The Summit Banquet Menus

Above the Clouds. Beyond the Expected. Snowbird Meetings.
January 2020
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 2019
Breakfast Buffets

Service is for 1 ½ hours. Add $3 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 🥓
- Grilled Hash Browns 🥓
- 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
- Grilled Hash Browns 🥓
- Summit Breakfast Muffins and Croissants 🥐
- Butter and Preserves

**SBB3**.......................... 18
- Whole Seasonal Fruit 🥗 🍌 🍊
- Hummus bi Tahini 🥩
- Grilled Pita Bread
- Fresh Vegetable Cruditéς 🥗
- Ranch Dressing
- Bottled Water or Infused Mountain Water

**SBB4**.......................... 20
- 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 per person for every additional half hour of service.

**SBS1**.......................... 15
- Whole Seasonal Fruit 🥗 🍌 🍊
- Assorted Clif Bars® and Individual Trail Mix 🥒
- Assorted Soft Drinks or Bottled Water

**SBS2**.......................... 15
- Freshly Baked Gourmet Cookies 🥩
- House-Made Fruit Squares 🥗
- Assorted Bar Cookies 🥒
- Assorted Soft Drinks or Bottled Water

**SBS3**.......................... 18
- Whole Seasonal Fruit 🥗 🍌 🍊
- Hummus bi Tahini 🥩
- Grilled Pita Bread
- Fresh Vegetable Cruditéς 🥗
- Ranch Dressing
- Bottled Water or Infused Mountain Water

**SBS4**.......................... 20
- 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 ...... 60
- Hot Chocolate ................................................. 57
- Hot Apple Cider, Whipped Cream, Chocolate Shavings ..... 46
- Lemonade ....................................................... 46
- Iced Tea .......................................................... 46

Priced per bottle/can.

- Non-Alcoholic Sparkling Cider ................................. 18
- Soft Drinks: Pepsi Products .................................. 4.25
- Individual Flavored Iced Tea .................................. 4.75
- Aquafina Bottled Water ........................................ 4.25
- Perrier® Water .................................................... 4.25
- Voss® Water ...................................................... 8.50
- Starbucks® Coffee Drinks .................................... 5.00

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2020
**Brunch**

*Priced per person.*

*All breakfasts include Fresh Brewed Regular/Decaffeinated Coffee, Tea, Milk and Hot Chocolate.*

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**Luncheon Buffets**

*Priced per person.*

*Service is for 1.5 hours. Buffet must conclude by 3 p.m.*

*Includes Fresh Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade.*

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**SLB1** .................................................. 41

- 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

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**SLB2** .................................................. 44

- 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

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**SLB3** .................................................. 47

- 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

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**SLB4** .................................................. 52

- 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
Dinner Buffets

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2020

TPBP  The Peak Buffet Plus. .......... 169

Raw Bar
Jonah Crab Clusters
Iced Gulf Shrimp
Cocktail Sauce
Oysters on the Half Shell
Mignonette Sauce
Rare Seared Ahi
Wasabi, Soy, Gari, Won Ton Chips

Cold Buffet
Hardwood Smoked Salmon
Lemon, Capers, Red Onion, Créme 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 Aioli
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
Prime Filet Mignon
Sauce Foyot

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

TPB  The Peak Buffet. ................. 139

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 Aioli
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
Prime Filet Mignon
Sauce Foyot

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

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2020

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TSBD  The Summit Buffet Deluxe    . . . . . . . . . . . . 119

One soup, two salads, two cold buffet items, four pasta and vegetable items, one carving station, three entrées and three desserts.

TSBP  The Summit Buffet Plus    . . . . . . . . . . . . 99

One soup, one salad, two cold buffet items, three pasta and vegetable items, one carving station, two entrées and two desserts.

Soup
- Miso with Tofu
- Chicken and Wild Rice
- Carrot-Ginger
- Swiss Onion
- Butternut Squash Bisque
- Roasted Tomato
- Chicken Tortilla
- Rotisserie Chicken

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

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

Salad
- Wedges of Baby Iceberg
- Grape Tomatoes, Maytag Blue, Red Wine Vinaigrette
- 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

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
- Creamini Mushroom Stew
- Creamy Polenta

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2020
Plated Dinners
30-person minimum. Priced per person.
Served with Fresh Baked Rolls, Choice of Soup and Salad, and Dessert.
Includes Fresh Brewed Regular/Decaffeinated Coffee and Tea, Iced Tea or Lemonade.

