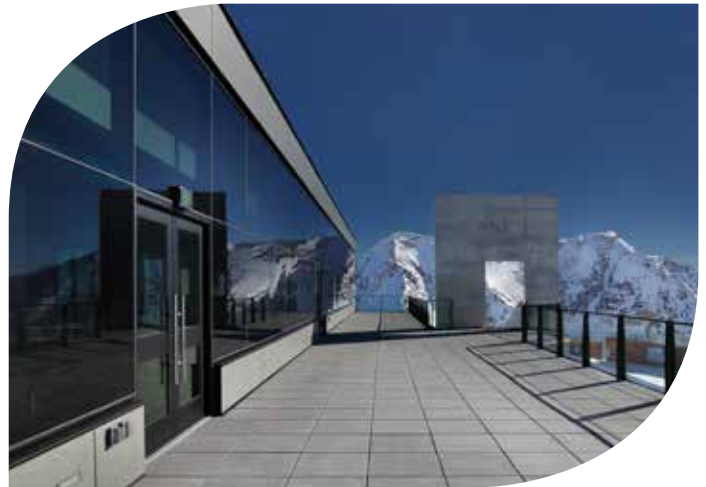


The Summit Banquet Menu



Above the Clouds. Beyond the Expected.
Snowbird Meetings.

January 2019

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 \$100 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 entree 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.

Outdoor Functions

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

Vacate Charges

Functions at The Summit must be concluded by 11 p.m.

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 **DF** Gluten-Free **GF** Vegetarian **V**

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Linen

Snowbird will provide you with a choice of linen held in our inventory. Special orders are available at the client's expense with a minimum four-week notice. All special-order linens must be canceled 45 days prior to the event. Cancellations made afterward 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 \$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.

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.

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	14	SBS3	17
Whole Seasonal Fruit ^{Df} ^{Gf} ^V		Whole Seasonal Fruit ^{Df} ^{Gf} ^V	
Assorted Clif Bars® and Individual Trail Mix ^{Df} ^V		Hummus bi Tahini ^{Df} ^V	
Assorted Soft Drinks or Bottled Water		Grilled Pita Bread	
		Fresh Vegetable Crudités ^{Gf} ^V	
		Ranch Dressing	
		Bottled Water or Infused Mountain Water	
SBS2	14	SBS4	19
Freshly Baked Gourmet Cookies ^V		Sliced Seasonal Fruit ^{Df} ^{Gf} ^V	
House-Made Fruit Squares ^V		Coffee Cake and Banana Muffins ^V	
Assorted Bar Cookies ^V		Greek Yogurt and House-Made Granola ^V	
Assorted Soft Drinks or Bottled Water		Bottled Water or Infused Mountain Water	

Beverages

Priced per gallon.

Priced per bottle/can.

Fresh Brewed Regular/Decaffeinated Coffee and Tea	58	Non-Alcoholic Sparkling Cider	15
Minimum 1 gallon per item		Soft Drinks: Pepsi Products	4
Hot Chocolate	55	Individual Flavored Iced Tea	4.25
Whipped Cream, Chocolate Shavings		Aquafina Bottled Water	4
Hot Apple Cider	44	Perrier® Water	4.50
Cinnamon Sticks		Voss® Water	8.50
Lemonade	44	Starbucks® Coffee Drinks	4.50
Fresh Lemons			
Iced Tea	44		
Fresh Lemons			

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	26	SBB2	30
Chilled Juices		Chilled Juices	
Sliced Seasonal Fruit ^{Df} ^{Gf} ^V		Greek Yogurt, Fresh Berries and House-Made Granola ^V	
Scrambled Eggs ^{Df} ^{Gf}		Traditional Eggs Benedict	
Applewood Bacon and Country Sausage Links ^{Df} ^{Gf}		Hollandaise Sauce	
Grilled Hash Browns ^{Df} ^{Gf} ^V		Vegetarian Eggs Benedict ^V	
Summit Breakfast Pastries and Croissants ^V		Choron Sauce	
Butter and Preserves		Grilled Hash Browns ^{Df} ^{Gf} ^V	
		Summit Breakfast Muffins and Croissants ^V	
		Butter and Preserves	

Brunch

Priced per person.

