee to represent a minimum billing.

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.

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.

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. This charge is non-inclusive of charges incurred for the room rental. Minimums are listed throughout this menu.

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

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.

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.

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

Location Specifications
All functions at The Summit involve a tram ticket, a facility fee and a food & beverage minimum. Functions at The Summit must be concluded by 10 p.m. in the winter, 11 p.m. in the summer. In the event your function is taking place during normal hours of operation, the tram will be open to the general public.

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 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 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.

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.

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.

Extra Staffing Charge for Private Parties
Additional servers and/or butler-passed service may be requested at $30 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.

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
Breakfast Buffets

Service is for 1 ½ hours. Add $3.50 per person for every additional half hour of service. All breakfasts include Fresh Brewed Regular/Decaffeinated Coffee, Tea, Milk and Hot Chocolate.

**SBB1** ................................................................. 28
- Chilled Juices
- Sliced Seasonal Fruit
- Scrambled Eggs
- Applewood Bacon* and Country Sausage Links*
- Summit Breakfast Potatoes
- Summit Breakfast Pastries and Croissants
- Butter and Preserves

**SBB2** ................................................................. 32
- Chilled Juices
- Greek Yogurt, Fresh Berries and House-Made Granola
- Traditional Eggs Benedict*
- Hollandaise Sauce
- Vegetarian Eggs Benedict*
- Choron Sauce
- Summit Breakfast Potatoes
- Summit Breakfast Muffins and Croissants
- Butter and Preserves

**SBB3** ................................................................. 18.50
- Whole Seasonal Fruit
- Assorted Cliff Bars® and Individual Trail Mix
- Assorted Soft Drinks or Bottled Water

**SBB4** ................................................................. 20.50
- Sliced Seasonal Fruit
- Coffee Cake and Banana Muffins
- Greek Yogurt and House-Made Granola
- Bottled Water or Infused Mountain Water

**Executive 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.

**SBS1** ................................................................. 15.50
- Whole Seasonal Fruit
- Assorted Cliff Bars® and Individual Trail Mix
- Assorted Soft Drinks or Bottled Water

**SBS2** ................................................................. 15.50
- Freshly Baked Gourmet Cookies
- House-Made Fruit Squares
- Assorted Bar Cookies
- Assorted Soft Drinks or Bottled Water

**SBS3** ................................................................. 18.50
- Whole Seasonal Fruit
- Hummus bi Tahini
- Grilled Pita Bread
- Fresh Vegetable Crudités
- Ranch Dressing
- Bottled Water or Infused Mountain Water

**SBS4** ................................................................. 20.50
- Sliced Seasonal Fruit
- Coffee Cake and Banana Muffins
- Greek Yogurt and House-Made Granola
- Bottled Water or Infused Mountain Water

**Beverages**

*Priced per gallon.*

- Fresh Brewed Regular/Decaffeinated Coffee and Tea ........ 64
  Minimum 1 gallon per item
- Hot Chocolate ...................................................... 60
  Whipped Cream, Chocolate Shavings
- Hot Apple Cider .................................................. 48
  Cinnamon Sticks
- Lemonade ............................................................ 48
  Fresh Lemons
- Iced Tea .............................................................. 48
  Fresh Lemons

*Priced per bottle/can.*

- Non-Alcoholic Sparkling Cider ................................. 18
- Assorted Pepsi™ Products ...................................... 4.25
- Individual Flavored Iced Tea ................................ 4.75
- Aquafina™ Bottled Water ........................................ 4.25
- Perrier® Water ..................................................... 5
- Voss® Water ........................................................ 8.50
- Cold Coffee Drinks ............................................. 5.25

*Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021*
<table>
<thead>
<tr>
<th>Luncheon Buffets</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prices per person.</td>
</tr>
<tr>
<td>Service is for 1.5 hours. For an additional half hour of service add $3.50 per person. Buffet must conclude by 3 p.m. Includes Fresh Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade.</td>
</tr>
</tbody>
</table>

