

Snowbird Conference Center

Banquet Menus



Catering Information

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

Menu Selection

Your Conference Service Manager will be happy to assist you with your selections. Please plan to have your final choices made four weeks in advance of your first food and beverage function.

Guarantee

In order to make your event successful, a final guarantee of attendance must be submitted no later than 72 hours in advance (three business days) of your first food or beverage function. This number may be increased to the best of our ability twenty-four hours prior. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less and 3% for groups over 300. This guarantee cannot be decreased within 3 business days.

Late Fee

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

Sit-down 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 \$150.00, whichever is less. This charge is non-inclusive of charges incurred for the room rental. Minimums are listed throughout this menu.

Buffets

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Meals are priced by the 90-minute time frame, not by the amount of food prepared. Buffet food may not be removed from function locations. A minimum guarantee of 25 persons is required for all buffet functions regardless of the number of persons served. A special 50-person minimum is required for the International Buffet and a 30-person minimum is required for the Microbrewfest Buffet, Theme Buffets and the Cliff Buffet, as well as a 400-person maximum.

Outdoor Functions – Conference Center Locations

Snowbird offers guests the opportunity to plan outdoor receptions, luncheons and dinners. The resort reserves the right to make the decision to move any outdoor function inside in the event of inclement weather or predicted inclement weather. Parties could be moved indoors due to wind, rain and snow or the forecast of rain or snow. The decision to move a function indoors will be made at least four hours in advance of the functions, with the client's approval.

Outdoor Functions – Mountain Locations

The Conference Services and Catering Department experts can arrange for receptions, luncheons and dinners to be held at select mountain sites during the summer and winter seasons. Menu options and Mountain Fees for these special events can be provided by your Conference Service Manager.

Snowbird reserves the right to make the decision to move any outdoor functions inside as described in the preceding "Outdoor Functions-Conference Center Locations" section. This decision will be made a minimum of 4 hours in advance.

Special Meals

Special meals for dietary, health or religious reasons may be arranged with your Conference Service Manager prior to arrival. The exact number of special substitute meals must be specified with the guaranteed attendance, although we will always try to accommodate last minute requests. Many of our menu items can be designed to meet low fat, heart-healthy guidelines.

In the menus that follow, the following notations are used:

Dairy Free - **DF**

Gluten Free - **GF**

Vegetarian - **V**

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 one-week notice.

Signs and Displays

Pre-approved signs are permitted in the registration and private function areas. Snowbird reserves the right to approve the manner in which materials are displayed. Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Should you need assistance with sign making, please discuss this with your Conference Service Manager.

Flowers, Decorations and Music.

Your Conference Service Manager 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 may be requested at \$20.00 per hours plus service charge. Butler passed services is available for the same hourly rate.

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 11:00 p.m. vacate time.

Courtesy Request

It is the policy of Snowbird that guests do not bring food or beverages purchased anywhere outside of the resort to conference locations.

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 2015

Executive Breaks

Service for all breaks is for 45 minutes. Prices are per person.

CO1 The Executive Choice 25.00

All breaks must be set-up in the same room.

Pre-Meeting

- Orange or Apple Juice (choose one)
- Freshly Baked Assorted Mini Filled Croissants, Assorted Breakfast Pastries with Butter and Preserves, Cinnamon Rolls, Freshly Baked Assorted Muffins, Housemade Cake Donuts or Beignets (choose one) **V**
- Fresh Brewed Regular and Decaffeinated Coffee and Hot Chocolate
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

Mid-Morning

- Sliced Seasonal or Whole Fruit (choose one) **V DF GF**
- Fresh Brewed Regular and Decaffeinated Coffee and Hot Chocolate
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

Afternoon

- Freshly Baked Gourmet Cookies, Housemade Fruit Squares, Assorted Bar Cookies or Healthy Low-sugar Cookies (choose one) **V**
- Assorted Soft Drinks and Bottled Water
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

CO2 Black Diamond Break 13.50

- Housemade Assorted Brownies **V**
- Chocolate Chip Cookies **V**
- Chocolate Coconut Macaroons **V**
- Swiss Hot Chocolate with Freshly Whipped Cream **GF** and Chocolate Shavings **V GF**
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

CO3 Alpine 14.25

- Haagen Daz Gourmet Ice Cream Bars and Frozen Fruit Bars **GF**
- Assorted Soft Drinks or Hot Chocolate (choose one) **V**
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

CO4 Take a Hike 11.50

- Whole Seasonal Fruit **V DF GF**
- Assorted Granola and Candy Bars **V**
- Individual Trail Mix Packages (3 oz.) **V**
- Assorted Soft Drinks and Bottled Waters
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

CO5 Après-Ski 15.25

- Soft Pretzel Bites with Mustard **V DF**
- Tortilla Chips, Salsa and Guacamole **V GF**
- Freshly Baked Gourmet Cookies **V**
- Assorted Soft Drinks and Bottled Water
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

CO6 Healthy Morning 15.25

- Sliced Seasonal Fruit **V DF GF**
- Morning Glory Carrot and Apple Muffins **V**
- Yogurt and Cliff Granola **V**
- (For Gluten Free Granola add 2.00 per person)
- Bottled Water or Infused Mountain Water
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

CO7 Healthy Afternoon 15.25

- Hummus and Pita Bread **V DF**
- Whole Seasonal Fruit **V DF GF**
- Crudités Display **V DF**
- Bottled Water or Infused Mountain Water
- (Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

CO8 Everything Strawberry Break 14.95

- (25 person minimum)
- An assortment of Everything Strawberry Mini Desserts:
- Chocolate Covered Strawberries **V GF**
- Strawberry Short Cakes **V**
- Strawberry Mousse **GF**
- Strawberries and Cream **V GF**
- Strawberry Tartlet's **V**
- Strawberry Panna Cotta **GF**
- Strawberry Sparkling Soda

CO9 Everything Chocolate Break 14.95

- (25 person minimum)
- An assortment of Everything Chocolate Mini Desserts
- Dark Chocolate Mousse Cups **GF**
- Chocolate Brownies **V**
- Chocolate Cookies **V**
- Chocolate Decadence Bites **V**
- Chocolate Espresso Cookies **V**
- Chocolate Mini Cheesecakes **V**
- Chocolate Milk

Create Your Own Break

Prices are per dozen or enough to serve 12 people. Bakery items are baked fresh daily.

Assorted Breakfast Pastries and Breads V	35.50	Assorted Gourmet Cookies V	38.00
Assorted Gluten Free Breakfast Breads GF V	43.00	Assorted Healthy Vegan Cookies V	38.00
Soft Pretzels – Cinnamon Sugar, Parmesan or Plain with Mustard (minimum of one dozen per flavor) V	31.25	Gluten Free Cookies V DF GF	39.00
Cinnamon Rolls V	31.50	Assorted Cupcakes V	50.50
Housemade Fruit Squares V	32.25	Whole Seasonal Fruit V DF GF	26.50
Fresh Beignets V	35.50	Sliced Fruit Display (serves 12) V DF GF	56.00
Housemade Cake Donuts V	35.50	Individual Dannon™ Fruit Yogurts V GF	29.00
English Scones with Jam & Butter V	38.00	Assorted Häagen Daz™ Gourmet Ice Cream V GF	55.50
Assorted Muffins V	35.50	Individual Trail Mix Packets V	33.50
Gluten Free Muffins V GF	43.00	Assorted Candy Bars V	24.50
Assorted Bagels with Flavored Cream Cheese V	35.50	Clif Bars™ V	38.00
Brownies V	31.25	Clif Shot Blocks™ V	45.25
Assorted Brownies – Mint, Cheesecake, Blonde, Fudge, and Peanut Butter V	35.50	Emergen C™ V	29.00
Gluten Free Brownies V GF	41.00	Gu Energy Gel™ V	38.00
Chocolate Coconut Macarons V GF	31.25	Sport Beans™ V	38.00
Freshly Baked Cookies V	31.25	Kind Bars™ V	38.00
Assorted Bar Cookies V	33.50	Gluten Free Kind Bars™ V GF	38.00

Break Stations

Traditional Belgian Liege Waffle Station V	9.95/person	Yogurt Bar V	7.25/person
Service is for 1 1/2 hours with a 50-person minimum		Service is for 1 1/2 hours with a 25-person minimum	
Freshly prepared traditional Belgian Waffles made with		Seasonal Fruit Toppings, Cliff Granola and Assorted Nuts	
Authentic Pearl Sugar topped with Fresh Seasonal Fruit Topping,			
Powdered Sugar and Fresh Whipped Cream		Fruit Smoothie Station V DF GF	7.50/person
Pommes Frites Station V GF	7.95/person	Service is for 1 1/2 hours with a 25-person minimum	
Service is for 1 1/2 hours with a 50-person minimum		Freshly made assorted seasonal smoothies.	
French Fries served in Authentic Newspaper Cone			
Choose two of the following mayonnaise-based Dipping			
Sauces: Sweet Chili, Korean BBQ, Malt Vinegar			
or Spicy Fry Sauce			

Beverages

Fresh Brewed Regular and Decaffeinated Coffee and Tea	44.00/gal.	Strawberry Lemonade	39.95/gal.
(minimum one gallon of each)		Assorted Fruit Juices	13.00/gal.
Gourmet Fresh Brewed Coffee	47.00/gal.	Individual Fruit Juices	4.00/ea.
Organic, Fair Trade, Shade Grown Regular and	64.00/gal.	Assorted Soft Drinks	3.50/ea.
Decaffeinated Coffee and Organic Tea		Individual Flavored Iced Tea	4.00/ea.
(minimum one gallon of each)		Bottled Water	3.75/ea.
Swiss Hot Chocolate with Freshly Whipped Cream	43.00/gal.	Perrier Water™	4.00/ea.
and Chocolate Shavings		Voss Water™	8.00/ea.
Hot Apple Cider with Cinnamon Sticks	34.00/gal.	Red Bull Energy Drinks	4.50/ea.
Lemonade with Fresh Lemons	34.00/gal.	Gatorade™	3.75/ea.
Iced Tea with Fresh Lemons	34.00/gal.	Assorted Starbucks Coffee Drinks™	4.00/ea.
Sparkling Cranberry Punch	36.00/gal.	San Pellagrino Sparkling Fruit Beverages	4.00/ea.
Sparkling White Grape Punch	39.50/gal.	Infused Mountain Water	15.00/1.5 gal.
Whole, 2%, Skim, Soy, or Rice Milk	13.00/gal.		