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

SBB3	49	SBB4	69
Fresh Orange Juice		Fresh Orange Juice	
Sliced Seasonal Fruit DF GF V		Sliced Seasonal Fruit DF GF V	
Greek Yogurt, Fresh Berries and House-Made Granola V		Greek Yogurt, Fresh Berries, House-Made Granola V	
Hardwood Smoked Salmon		Hardwood Smoked Salmon	
Toasted Bagels, Cream Cheese, Tomatoes,		Toasted Bagels, Cream Cheese, Tomatoes,	
Capers, Shaved Onion		Capers, Shaved Onion	
Scrambled Eggs, Cheddar Cheese, Tomato,		Traditional Eggs Benedict, Hollandaise Sauce	
Scallions, Ham, Salsa		Vegetarian Eggs Benedict, Choron Sauce V	
Applewood Bacon and Country Sausage Links DF GF		Applewood Bacon and Country Sausage Links DF GF	
Summit Brunch Potatoes DF GF V		Summit Brunch Potatoes DF GF V	
Summit Breakfast Pastries, Muffins and Croissants V		Summit Breakfast Pastries, Muffins and Croissants V	
Butter and Preserves		Butter and Preserves	
French Toast, Maple-flavored Syrup V		Carving Station - Roast Tenderloin of Beef GF	
		Creamed Hoseradish	

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.

SLB1	39	SLB3	45
Chef's Choice of Soup DF GF V on request		Chef's Choice of Soup DF GF V on request	
Mixed Artisan Lettuce Salad GF V		Mixed Artisan Lettuce Salad GF V	
Grape Tomatoes, Cucumbers, Olives,		Grape Tomatoes, Cucumbers, Olives, Red Wine Vinaigrette,	
Red Wine Vinaigrette, Ranch Dressing		Ranch Dressing	
Roast Beef, Turkey, Ham and Genoa Salami DF		Hummus bi Tahini DF V	
Sliced Cheddar, Swiss and Havarti V GF		Grilled Pita Bread	
Grilled Seasonal Vegetable Platter DF GF V		Middle Eastern Tabouli DF V	
Assorted Sandwich Rolls DF V		Quinoa Salad DF GF V	
House-Made Potato Salad and Coleslaw GF V		Grilled Seasonal Vegetable Platter DF GF V	
Dark Chocolate Brownies, Raspberry White Chocolate Brownies		Summit Rotisserie Chicken DF GF	
and Chocolate Chip Cheesecake Brownies V		Lemon Jus	
		Pine Nut and Saffron Rice Pilaf DF GF V	
SLB2	42	Assorted Baci Rolls DF V	
Chicken Tortilla Soup GF		Baklava, Orange Cardamom Madeleines	
Grilled Chili-Lime Beef and Chicken DF GF		and Almond Crescent Cookies V	
Peppers, Onions			
Warm Flour Tortillas V		SLB4	49
Guacamole, Salsa, Sour Cream, Cheddar-Jack Cheese,		Vegetarian Minestrone Soup	
Shredded Lettuce		Hearts of Romaine V	
Seasoned Black Beans and Spanish Rice DF GF V		Grape Tomatoes, Croutons, Olives, Asiago, Caesar Dressing	
Coconut Mango Custard GF and Key Lime Cheesecake V		Chicken Scaloppini DF	
		Lemon-Caper Sauce	
		Shrimp Scampi GF	
		White Wine, Parsley, Saffron Rice	
		Penne Pesto V	
		Zucchini Provençale DF GF V	
		Focaccia V	
		Caramel Tiramisu V and Coconut Macarons	

Dinner Buffets

Priced per person. Service is for 1.5 hours.

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

TPBP The Peak Buffet Plus. 159

TPB The Peak Buffet. 135

Raw Bar

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

Cold Buffet

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

Hot Buffet

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

Carving Station

- Prime Filet Mignon **Gf**
Sauce Foyot

Dessert

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

Cold Buffet

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

Hot Buffet

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

Carving Station

- Prime Filet Mignon **Gf**
Sauce Foyot

Dessert

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

TSBD The Summit Buffet Deluxe 110

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

TSB The Summit Buffet. 75

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

TSBP The Summit Buffet Plus 95

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 **DF GF V**
- Chicken and Wild Rice **DF GF**
- Carrot-Ginger **V**
- Swiss Onion
- Butternut Squash Bisque **V**
- Roasted Tomato **V**
- Chicken Tortilla **DF GF**
- Rotisserie Chicken