**SLB1** ........................................... 42
- Chef’s Choice of Soup  
- Mixed Artisan Lettuce Salad  
- Grape Tomatoes, Cucumbers, Olives, Red Wine Vinaigrette, Ranch Dressing  
- Roast Beef, Turkey, Ham and Genoa Salami*  
- Sliced Cheddar, Swiss and Havarti  
- Grilled Seasonal Vegetable Platter  
- Assorted Sandwich Rolls  
- House-Made Potato Salad and Coleslaw  
- Dark Chocolate Brownies, Raspberry White Chocolate Brownies and Chocolate Chip Cheesecake Brownies

**SLB2** ........................................... 45
- Chicken Tortilla Soup*  
- Grilled Chili-Lime Beef and Chicken*  
- Peppers, Onions  
- Warm Flour Tortillas  
- Guacamole, Salsa, Sour Cream, Cheddar-Jack Cheese, Shredded Lettuce  
- Seasoned Black Beans and Spanish Rice  
- Coconut Mango Custard and Key Lime Cheesecake

**SLB3** ........................................... 48
- Chef’s Choice of Soup  
- Mixed Artisan Lettuce Salad  
- Grape Tomatoes, Cucumbers, Olives, Red Wine Vinaigrette, Ranch Dressing  
- Hummus bi Tahini  
- Grilled Pita Bread  
- Middle Eastern Tabouli  
- Quinoa Salad  
- Grilled Seasonal Vegetable Platter  
- Summit Rotisserie Chicken*  
- Lemon Jus  
- Pine Nut and Saffron Rice Pilaf  
- Assorted Baci Rolls  
- Baklava, Orange Cardamom Madeleines and Almond Crescent Cookies

**SLB4** ........................................... 53
- Vegetarian Minestrone Soup  
- Hearts of Romaine  
- Grape Tomatoes, Croutons, Olives, Asiago, Caesar Dressing*  
- Chicken Scaloppini*  
- Lemon-Caper Sauce  
- Shrimp Scampi*  
- White Wine, Parsley, Saffron Rice  
- Penne Pesto  
- Zucchini Provençale  
- Focaccia  
- Caramel Tiramisu and Coconut Macaroons

**SBB3** ........................................... 52
- Fresh Orange Juice  
- Sliced Seasonal Fruit  
- Greek Yogurt, Fresh Berries and House-Made Granola  
- Hardwood Smoked Salmon*  
- Toasted Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion  
- Scrambled Eggs*, Cheddar Cheese, Tomato, Scallions, Ham, Salsa  
- Applewood Bacon* and Country Sausage Links*  
- Summit Brunch Potatoes  
- Summit Breakfast Pastries, Muffins and Croissants  
- Butter and Preserves  
- French Toast, Maple-flavored Syrup

**SBB4** ........................................... 72
- Fresh Orange Juice  
- Sliced Seasonal Fruit  
- Greek Yogurt, Fresh Berries, House-Made Granola  
- Hardwood Smoked Salmon*  
- Toasted Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion  
- Traditional Eggs Benedict*, Hollandaise Sauce  
- Vegetarian Eggs Benedict*, Choron Sauce  
- Applewood Bacon* and Country Sausage Links*  
- Summit Brunch Potatoes  
- Summit Breakfast Pastries, Muffins and Croissants  
- Butter and Preserves  
- Carving Station - Roast Double R Prime Beef Tenderloin*  
- Horseradish Crème

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
Dinner Buffets

Priced per person. Service is for 1.5 hours. For an additional half hour of service add $5 per person. Includes Fresh Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade.

TPBP The Peak Buffet Plus. 174

Raw Bar

Pacific Snow Crab Clusters*
Iced Gulf Shrimp*
Cocktail Sauce
Oysters on the Half Shell*
Mignonette Sauce
Rare Seared Ahi*
Wasabi, Soy, Won Ton Chips

Cold Buffet

Hardwood Smoked Salmon*
Lemon, Capers, Red Onion, Crème Fraîche, Melba Toast
Grilled & House-Pickled Vegetable Platter
Shaved Parmesan, Barrel-Aged Balsamic, Truffle Oil
Air-Dried Alpine Meats & Artisan Cheese*
Dijon Mustard, Crackerbread
Baby Arugula
Grape Tomatoes, Pt. Reyes Blue, Red Wine Vinaigrette
Petite Hearts of Romaine
Garlic Croutons, Asiago, Lemon Caesar*