Continental Breakfasts

Service is for 1 ½ hours. Add 3.00 per person for an additional hour of service.

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| <p>CB1 Continental 12.00
 Selection of Chilled Juices
 Assorted Freshly Baked Breakfast Pastries and Croissants with Butter and Preserves V
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</p> <p>CB2 Fresh Start 13.75
 Selection of Chilled Juices
 Sliced Seasonal Fruit V DF GF
 Oatmeal with Brown Sugar, Raisins, Cranberries and Milk V DF
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</p> <p>CB3 Rise and Shine 14.25
 Selection of Chilled Juices
 Sliced Seasonal Fruit V DF GF
 Assorted Freshly Baked Breakfast Pastries and Croissants with Butter and Preserves V
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</p> <p>CB4 Snowbird Continental 15.25
 Selection of Chilled Juices
 Sliced Seasonal Fruit V DF GF
 Assorted Individual Dannon Fruit Yogurts V GF
 Assorted Breakfast Breads and Muffins with Butter and Preserves V
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</p> <p>CB5 High Baldy 16.50
 Selection of Chilled Juices
 Sliced Seasonal Fruit V DF GF
 Assorted Healthy Muffins and Breads V
 Locally Sourced Seven Grain Hot Cereal V
 Yogurt and Cliff Granola V
 (For Gluten Free Granola add 2.00 per person)
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</p> | <p>CB6 Trail Blazer 16.50
 Selection of Chilled Juices
 Sliced Seasonal Fruit V DF GF
 Freshly Baked Assorted Bagels with Choice of Toppings: Whipped Butter, Flavored Cream Cheeses, Preserves, Peanut Butter, Onions, Bacon and Tomatoes
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</p> <p>CB7 Hidden Peak 26.50
 Selection of Chilled Juices
 Sliced Seasonal Fruits V DF GF
 Nova Scotia Smoked Salmon Platter with Assorted Bagels and Cream Cheese
 Cliff Granola with Individual Dannon Fruit Yogurts V
 (For Gluten Free Granola add 2.00 per person)
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</p> <p>CB8 “On the Go” in a Sack 11.50
 12 oz. Orange Juice
 Whole Seasonal Fruit V DF GF
 Muffin or Gluten-free Muffin V
 Granola Bar V
 (Great for groups departing in the early morning or catching a coach to go off property.)</p> |
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*Egg whites may be substituted.

Tailor Your Breakfast

Add any of the following to your continental breakfast or breakfast buffet. Prices listed are per person.

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| <p>Breakfast Burrito Wrap 6.00
 Flour Tortilla, Eggs, Cheese, Sausage, Bacon or Ham (choose one meat type)</p> <p>Traditional Belgian Liege Waffle Station V 9.95
 50-person minimum
 Freshly prepared traditional Belgian Waffles made with authentic Pearl Sugar, topped with Fresh Seasonal Fruit, Powdered Sugar and fresh Whipped Cream</p> <p>Omelette Station GF 7.50
 25-person minimum
 Omelettes* prepared to order with: Ham, Cheese, Mushrooms, Scallions, Sweet Peppers, Tomatoes, Salsa, Green Chilis and Bay Shrimp</p> <p>Hot Breakfast Sandwich 6.00
 Egg with or without Cheese, Choice of Sour Dough, Wheat Bread or English Muffin, Choice of Sausage, Bacon or Ham (choose one bread type and one meat type)</p> | <p>Yogurt Bar V 7.25
 with Seasonal Fruit Toppings, Cliff Granola and Nuts</p> <p>Fruit Smoothie Station V DF GF 7.50
 Freshly-made Assorted Seasonal Smoothies</p> <p>Cheese Blintzes with Raspberry and Apricot Sauce V 3.25
 Housemade Buttermilk Biscuits and Gravy 3.25
 Farm-fresh Scrambled Eggs GF 3.25
 Crisp Bacon or Maple-baked Link Sausage DF GF 3.25
 Grilled Hash Brown Potatoes V DF GF 2.25
 Assorted Cold Cereals, Cliff Granola, Hot Oatmeal 3.25
 or Locally Sourced Seven Grain Hot Cereal V</p> <p>Mini Quiche, Bacon and Vegetarian 7.95</p> |
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*Egg whites may be substituted.

Breakfast Buffets

25-person minimum.

Service is for 1 ½ hours.

BB1 20.00
 Selection of Chilled Juices
 Sliced Seasonal Fruit (V) (DF) (GF)
 Farm-fresh Scrambled Eggs* with Cream Cheese and Chives (V)
 Crisp Bacon and Maple Baked Link Sausage (DF) (GF)
 Housemade Crispy Potatoes with Onions and Peppers (V) (DF) (GF)
 Buttermilk Pancakes with Maple Syrup (V)
 Freshly Baked Breakfast Pastries and Croissants with Butter and Preserves (V)
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

BB3 19.00
 Selection of Chilled Juices
 Farm-fresh Scrambled Eggs* (V) (DF) (GF)
 Crisp Bacon and Maple Baked Link Sausage (DF) (GF)
 Grilled Hash Brown Potatoes (V) (DF) (GF)
 Assortment of Cold Cereals with Strawberries and Bananas with Milk (V)
 Muffins and Croissants with Butter and Preserves (V)
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

BB2 25.95
 Selection of Chilled Juices
 Sliced Seasonal Fruit with Individual Dannon Yogurts (V) (GF)
 Freshly Baked Quiche du Jour
 Crisp Bacon and Maple Baked Link Sausage (DF) (GF)
 Grilled Hash Brown Potatoes (V) (DF) (GF)
 Assortment of Cold Cereals with Strawberries and Bananas with Milk (V)
 Brioche French Toast with Maple Syrup (V)
 Muffins and Croissants with Butter and Preserves (V)
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

BB4 24.95
 Selection of Chilled Juices
 Sliced Seasonal Fruit (V) (DF) (GF)
 Yogurt and Cliff Granola (V) (GF)
 Burrito Breakfast Bar with Warm Flour Tortillas, Scrambled Eggs*, Cheddar Jack Cheese, Diced Onion, Chorizo, Salsa and Sour Cream
 Crispy Potatoes with Onions and Peppers (V) (DF)
 Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

Plated Breakfasts

20-person minimum.

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

B1 20.00
 Chilled Orange or Tomato Juice (choose one)
 Farm-fresh Scrambled Eggs*
 Crisp Bacon or Maple Baked Link Sausage (choose one)
 Grilled Hash Brown Potatoes
 Cinnamon Rolls or Freshly Baked Croissants with Butter and Preserves (choose one)

B3 18.95
 Fresh Fruit Cup or Chilled Orange Juice (choose one)
 Crisp Bacon and Maple Baked Link Sausage
 French Toast with Glazed Apples and Cinnamon
 Freshly Baked Croissants or Blueberry Muffins with Butter and Preserves (choose one)

B2 20.00
 Chilled Orange or Tomato Juice (choose one)
 Seasonal Melon or Fresh Fruit Cup (choose one)
 Spinach and Mushroom Quiche or Quiche Lorraine (choose one)
 Crispy Brown Potatoes with Onions and Peppers
 Roasted Parmesan Tomato
 Cinnamon Rolls or Freshly Baked Croissants with Butter and Preserves (choose one)

B4 18.95
 Chilled Orange or Tomato Juice (choose one)
 Seasonal Melon Garnish
 Breakfast Wraps filled with Farm-fresh Scrambled Eggs*, Cheese, Tomatoes, Peppers and Chives
 Breakfast Potatoes with Onions and Peppers
 Roasted Parmesan Tomato
 Freshly Baked Apple Pecan Muffins or Croissants with Butter and Preserves (choose one)

*Egg whites may be substituted.

Plated Luncheons

25-person minimum.

Add 3.00 per person for Soup du Jour or House Salad.
All plated lunches include freshly baked rolls except for L4, L5 and L11.