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

SPD1 ........................................... 57
- Herb-Roasted Pork Loin
- Pan Juices, Warm Apple Chutney
- Butternut Squash
- Seasonal Vegetables

SPD2 ........................................... 57
- Breast of Chicken “Saltimbocca”
- Prosciutto, Sage-Caper Sauce
- Orecchiette with Broccoli and Asiago

SPD3 ........................................... 57
- Grilled Vegetable Kebabs
- Lemon Tahini Sauce
- Braised Lentil and Pine Nut Pilaf

SPD4 ........................................... 64
- Grilled Filet of Salmon
- Dilled Beurre Blanc
- Parsley Potatoes, Zucchini and Carrots

SPD5 ........................................... 72
- Grilled NY Strip Steak
- Mushroom Compote
- Whipped Potatoes
- Seasonal Vegetables

SPD6 ........................................... 74
- Grilled Filet Mignon Béarnaise
- Cabernet Jus
- Potatoes Savoyarde
- Steamed Asparagus

SPD7 ........................................... 73
- Breast of Chicken “Saltimbocca”
- Prosciutto, Sage-Caper Sauce
- Shrimp Scampi
- Orecchiette with Broccoli and Asiago

SPD8 ........................................... 78
- Herb-Roasted Pork Loin
- Warm Apple Chutney, Pan Juices
- Grilled Salmon Maitre d’Hôtel
- Butternut Squash
- Seasonal Vegetables

SPD9 ........................................... 93
- Grilled Filet Mignon Béarnaise
- Cabernet Jus
- Dungeness Crab Cake Rémoiude
- Potatoes Savoyarde
- Steamed Asparagus

SPD10 ......................................... 105
- Grilled Filet Mignon
- Cabernet Jus
- Broiled Lobster Tail
- Drawn Butter
- Parsley Red Skin Potatoes
- Seasonal Vegetables
Reception Displays

Carving Stations

One order serves 25 guests.

<table>
<thead>
<tr>
<th>Station</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCS1 Whole Roast Beef Tenderloin</td>
<td>Cabernet-Peppercorn Sauce, Silver Dollar Buns</td>
<td>400</td>
</tr>
<tr>
<td>SCS2 Buffalo Prime Ribs au Jus</td>
<td>Creamed Horseradish, Silver Dollar Buns</td>
<td>410</td>
</tr>
<tr>
<td>SCS3 Asian-Spiced Pork Loin</td>
<td>Pan Juices, Slider Rolls</td>
<td>339</td>
</tr>
<tr>
<td>SCS4 Oven-Roasted Breast of Turkey</td>
<td>Cranberry-Orange Relish, Slider Rolls</td>
<td>279</td>
</tr>
<tr>
<td>SCS5 Slow-Roasted Beef Brisket</td>
<td>Bar-B-Que Sauce, Sesame Rolls</td>
<td>350</td>
</tr>
<tr>
<td>SCS6 Roast Leg of Utah Lamb</td>
<td>Mint Jus, Slider Rolls</td>
<td>380</td>
</tr>
<tr>
<td>SCS7 Smoked Kurobuta Ham</td>
<td>Honey Mustard, Silver Dollar Buns</td>
<td>360</td>
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</table>

Cold Displays

One order serves 25 guests.