Hot Buffet

Potato Gnocchi
Tomato, Spinach, Parmesan
Grilled Lobster Tail*
Vegetable Bouillabaisse, Roasted Pepper Aïoli
Spit-Roasted Chicken*
Summit Red Skin Potatoes
Pan-Seared Lamb Porterhouse Chops*
Braised Edamame, Tomato Relish
Poached Diver Scallops*
Cilantro-Lime Butter, Couscous
Steamed Broccolini and Whipped Potatoes
Artisan Rolls

Carving Station

Roast Double R Prime Beef Tenderloin*
Hoseradish Crème

Dessert

Imported Swiss Chocolate Fondue
Seasonal Berries, Fruit, Pound Cake, Cookies
Coconut Macaroons and Marshmallows
Petite Cookies

TPB The Peak Buffet 144

Cold Buffet

Hardwood Smoked Salmon*
Lemon, Capers, Red Onion, Crème Fraîche, Melba Toast
Grilled & House-Pickled Vegetable Platter
Shaved Parmesan, Barrel-Aged Balsamic, Truffle Oil
Air-Dried Alpine Meats & Artisan Cheese*
Dijon Mustard, Crackerbread
Baby Arugula
Grape Tomatoes, Pt. Reyes Blue, Red Wine Vinaigrette
Petite Hearts of Romaine
Garlic Croutons, Asiago, Lemon Caesar*

Hot Buffet

Potato Gnocchi
Tomato, Spinach, Parmesan
Grilled Lobster Tail*
Vegetable Bouillabaisse, Roasted Pepper Aïoli
Spit-Roasted Chicken*
Summit Red Skin Potatoes
Pan-Seared Lamb Porterhouse Chops*
Braised Edamame, Tomato Relish
Poached Diver Scallops*
Cilantro-Lime Butter, Couscous
Steamed Broccolini and Whipped Potatoes
Artisan Rolls

Carving Station

Roast Double R Prime Beef Tenderloin*
Hoseradish Crème

Dessert

Imported Swiss Chocolate Fondue
Seasonal Berries, Fruit, Pound Cake, Cookies
Coconut Macaroons and Marshmallows
Petite Cookies
**Soup**
Miso with Tofu
Chicken and Wild Rice*
Carrot-Ginger
Swiss Onion
Butternut Squash Bisque
Roasted Tomato
Chicken Tortilla*
Rotisserie Chicken*

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

**Cold Buffet**
Sesame Seared Tuna*
Wasabi-Soy
Iced Gulf Shrimp*
Traditional Cocktail Sauce
Hardwood Smoked Salmon*
Horseradish Sauce
Hummus bi Tahini
Grilled Pita Bread
House-Cured Tomatoes
Fresh Mozzarella, Basil
Chilled Asparagus
Tarragon Dressing

**Pasta and Vegetables**
Herb-Roasted Red Skins
Spaghetti Squash
Petite Green Beans Provençale
Garlic Mashed Potatoes
Orecchiette with Broccoli and Asiago
Penne Puttanesca
Grilled Asparagus
Penne Pesto
Butternut Squash Purée
Steamed Zucchini
Braised Carrots
Saffron Rice
Steamed Broccolini
Potato Gnocchi, Tomato and Garlic

**Breads**
Assorted Chef’s Choice Artisan Breads

**Entrees**
Miso-Glazed Salmon*
Garlic Sticky Chicken*
Pan-Seared Shrimp*
Fennel Compote, Saffron Jus
Chinese BBQ Ribs*
Dijon-Crusted Lamb Chops*
Savory White Beans
Poached Scallops*
Tomato-Fennel Purée
Grilled Chicken Breast*
Lemon-Herb Jus
Crispy Duck Leg*
Fennel-Orange Jus
Cremini Mushroom Stew
Creamy Polenta