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| <p>L1 ^{DF} 24.95
Miso Soup with Tofu and Green Onion
Breast of Asian Chicken stuffed with Red Peppers, Scallions and Fresh Minced Ginger, topped with a Plum Glaze
Vegetarian Fried Rice
Seasonal Asian-style Vegetables</p> <p>L2 ^{GF} 24.25
Soup du Jour
Cliff Cobb Salad with Tomato-Basil Vinaigrette, Smoked Turkey, Avocado, Tomato, Olives, Chopped Eggs, Red Onions and Bacon with Bleu Cheese Crumbles</p> <p>L3 28.50
Gathered Greens with Citrus Soy Vinaigrette
Miso Glazed Grilled Salmon with Toasted Sesame Seeds
Garlic Mashed Potatoes
Stir Fried Vegetables</p> <p>L4 23.50
Soup du Jour
Smoked Turkey and Havarti Cheese Sandwich on Freshly Baked Ciabatta with Tomato, Daikon Sprouts and Pepperoncini
Red Skinned Potato Salad or Macaroni Salad (choose one)</p> <p>L5 (Vegetarian) ^V 20.95
Taco Salad with Crisp Flour Tortilla, Southwestern Black, Red and Pinto Beans, Shredded Lettuce, Cheese, Onions, Tomatoes, Sour Cream and Honey Chipotle Dressing
With Seasoned Ground Beef add 3.00
With Chicken Breast add 4.00</p> <p>L6 28.95
Salad Greens with Vinaigrette
Marinated Grilled Flank Steak with Green Peppercorn Sauce
Au Gratin Potatoes
Sautéed Snow Peas</p> | <p>L7 ^{DF GF} 27.95
Salad Greens with Pesto Vinaigrette
Seared Mahi with Mango Pineapple Salsa
Wild Rice Pilaf
Seasonal Vegetables</p> <p>L8 25.50
Greek Salad with Feta Cheese, Tomatoes and Cucumbers, served with an Olive Vinaigrette
Lemon Oregano Breast of Chicken
Fresh Tomato Couscous
Zucchini Provencal</p> <p>L9 ^{DF} 28.50
Asian Salad with Bok Choy, Napa Cabbage, Snow Peas, Red Bell Peppers and Bamboo Shoots served with Sesame Dressing
Citrus Chicken
Steamed Sticky White Rice</p> <p>L10 ^{DF} 28.95
Asian Noodle Peanut Salad with Udon Noodles
Shangri-La Beef over Sticky White Rice
Asian Stir Fry Vegetables</p> <p>L11 (Vegetarian) ^{V GF} 23.50
Chilled Gazpacho
Grilled Portabella, Corn and Black Bean Tacos with Salsa Verde and Manchego Cheese in Corn Tortillas
Stewed Black Beans and Spanish Rice</p> <p>L12 (Vegetarian) ^{V DF} 24.75
Baby Greens, Artichoke and Chickpea Salad with Cucumber, Roma Tomatoes and Black Olives served with an Italian Dressing
Potato and Cabbage Calzone with Red Pepper Coulis
Sautéed Portabella Mushroom Ragout
Fire-grilled Asparagus with Roasted Red Peppers</p> |
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Beverages

Choose one.

- Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea Iced Tea Lemonade Sparkling Cranberry Punch

Luncheon Desserts

Choose one.

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|---|--|---|--|
| Key Lime Pie ^V | Banana Cake ^V | Fresh Seasonal Fruit Cup ^{V DF GF} | Apple and Fig Tart ^V |
| Old Fashioned Chocolate
Sour Cream Cake ^V | Hummingbird Coconut
Pecan Cake ^V | Strawberry Cream Puffs ^V | Coconut Panna Cotta
with Mandarin Oranges ^{V GF} |
| Lemon Tart ^V | Tres Leches
with Fresh Berries ^V | New York Cheesecake ^V | |
| | | Carrot Cake ^V | |

Luncheons To-Go

Select one item per person from "Meats or Veggies." Select one item from each of the other three categories for your entire group.
 Traditional accoutrements, a single-serve bag of chips, a piece of whole fruit and soft drink are included.
 Served "to-go" in our special Snowbird lunch bags.

L13 Luncheon Sandwiches To-Go 16.50

- Meats or Veggies** (select one per person)
 (You may choose an assortment of meat only for your group.)
 Marinated Grilled Chicken Breast **DF GF**
 Stacked Roast Beef **DF GF**
 Stacked Turkey **DF GF**
 Roasted Vegetable to include Eggplant, Tomato, Zucchini,
 Mushrooms, Onion and Avocado **V DF GF**

- Bread** (select one for entire group)
 Kaiser Roll **V DF**
 Whole Wheat Kaiser Roll **V DF**
 Asiago Cheese Kaiser Roll **V**
 Gluten-Free Bun (Extra \$2.00)

- Side** (select one for entire group)
 Seasonal Fruit Cup **V DF GF**
 Housemade Macaroni Salad **V**
 Housemade Potato Salad **V GF**
 Marinated Vegetable Salad **V DF GF**

- Dessert** (select one for the entire group)
 Brownies **V**
 Freshly Baked Gourmet Cookies (chef's selection) **V**
 Bag of Trail Mix **V**
 Raspberry Fruit Squares **V**
 Magic Bars **V**

L14 Luncheon Wraps To-Go 18.50

- Meats or Veggies** (select one per person)
 Teriyaki Chicken **DF**
 Eggplant Parmigiana **V**
 Curry Chicken **DF**
 Crab Salad **GF**
 B.L.T. **DF**
 Roasted Vegetable and Hummus **V DF GF**

- Wrap** (select one for entire group)
 Flour **V DF**
 Sun Dried Tomato **V DF**
 Spinach **V DF**
 Whole Wheat **V DF**

- Side** (select one for entire group)
 Seasonal Fruit Cup **V DF GF**
 Housemade Macaroni Salad **V**
 Housemade Potato Salad **V GF**
 Marinated Vegetable Salad **V DF GF**

- Dessert** (select one for entire group)
 Brownies **V**
 Freshly Baked Gourmet Cookies (chef's selection) **V**
 Bag of Trail Mix **V**
 Raspberry Fruit Squares **V**
 Magic Bars **V**

Buffet Luncheons

25-person minimum. Service is for 1 ½ hours.

BL1 Alpine Barbecue 21.95

- Home-style Grilled Hamburgers and All Beef Hot Dogs
 on a Freshly Baked Bun with Traditional Condiments **DF**
 Vegetarian Chili with Onions, Grated Cheese and Sour Cream **V GF**
 Fresh Herb Potato Salad **V**
 Roasted Corn and Black Bean Salad **V DF GF**
 Kettle Chips **V DF GF**
 Add Garden Burgers for 2.50 per person **V**

BL2 Superior Deli 27.25

- Mixed Salad Greens and Condiments **V GF**
 Selected Deli Cuts of Pastrami, Roast Beef, Turkey,
 Black Forest Ham, Balsamic Portabella Mushroom,
 Fire-Roasted Red Bell Peppers, Eggplant, Swiss, Cheddar,
 Havarti and Pepper Jack Cheeses **GF**
 Assortment of Sandwich Breads and Condiments **V**
 Roasted Herb Potato Salad **V**
 Tomato, Cucumber and Red Onion Salad served
 with Lemon-Dill Vinaigrette **V DF GF**
 Kettle Chips **V DF GF**

BL3 Wasatch Buffet 26.50

- Soup du Jour
 Salad with Mixed Greens, Tomatoes, Mushrooms,
 Garbanzo Beans, Bell Peppers, Broccoli and Cauliflower
 with House Vinaigrette and Bleu Cheese Dressings **V GF**
 Broiled Herb Chicken **DF GF**
 Mahi Mahi with Mango Pineapple Salsa **DF GF**
 Rice Pilaf **V DF GF**
 Vegetable Medley **V GF**
 Freshly Baked Rolls **V**

BL4 Pacific Buffet 26.00

- Miso Soup with Tofu and Green Onions **V DF**
 Asian Chicken with Flat Noodles **DF**
 Tropical Fruit with Passion Fruit Puree and Poppy Seeds **V DF GF**
 Beef and Broccoli **DF GF**
 Wok Seared Vegetables **V DF GF**
 Egg Fried Rice **V DF GF**
 Freshly Baked Rolls **V**
 Fortune Cookies **V**

(Buffet luncheons continue on next page.)

BL5 Regulator Buffet 27.25

- Mixed Greens, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Broccoli and Cauliflower with House Vinaigrette and Bleu Cheese Dressings (V)(GF)
- Pasta Bar with Penne and Linguine Pastas, Marinara, Pesto Cream and Three-Cheese Sauces (V)
- Turkey Piccata (GF)
- Seasonal Vegetables (V)(GF)
- Garlic Bread Sticks (V)

BL6 Tuscan Buffet 26.00

- Minestrone Soup (V)(GF)
- Antipasto Salad with Tossed Greens
- Manicotti Stuffed with Artichoke, Spinach and Ricotta (V)
- Chicken Marsala (GF)
- Seared Polenta and Sautéed Zucchini Provençal with Roasted Red Pepper Coulis (V)(GF)
- Freshly Baked Bread Sticks (V)

