



snowbird  **utah**®

Catering Menus and Information

05/08

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 30 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 function, with 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.

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 hour plus service charge. Butler passed services are available for the same hourly rate.

Vacate Charges

Functions which 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 21% service charge on food and beverage. Applicable sales tax is added to all food and beverage, service charge and audio-visual rentals.

All prices and menus are subject to change. 05/08

Executive Breaks

Service for all breaks is for 45 minutes.

Prices are per person.

CO1 **Black Diamond Break** 10.95
 Housemade Fudge Brownies
 Double Chocolate Chip Cookies
 Chocolate Coconut Macaroons
 Swiss Hot Chocolate with Freshly Whipped Cream

CO2 **The Executive Choice** 21.50
 All breaks must be set-up in the same room.

Pre-Meeting

Orange or Apple Juice (choose one)
 Freshly-baked Croissants
 Assorted Breakfast Pastries with Butter and Preserves
 Cinnamon Rolls, or Freshly Baked Assorted Muffins
 (choose one)
 Fresh Brewed Regular and Decaffeinated Coffee,
 and Hot Chocolate

Mid-Morning

Sliced Seasonal or Whole Fruit (choose one)
 Fresh Brewed Regular and Decaffeinated Coffee, and
 Hot Chocolate

Afternoon

Freshly Baked Gourmet Cookies or
 Housemade Fruit Squares or
 Assorted Bar Cookies (choose one)
 Assorted Soft Drinks and Bottled Water

CO3 **Alpine** 11.50
 Häagen Daz™ Ice Cream Bars and Frozen Fruit Bars
 Assorted Soft Drinks or Hot Swiss Chocolate
 (choose one)

CO4 **Take a Hike** 8.95
 Whole Fruit
 Assorted Granola and Candy Bars
 Individual Packages (3 oz) of Trail Mix
 Assorted Soft Drinks and Bottled Waters

CO5 **Après Ski** 12.50
 Soft Pretzels with Mustard
 Tortilla Chips, Salsa and Guacamole
 Freshly Baked Gourmet Cookies
 Assorted Soft Drinks and Bottled Water

CO6 **Healthy Break** 12.50
 Sliced Seasonal Fruit
 Apple Bran Muffins
 Yogurt and Granola
 Bottled Water and SoBe™ Life Water

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 30.00
 Soft Pretzels – Cinnamon Sugar, Parmesan or Plain
 with Mustard (minimum of one dozen per flavor) . . . 26.00
 Cinnamon Rolls 28.00
 Housemade Fruit Squares 26.00
 Assorted Bagels with Flavored Cream Cheese 30.00
 Brownies 26.00
 Chocolate Coconut Macaroons 26.00
 Freshly Baked Cookies 26.00
 Assorted Bar Cookies 28.00
 Individual Dannon™ Fruit Yogurts 24.00
 Assorted Muffins 30.00
 Assorted Candy Bars 20.00
 Assorted Häagen Daz™ Gourmet Ice Cream
 and Fruit Bars 48.00
 Whole Seasonal Fruit 22.00
 Sliced Fruit Display (serves 10). 50.00
 Individual Trail Mix Packets 28.00
 Clif Bars™ 32.00
 Clif Shot Blocks™. 36.00
 Emergen C™ 24.00
 Gu Energy Gel™ 32.00
 Sport Beans™ 32.00
 English Scones with Jam & Butter 32.00

Beverages

Fresh Brewed Regular and Decaffeinated
 Coffee, Tea (minimum one gallon) 35.00/gal.
 Gourmet Fresh Brewed Coffee 39.00/gal.
 Swiss Hot Chocolate with Whipped Cream
 and Chocolate Shavings 35.00/gal.
 Hot Apple Cider with Cinnamon Sticks 28.00/gal.
 Lemonade with Fresh Lemons. 28.00/gal.
 Iced Tea with Fresh Lemons 28.00/gal.
 Sparkling Cranberry Punch 30.00/gal.
 Sparkling White Grape Punch 32.00/gal.
 Whole, 2% or Skim Milk 12.00/qt.
 Assorted Fruit Juices 12.00/qt.
 Individual Fruit Juices 3.50/ea.
 Assorted Soft Drinks 2.75/ea.
 Individual Flavored Iced Tea 3.50/ea.
 Bottled Water 3.00/ea.
 Red Bull™ Energy Drinks. 3.75/ea.
 Perrier™ Water 3.50/ea.
 SoBe™ Life Water 3.50/ea.
 Assorted Starbucks™ Coffee Drinks. 3.50/ea.