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

**Desserts**
Salted Caramel Chocolate Cake
Snowbird’s Signature Carrot Cake
Fresh Seasonal Berries with Grand Marnier Sabayon
Classic House-Made New York Cheesecake
Fresh Seasonal Fruit
Fresh Fruit Tart
Coconut Caramel Cake
Italian Cannoli
Coconut Panna Cotta
House-Made Tiramisu
Flourless Chocolate Torte
Summit Selection of Gourmet Cookies and Sweets

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Salads *(Choice of one of the following items)*
- Wedge of Baby Iceberg
- Grape Tomatoes, Maytag Blue, Red Wine Vinaigrette
- Spinach Salad
  - Cucumbers, Tomatoes, Kalamata Olives, Feta, Greek Dressing
- Baby Field Greens and Wild Arugula
- Grape Tomatoes, Shaved Parmesan, Red Wine Vinaigrette
- Petite Hearts of Romaine Caesar
  - Garlic Croutons, Asiago, Caesar Dressing

Soups *(Choice of one of the following items)*
- Miso with Tofu
- Chicken and Wild Rice*
- Shrimp Bisque
- Carrot-Ginger
- Swiss Onion
- Butternut Squash Bisque
- Roasted Tomato
- Chicken Tortilla*

Desserts *(Choice of one of the following items)*
- Apple Tea Cake
- Butterscotch Caramel, Cinnamon Cream
- Grand Marnier Mousse
  - Blackberry Compote
- Coconut Panna Cotta
- Mango, Lime Shortbread, Pineapple Sauce
- Lemon Mascarpone Cheesecake
  - Tart Cherry Sauce

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPD1</td>
<td>59</td>
</tr>
<tr>
<td>Herb-Roasted Pork Loin*</td>
<td>Pan Juices, Warm Apple Chutney</td>
</tr>
<tr>
<td>Butternut Squash</td>
<td>Seasonal Vegetables</td>
</tr>
<tr>
<td>SPD2</td>
<td>59</td>
</tr>
<tr>
<td>Breast of Chicken “Saltimbocca”*</td>
<td>Prosciutto, Sage-Caper Sauce</td>
</tr>
<tr>
<td>Orecchiette with Broccoli and Asiago</td>
<td></td>
</tr>
<tr>
<td>SPD3</td>
<td>59</td>
</tr>
<tr>
<td>Grilled Vegetable Kebabs</td>
<td>Lemon Tahini Sauce</td>
</tr>
<tr>
<td>Braised Lentil and Pine Nut Pilaf</td>
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<tr>
<td>SPD4</td>
<td>65</td>
</tr>
<tr>
<td>Grilled Filet of Salmon*</td>
<td>Dilled Beurre Blanc</td>
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<tr>
<td>Parsley Potatoes, Zucchini and Carrots</td>
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<tr>
<td>SPD5</td>
<td>75</td>
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<tr>
<td>Grilled NY Strip Steak*</td>
<td>Oyster Mushroom Compote</td>
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<tr>
<td>Whipped Potatoes</td>
<td>Seasonal Vegetables</td>
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<tr>
<td>SPD6</td>
<td>76</td>
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<tr>
<td>Grilled Filet Mignon Béarnaise*</td>
<td>Cabernet Jus</td>
</tr>
<tr>
<td>White Cheddar Potatoes Gratin</td>
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<tr>
<td>Steamed Asparagus</td>
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<tr>
<td>SPD7</td>
<td>75</td>
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<tr>
<td>Breast of Chicken “Saltimbocca”*</td>
<td>Prosciutto, Sage-Caper Sauce</td>
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<tr>
<td>Shrimp Scampi*</td>
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<tr>
<td>Orecchiette with Broccoli and Asiago</td>
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<tr>
<td>SPD8</td>
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<tr>
<td>Herb-Roasted Pork Loin*</td>
<td>Warm Apple Chutney, Pan Juices</td>
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<td>Grilled Salmon*, Sherry Cream</td>
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<td>Roasted Butternut Squash</td>
<td>Seasonal Vegetables</td>
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<tr>
<td>SPD9</td>
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<tr>
<td>Grilled Filet Mignon Béarnaise*</td>
<td>Cabernet Jus</td>
</tr>
<tr>
<td>Dungeness Crab Cake Rémoulade*</td>
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<tr>
<td>Horseradish Mashed Potatoes</td>
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<tr>
<td>Steamed Asparagus</td>
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<td>SPD10</td>
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<td>Grilled Filet Mignon*</td>
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<td>Broiled Lobster Tail*</td>
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<tr>
<td>Drawn Butter</td>
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<tr>
<td>Parsley Red Skin Potatoes</td>
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</tr>
<tr>
<td>Seasonal Vegetables</td>
<td></td>
</tr>
</tbody>
</table>
## Reception Displays

