



2024

Wedding Catering Menu

MEANINGFUL. MEMORABLE. MAGNIFICENT.

CATERING INFORMATION

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

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

Food Tasting Policy Food Tasting Policy. A private menu tasting is complimentary for the couple and requires a three-week advance notice. Additional guests are \$100 per person.

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

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

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

Late Fee Groups will be charged a late fee of \$250 if food service is delayed more than 30 minutes past the pre-arranged time.

Buffets Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety and quality, buffet food may not be removed from function locations. Snowbird Policy dictates food, beverage, or alcohol purchased outside of Snowbird is not allowed in any event venue. A minimum guarantee of 30 persons is required for all buffet functions regardless of the number of persons served.

Reset Charges For any changes made to a function within 24 hours, a minimum of \$250 reset charge will be posted to the group's Master Account.

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

Catered Functions Catered functions served at Snowbird with less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$250, whichever is less. Minimums are listed throughout this menu.

Linen All floor-length linens in either cream, white, or black are complimentary for weddings. Standard color linen napkins are also available. Please select these linens with your Snowbird Service Manager four or more weeks in advance of your event.

Displays, Decor 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 Manager. 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 \$55 per hour, per staff. Favors may be displayed by the wedding party in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event.

Vendors and Set-Up The wedding party agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Snowbird policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The wedding party is liable for any charges associated with damage to the premises. Please arrange for someone in your wedding party to remove all personal items, décor and wedding gifts at the end of the event. Any items left will be removed at a cost of \$250. Any nonperishable items will be brought to the Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Vacate Charges Functions that extend beyond midnight may be subject to a fee to cover the labor required to service the function. Some areas require an 10:00 p.m. vacate time.

Extra Staffing Charge Additional servers may be requested at \$40 per hour plus service charge. Butler-passed services are available for the same hourly rate. Coat check and restroom attendants may be arranged at a flat rate of \$250 for a five hour period of time.

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

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



Vegetarian Selections

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

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

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

Children's Menu

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

Plated meal for children under 12 years of age \$60
Baby Carrots with Ranch Dipping Dressing (served with starter)
Chicken Fingers* and French Fries
Macaroni and Cheese
Lemonade

Vendor Meals

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

Aspen Menu Plated Vendor	\$64
Cottonwood Menu Plated Vendor	\$75
Woodrose Menu Plated Vendor	\$97
Twin Peaks Buffet Vendor Meal	\$69

Dietary Restrictions

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

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

All of our food is prepared in an open environment where food allergens may be present,
including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise
your server if you or someone in your party has a food allergy or sensitivity.

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

Aspen Menu \$105

Choose two Hors d'oeuvres and one Display selection.

Selections with [◇] are designed to be butler-passed.

Butler-passed server can be added at \$40 per server, per hour.

Add additional Hors d'oeuvres for \$8 per person, per selection.

Upgrade to Cottonwood Menu Hors d'oeuvres for \$4.75 per person, per selection.

Hors d'oeuvres Selections

Hot

Italian Sausage-Stuffed Mushroom Caps[◇]
Pot Stickers with Szechuan Dipping Sauce^{DF}
Shrimp Taquitos topped with Pico de Gallo^{DF}

Cold

Caramelized Onion-Goat Cheese Phyllo Cup[◇] **V**
Herbed Boursin-Stuffed Peppadews **V**
Prosciutto-Wrapped Melon[◇] ^{DF}

Displays

Crudités

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

Fruit & Cheese

Assorted Cheeses, Seasonal Fruits, Crackers **V**

Salads

Choose one soup or salad.

Add additional soup or salad course for \$6 per person.

Romaine Hearts, House Made Garlic Croûtons, Asiago Cheese,
Pepperoncini, Caesar Dressing*

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

Baby Spinach, Herbed Crostini, Mushrooms,
Warm Bacon-Mustard Vinaigrette^{DF}

Soups

Roasted Butternut Squash, Crème Fraîche drizzled with Walnut Oil **GF V N**
Smoked Tomato Bisque topped with Basil Pesto **GF V**
Vegetarian Minestrone **V**

Entrées

Choose a vegetarian, and two entrée options.

Herb-Roasted Chicken En Croûte*

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

Roasted Pork Tenderloin*

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

Rib-Eye Steak*

Upgrade to Filet Mignon \$13 per entrée.