Continental Breakfasts / Plated Breakfasts

Continental Breakfasts

Service is for 1 1/2 hours.

Add 2.00 per person for an additional hour of service.

- CB1 **Continental** 10.00
 Selection of Chilled Juices
 Assorted Freshly Baked Breakfast Pastries and Croissants
 Butter and Preserves
 Fresh Brewed Regular and Decaffeinated Coffee,
 Tea, and Hot Chocolate
- CB2 **Fresh Start** 11.50
 Selection of Chilled Juices
 Sliced Seasonal Fruit
 Oatmeal with Brown Sugar, Raisins, Cranberries and Milk
 Fresh Brewed Regular and Decaffeinated Coffee,
 Tea and Hot Chocolate
- CB3 **Rise and Shine** 12.00
 Selection of Chilled Juices
 Sliced Seasonal Fruit
 Assorted Freshly Baked Breakfast Pastries and Croissants
 Butter and Preserves
 Fresh Brewed Regular and Decaffeinated Coffee,
 Tea and Hot Chocolate
- CB4 **Snowbird Continental** 13.00
 Selection of Chilled Juices
 Assorted Individual Dannon™ Yogurts
 Assorted Breakfast Breads and Muffins
 Butter and Preserves
 Sliced Seasonal Fruit
 Fresh Brewed Regular and Decaffeinated Coffee,
 Tea, and Hot Chocolate
- CB5 **Trail Blazer** 14.00
 Selection of Chilled Juices
 Sliced Seasonal Fruit
 Freshly Baked Assorted Bagels with Choice of
 Toppings: Whipped Butter, Flavored Cream
 Cheeses, Preserves, Onions, Bacon, and Tomatoes
 Fresh Brewed Regular and Decaffeinated Coffee,
 Tea, and Hot Chocolate
- CB6 **Hidden Peak** 22.95
 Selection of Chilled Juices
 Nova Scotia Smoked Salmon Platter with
 Assorted Bagels and Cream Cheese
 Cliff Granola with Individual Dannon™ Yogurts
 Selection of Sliced Seasonal Fruits
 Fresh Brewed Regular and Decaffeinated Coffee,
 Tea, and Hot Chocolate
- CB7 **"On the Go" in a Sack** 9.00
 12 oz. Orange Juice
 Muffin
 Granola Bar
 Whole Fruit
 (Great for groups departing in the early morning
 or catching a coach to go off property.)
- CB8 **Add To CB1-CB6** 8.95
 Hot Breakfast Sandwich of Egg, with or without
 Cheese, choice of Sour Dough, Wheat Bread
 or English Muffin and choice of Sausage,
 Canadian Bacon or Bacon (choose one bread type
 and one meat type)

- CB9 **Add To CB1-CB6**
 Fluffy Scrambled Eggs 4.00
 Bacon or Maple-baked Link Sausage 4.00
 Assorted Cold Cereals, Granola or Hot Oatmeal 4.00
- CB10 **Add To CB1-CB6**
 Breakfast Burrito Wrap 8.95
 Flour Tortilla, Eggs, Cheese, Sausage or Bacon (choose one)

Plated Breakfasts

20 person minimum.

*All breakfasts include fresh brewed regular and decaffeinated coffee,
 tea, milk and hot chocolate.*