### Carving Stations

*One order serves 25 guests.*

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Description</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>SCS1</td>
<td>Whole Roast Beef Tenderloin*</td>
<td>410</td>
</tr>
<tr>
<td></td>
<td>Cabernet-Peppercorn Sauce, Silver Dollar Buns</td>
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</tr>
<tr>
<td>SCS2</td>
<td>Buffalo Prime Ribs au Jus*</td>
<td>420</td>
</tr>
<tr>
<td></td>
<td>Creamed Horseradish, Silver Dollar Buns</td>
<td></td>
</tr>
<tr>
<td>SCS3</td>
<td>Asian-Spiced Pork Loin*</td>
<td>349</td>
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<tr>
<td></td>
<td>Pan Juices, Slider Rolls</td>
<td></td>
</tr>
<tr>
<td>SCS4</td>
<td>Oven-Roasted Breast of Turkey*</td>
<td>289</td>
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<td></td>
<td>Cranberry-Orange Relish, Slider Rolls</td>
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## Cold Displays

*One order serves 25 guests.*

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>SCD1</td>
<td>Alpine Meat and Cheese Board*</td>
<td>529</td>
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<tr>
<td></td>
<td>Air-Dried Cured Meats and Salamis</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Local and Artisan Cheeses with Crackerbread and Dijon Mustard</td>
<td></td>
</tr>
<tr>
<td>SCD2</td>
<td>Hardwood Smoked Salmon Platter*</td>
<td>389</td>
</tr>
<tr>
<td></td>
<td>Lemon, Capers, Red Onion, Crème Fraîche</td>
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</tr>
<tr>
<td></td>
<td>Melba Toast</td>
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</tr>
<tr>
<td>SCD3</td>
<td>Iced Gulf Shrimp*</td>
<td>419</td>
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<tr>
<td></td>
<td>Lemon, Traditional Cocktail Sauce</td>
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<tr>
<td>SCD4</td>
<td>Hawaiian Ahi Tuna Poke*</td>
<td>349</td>
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<tr>
<td></td>
<td>Won Ton Chips</td>
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<tr>
<td>SCD5</td>
<td>Local and Artisan Cheese Board</td>
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<td>French Bread</td>
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<tr>
<td>SCD6</td>
<td>Fresh Fruit &amp; Seasonal Berry Platter</td>
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<tr>
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<td>Orange-Honey Yogurt Dip</td>
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<tr>
<td>SCD7</td>
<td>Vegetable Crudité Platter</td>
<td>229</td>
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<tr>
<td></td>
<td>Broccoli, Cauliflower, Carrots, Cucumbers, Celery, Mushrooms, Grape Tomatoes, Sour Cream Ranch Dip</td>
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</table>

## Dessert Displays

*One order serves 25 guests.*

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<th>Item Description</th>
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<tbody>
<tr>
<td>SCD8</td>
<td>House-Made Hand-Dipped Chocolates</td>
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<tr>
<td></td>
<td>Salted Caramels, Peanut Butter Cups, Nut Clusters, English Toffee, Dark Chocolate Fudge</td>
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<tr>
<td>SCD9</td>
<td>Assorted Dessert Petits Four Platter</td>
<td>270</td>
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<td></td>
<td>Chef-Selected Assorted Mini Desserts</td>
<td></td>
</tr>
<tr>
<td>SCD10</td>
<td>White and Dark Chocolate-Covered Strawberry Platter</td>
<td>259</td>
</tr>
<tr>
<td></td>
<td>Fresh Strawberries Dipped in White Chocolate then Dipped in Dark Chocolate</td>
<td></td>
</tr>
<tr>
<td>SCD11</td>
<td>Fresh Fruit Mini Tartlet Platter</td>
<td>259</td>
</tr>
<tr>
<td></td>
<td>Shortbread Shells filled with Vanilla Cream and Fresh Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>SCD12</td>
<td>Assorted Mini Cupcake Platter</td>
<td>235</td>
</tr>
<tr>
<td></td>
<td>Carrot, Chocolate, Vanilla, Raspberry, Lemon, Coconut</td>
<td></td>
</tr>
</tbody>
</table>