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

Grilled Salmon*

Grilled Northwest Salmon, Chorizo Hash, Roasted Vegetables,
finished with Chipotle-Lime Glaze ^{DF}

Desserts

Select one option in Dessert and Wedding Cake section.



Cottonwood Menu \$120

Choose two Hors d'oeuvres and one Display selection.

Selections with [◇] are designed to be butler-passed.

Butler-passed server can be added at \$40 per server, per hour.

Add additional Hors d'oeuvres for \$8 per person, per selection.

Upgrade to Woodrose Menu Hors d'oeuvres for \$4.75 per person, per selection.

Hors d'oeuvres Selections

Hot

- Italian Sausage-Stuffed Mushroom Caps[◇]
- Pot Stickers with Szechuan Dipping Sauce^{DF}
- Shrimp Taquitos topped with Pico de Gallo^{DF}
- Chicken Satay with Peanut Sauce^{DF N}
- Beef Satay with Szechuan Dipping Sauce^{DF}
- Buffalo Cauliflower Pops^{DF V}

Cold

- Caramelized Onion-Goat Cheese Phyllo Cup^{◇ V}
- Herbed Boursin-Stuffed Peppadews^V
- Prosciutto-Wrapped Melon^{◇ DF}
- Smoked Salmon Canapés with Dill Cream[◇]
- Beef-Wrapped Asparagus with Sweet Chili Sauce^{DF}
- Vegetarian Sushi Rolls^{GF DF V}

Displays

Crudités

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

Fruit & Cheese

- Assorted Cheeses, Seasonal Fruits, Crackers^V

Salads

Choose one soup or salad.

Add additional soup or salad course for \$6 per person.

- Romaine Hearts, House Made Garlic Croutons, Asiago Cheese, Pepperoncini, Caesar Dressing*
- Frisée, Shaved Fennel, Herbed Goat Cheese, Caramelized Walnuts, Lemon Vinaigrette^{V N}
- Poached Pear, Baby Spinach, Pickled Onion, Gorgonzola, Herbed Vinaigrette^V

Soups

- Roasted Butternut Squash, Crème Fraîche drizzled with Walnut Oil^{GF V N}

Potato-Leek finished with Crispy Pancetta*

Miso^{GF DF V}

- Fermented Soy Bean Broth, Nori, Tofu, Green Onions

Entrées

Choose a Vegetarian from page 2, and two Entree Options.

Butter-Poached Salmon*

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

Roasted Statler Chicken*

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

Grilled Filet Mignon*

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

Desserts

Select one option in Dessert and Wedding Cake section.



Woodrose Menu \$156

Choose two Hors d'oeuvres and one Display selection.
Selections with [◊] are designed to be butler-passed.
Butler-passed server can be added at \$40 per server, per hour.
Add additional Hors d'oeuvres for \$8 per person, per selection.

Hors d'oeuvres Selections

Hot

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

Cold

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

Displays

Crudités

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

Fruit & Cheese

Assorted Cheeses, Seasonal Fruits, Crackers^{◊ V}

Antipasto^{*}

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

Salads

Choose one soup and one salad.

Romaine Hearts, House Made Garlic Croutons, Asiago Cheese,
Pepperoncini, Caesar Dressing^{*}

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

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

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

Soups

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

Entrées

Choose a vegetarian, and two entrée options.

Grilled Lamb Chop and Duck Confit^{*}

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

Statler Chicken and Shrimp^{*}

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

Filet Mignon and Sea Scallop^{*}

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

Baked Halibut Parmesan^{*}

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

Desserts

Select one option in Dessert and Wedding Cake section.



Twin Peaks Buffet \$120

Choose two Hors d'oeuvres and one Display selection.

Selections with [◊] are designed to be butler-passed.

Butler-passed server can be added at \$40 per server, per hour.

Add additional Hors d'oeuvres for \$8 per person, per selection.

Upgrade to Woodrose Menu Hors d'oeuvres for \$5 per person, per selection.