- B1 15.50
 Chilled Orange or Tomato Juice (choose one)
 Fluffy Scrambled Eggs*
 Crisp Bacon or Maple Baked Link Sausage (choose one)
 Grilled Hash Brown Potatoes
 Cinnamon Rolls or Freshly Baked Croissants (choose one)
 Butter and Preserves
- B2 15.50
 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 (choose one)
 Butter and Preserves
- B3 14.50
 Fresh Fruit Cup or Chilled Orange Juice (choose one)
 French Toast with Glazed Apples and Cinnamon
 Crisp Bacon and Maple Baked Link Sausage
 Freshly Baked Croissants or Blueberry Muffins (choose one)
 Butter and Preserves
- B4a 14.50
 Chilled Orange or Tomato Juice (choose one)
 Seasonal Melon Garnish
 Breakfast Wraps Filled with Fluffy Scrambled Eggs,*
 Cheese, Tomatoes, Peppers, and Chives
 Breakfast Potatoes with Onions and Peppers
 Baked Parmesan Tomato
 Freshly Baked Apple Pecan Muffins or Croissants (choose one)
 Butter and Preserves
- B4b 17.50
 B4a Breakfast with Ham or Bacon (choose one)
- B5 11.95
 Chilled Orange or Apple Juice (choose one)
 Housemade Buttermilk Pancakes with Maple Syrup
 Crisp Bacon or Maple Baked Link Sausage (choose one)

**Egg whites may be substituted.*

Breakfast Buffets

Breakfast Buffets

25 person minimum. Service is for 1 1/2 hours.
Add 4.00 per person for assorted cold cereals, Cliff granola
or hot oatmeal.

- BB1 16.00
Selection of Chilled Juices
Sliced Seasonal Fruit
Farm Fresh Scrambled Eggs* with Cream Cheese and Chives
Crisp Bacon and Maple Baked Link Sausage
Buttermilk Pancakes with Vermont Maple Syrup
Housemade Crispy Potatoes with Onions and Peppers
Freshly Baked Breakfast Pastries and Croissants
Butter and Preserves
Fresh Brewed Regular and Decaffeinated Coffee,
Tea, Milk and Hot Chocolate

- BB2 21.00
Selection of Chilled Juices
Freshly Baked Quiche du Jour
Sliced Seasonal Fruit with Individual Dannon™ Yogurts
Assortment of Cold Cereals with Strawberries and
Bananas, with Milk and Cream
Brioche French Toast and Vermont Maple Syrup
Grilled Hash Brown Potatoes
Crisp Bacon and Maple Baked Link Sausage
Muffins and Croissants
Butter and Preserves
Fresh Brewed Regular and Decaffeinated Coffee,
Tea, Milk and Hot Chocolate

- BB3 15.00
Selection of Chilled Juices
Assortment of Cold Cereals with Strawberries and
Bananas, with Milk and Cream
Farm Fresh Fluffy Scrambled Eggs*
Crisp Bacon and Maple Baked Link Sausage
Grilled Hash Brown Potatoes
Muffins and Croissants
Butter and Preserves
Fresh Brewed Regular and Decaffeinated Coffee,
Tea, Milk and Hot Chocolate.

- BB4 18.50
Selection of Chilled Juices
Sliced Seasonal Fruit
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
Fresh Brewed Regular and Decaffeinated Coffee,
Tea, Milk and Hot Chocolate.

Omelette Station

To add a special touch to your breakfast buffet, we suggest delectable
omelettes made to order at an additional cost of 5.95 per person.

Omelettes* include: Ham, Cheese, Mushrooms, Scallions, Sweet
Peppers, Tomatoes, Salsa, Green Chilies, and Bay Shrimp.

**Egg whites may be substituted.*

Luncheons

25 person minimum.

All luncheons include fresh brewed regular and decaffeinated coffee or tea. Beverage substitutions can be iced tea, lemonade, or sparkling cranberry punch.

Add 3.00 per person for Soup du Jour or House Salad.

- L1 17.50
 Steamy Egg Drop Soup
 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
 Freshly Baked Rolls
- L2 16.50
 Soup du Jour
 Cliff Cobb Salad with Vinaigrette, Smoked Turkey, Avocado,
 Tomato, Olives, Chopped Eggs, Red Onion and
 Bacon with Bleu Cheese Crumbles
 Freshly Baked Rolls
- L3 20.95
 Gathered Greens with Citrus Soy Vinaigrette
 Miso Glazed Grilled Salmon with Toasted Sesame Seed
 and Garlic Mashed Potatoes
 Steamed Baby Bok Choy
 Freshly Baked Rolls
- L4 15.95
 Soup du Jour
 Smoked Turkey and Havarti Cheese Sandwich on Freshly Baked
 Focaccia with Tomato, Radish Sprouts and Pepperoncini
 Fresh Herb Sweet Potato Salad
- L5 14.95
 Taco Salad
 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