<table>
<thead>
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<th>Station</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCD1</td>
<td>Alpine Meat and Cheese Board</td>
<td>519</td>
</tr>
<tr>
<td>SCD2</td>
<td>Hardwood Smoked Salmon Platter</td>
<td>379</td>
</tr>
<tr>
<td>SCD3</td>
<td>Iced Gulf Shrimp</td>
<td>409</td>
</tr>
<tr>
<td>SCD4</td>
<td>Hawaiian Ahi Tuna Poke</td>
<td>339</td>
</tr>
<tr>
<td>SCD5</td>
<td>Local and Artisan Cheese Board</td>
<td>339</td>
</tr>
<tr>
<td>SCD6</td>
<td>Fresh Fruit &amp; Seasonal Berry Platter</td>
<td>289</td>
</tr>
<tr>
<td>SCD7</td>
<td>Vegetable Crudité Platter</td>
<td>219</td>
</tr>
<tr>
<td>SCD8</td>
<td>House-Made Hand-Dipped Chocolates</td>
<td>310</td>
</tr>
<tr>
<td>SCD9</td>
<td>Assorted Dessert Petits Four Platter</td>
<td>260</td>
</tr>
<tr>
<td>SCD10</td>
<td>White and Dark Chocolate-Covered Strawberry Platter</td>
<td>249</td>
</tr>
<tr>
<td>SCD11</td>
<td>Fresh Fruit Mini Tartlet Platter</td>
<td>249</td>
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<tr>
<td>SCD12</td>
<td>Assorted Mini Cupcake Platter</td>
<td>225</td>
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Dessert Displays

One order serves 25 guests.

<table>
<thead>
<tr>
<th>Station</th>
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<tr>
<td>SCD13</td>
<td>admissions</td>
<td></td>
</tr>
<tr>
<td>SCD14</td>
<td>admissions</td>
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Reception Stations

25-person minimum. Priced per person.

<table>
<thead>
<tr>
<th>Station</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kebab Station</td>
<td>Chicken Skewers, Veggie Kebabs, Tzatziki, Lemon Tahini Sauce, Lentil Pilaf</td>
<td>20</td>
</tr>
<tr>
<td>Cajun Station</td>
<td>Shrimp Creole, Roasted Garlic Sausage, Dirty Rice</td>
<td>19</td>
</tr>
<tr>
<td>Pasta Station</td>
<td>Penne and Orecchiette, Chicken Alfredo, Marinara and Pesto Sauces, Asiago Cheese</td>
<td>17</td>
</tr>
<tr>
<td>Mac &amp; Cheese Station</td>
<td>Bacon, Cheddar, Tomato, Scallions, Truffle Oil</td>
<td>17</td>
</tr>
<tr>
<td>Salad Station</td>
<td>Petite Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Lemon Caesar</td>
<td>9</td>
</tr>
</tbody>
</table>
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 🍤 .......................... 5.50
  - Traditional Cocktail Sauce
- Hardwood-Smoked Salmon* ................ 4.75
  - Cucumber, Dill
- Asian Tuna Tartare* 🍤 ........................ 4.75
  - Crispy Won Ton
- Tomato, Mozzarella and Basil 🍅 .... 4.50
  - Melba Toast
- Lemony Hummus* 🍤 .......................... 4.50
  - Lavosh

**Hot**

- Dungeness Crab Cakes* ..................... 6.00
  - Remoulade
- Pan-Seared Sea Scallops 🦀 .................. 6.00
  - Red Pepper Aioli
- Dijon-Crusted Baby Lamb Chops* .... 5.75
- Spinach Spanakopita* 🍋 .................. 5.25
  - Cucumber-Yogurt
- Stuffed Mushrooms* 🍋 .................. 5.25
  - Spinach, Asiago
- Sesame Chicken Satay* 🍤 🍤 .................. 5.25
  - Peanut Sauce

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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
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.

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

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 ........................ 8.50
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 .......................... 6.50
Local Microbrew ........................ 7.50
Imported & U.S. Microbrew .......... 7.50
Non-Alcoholic Beer .................... 6.00
House Wine ............................. 8.00
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 ................... 9.75
Patrón Silver Tequila .................... 14.75
Johnnie Walker Black ................... 12.75
Bulleit Bourbon ......................... 9.75
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 ....................... 10.00
High West 7000’ Vodka ................. 10.25
Antelope Island Rum ................... 10.00
High West Double Rye Whiskey ....... 10.25
Beehive Jack Rabbit Gin ............... 10.00
Outlaw Distillery Bourbon ............ 10.00

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# 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>44</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, Veneto</td>
<td>39</td>
</tr>
<tr>
<td>Caposaldo, Veneto</td>
<td>40</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>37</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>39</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>40</td>
</tr>
<tr>
<td>Doña Paula Los Cardos, Malbec, Mendoza</td>
<td>40</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>40</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>
<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>37</td>
</tr>
</tbody>
</table>

* House wines.

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