Hors d'oeuvres Selections

Hot

- Italian Sausage-Stuffed Mushroom Caps[◊]
- Pot Stickers with Szechuan Dipping Sauce^{DF}
- Shrimp Taquitos topped with Pico de Gallo^{DF}
- Chicken Satay with Peanut Sauce^{DF N}
- Beef Satay with Szechuan Dipping Sauce^{DF}
- Buffalo Cauliflower Pops^{DF V}

Cold

- Caramelized Onion-Goat Cheese Phyllo Cup^{◊ V}
- Herbed Boursin-Stuffed Peppadews^V
- Prosciutto-Wrapped Melon^{DF}
- Smoked Salmon Canapés with Dill Cream[◊]
- Vegetarian Sushi Rolls^{GF DF V}
- Beef-Wrapped Asparagus with Sweet Chili Sauce^{DF}
- Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze, Bruschetta^{◊ V}
- Jumbo Shrimp Cocktail^{DF}

Displays

Crudités

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

Fruit & Cheese

Assorted Cheeses, Seasonal Fruit, Crackers^V



Starters

Choose three from soup and salad options.

Soups

Smoked Tomato Bisque^V

Roasted Fire-Grilled Tomatoes with Vegetarian Broth, Heavy Cream

Vegetarian Minestrone^{DF V}

Vegetarian Tomato Broth with Mixed Vegetables

Potato-Leek^V

Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock

Italian Wedding Soup

Meatballs, Italian Herbs in Chicken Broth

Salads

Traditional Caesar^{*}

Romaine Hearts, House Made Garlic Croutons, Asiago Cheese, Pepperoncini, Caesar Dressing

Tossed Greens^V

Tossed Greens, Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Champagne Vinaigrette

Tomato-Cucumber^{DF V}

Sliced Tomato, Cucumber, Red Onions, Italian Vinaigrette

Baby Spinach^{DF}

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

Tomato-Lentil^{DF V}

Diced Tomato, Green Lentils, Italian Vinaigrette

Tri-Colored Quinoa^{DF V}

Tri-Colored Quinoa, Fire-Roasted Vegetables

Marinated Mushrooms^{DF V}

Button Mushrooms Marinated in Italian Vinaigrette

Twin Peaks Buffet Continued

Accompaniments

Choose three.

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

Entrées

Choose two. Add an entrée for \$15 per person, per entrée.

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

Desserts

Choose two Desserts or Wedding Cake.

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

- New York Cheesecake with Fresh Berries
- Key Lime Tart with Chantilly Cream **V**
- Carrot Cake with Cream Cheese Frosting **V**
- Seasonal Fruit Crisp with Chantilly Cream **V**
- Chocolate Lover's Cake, Midnight Cake, Dark Chocolate Mousse,
Chocolate Buttercream, Mirror Glaze **V**
- Banana Caramel Trifle & Vanilla Cake with Vanilla Pastry Crème **V**
- Bananas Foster Brioche Bread Pudding with Bourbon Anglaise **V**
- Display of Petite Fours, including Tartlets, Cookies,
Petite Trifles and Bars **V**
- Chocolate-Raspberry Tart **V**
- Assortment of Cream Puffs & Eclairs **V**
- Cupcake Tower of Decadent Mini-Cupcakes
of Red Velvet, Chocolate, Vanilla Bean and Carrot Cake Flavors decorated
with Vanilla Buttercream, Chocolate Icing, Candy Sprinkles and Cream Cheese Frosting **V**
- Chocolate Marble Sour Cream Pound Cake **V**



Displays & Stations

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

Displays

One Display serves 25 guests.

Baked Brie 250

Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit

Crudités 250

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

Middle Eastern Platter 350

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

Sliced Fruit 325

Seasonal Fruits and Berries

Assorted Cheese 400

Imported and Domestic Cheeses served with Assorted Sliced Breads, Crackers

Antipasto Platter* 500

Cured Olives, Marinated Artichoke Hearts, Salami, Prosciutto, Cheeses, Sliced Baguettes, Crackers

Charcuterie* 625

Assorted Cured Meats, Salami, Artisan Cheeses from Beehive Cheese Company with Gourmet Crackers and Dijon

Sushi* 750

Ahi Tuna Sashimi, Hamachi Sashimi, Salmon Sashimi, Spicy Tuna, Blackened Scallops, Greenlip Mussels, California Rolls, Little Cottonwood Rolls, Vegetable Rolls, Ebi Nigiri, Unagi Nigiri, Pickled Ginger, Soy Sauce, Wasabi

Stations

Enhance your reception menu by adding on a reception station, or create a whole reception with a minimum of three station choices. All stations require a 50-person minimum and are priced per person. Minimum not required when ordered as a late night enhancement. Chef attendant can be added for \$150 per attendant for up to 90 minutes of service. Additional time requires an additional fee.
†Pricing includes Chef attendant.