BL7 Pizza Buffet 27.25

- Caesar Salad Tossed with Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing
- Chilled Macaroni Pasta Salad (V)
- Choice of Pizza (choose two)
 - Four Cheese Pizza** Provolone, Mozzarella, Romano and Parmesan with Tomato Sauce (V)
 - Pepperoni Pizza** Pepperoni, Provolone, Mozzarella, Romano and Parmesan with Tomato Sauce
 - Hawaiian Pizza** Canadian Bacon, Pineapple and Mozzarella with Tomato Sauce
 - Vegetarian Pizza** Fresh Buffalo Mozzarella, Tomatoes, Mushrooms, Olives, Peppers with Tomato Sauce (V)
 - Margherita Pizza** Fresh Buffalo Mozzarella, Tomatoes and Fresh Basil Leaves with Tomato Sauce (V)
 - White Pizza** Grilled Chicken, Ricotta and Mozzarella, Red Onions and Artichoke Hearts with Creamy White Garlic Sauce
 - Southwest Pizza** Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions and Bell Peppers with Tomato Sauce
 - Vegan Pizza** Spinach, Caramelized Garlic, Shallots and Roma Tomatoes with Pesto (V)(GF)

BL8 Peruvian Salad Bar 28.50

- Soup du Jour
- Housemade Macaroni Salad (V)
- Orzo Salad (V)(GF)
- Hummus and Pita Bread (V)(GF)
- Chef's Salad Bar with Romaine Lettuce and Baby Green Spinach with Garbanzo Beans, Albacore Tuna, Grilled Chicken, Seared Tofu, Eggs, Mushrooms, Olives, Cucumbers, Tomatoes, Carrots and Fresh Buffalo Mozzarella Cheese with Fresh Baked Garlic Croutons
- Chef's Selection of Three Salad Dressings
- Assorted Breads (V)

BL9 Taco Bar Buffet 25.95

- Chicken Tortilla Soup (GF)
- Taco Shells and Flour Tortillas with Ground Beef, Shredded Chicken, Lettuce, Cheese, Diced Tomatoes, Chopped Onions, Cilantro, Lime Wedges, Jalapeños, Salsa, Sour Cream and Guacamole
- Cheese Enchiladas (V)(GF)
- Spanish Rice (V)(GF)(GF)
- Stewed Black Beans (V)(GF)

BL10 Wrap Buffet 27.25

- Mixed Greens, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers and Cauliflower with House Vinaigrette and Ranch Dressing (V)
- Assorted Wrap Platter with Teriyaki Chicken, B.L.T. and Roasted Vegetable and Hummus on Flour and Whole Wheat Tortillas
- Housemade Macaroni Salad (V)
- Roasted Herb Potato Salad (V)
- Kettle Chips (V)(GF)(GF)

BL11 Rocky Mountain Buffet 41.95

- Artisan Mixed Greens with Balsamic Dressing (V)(GF)(GF)
- Petite Rib-eye with Green Peppercorn Demi-Glace
- Salmon with Fresh Dill Beurre Blanc (GF)
- Buffalo Burgers on a Freshly Baked Bun with Traditional Condiments
- Seasonal Baby Vegetables (V)(GF)
- Herb-Roasted Tri-Colored Peruvian Potatoes (V)(GF)(GF)
- Assorted Breads (V)

BL12 Artisan Buffet 37.95

- Chilled Strawberry Soup with Vanilla Bean Puree and Fresh Mint (V)(GF)(GF)
- Mixed Field Greens and Romaine with Fire Roasted Artichokes, Chopped Bacon, Tomatoes, Cucumbers, Chopped Hard Boiled Eggs, Shredded Cheese, Homemade Croutons with Ranch and Balsamic Dressing
- Homemade Pasta Salad (V)
- Display of Seasonal Fruits and Berries (V)(GF)(GF)
- Antipasto Platter
- Assorted Cheese Display served with Crackers and Sliced Baguettes (V)
- Platter of Southwestern Blackened Chicken Breast with fresh Fire-Roasted Pico de Gallo (GF)(GF)
- Platter of Plum-Glazed Grilled Shrimp (GF)
- Artisan Bread and Butter (V)

Beverages

Choose one.

- Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea Iced Tea
- Lemonade
- Sparkling Cranberry Punch

Luncheon Buffet Desserts

Please choose one of the following desserts with your buffet.

- | | | |
|--|--|---|
| Chocolate Layered Cake (V) | Fresh Fruit Cobbler (Hot) (V) | Coconut Cream Pie (V) |
| Carrot Cake with Cream Cheese Frosting (V) | Key Lime Cheesecake (V) | Apple Tart (V) |
| Assorted Cupcakes (V) | Red Velvet Cake (V) | Strawberry Panna Cotta Tartlets (V) |
| Assorted Gluten Free Cupcakes (V)(GF) | Warm Gingerbread Cake with Maple Glaze (V) | Lemon Curd Cup with Fresh Berries (V)(GF) |

Small Group Lunches

10-person minimum. Service is for 1 ½ hours.

*These luncheons are convenient for working lunches and are prepared for “quick self-service.”
All Small Group Luncheons are served with Chef’s Selection of Dessert.*

SGL1 Deli Board (self-serve) 25.00

- Mixed Salad Greens with Vinaigrette **V GF**
- Selection of Thinly Sliced Pastrami, Roast Beef, Turkey, Black Forest Ham, Balsamic Portabella Mushroom, Fire-Roasted Red Bell Peppers, Eggplant, Swiss, Cheddar, Havarti and Pepper Jack Cheeses **GF**
- An Assortment of Sandwich Rolls and Condiments **V**
- Fresh Herb Potato Salad **V**
- Chef’s Selection of Dessert

SGL2 Salad Bar (self-serve) 21.00

- Soup du Jour
- Mixed Salad Greens with Condiments and Two Dressings **V**
- Tuna, Chicken and Egg Salads on Pita Bread and Croissants
- Chef’s Selection of Dessert

SGL3 Fajita Bar (self-serve) 26.50

- Gazpacho or Mexican Tortilla Soup (choose one) **V DF GF**
- Fresh Tortillas, Lime Marinated Chicken and Soy Marinated Beef, Pinto, Red and Black Bean Fillings, Shredded Cheese, Cilantro, Onions, Tomatoes, Green Chilis, Salsa and Sour Cream
- Roasted Red Pepper Mexican Rice **V DF GF**
- Chef’s Selection of Dessert

SGL4 Spud Fest (self-serve) 20.00

- Caesar Salad Tossed with Roma Tomatoes, Asiago, Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing
- Idaho Baked Potato Bar with Fresh Toppings, including: Shredded Cheddar and Jack Cheeses, Bacon Bits, Steamed Broccoli and Cauliflower, Sautéed Mushrooms, Caramelized Onions, Vegetarian Chili, Sour Cream, Chives and Whipped Butter
- Chef’s Selection of Dessert

SGL5 Italian Buffet (self-serve) 25.00

- Caesar Salad Tossed with Roma Tomatoes, Asiago, Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing
- Cavatappi with Pesto Cream and Bolognese Sauces
- Chicken Parmesan
- Freshly Baked Focaccia Bread **V**
- Chef’s Selection of Dessert

Beverages

Choose one.

Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea

Iced Tea

Lemonade

Sparkling Cranberry Punch

Gourmet Dinners

10-person minimum.

All dinners include Gourmet Breads.

GD1 ^{GF} 58.95

Roasted Butternut Squash Soup with Crème Fraiche,
drizzled with Walnut Oil
Belgian Endive and Assorted Baby Greens and Poached Pears,
Caramelized Pecans and Fresh Raspberry Vinaigrette
Lemon Sorbet
Aged Rib-eye Steak Topped with Orange Peppercorn Sauce
Horseradish Mashed Potatoes
Fire-grilled Asparagus
Oven Roasted Roma Tomatoes

GD3 65.50

Corn Basil Chowder
Yellow and Red Tomato Salad
Lemon Sorbet
Filet Mignon with Applewood Smoked Bacon Wrapped
Jumbo Sea Scallop
Cheddar Cheese Mashed Potatoes
Fire-grilled Asparagus

GD2 60.95

Lobster Bisque en Croûte
Heirloom Tomato Caprese Salad
Lemon Sorbet
Filet Mignon with Burgundy Demi-Glace and Jumbo Prawns
Rissole Potatoes
Buttered Brussels Sprouts with Oven Roasted Roma Tomatoes

Beverages

Choose one.

Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea

Iced Tea

Lemonade

Sparkling Cranberry Punch

Gourmet Desserts

Choose one.

Chocolate Caramel Torte
with Burnt Caramel Mousse

Housemade Tiramisu
with Coffee Anglaise

Lemon Pistachio Cake ^V

Lemon Mascarpone Cheesecake ^V
with Fresh Berry Coulis

Honey Lavender Crème Brûlée ^{V GF}

Plated Dinners

25-person minimum.

All dinners include Freshly Baked Rolls, Soup or Salad, Dessert,

Two Entrée Selections (not including vegetarian) may be accommodated at the higher priced entrée selection with the same accompaniments for the entire group. Please discuss this with your Conference Service Manager.

From the selections below and to the left, please choose one Salad or one Soup, and one Dessert.
For upgraded Dessert selections, please see our Banquet Desserts Menu.