Salad

- Wedges of Baby Iceberg **GF V**
Grape Tomatoes, Maytag Blue,
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 **GF V**
Garlic Croutons, Asiago,
Lemon Caesar

Cold Buffet

- 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 Bread
- House-Cured Tomatoes **V**
Fresh Mozzarella, Basil
- Chilled Asparagus **DF V**
Tarragon Dressing

Pasta and Vegetables

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

Breads

- Assorted Chef's Choice Artisan Breads **V**

Entrees

- Miso-Glazed Salmon **DF GF**
- Garlic Sticky 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
- Crispy Duck Leg **DF GF**
Fennel-Orange Jus
- Cremini Mushroom Stew **V**
Creamy Polenta

Carving Station

- 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

Desserts

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

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 **V**
Grape Tomatoes, Maytag Blue, Red Wine Vinaigrette
- Spinach Salad **Gf V**
Cucumbers, Tomatoes, Kalamata Olives, Feta, Greek Dressing
- Baby Field Greens and Wild Arugula **Gf V**
Grape Tomatoes, Shaved Parmesan, Red Wine Vinaigrette
- Petite Hearts of Romaine Caesar **V**
Garlic Croutons, Asiago, Caesar Dressing

Soups (Choice of one of the following items)

- 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**

Desserts (Choice of one of the following items)

- Apple Tea Cake **V**
Butterscotch Caramel, Cinnamon Cream
- Grand Marnier Mousse **V**
Blackberry Compote
- Coconut Panna Cotta
Mango, Lime Shortbread, Pineapple Sauce
- Lemon Mascarpone Cheesecake **V**
Tart Cherry Sauce

SPD1	55
Herb-Roasted Pork Loin Pan Juices, Warm Apple Chutney Butternut Squash Seasonal Vegetables	
SPD2	55
Breast of Chicken "Saltimbocca" Prosciutto, Sage-Caper Sauce Orecchiette with Broccoli and Asiago	
SPD3 Df Gf V	55
Grilled Vegetable Kebabs Lemon Tahini Sauce Braised Lentil and Pine Nut Pilaf	
SPD4 Gf	62
Grilled Filet of Salmon Dilled Beurre Blanc Parsley Potatoes, Zucchini and Carrots	
SPD5 Gf	69
Grilled NY Strip Steak Mushroom Compote Whipped Potatoes Seasonal Vegetables	
SPD6 Gf	72
Grilled Filet Mignon Béarnaise Cabernet Jus Potatoes Savoyarde Steamed Asparagus	
SPD7	70
Breast of Chicken "Saltimbocca" Prosciutto, Sage-Caper Sauce Shrimp Scampi Orecchiette with Broccoli and Asiago	
SPD8	75
Herb-Roasted Pork Loin Warm Apple Chutney, Pan Juices Grilled Salmon Maître d'Hôtel Butternut Squash Seasonal Vegetables	
SPD9	89
Grilled Filet Mignon Béarnaise Cabernet Jus Dungeness Crab Cake Rémoûlade Potatoes Savoyarde Steamed Asparagus	
SPD10	100
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.

- SCS1 Whole Roast Beef Tenderloin ^{DF} 389
Cabernet-Peppercorn Sauce, Silver Dollar Buns
- SCS2 Buffalo Prime Ribs au Jus. 399
Creamed Horseradish, Silver Dollar Buns
- SCS3 Asian-Spiced Pork Loin ^{DF} 329
Pan Juices, Slider Rolls

Cold Displays

One order serves 25 guests.

- SCD1 Alpine Meat and Cheese Board 500
Air-Dried Cured Meats and Salamis
Local and Artisan Cheeses with Crackerbread
and Dijon Mustard
- SCD2 Hardwood Smoked Salmon Platter 375
Lemon, Capers, Red Onion, Crème Fraîche
Melba Toast
- SCD3 Iced Gulf Shrimp ^{DF GF} 395
Lemon, Traditional Cocktail Sauce
- SCD4 Hawaiian Ahi Tuna Poke ^{DF} 329
Won Ton Chips
- SCD5 Local and Artisan Cheese Board ^V 325
French Bread
- SCD6 Fresh Fruit & Seasonal Berry Platter ^{GF V} 279
Orange-Honey Yogurt Dip
- SCD7 Vegetable Crudit  Platter ^V 210
Broccoli, Cauliflower, Carrots, Cucumbers, Celery,
Mushrooms, Grape Tomatoes, Sour Cream Ranch Dip

- SCS4 Oven-Roasted Breast of Turkey ^{DF} 269
Cranberry-Orange Relish, Slider Rolls
- SCS5 Slow-Roasted Beef Brisket ^{DF} 319
Bar-B-Que Sauce, Sesame Rolls
- SCS6 Roast Leg of Utah Lamb ^{DF} 369
Mint Jus, Slider Rolls
- SCS7 Smoked Kurobuta Ham ^{DF} 350
Honey Mustard, Silver Dollar Buns

Dessert Displays

One order serves 25 guests.