Caesar Salad* 15

Romaine Lettuce, Garlic Croutons, Asiago, Anchovy Caesar Dressing, Includes Chef Attendant

†Mocktail Bar 15

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

Pommes Frites 17.00

French Fries served in a Paper Cone
Choose up to two dipping sauces:
Sweet Chili, Korean BBQ, Malt Vinegar, Spicy Fry
Additional Sauce at \$3 Per Person

Salsa Bar* 22

Home-Made Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, Guacamole, Three-Layer Bean & Cheese Dip

Smashed Potato Bar 19

Smashed Potatoes
Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa, Whipped Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Sautéed Onions, Sliced Jalapeños

Taco Bar* 25

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



Soup Bar* 24

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

Smoked Tomato Bisque	Roasted Fire-Grilled Tomatoes with Vegetarian Broth, Heavy Cream V
Vegetarian Minestrone	Vegetarian Tomato Broth with Mixed Vegetables Df V
Potato-Leek	Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock V
Miso	Fermented Soy Bean Broth, Nori, Tofu, Green Onions Gf Df V
Lobster Bisque (add \$5)	Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives
Chicken Tortilla	Grilled Chicken, Roasted Corn, Green Chiles, Roasted Tomatoes, Paprika-Cumin Broth, Crispy Tortillas Df
Classic Chicken Noodle	Tender Diced Chicken, Carrots, Celery, Onions Df

†Pasta* 27

Choice of two pastas:

Linguine, Penne, Fettuccini, Cavatappi

Choice of three sauces:

Tomato-Basil	Mushroom-Marsala	Bolognese
Marinara	Alfredo	Pesto

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

Sliders* 26

Choose two. Add a third for \$7 per person.

All served on mini slider rolls.

- Asian Duck Confit with Sweet Cabbage Slaw **Df**
- Slow-Cooked Meatball Marinara topped with Melted Cheese
- Slow-Braised Short Ribs tossed in BBQ Sauce **Df**
- Turkey Burger, Lettuce, Tomato
- Ham with Melted Gruyère, Spicy Mustard
- Ground Lamb with Tzatziki
- Classic BLT with Applewood Smoked Bacon
- Fresh Mozzarella Caprese, Sliced Tomato, and Basil Chiffonade **V**
- Sliced Flank Steak with Warm Brie
- Mini Crab Cakes with Rémoûlade
- Vegetarian Black Bean Burger topped with Guacamole **V**
- Pulled Pork tossed in BBQ Sauce, topped with Classic Coleslaw
- Grilled Portobello Mushroom with
- Applewood Smoked Bacon, topped with Crumbled Maytag Blue Cheese

†Gourmet Mac & Cheese* 32

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

Carving Stations

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

Roast Turkey* **Df** 325

Whole Roasted Turkey accompanied by Brown Gravy, Cranberry Relish

Maple-Bourbon Glazed Ham* **Gf Df** 370

Maple-Bourbon Glazed Ham, Grilled Pineapple

Roasted Beef Tenderloin* **Df** 510

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

Prime Rib* 525

Prime Rib Au Jus, Horseradish Sour Cream



Sweets

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

Minimum not required when ordered as a late night enhancement.

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

Additional time requires an additional fee.

†Pricing includes Chef attendant.

†Ice Cream Sandwich 16

Vanilla and Chocolate Ice Creams with Assorted Sugar Cookies, Chocolate Chip Cookies **V**

†Attended Flambé 20

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

Bananas Foster **V**

Cherries Jubilee **V**

Whiskey Peach Melba **V**

Crêpes Suzette **V**

S'mores 24

This menu is designed for outdoor venues only.

A fire pit is required for \$250 each pit up to 90 minutes.

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

Assorted Dessert Selections 27

Choice of four.