Salads

- Traditional Caesar with Garlic Croutons and Asiago cheese
- Traditional House Salad with Ranch or Italian Dressing **V**
- Tomato and Buffalo Mozzarella drizzled with Balsamic Vinegar and Olive Oil, sprinkled with Basil and Asiago Cheese **V GF**
- Belgian Endive and Baby Greens with Herbed Goat Cheese, Caramelized Walnuts and Raspberry Vinaigrette **V GF**
- Baby Greens with Heirloom Tomatoes, Fresh Herb Couscous and Balsamic Vinaigrette **V GF**
- Red and Nappa Cabbage Salad with Pears, Walnuts, Local Goat Cheese and Sherry Vinaigrette **V GF**

Soups

- French Onion served with Parmesan Crostini
- Roasted Butternut Squash with Crème Fraiche drizzled with Walnut Oil **V GF**
- Cream of Asparagus with Fire Roasted Bell Peppers **V**
- Homemade Chicken Noodle **DF**
- Smoked Tomato Bisque **V GF**
- Carrot Ginger **V DF GF**
- Chicken Tortilla **GF**
- Miso, Tofu and Green Onion **V DF**
- Sun Dried Tomato Soup with White Beans and Swiss Chard **V DF GF**

Desserts

- Old Fashioned Chocolate Layered Cake **V**
- Key Lime Pie **V**
- Banana Caramel Torte **V**
- Assorted Mousse Cups – Choose Chocolate, Raspberry or Pistachio **GF**
- Chocolate Hazelnut Torte **V**
- Chocolate Cheesecake **V**
- Fresh Fruit Cups **V DF GF**
- Housemade Tiramisu
- New York Cheesecake with Fresh Berry Coulis **V**

D1 34.95

- Broiled Breast of Chicken with Artichokes and Tomatoes in a White Wine Garlic Sauce, served with Plum-Glazed Shrimp Brochette
- Spinach Tortellini stuffed with Ricotta Cheese and served with a Gorgonzola Cream Sauce
- Seasonal Vegetables

D2 41.50

- Seared New York Steak rubbed in Cracked Black Pepper and served with a Cognac-Peppercorn Sauce
- Applewood Smoked Bacon-Leek Mashed Potatoes
- Seasonal Vegetables

D3 45.95

- Grilled Filet Mignon Encrusted with Melted Maytag Cheese and a Shiraz Demi-Glace
- Applewood Smoked Bacon-Leek Mashed Potatoes
- Wild Mushroom Ragout
- Butternut Squash Puree

D4 **GF** 39.00

- Broiled Salmon with Asiago Caper Sauce
- Rice Pilaf with Fresh Herbs
- Seasonal Vegetables

D5 **GF** 39.00

- Pork Osso Buco with Kahlua Hoisin BBQ Sauce
- Gorgonzola Mashed Potatoes
- Butternut Squash Purée

D6 32.00

- Chicken Breast Parmesan
- Spaghetti Squash with Oven Dried Romas
- Tomato Basil Couscous

D7 32.00

- Maple-glazed Roasted Turkey served with Cranberry-Orange Relish
- Granny Smith Apple and Mel Joul Date Stuffing
- Mashed Potatoes and Gravy
- Whipped Yams

D8 33.00

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

D9 39.00

- Blackened or Herb-crust (choose one) Halibut with a Mango Puree
- Au Gratin Potatoes
- Green Beans

D10 **GF** 45.95

- Salmon with Lemon-Dill Beurre Blanc
- Petite Rib-eye with Lemon Mint Chimichurri
- Red Skinned Smashed Potatoes
- Broccoli and Cauliflower

D11 48.95

- Filet Mignon with Cabernet Demi-Sauce and Crab Cakes with a Spicy Mayonnaise
- Red Skinned Smashed Potatoes with Cheddar
- Fire-grilled Asparagus and Tomatoes

- D12 **GF**41.50
 Organic-Free Range Chicken with Salsa Fresca
 Herb-Roasted Tri-Colored Fingerling Potatoes
 Organic Baby Vegetables
- D13 42.00
 Grilled Salmon with Southwestern Herb Rub on a Bed
 of Black Bean, Corn and Cilantro Salad
 Chicken Florentine with Lemon Cream Sauce
 Herbed Basmati Rice
 Grilled Marinated Vegetables
- D14 48.95
 Grilled Filet Mignon with Orange Peppercorn Sauce
 Rosemary and Garlic Marinated Chicken Breast
 Over Roasted Fingerling Potatoes
 Broccoli and Cauliflower Au Gratin
- D15 **GF**41.00
 Olive Oil Poached Wild Salmon with Wilted Frisée
 Chive Wild Mushroom Risotto Cake
 Spaghetti Squash and Baked Roma Tomatoes

- D16 (Vegetarian) **V GF** 30.00
 Asian Vegetarian Stir Fry with Tempeh and Tofu over
 udon noodles served with a Plum Sauce, garnished
 with Peanuts
- D17 (Vegetarian) **V** 30.00
 Wild Mushroom Ravioli in Sage and Brown Butter Sauce
 topped with Sun Dried Tomato Pesto
 Creamy Polenta with Fire-grilled Peppers
 Grilled Marinated Japanese Eggplant
- D18 (Vegetarian) **V**31.00
 Eggplant Parmesan
 Spaghetti Squash with Oven Dried Romas
 Herbed Couscous
- D19 (Vegetarian) Neapolitan **V GF** 33.95
 Balsamic Marinated Roasted Tomatoes & Eggplant with
 Fresh Pesto and Mozzarella, garnished with Quinoa,
 Edamame, Coconut Salad

Beverages

Choose one.

Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea

Iced Tea

Lemonade

Sparkling Cranberry Punch

Small Group Dinners

10-person minimum, 25-person maximum.

Dinners are sit-down and include Chef's Selection of Dessert.

- SGD1 **GF GF** 30.50
 Soup du Jour or Mixed Garden Greens (choose one)
 Mahi Mahi with Fresh Pineapple and Mango Salsa
 Herbed Basmati Rice
 Stir Fried Asian Vegetable Medley
 Add 3.00 per person to turn into a Buffet

- SGD2 31.50
 Soup du Jour or Mixed Garden Greens (choose one)
 Chicken Marsala served on a Bed of Linguine
 Duet of Squash
 Add 3.00 per person to turn into a Buffet

- SGD3 41.50
 Soup du Jour or Mixed Garden Greens (choose one)
 10 oz. Rib-eye Steak with Green Peppercorn Demi Sauce
 Garlic Mashed Potatoes
 Fresh Asparagus served on a Bed of Spaghetti Squash
 and Oven Roasted Roma Tomatoes

Beverages

Choose one.

Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea

Iced Tea

Lemonade

Sparkling Cranberry Punch

Dinner Buffets

25-person minimum. Service is for 1 ½ hours.

DB1 44.00

Three Choices each from **Starters, Accompaniments**
and **Entrees**
One Choice from **Breads**

DB2 41.00

Three Choices each from **Starters** and **Accompaniments**
Two Choices from **Entrees**
One Choice from **Breads**

Starters

- Soup du Jour
- Mixed Salad Greens with Dressings and Condiments **V DF GF**
- Marinated Artichoke Salad **V DF GF**
- Black Bean and Corn Salad **V DF GF**
- Tomato Cucumber Salad **V DF GF**
- Spinach Salad with Honey Mustard Dressing **V DF GF**
- Traditional Caesar Salad
- Italian Antipasto Platter **DF GF**
- Lentil Tomato Salad **V DF GF**
- Ginger Quinoa Salad with Apples, Edamame and Coconut **V DF GF**

Accompaniments

- Baked Butternut Squash **V GF**
- Seasonal Vegetables **V GF**
- Green Beans Amandine **V GF**
- Garlic Smashed Potatoes **V GF**
- Au Gratin Potatoes **V**
- Red Skinned Potatoes with Fresh Herbs **V DF GF**
- Hunters' Rice **V DF GF**
- Asiago Cheese Risotto with Leeks and Mushrooms **V GF**
- Horseradish Mashed Potatoes **V GF**
- Wasabi Mashed Potatoes **V GF**
- Tri Colored Peruvian Potatoes **V DF GF**
- Brussels Sprouts with Chorizo Sausage
- Honey Balsamic Braised Baby Carrots **V DF GF**
- Capatavi Pasta with Vegetables and Cheese **V**
- Roasted Asparagus **V DF GF**
- Broccoli Cauliflower Au Gratin **V**
- Whipped Yams **V GF**

Breads **V**

- House Baked Dinner Rolls
- House Baked Corn Bread
- French Baguettes
- Focaccia
- Garlic Breadsticks
- Assorted Savory Biscuits

DB3 38.00

Two Choices each from **Starters, Accompaniments**
and **Entrees**
One Choice from **Breads**

Entrees

- Boneless Leg of Lamb with Whole Grain Dijon Mustard Sauce
- Turkey with Gravy and Cranberry Relish
- Prime Rib of Beef with Horseradish Sauce and Au Jus **GF**
(Add 4.00 per person for this meat selection – includes carver)
- Chicken Piccata **DF**
- Eggplant Parmigiana **V**
- BBQ Beef Brisket **GF**
- Rosemary Chicken Breast **DF GF**
- Chicken Florentine
- Vegetable Szechuan Stir Fry with Tofu **V DF**
- Mahi Mahi with Mango Salsa **DF GF**
- Seared Salmon Filet with a Dill Beurre Blanc **GF**
- Vegetable **V** or Meat Lasagna
- Medallions of Pork sautéed with Apples and served with Green Peppercorn Sauce
- Gourmet Macaroni and Cheese **V**
- Parmesan-Crusted Rainbow Trout with Asiago Caper Sauce
- Cajun Chicken Alfredo over Linguine
- (If a carver is preferred there is a fee of 40.00 for each carved entrée selection)*

Desserts (Choose two of the following items)

- Chocolate Crème Pie **V**
- Coconut Crème Pie **V**
- Banana Crème Pie **V**
- Key Lime Pie **V**
- Fresh Seasonal Fruit Pie **V**
- Chocolate Cheesecake **V**
- Raspberry Cheesecake **V**
- Key Lime Cheesecake **V**
- New York Cheesecake **V**
- Turtle Cheesecake **V**
- Fresh Fruit Cup **V DF GF**
- Panna Cotta with Fresh Seasonal Fruit **GF**
- Pumpkin Crème Roll **V**
- Housemade Tiramisu
- Warm Bread Pudding with Caramel Sauce **V**
- Warm Seasonal Fruit Crisp with Freshly Whipped Cream **V**

Beverages

Choose one.

Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea

Iced Tea

Lemonade

Sparkling Cranberry Punch

Theme Buffets

30-person minimum. Service is for 1 ½ hours.

Additional Theme Buffets can be custom designed with your Conference Service Manager.

T1 Western Barbecue (Choose One)

Barbecued Chicken and St. Louis-style Pork Ribs 38.95

Choose one Sauce for Ribs: Tamarind Glaze, Espresso Demi-Glace, Peach-Chipotle BBQ, Bourbon BBQ or Raspberry BBQ **DF GF**

Petite Rib-eye Steak (one per person) and Barbecued Chicken 45.95

Inclusions for both Western Barbecue Buffets:

- Mountain Greens with Condiments **V**
- Coleslaw **V GF**
- Lentil Tomato Salad **V DF GF**
- Corn on the Cob (Seasonal) **V GF**
- Vegetarian Baked Beans **V DF GF**
- Creamy Polenta with Mushroom Ragout **V GF**
- Watermelon **V DF GF**
- Freshly Baked Assorted Rolls **V**
- Cinnamon Apple or Peach Cobbler (choose one) **V**
- For A la Mode add 1.50 per person

T2 Southwest 30.95

- Chips and Salsa **V DF GF**
- Hacienda Salad with Condiments, Red Peppers and Lime Cilantro Vinaigrette **V DF GF**
- Mexican Rice **V DF GF**
- Southwest Beans **V DF GF**
- Spinach Enchiladas with Ranchero Sauce **V DF GF**
- Chicken Fajitas with Grilled Onions and Peppers, Salsa, Sour Cream and Flour Tortillas
- Tres Leches with Fresh Fruit or Key Lime Cheesecake (choose one) **V**

T3 Italian 38.95

- Caesar Salad
- Antipasto Presentation
- Chicken Piccata **DF**
- Italian Sausage with Peppers and Onions **DF**
- Vegetarian Lasagna **V**
- Zucchini Provencal **V DF GF**
- Focaccia **V**
- Tiramisu or Panna Cotta with Fresh Berries (choose one)

T4 Oktoberfest 32.95

- Salad Greens with Vinaigrette **V DF GF**
- Bavarian-style Sauerkraut **GF**
- Local Colosimo's Bratwurst with Hoagie Buns
- Paprika Chicken Thighs garnished with Fresh Herb Spaetzle
- Potato Pancakes with Sour Cream and Applesauce **V**
- Seasonal Vegetables **V GF**
- Rye Rolls **V**
- Housemade Apple Strudel or German Chocolate Cake (choose one) **V**

T5 Asian 35.95

- Asian Slaw with Ponzu Dressing **V**
- Vegetarian Spring Rolls with Sweet Chilli Dipping Sauce **V DF**
- Udon Noodle Salad with Peanut Dressing **DF**
- Shangri-la Beef over Sticky White Rice **DF**
- Asian Black Pepper and Garlic-Marinated Chicken Wings **DF**
- Mandarin Orange and Coconut Panna Cotta

T6 Americana 43.95

- Bleu Cheese, Walnuts and Poached Pears on Mountain Greens with choice of Homemade Ranch Dressing or a Sherry Vinaigrette and Oil and Vinegar **V**
- Fresh Seasonal Fruit Salad with Passion Fruit Puree and Poppy Seeds **V DF GF**
- Orange Marinated Halibut with Tomatillo Salsa on a Bed of Udon Noodles with Stir Fried Vegetables **DF**
- Prime Rib of Beef with Horseradish Sauce and Au Jus **GF**
- Cheddar Cheese Smashed Red Skin Potatoes **V GF**
- Green Beans Amandine **V GF**
- Assorted Dinner Rolls **V**
- Old Fashioned Chocolate Cake with Vanilla Ice Cream **V**

T7 Taste of Utah 35.95

- Mixed Salad Greens with Condiments and Two Dressings **V GF**
- Rainbow Trout with Asiago Caper Sauce
- Bison Burgers with Condiments and Buns **DF**
- Utah Potato Casserole **V**
- Ambrosia Salad **V GF**
- Coleslaw **V GF**
- Corn on the Cob (Seasonal) **V GF**
- Housebaked Corn Bread and Savory Biscuits **V**
- Lime Green Jell-O **DF GF**
- Ice Cream with Chocolate Sauce, Caramel Sauce, Cookies and Brownies **V**

T8 Sustainable Buffet 52.95

- Spinach Salad with Raspberries, Caramelized Walnuts, Red Onions, Mushrooms and Goat Cheese, served with Raspberry Vinaigrette **V GF**
- Snake River Farms Filet Medallions **DF GF**
- Wild Salmon **DF GF**
- Organic-Free Range Chicken **DF GF**
- Idaho Red Skinned Smashed Potatoes with Cache Valley Cheddar Cheese **DF GF**
- Local Seasonal Vegetables **V GF**
- Assortment of Rolls from our Local Bakery **V**
- Pastry Chef's Seasonal Specialty

Note: Sauces on the side are not gluten-free.

Beverages

Choose one.

Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea

Iced Tea

Lemonade

Sparkling Cranberry Punch

Microbrewfest Buffet

30-person minimum, 400-person maximum. Service is for 1 ½ hours.
The Microbrewfest Buffet is priced per person and includes all buffet stations and freshly baked rolls. Beers are priced separately.

T9 Microbrewfest Buffet 52.95

Station I

- Pepper Crusted Buffalo Prime Rib with Condiments GF (includes carver)
- Horseradish Mashed Potatoes V GF
- Suggested Beer – Squatter’s Polygamy Porter

Station II

- Chicken Breast Florentine with Melted Mozzarella and Lemon Cream Sauce
- Smoked Tomato Bisque V GF
- Suggested Beer – Cutthroat Pale Ale

Station III

- Blackened Ahi Tuna with Cucumber Vinaigrette, garnished with Baby Bok Choy and Napa Cabbage DF GF
- Spaghetti Squash with Steamed Asparagus and Roasted Romas V GF
- Suggested Beer – Squatters Hefeweizen

Station IV

- Oatmeal Stout Cake V
- Housemade Vanilla Bean Ice Cream V
- Fresh Ground Locally Roasted Coffee and Decaffeinated Coffee

The Cliff Buffet

30-person minimum, 400-person maximum. Service is for 1 ½ hours.
The Cliff Buffet is priced per person and includes all buffet stations, and freshly baked breads and rolls.

T11 Cliff Buffet 51.95

Starter

- Gorgonzola, Poached Pears and Pecan Salad with Warm Panchetta Bacon Balsamic Vinaigrette V GF

Station I

- Halibut Tacos with Cabbage, Cilantro, Salsa, Sour Cream, Diced Tomatoes, Mixed Cheeses and Flour Tortillas or Taco Shells

Station II

- Pasta: Spinach Tortellini, Wild Mushroom Ravioli and Linguine
- Sauces: Marinara, Marsala, Spinach and Chicken Cream

Station III

- Assorted Sushi Rolls (Tuna, Cucumber and Vegetable) DF
- Miso Soup with Tofu and Green Onions V DF GF
- Vegetarian Spring Rolls with Sweet Chili Dipping Sauce DF
- Asian Specialty Salads

Station IV

- Dessert Display to include your choice of Three Buffet Dessert Items

The International Buffet

50-person minimum, 400-person maximum. Service is for 1 ½ hours.
The International Theme Buffet is priced per person.

T10 International Buffet 59.95

From the Far East

- Miso Soup with Tofu and Green Onions V DF
- Lemon Grass Chicken on a Bed of Udon Noodles DF
- Szechuan Beef and Broccoli V DF
- Asian Stir Fried Vegetables V DF
- Vegetable Spring Rolls with Spicy Peanut Dipping Sauce V DF

Oktoberfest

- Grilled Local Colosimo’s Bratwurst and Weisswurst DF
- Bavarian Style Sauerkraut DF GF
- Potato Pancakes with Sour Cream and Applesauce V DF
- Pretzel Rolls V

From the Southwest

- Vegetarian Fajitas with Peppers, Onions, Tofu and Flour Tortillas V DF
- Stewed Black Beans V DF GF
- Shrimp Quesadillas
- Tortilla Chips, Salsa, Guacamole and Sour Cream V GF

De Italia!