## Reception Stations

*25-person minimum. Priced per person.*

<table>
<thead>
<tr>
<th>Station Code</th>
<th>Station Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kebab Station</td>
<td>Kebab Station</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Chicken Skewers*, Veggie Kebabs, Tzatziki, Lemon Tahini Sauce, Lentil Pilaf</td>
<td></td>
</tr>
<tr>
<td>Cajun Station</td>
<td>Cajun Station</td>
<td>19</td>
</tr>
<tr>
<td></td>
<td>Shrimp Creole*, Roasted Garlic Sausage*, Dirty Rice</td>
<td></td>
</tr>
<tr>
<td>Pasta Station</td>
<td>Pasta Station</td>
<td>17</td>
</tr>
<tr>
<td></td>
<td>Penne and Orecchiette, Chicken Alfredo*, Marinara and Pesto Sauces, Asiago Cheese</td>
<td></td>
</tr>
<tr>
<td>Mac &amp; Cheese Station</td>
<td>Mac &amp; Cheese Station</td>
<td>17</td>
</tr>
<tr>
<td></td>
<td>Bacon*, Cheddar, Tomato, Scallions, Truffle Oil</td>
<td></td>
</tr>
<tr>
<td>Salad Station</td>
<td>Salad Station</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Petite Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Lemon Caesar*</td>
<td></td>
</tr>
</tbody>
</table>

*Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021*
Hors d’Oeuvres

Each item is to be selected individually and is priced per piece. The minimum order is 3 dozen of each.
*Hors d’Oeuvres may be passed for an additional $30 per server/hour.

Cold
- Iced Gulf Shrimp* .............................................. 5.75
- Hardwood-Smoked Salmon* ............................... 5
- Asian Tuna Tartare* ........................................... 5
- Tomato, Mozzarella and Basil ............................. 4.75
- Lemony Hummus .............................................. 4.75

Hot
- Dungeness Crab Cakes* .................................... 6.25
- Pan-Seared Sea Scallops* .................................. 6.25
- Dijon-Crusted Baby Lamb Chops* ......................... 6
- Spinach Spanakopita .......................................... 5.50
- Stuffed Mushrooms .......................................... 5.50
- Sesame Chicken Satay* .................................... 5.50

Stone-Fired Artisan Pizza

16” artisan pizzas from our stone-fired artisan pizza oven.
$39 each.

Pepperoni*
  Traditional Red Sauce, Mozzarella

Chicken Alfredo*
  Parmesan Cream, Roasted Tomatoes, Mozzarella

Margherita *
  Roma Tomatoes, Fresh Mozzarella, Basil

Bar-B-Que Chicken*
  BBQ Sauce, Bacon, Beehive Applewood-Smoked Cheese

Greek *
  Kalamata Olives, Artichoke Hearts, Feta, Oregano, Basil
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.

Mixed Drink Pricing

Service fee is charged where applicable.

Premium Liquors ................................. 9.00
   Stolichnaya Vodka, Tanqueray Gin, Jose Cuervo Tradicional
   Tequila, Johnnie Walker Red Scotch, Crown Royal Canadian
   Whiskey, Captain Morgan Spiced Rum, Jägermeister Liqueur,
   Maker’s Mark Kentucky Bourbon

Beer and Wine

Prices are per bottle, can or glass, to be charged on a consumption basis. No partial returns will be accepted.
   Service fee is charged where applicable.

Domestic Beer .................................. 6.75
Local Microbrew ................................. 7.75
Imported & U.S. Microbrew .................. 7.75
Non-Alcoholic Beer ............................. 6.00
House Wine ...................................... 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.