- L6 20.95
 Salad Greens with Vinaigrette
 Marinated Grilled Flank Steak with Green Peppercorn Sauce
 Au Gratin Potatoes
 Sautéed Snow Peas
 Freshly Baked Rolls
- L7 19.95
 Salad Greens with Lemon-Herb Vinaigrette
 Seared Mahi with Roasted Artichokes, Tomatoes
 and Red Onions
 Wild Rice Pilaf
 Seasonal Vegetables
 Freshly Baked Rolls
- L8 17.95
 Greek Salad with Feta Cheese, Tomatoes and
 Cucumbers, served with an Olive Vinaigrette
 Lemon Oregano Breast of Chicken
 Fresh Tomato Couscous
 Zucchini Provençal
 Freshly Baked Rolls
- L9 20.50
 Asian Salad with Bok Choy, Napa Cabbage, Snow Peas,
 Red Bell Peppers and Bamboo Shoots
 with Sesame Dressing
 Cashew Broccoli Beef
 Egg Fried Rice
 Freshly Baked Rolls

- Luncheon Desserts** 4.00 each, per person
 Key Lime Pie
 Chocolate Cream Pie
 Lemon Tart
 Chocolate Layered Cake
 New York Cheesecake
 Carrot Cake

Luncheons To Go

Select one item from each of the following categories for your entire group. Traditional accoutrements, a single-serving bag of chips, a piece of whole fruit and soft drink are included.

Served "to go" in our special Snowbird lunch bags.

L10 12.50

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

Bread (select one for entire group)
Kaiser Roll
Whole Wheat Kaiser Roll
Asiago Cheese Kaiser Roll

Side (select one for entire group)
Seasonal Fruit Cup
Housemade Potato Salad
Housemade Pasta Salad
Marinated Vegetable Salad

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

L11 14.50

Luncheon Wraps To Go
Meats or Veggie (select one per person)
Teriyaki Chicken
Eggplant Parmigiana
Curry Chicken
Crab Salad
BLT
Roasted Vegetable and Hummus

Wrap (select one for entire group)
Flour
Sun Dried Tomato
Spinach
Whole Wheat

Side (select one for entire group)
Seasonal Fruit Cup
Housemade Potato Salad
Housemade Pasta Salad
Marinated Vegetable Salad

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

Small Group Lunches

10 person minimum, 25 person maximum.

Service is for 1 1/2 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.

All working lunches include fresh brewed regular and decaffeinated coffee or tea. Beverage substitutions can be iced tea, lemonade or sparkling cranberry punch.

SGL1 **Deli Board** (self-serve) 20.50

Vegetarian Soup du Jour
Mixed Salad Greens with Vinaigrette
Selection of Thinly Sliced Pastrami, Roast Beef, Turkey,
Black Forest Ham, Balsamic Portabello Mushroom
and Eggplant, Swiss, Cheddar, Havarti and Pepper
Jack Cheeses
An Assortment of Sandwich Rolls and Condiments
Fresh Herb Potato Salad
Chef's Selection of Dessert

SGL2 **Salad Bar** (self-serve) 17.00

Soup du Jour
Mixed Salad Greens with Condiments and Two Dressings
Tuna, Chicken and Egg Salads on Petite Croissants
Chef's Selection of Dessert

SGL3 **Fajita Bar** (self-serve) 21.95

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

SGL4 **Spud Fest** (self-serve) 15.95

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

Buffet Luncheons

30 person minimum. Service is for 1 1/2 hours.

All buffet luncheons include fresh brewed regular and decaffeinated coffee, or tea. Beverage substitutions can be iced tea, lemonade, or sparkling cranberry punch.