Chocolate Cream Éclairs **V**

Pot de Crème **Gf V**

Seasonal Fresh Fruit Cup **Gf V**

Fresh Fruit Tartlet **V**

Coconut-Chocolate Tartlet **Gf V**

Nutella Tartlet **V N**

French Colored Macaroons **V N**

Coconut Cups **V**

Fresh Berries and Cream Mousse Cups **V**

Strawberry Cream Puffs **V**

Passion Fruit Cups **V**

Chocolate-Covered Strawberries **Gf V**

Petits Fours **V**

Hand-Dipped Chocolate Candies **Gf V**

Gourmet Cupcakes **V**

Raspberry and Chocolate Truffles **Gf V**

Gourmet Brownies **V**

Butterscotch Caramel Crème Brûlée **Gf V**

White Chocolate Cups **Gf**

Panna Cotta with Seasonal Fresh Fruit **Gf**

Chocolate Ganache Cups **Gf V**

Lemon Curd Tart with Fresh Berries **V**

Mini Doughnuts **V**

All Sweets Displays

House-Made Doughnuts Display 375

Assorted Beignets, Raised, or Cake Doughnut Holes with assorted Toppings to include Caramel, Fudge, Sprinkles, Toasted Peanuts, Toasted Coconut, and Chocolate Curls **V N**

Assorted Gourmet Cookie Tray **V** 300

Cookies to include Coconut Macaroon, Chocolate Chip, Chocolate Fudge, Amoretti, Lemon, Pecan Sandies, and Raspberry Almond Thumbprints

Traditional French Pastry Display **V** 325

Filled Eclairs, Profiteroles, Macarons, Chocolate Pot de Creme, and Crème Brûlée

House-Made Candies **Gf V** 350

To Include Chocolate Truffles, Peanut Brittle, English Toffee, Pecan Turtles, Fudge, Nut Brittle, Chocolate Covered Caramels

Miniature Pastry Display **V** 350

Chocolate Eclairs, assorted Fruit Tarts, Caramel Pecan Bars, Lemon Meringue Tarts, Raspberry Linzer Tarts, Chocolate dipped Strawberries, and Caramel Profiteroles

Cheese Cake Display **V** 350

Vanilla, Oreo, Chocolate, and Lemon Cheesecakes served with toppings to include Hot Fudge, Caramel, Melba Sauce, Strawberry Compote, Whipped Cream, Chopped Peanuts, Crushed Oreos, Maraschino Cherries



Wedding Cake & Dessert

Choose one Dessert or Wedding Cake selection for plated menus.

Wedding Cakes

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

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

Add Fondant to any Cake for \$5.50 per person.

Add Sugar or Chocolate Work to Cake for \$8 per person.

A cake-cutting fee of \$7 per guest will be charged for all cakes purchased outside of Snowbird.

Plated Dinner Desserts

- Bartlett Pear and Almond Frangipane Tart with Caramelized Pear Confit **V**
- Hazelnut Marjolaine Layer Cake, Fudge Sauce **V**
- White Chocolate Pistachio Cheesecake, Rosewater Gelee, Fresh Raspberries **V**
- Lemon Tart, Blueberry Compote, Toasted Meringue **V**
- Tiramisu Mousse Bombe, Cocoa Nib Tuile, Espresso Cream **V**
- Dark Chocolate Cheesecake, with Chocolate Mousse, Fresh Berries, Orange Tuile **V**
- Spiced Passion Fruit Salad with Coconut Panna Cotta **Gf V**



Late Night Selections & Beverages

One order serves 25 guests.

Herb Parmesan or Cajun Salty Bar Snacks V	36
Gourmet Popcorn: Plain, Butter, Sea Salt, or Parmesan-Herb Gf V	36
Kettle Chips with Asiago-Ranch Dip V	35
Home-Made Rosemary Parmesan Kettle Chips V	46
with Asiago-Ranch Dip	
Cold Spinach-Artichoke Dip with Sliced Baguettes V	55
Assorted Roasted Nuts Gf Df V N	60
House-Made Tortilla Chips, Salsa, Guacamole Gf Df V	60
Hummus with Grilled Pita Bread Gf V	78
Warm Artichoke Dip with Toasted Baguettes V	83
Warm Crab Dip with Toasted Baguettes*	90

Beverages

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

Infused Mountain Water	30
Lemonade with Fresh Lemons	50
Iced Tea with Fresh Lemons	50
Hot Apple Cider with Cinnamon Sticks	54
Strawberry Lemonade	53
Hot Chocolate, Fresh Whipped Cream, Chocolate Shavings	68
Freshly Brewed Regular and Decaffeinated Coffee and Tea	72
Non-Dairy Milk Options	30

Priced per each.

Assorted Pepsi Products™	5
Aquafina™	5
San Pellegrino™ Sparkling Fruit Beverages	6
Perrier™	6
Voss™ Still Water	10

Lemonade Bar 12

Per person. 25-person minimum.