- Chicken Parmesan
- Zucchini Provencal V DF GF
- Cavatappi with Bacon and Colosimo’s Red Wine Italian Sausage
- Antipasto Presentation
- Freshly Baked Garlic Bread V

Del Mar

- Add 6.95 per person
- Shrimp Cocktail DF GF
- Steamed Clams with Garlic-Lemon Broth GF
- Smoked Salmon Platter GF

International Desserts

- Housemade Tiramisu
- Coconut Panna Cotta GF
- Apple Strudel V
- Key Lime Pie V

Beverages

The above buffets include choice of beverage. **Choose one.**

Fresh Brewed Regular, Decaffeinated Coffee and Hot Tea

Iced Tea

Lemonade

Sparkling Cranberry Punch

Banquet Desserts*

6.00 each, per person

Lemon Meringue Pie **V**
with Coconut Anglaise and Blueberry Coulis

Fresh Fruit Tart **V**
with Crème Anglaise and Puree of Raspberry

Chocolate Cheesecake **V**

Chocolate Toffee Mousse Cup **GF**

7.00 each, per person

Fresh Berries and Cream **V GF**

Chocolate Decadence **V**
with Fresh Berries

Coconut Panna Cotta **GF**
with Fresh Mango and Passion Fruit Caramel

Strawberry Cream Puffs
filled with Crème, topped with Dark Chocolate Sauce

Lemon Pistachio Cake
with Fresh Lemon Curd

8.25 each, per person

Classic Crème Brûlée **V**
with Fresh Berries and Assorted tea Cookies
(50-person maximum)

Strawberry Panna Cotta Tart **V**
with Pistachio Anglaise

Grand Marnier Mousse **V**
with Blackberries and Mango Caramel Sauce

Dessert Sampler

25-person minimum.
13.00 per person
Choose three.

White Chocolate Mousse **GF**
with Raspberry Coulis

Assorted Mini Cheesecakes **V**

Traditional Cream Puffs **V**

Chocolate Hazelnut Torte **V**

Assorted Mini Fruit Tarts **V**

Assorted Mousse Cups **GF**

Chef Attended Flambé Station

25-person minimum; 150-person maximum.
10.95 per person.
Served with Vanilla Bean Ice Cream (Choose Two)

Bananas Foster **V**

Cherries Jubilee **V**

Tequila Peaches **V**

Crepes Suzette **V**

*If you would like to substitute one of the above desserts on a menu that includes a dessert, add 3.50 to the menu price.

Reception Specialties

An asterisk (*) indicates that a carver or chef is included.

- R1 Sushi Sampler** (serves 25) **DF** 495.00
Sliced Sashimi (Ahi, Hamachi and Salmon), Spicy Tuna, Blackened Scallops, Greenlip Mussels, California Rolls, Vegetable Rolls, Nigiri (Ebi, Unagi and Inari), Edamame, Chuka Ika and Seaweed Salad accompanied by Gari, Wasabi and Soy Sauce
- R2*** (serves 30) 225.00
Whole Roast Turkey with Gravy and Cranberry Relish
Freshly Baked Rolls
- R3*** (serves 25) 275.00
Whole Snake River Double RR Ranch Roasted Beef Tenderloin with Green Peppercorn Demi-glace with French Bread Baguettes
- R4*** (serves 30) 325.00
Prime Rib of Beef with Horseradish Sour Cream and Au Jus served with French Bread Baguettes
- R5** (serves 25) 250.00
Maple Bourbon Glazed Ham with Grilled Pineapple
Freshly Baked Rolls
- R6** (serves 20) **DF** 225.00
Salmon Wellington: Fresh Atlantic Salmon with Mushroom Duxelle and Spinach in Puff Pastry, served with a Cucumber Dill Cream Sauce
- R7** (serves 25) 250.00
Antipasto Platter: a Selection of Italian Meats and Cheeses, Grilled Marinated Vegetables and a Selection of Three Chef's Specialty Sauces
- R8** (serves 25) 450.00
Gourmet Charcuterie: Meat Platter with Assorted Cured Meats and Salami with Local Beehive Cheese Co. Artisan Cheese
- R9 Salad Station** 5.50
(per person; 25-person minimum)
Traditional Caesar Salad Station with Garlic Dressing and House Baked Croutons
- R10 Martini Mashed Potato Bar** **GF** 11.95
(per person; 20-person minimum)
Toppings include: Steamed Broccoli, Cauliflower, Applewood Smoked Bacon Bits, Gorgonzola and Cheddar and Jack Cheeses, Sour Cream, Horseradish, Caramelized Onions, Sautéed Mushrooms, Gravy and Butter
- R11 Pasta Station.** 12.95
(per person; 25-person minimum)
Linguine and Cavatappi with Tomato Basil, Mushroom Marsala, Three Cheese, Spinach Chicken, Cream Sauces and Garlic Bread Sticks
- R12 Taco Station** **GF** 12.95
(per person; 25-person minimum)
Tortilla Chips and Salsa
Beef and Chicken Taco Meat, Vegetarian Refried Beans, Taco Shells, Tomatoes, Sour Cream, Cheese, Lettuce, and Diced Green Chiles
- R13 Pommes Frites Station** **GF** 7.95
(per person; 50-person minimum)
French Fries served in Authentic Newspaper Cone
Choose two of the following mayonnaise-based Dipping Sauces: Sweet Chili, Korean BBQ, Malt Vinegar or Spicy Fry Sauce

R14 Traditional Belgian Liege Waffle Station **V** . 9.95
(per person; 50 person minimum)

Freshly prepared traditional Belgian Waffles made with Authentic Pearl Sugar topped with Fresh Seasonal Fruit Topping, Powdered Sugar and Fresh Whipped Cream

Reception Displays

- R15 Middle Eastern Platter** (serves 25) **V** 225.00
Lentil Salad, Cucumbers with Feta Cheese, Couscous, Hummus and Baba Ghanoush with toasted Pita Bread
- R16** (serves 25) 250.00
Selection of Deli Cuts to include Roast Beef, Black Forest Ham, Smoked Turkey and Cheeses with Housemade Potato Salad, Condiments and Freshly Baked Rolls
- R17** (serves 25) **V DF GF** 225.00
Deluxe Display of Seasonal Fruits and Berries in Season
- R18** (serves 25) **V** 225.00
Imported and Domestic Cheese Display served with Assorted Crackers and Sliced French Baguettes
- R19** (serves 25) 195.00
Assorted Petit Four Display (3 per person)
- R20** (serves 30) **V** 150.00
Crudités Display with Broccoli, Cauliflower, Celery, Carrots, Radishes, Green Peppers, Mushrooms and Cherry Tomatoes with Asiago Ranch Dip or Roasted Onion Dip (choose one)
- R21** (serves 25) **V** 150.00
Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit
- R22** (serves 25) **V** 150.00
Assorted Gourmet Cookie Tray (3 per person)
- R23** (serves 25) **V GF** 195.00
Assorted Vegan/Gluten Free Cookie Tray (3 per person)
- R24** (serves 25) **V** 175.00
Chocolate Éclairs and Assorted Cream Puff Tray (3 per person)
- R25** (serves 25) **V GF** 225.00
Housemade Candies to Include: Chocolates, Peanut Brittle, English Toffee, Turtles, Peanut Butter Cups, Nut Brittle, Chocolate Covered Cherries and Chocolate Covered Caramels

Dessert Reception Specials

- R26 Chocolate Fondue** **V DF GF** 8.95
(per person; 25-person minimum, 100-person maximum)
White and Dark Chocolate Fondue with Assorted Seasonal Fruit and Accompaniments
- R27 S'mores** (per person; 20-person minimum) 9.95
(service is for 1 ½ hours)
Hershey's Chocolate Squares **V GF**
Marshmallows **GF**
Graham Crackers **V**
Swiss Hot Chocolate with Freshly Whipped Cream and Chocolate Shavings
Note: This menu is designed for outdoor or indoor use. A fire pit may be used in designated outdoor locations. 150.00 set-up fee per fire pit, with a maximum of 3 fire pits.

Reception Selections (Hot)

Each item is to be selected individually and is priced per piece.

The minimum order is 3 dozen each. Items with an asterisk (*) can be butler passed for an additional 20.00 per server per hour.

Jalapeño Poppers* V	3.00
Mini Black Bean Quesadillas* V	3.00
Buffalo Chicken Wings (hot or barbecue) with Bleu Cheese Dip	3.00
Mushroom Caps with Italian Sausage	3.00
Potstickers with Szechuan Dipping Sauce	3.00
Deep Fried Mushrooms with Ranch Dressing V	3.00
Caramelized Onion and Goat Cheese Tartlet* V	3.00
Chicken Satay with Peanut Sauce	3.50
Portabella Mushroom Beggars Purse V	3.50
Beef Satay with Szechuan Dipping Sauce	3.50
Spanakopita V	4.00
Petite Chicken Cordon Bleu*	4.00
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce* V DF	4.00
Mushroom Caps Stuffed with Spinach and Asiago V GF	4.00
Duck Spring Roll with Asian Plum Sauce DF	4.00
Artichoke Hearts with Boursin Cheese V	4.00
Blackened Petite Lamb Chops with Orange Peppercorn Dipping Sauce DF GF	4.25
Coconut Shrimp with Mango Pineapple Chutney DF	4.25
Mini Crab Cakes with Dijon Sauce	4.25
Applewood Smoked Bacon Wrapped Jumbo Scallops DF GF	4.25
Shrimp Brochettes DF GF	4.25
Shrimp Wrapped in Applewood Smoked Bacon with Slices of Serrano Peppers and Spicy Mayo with Wasabi Aioli* DF	4.50
Pesto Baked Scallop*	4.50
Tournedos Rossini with Chopped Artichokes and Béarnaise Sauce on a Crostini*	4.50

Reception Selections (Cold)

Each item is to be selected individually and is priced per piece.

The minimum order is 3 dozen each. These items can be butler passed for an additional 20.00 per server per hour.