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

Alcohol 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 nonalcoholic refreshments becomes 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.

We care about you and thank you in advance for your understanding.
# Wine List

## California Sparkling Wine and Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Ponsardin, France</td>
<td>165</td>
</tr>
<tr>
<td>Roederer Estate Brut, Anderson Valley</td>
<td>77</td>
</tr>
<tr>
<td>Domaine Chandon, Blanc de Noirs, California</td>
<td>65</td>
</tr>
<tr>
<td>Korbel Brut, California</td>
<td>50</td>
</tr>
</tbody>
</table>

## Sauvignon Blanc

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kim Crawford, New Zealand</td>
<td>53</td>
</tr>
<tr>
<td>Joel Gott, California</td>
<td>45</td>
</tr>
</tbody>
</table>

## Pinot Gris

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>King Estate Signature, Oregon</td>
<td>62</td>
</tr>
<tr>
<td>Gabbiano, Venezia</td>
<td>42</td>
</tr>
<tr>
<td>Caposaldo, Veneto</td>
<td>45</td>
</tr>
</tbody>
</table>

## Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakebread, Napa Valley</td>
<td>129</td>
</tr>
<tr>
<td>Jordan, Russian River Valley</td>
<td>102</td>
</tr>
<tr>
<td>Sonoma Cutrer, Sonoma Coast</td>
<td>66</td>
</tr>
<tr>
<td>J.Lohr Riverstone, Arroyo Seco</td>
<td>61</td>
</tr>
<tr>
<td>Clos du Bois, Sonoma County</td>
<td>53</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Columbia Valley</td>
<td>50</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td>39</td>
</tr>
</tbody>
</table>

## Sweet White and Blush

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue Riesling, Washington</td>
<td>42</td>
</tr>
</tbody>
</table>

## Interesting Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rocca delle Macie, Chianti Classico, Tuscany</td>
<td>64</td>
</tr>
<tr>
<td>BenMarco, Malbec, Mendoza</td>
<td>61</td>
</tr>
<tr>
<td>Ravenswood, Vintners Blend, Zinfandel, California</td>
<td>42</td>
</tr>
<tr>
<td>Doña Paula Los Cardos, Malbec, Mendoza</td>
<td>42</td>
</tr>
</tbody>
</table>

## Pinot Noir

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Jadot, Nuits-Saint-Georges, Burgundy</td>
<td>199</td>
</tr>
<tr>
<td>Robert Sinskey, Carneros</td>
<td>120</td>
</tr>
<tr>
<td>Siduri, Russian River Valley</td>
<td>97</td>
</tr>
<tr>
<td>Ponzi, Tavola, Oregon</td>
<td>77</td>
</tr>
<tr>
<td>Fleur, Carneros</td>
<td>56</td>
</tr>
<tr>
<td>Angeline, California</td>
<td>44</td>
</tr>
</tbody>
</table>

## Merlot

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ferrari-Carano, Sonoma County</td>
<td>71</td>
</tr>
<tr>
<td>Sebastiani, Sonoma County</td>
<td>56</td>
</tr>
<tr>
<td>Columbia Crest Grand Estates, Columbia Valley</td>
<td>50</td>
</tr>
</tbody>
</table>

## Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver Oak, Alexander Valley</td>
<td>225</td>
</tr>
<tr>
<td>Stag’s Leap Wine Cellars, Artemis, Napa Valley</td>
<td>185</td>
</tr>
<tr>
<td>Jordan, Alexander Valley</td>
<td>159</td>
</tr>
<tr>
<td>Franciscan, Napa Valley</td>
<td>92</td>
</tr>
<tr>
<td>Justin, Cabernet Sauvignon, Paso Robles</td>
<td>86</td>
</tr>
<tr>
<td>Sebastiani, Sonoma County</td>
<td>56</td>
</tr>
<tr>
<td>Hess Select, North Coast</td>
<td>54</td>
</tr>
<tr>
<td>Main Street, California</td>
<td>40</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td>39</td>
</tr>
</tbody>
</table>

*House wines.