Lemonade

Choice of Three Flavorings:

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

Choice of Three Fruits:

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



Libations & Wine

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

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic refreshments should become necessary.
- Our Servers are certified by an industry training program to make these decisions and are completely supported by management.
- If we must refuse service, please remember it is for your safety and that of our community.
- Functions must be completed by midnight.

Beer and Wine

Prices are per each and billed on a consumption basis. No partial returns will be accepted. Service fee and tax is charged where applicable.

Domestic Beer	9
Local Microbrews	11
Imported & U.S. Microbrews	11
Non-Alcoholic Beer	8
House Wine by-the-glass	10

For Select Wines Please Refer to Wine List

Hosted Bar

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

Bartender	.65/hour
2 hour minimum required.	
Each Additional Hour	.40/hour
Per bartender, per bar.	
Cocktail Server	.40/hour
Per server.	

Charge Bar

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

Charge Bar Setup Fee	225.00
Bartender	.85/hour
2 hour minimum required.	
Each Additional Hour	.40/hour
Per bartender, per bar.	
Cocktail Server	.40/hour
Per server.	

Mixed Drink Pricing

Service fee is charged where applicable.

Premium Liquors 11

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

Non-Alcoholic Beverages

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

Ginger Beer	.5.75
Red Bull	.8.00
Assorted Pepsi Cola Soft Drinks	.5.00
Individual Fruit Juices (Must be requested in advance.)	6.00
Bloody Mary Mix per gallon (Must be requested in advance.)	70.00

Specialty Hosted Bar Options

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

The Snowbird Signature Bar

Grey Goose Vodka	13.00
Bombay Sapphire Gin	12.00
Patrón Silver Tequila	17.00
Johnnie Walker Black	15.00
Bulleit Bourbon	12.00
High West Double Rye	12.25
Kraken Black Spiced Rum	12.25

The Utah Bar

Five Wives Vodka	12.25
Antelope Island Rum	12.25
Sugar House Rye Whiskey	12.25
Outlaw Distillery Bourbon	12.25
High West Bourbon	12.25
Beehive Jack Rabbit Gin	12.25
Temple of the Moon Gin	10.25



Wine List

Sparkling Wine and Champagne

Veuve Clicquot Ponsardin, Brut, Reims, France	183
Roederer Estate, Brut, Anderson Valley	86
Domaine Chandon, Blanc de Noirs, California.	75
Gruet Brut, NV, New Mexico	70

Sauvignon Blanc

Kim Crawford, New Zealand.	59
Joel Gott, California	51

Pinot Gris

Masi Masianco, Pinot Gris, Venezia	65
Caposaldo, Veneto	51
Gabbiano, Venezia	49

Chardonnay

Cakebread, Napa Valley	146
DeLoach, Russian River Valley	80
Sonoma Cutrer, Sonoma Coast.	75
J. Lohr, Riverstone, Arroyo Seco, Monterey	70
Clos du Bois, Sonoma County	64
Canyon Road, California*	44

Sweet Wine

Hogue, Riesling, Washington	49
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Interesting Reds

Rocca delle Macie, Chianti Classico, Tuscany.	71
Anko, Malbec, Salta, Argentina	70
Ravenswood, Vintners Blend, Zinfandel, California	49
Doña Paula, Los Cardos, Malbec, Mendoza	49

Pinot Noir

Louis Jadot, Nuits-Saint-Georges, Burgundy	215
Louis Latour, Marsannay, Burgundy	135
RouteStock, Sonoma County	85
Primarius, Oregon	70
Fleur, Carneros	64
Angeline, California	53

Merlot

Ferrari-Carano, Sonoma County	81
Cline, Sonoma County	54
Columbia Crest, Grand Estates, Columbia Valley	59



Cabernet Sauvignon

Silver Oak, Alexander Valley.	248
Stag's Leap Wine Cellars, Artemis, Napa Valley	205
Jordan, Alexander Valley	178
Austin Hope, Paso Robles	80
Justin, Paso Robles	96
Hess Select, North Coast	62
Canyon Road, California*	41

*House Wine – Canyon Road

*Special-order wine or alcohol may be requested.
Special orders are subject to availability and must be made no later than 4 weeks prior to
event date. Prices do not include the 22% service charge and applicable sales tax.
Prices and menus subject to change.*