- SCD8 House-Made Hand-Dipped Chocolates ^{GF V} 299
Salted Caramels, Peanut Butter Cups, Nut Clusters,
English Toffee, Dark Chocolate Fudge
- SCD9 Assorted Dessert Petits Four ^V
Platter 250
Chef-Selected Assorted Mini Desserts
- SCD10 White and Dark Chocolate-Covered
Strawberry Platter ^{GF V} 239
Fresh Strawberries Dipped in White Chocolate
then Dipped in Dark Chocolate
- SCD11 Fresh Fruit Mini Tartlet Platter ^V 239
Shortbread Shells filled with Vanilla Cream and
Fresh Seasonal Fruit
- SCD12 Assorted Mini Cupcake Platter ^V 210
Carrot, Chocolate, Vanilla, Raspberry, Lemon, Coconut

Reception Stations

25-person minimum. Priced per person.

- Kebab Station ^{GF} 19
Chicken Skewers, Veggie Kebabs, Tzatziki,
Lemon Tahini Sauce, Lentil Pilaf
- Cajun Station 18
Shrimp Creole, Roasted Garlic Sausage, Dirty Rice
- Pasta Station 16
Penne and Orecchiette, Chicken Alfredo, Marinara
and Pesto Sauces, Asiago Cheese

- Mac & Cheese Station 16
Bacon, Cheddar, Tomato, Scallions, Truffle Oil
- Salad Station ^V 8
Petite Hearts of Romaine, Garlic Croutons,
Shaved Parmesan, Lemon Caesar

Stone-Fired Artisan Pizza

16" artisan pizzas from our stone-fired artisan pizza oven.
\$42 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

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 \$25 per server/hour.

Cold

Iced Gulf Shrimp  	5.25
Traditional Cocktail Sauce	
Hardwood-Smoked Salmon*	4.50
Cucumber, Dill	
Asian Tuna Tartare* 	4.50
Crispy Won Ton	
Tomato, Mozzarella and Basil 	4.25
Melba Toast	
Lemony Hummus* 	4.25
Lavosh	

Hot

Dungeness Crab Cakes*	5.75
Rémoulade	
Pan-Seared Sea Scallops  	5.75
Red Pepper Aioli	
Dijon-Crusted Baby Lamb Chops*	5.50
Spinach Spanakopita* 	5.00
Cucumber-Yogurt	
Stuffed Mushrooms* 	5.00
Spinach, Asiago	
Sesame Chicken Satay*  	5.00
Peanut Sauce	

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.

Hosted Bar

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

Bartender	50.00/hour
<i>2 hour minimum required.</i>	
Each Additional Bar and Bartender	50.00/hour
<i>2 hour minimum required.</i>	
Each Additional Hour	25.00/hour
<i>Per bartender, per bar.</i>	
Cocktail Server	25.00/hour
<i>Per server.</i>	

Mixed Drink Pricing

Service fee is charged where applicable.

Premium Liquors	8.25
<i>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</i>	

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	6.25
Local Microbrew	7.00
Imported & U.S. Microbrew	7.00
Non-Alcoholic Beer	6.00
House Wine	7.50
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	4.75
Assorted Pepsi Soft Drinks	4.00
Individual Fruit Juices	4.50
<i>Must be requested in advance.</i>	
Bloody Mary Mix	55.00/gal.
<i>Must be requested in advance</i>	

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	10.50
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

California Sparkling Wine and Champagne

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

Sauvignon Blanc

Kim Crawford, New Zealand	51	Joel Gott, California	42
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Pinot Gris

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

Chardonnay

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

Sweet White and Blush

Hogue Riesling, Washington	38
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Interesting Reds

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

Pinot Noir

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

Merlot

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

Cabernet Sauvignon

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

* House wines.