Pepperdews Stuffed with Boursin Fire Herb Cheese V GF	3.00
Mini Tostadas Topped with Pico de Gallo, Shrimp and Lime Zest GF	3.00
Mini Crepes with Asparagus V	3.25
Boursin Almonds en Croustade V	3.25
Crevette Shrimp and Egg Toasts DF	3.25
Smoked Salmon Canapés with Dill Cream	3.25
Vegetarian Sushi Rolls DF	3.25
Lobster Ceviche Salad DF GF	3.50
Fresh Fruit Kabobs V DF GF	3.75
Bruschetta with Pesto and Tomatoes V	3.75
Deviled Eggs Sprinkled with Crevette Shrimp DF GF	3.75
Beggars Purses: Crepe Purses with Savory Duck Filling	4.25
Blackened Rare Ahi Canapés with Spicy Mayonnaise DF	4.25
Chicken Salad in Butter Leaf Lettuce Cups GF	4.25
Bruschetta with Asparagus and Fontina Cheese V	4.25
Sliced Roma Tomatoes with Fresh Mozzarella, served with a Balsamic Glaze on Sourdough Toast V	4.25
Jumbo Shrimp DF GF	4.25
Tuna Tartare DF	4.25
Honey Smoked Salmon-Mango Shooters DF	6.50
Shrimp Ceviche Cocktail DF	6.50

Light Selections

Serves 25 people.

Spinach Artichoke Dip with Sliced Baguettes V	37.00
Warm Artichoke Dip with Toasted Baguettes V	40.00
Warm Crab Dip with Sliced Baguettes	41.00
Tortilla Chips, Salsa and Guacamole V DF GF	39.00
Kettle Chips with Asiago Ranch or Roasted Onion Dips V	22.00
Assorted Roasted Nuts V DF GF	40.00
Salty Bar Snacks V DF	22.00
Pretzels V DF	17.00
Assorted Flavored Gourmet Popcorn V GF	22.00
Hummus with Grilled Pita Bread V DF	40.00
Wasabi Almonds V DF GF	40.00
Wasabi Peas V GF	38.50
Chex Mix V DF	26.50
Gold Fish V	20.00
Caramel Popcorn V	35.00

Gourmet Pizza

16-inch.

White Pizza	38.95
Grilled Chicken, Ricotta and Mozzarella Cheeses, Red Onions, Artichoke Hearts and Toasted Pine Nuts with Creamy White Garlic Sauce	
Southwest Pizza	38.95
Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions and Bell Peppers with Tomato Sauce	
Hawaiian	38.95
Canadian Bacon, Pineapple and Mozzarella with Tomato Sauce	
Margherita Pizza V	38.95
Fresh Buffalo Mozzarella, Tomatoes and Fresh Basil Leaves with Tomato Sauce	
Build Your Own Pizza	38.95
Includes three Toppings; Each Additional Topping add 2.00	

Meats	Vegetables/Fruit V	Sauce Selections V
Chicken	Onions	Pizza Sauce
Pepperoni	Peppers	Pesto
Ham	Tomatoes	Bar-B-Q
Italian Sausage	Olives	Garlic & Olive Oil
Chorizo	Mushrooms	Alfredo
Canadian Bacon	Artichoke Hearts	
	Pineapple	

Reception Beverages

Sparkling Cranberry Punch	35.25/gal.
Sparkling White Grape Punch	37.50/gal.
Strawberry Lemonade	39.95/gal.
Non-Alcoholic Sparkling Cider	12.00/per bottle
Infused Mountain Water	15.00/per 1.5 gal.

We Care About You

A Note Regarding Alcohol

In the interest of our guests' safety, we follow this policy to promote the responsible use of alcoholic beverages:

- *Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic 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.*

Liquor Service

If you are considering service for a function at Snowbird, Snowbird personnel must provide liquor and service to your group. All evening parties must be completed by midnight.

Hosted Bar Arrangements

We recommend a minimum of 1 bartender for every 100 guests.

Bartender Per Hour (2 hour minimum)	25.00
Each Additional Hour	15.00
Cocktail Server Per Hour	25.00

Mixed Drink Pricing

Gratuity is charged where applicable.

House Liquors	6.00
<i>Smirnoff Vodka, Seagram's Extra Dry Gin, Sauza Gold Tequila, Bacardi Superior Rum, Jim Beam Kentucky Bourbon</i>	
Premium Liquors	6.75
<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>	
Cordials	7.25
<i>Baileys Irish Cream, Disaranno Amaretto, Grand Marnier Cordon Rouge, Kahlúa Coffee Liqueur</i>	

Cordials are served with regular coffee, decaf, hot chocolate, hot cider. Upgrade to Gourmet Coffee at the price listed in menu.

Other brands are available, please ask your Conference Service Manager. Snowbird does charge a Special Order Service Charge for each item requested.

Beverages

Prices are per bottle, can or glass.

Gratuity & tax are charged where applicable.

Domestic Beer	4.75
Local Microbrews	5.50
Imported & U.S. Microbrews	6.25
Nonalcoholic Beer	4.75
Red Bull	4.25
Assorted Soft Drinks	3.50
House Wine by-the-glass	6.75
Select Wine	Refer to Wine List

Cash Bar Arrangements

We recommend a minimum of 1 bartender for every 100 guests.

Bartender

Bartender charges are based on the following; per bar for two hours.

Bartender Per Hour (2 hour minimum)	25.00
Each Additional Hour	15.00

Cash Bar Set-Up Fee

Per Hour (2 hour minimum)	20.00
Each Additional Hour	15.00

Drink Pricing

Gratuity included.

House Liquors	7.00
Smirnoff Vodka, Seagram's Extra Dry Gin, Sauza Gold Tequila, Bacardi Superior Rum, Jim Beam Kentucky Bourbon	
Premium Liquors	8.00
Stolichnaya Vodka, Tanqueray Gin, Jose Cuervo Tradicional Tequila, Johnnie Walker Red Scotch, Crown Royal Canadian Whiskey, Captain Morgan Spiced Rum, Jägermeister Liqueur, Maker's Mark Kentucky Bourbon	
Cordials	8.25
Baileys Irish Cream, Disaranno Amaretto, Grand Marnier Cordon Rouge, Kahlúa Coffee Liqueur	
Imported and U.S. Microbrews	6.75
Domestic Beer	5.50
Local Microbrews	6.50
Nonalcoholic Beer	5.25
Red Bull	4.75
House Wine	7.50
Assorted Soft Drinks	3.75

Hospitality Suite Service

A Fully Stocked Bar in a Lodging Room . . . 100.00/50 people
Ice, glasses, stirrers, napkins and full bar fruit
dropped off in hospitality suite. (Delivery Only)

Continual Refresh Service 25.00/hour

Beverages

Gratuity and tax are charged where applicable.

To be charged on a consumption basis.
No partial returns will be accepted.

Orange Juice	12.00/qt.
Bloody Mary Mix	12.00/qt.
Tonic, Club Soda, Assorted Soft Drinks	3.50/ea.
Domestic Beer	4.75/ea.
Local Microbrews	5.50/ea.
Imported & U.S. Microbrews	6.25/ea.
Non Alcoholic Beer	4.75/ea.
Select Wines	Refer to Wine List

Please refer to our Hors d'Oeuvres Receptions menu
for your catering needs.

The above prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2015

Wine List

Sparkling

Roederer Estate Brut, Anderson Valley 72.00 Korbelt Brut, California 48.00

Sauvignon Blanc

Kim Crawford, New Zealand 48.00 Joel Gott Sauvignon Blanc, California 33.00

Pinot Gris

King Estate Signature, Oregon 60.00 Gabbiano, Venetie. 30.00
Caposaldo, Veneto. 39.00

Chardonnay

Cakebread, Napa Valley 119.00 Chateau Ste. Michelle, Columbia Valley 48.00
Jordan, Russian River Valley 99.00 J.Lohr Riverstone, Arroyo Seco 43.00
Sonoma Cutrer, Sonoma Coast. 64.00 La Terre, California* 25.00
Clos du Bois, Sonoma County. 51.00

Sweet White and Blush

Hogue Riesling, Washington 33.00 La Terre White Zinfandel, California* 25.00

Interesting Reds

Rocca Macie Chianti Classico, Tuscany 62.00 Ravenswood Vintners Blend Zinfandel, California . . 39.00
BenMarco Malbec, Mendoza. 59.00 Los Cardos Malbec, Mendoza. 36.00

Pinot Noir

Louis Jadot Nuit-St-Georges, Burgundy 174.00 Ponzi Tavola, Oregon. 75.00
Robert Sinskey, Carneros 114.00 Fleur, Carneros 54.00
Siduri, Russian River Valley. 89.00 Angeline, California 36.00

Merlot

Ferrari-Carano, Sonoma County 69.00 Columbia Crest Grand Estates, Columbia Valley. . . 42.00
Sebastiani, Sonoma County 54.00

Cabernet Sauvignon

Silver Oak, Alexander Valley 199.00 Sebastiani, Sonoma County 54.00
Stag's Leap Wine Cellars Artemis, Napa Valley. . . 174.00 Hess Select, North Coast 48.00
Jordan, Alexander Valley 149.00 Main Street, California. 36.00
Chappellet Cervantes, Napa Valley 99.00 La Terre, California* 25.00
Justin Cabernet Sauvignon, Paso Robles 74.00