BL1 **Alpine Barbecue** 18.95

Homestyle Grilled Hamburgers and All Beef Hot Dogs on a Freshly Baked Bun with Traditional Condiments
Vegetarian Chili with Onions, Grated Cheese and Sour Cream
Fresh Herb Potato Salad
Roasted Corn and Black Bean Salad
Kettle Chips
Add Garden Burgers for 4.00 per person

BL2 **Superior Deli** 21.95

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

BL3 **Wasatch Buffet** 20.95

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

BL4 **Pacific Buffet** 20.50

Miso Soup with Tofu and Green Onions
Asian Chicken with Flat Noodles
Seasonal Fruit
Beef and Broccoli
Wok Seared Vegetables
Egg Fried Rice
Freshly Baked Rolls
Fortune Cookies

BL5 **Regulator Buffet** 21.95

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

BL6 **Tuscan Buffet** 20.95

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

BL7 **Pizza Buffet** 21.95

Caesar Salad Tossed with Roma Tomatoes, Asiago Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing
Chilled Macaroni Pasta Salad
Choice of pizza (choose two)
Cheese
Pepperoni
Canadian Bacon and Pineapple
Vegetarian: Mozzarella Cheese, Tomatoes, Mushrooms, Olives, Peppers with Tomato Sauce
White Pizza: Grilled Chicken, Ricotta and Mozzarella Cheeses, 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

Buffet Desserts

Please choose one of the following desserts with your buffet.

Chocolate Layered Cake
Carrot Cake with Cream Cheese Frosting
Strawberry Shortcake
Fresh Fruit Crisp
Key Lime Pie
Chocolate Cream Pie

Gourmet Dinners

25 person minimum.

All dinners include gourmet breads, fresh brewed regular and decaffeinated coffee or tea. Beverage substitutions can be iced tea, lemonade or sparkling cranberry punch.

- GD1..... 47.95
 Roasted Butternut Squash Soup with Crème Fraîche, drizzled with Walnut Oil
 Belgian Endive Salad with an array of California Greens and Chardonnay Dressing
 Raspberry Sorbet
 Napa Valley Steak Merlot: a 10 oz. New York Steak topped with Snow Crab with Wild Mushroom and Merlot Demi-glace
 Fresh Herb Risotto
 Asparagus
- GD2..... 49.95
 Smoked Tomato Bisque en Croûte
 Tender Butterleaf and Radicchio with Balsamic Vinaigrette
 Lemon Sorbet
 Filet Mignon and Shrimp Scampi
 Rissolle Potatoes
 Fresh Asparagus with Spaghetti Squash and Oven Roasted Roma Tomatoes
- GD3..... 53.95
 Corn Clam Chowder
 Yellow and Red Tomato Salad
 Filet Mignon with Applewood Smoked Jumbo Sea Scallops
 Cheddar Cheese Mashed Potatoes
 Fire-grilled Asparagus

Gourmet Desserts (choose one)

- Chocolate Coconut Torte with Mandarin Orange Compote and Toasted Coconut
- Lemon Raspberry Napoleon with Sweet Cream Anglaise
- Chocolate Truffle Cake with Dark Chocolate Mousse and Candied Hazelnuts

Small Group Dinners

10 person minimum, 25 person maximum.

Dinners are sit-down and include Chef's Selection of Dessert, fresh brewed regular and decaffeinated coffee, or tea and freshly baked rolls and butter.

- SGD1..... 24.95
 Soup du Jour or Mixed Garden Greens (choose one)
 Mahi Mahi with Fresh Pineapple and Mango Salsa
 Herbed Basmati Rice
 Stir Fried Oriental Vegetable Medley
- SGD2..... 25.95
 Soup du Jour or Mixed Garden Greens (choose one)
 Chicken Marsala served on a Bed of Linguini
 Duet of Squash
- SGD3..... 34.95
 Soup du Jour or Mixed Garden Greens (choose one)
 10 oz. New York Steak with Green Peppercorn Demi Sauce
 Garlic Mashed Potatoes
 Fresh Asparagus served on a Bed of Spaghetti Squash and Oven Roasted Roma Tomatoes

Dinners

25 person minimum.

All dinners include freshly baked rolls, soup or salad, dessert, locally-roasted brewed regular and decaffeinated coffee or tea.

Beverage substitutions can be iced tea, lemonade, or sparkling cranberry punch.

Two Entree 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, 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

Tomato and Buffalo Mozzarella

drizzled with Balsamic Vinegar and Olive Oil, sprinkled with Basil and Asiago Cheese

Belgian Endive and Baby Greens

with Herbed Goat Cheese, Caramelized Walnuts and Raspberry Vinaigrette

Soups

French Onion

served with Parmesan Crostini

Roasted Butternut Squash

with Crème Fraîche drizzled with Walnut Oil

Cream of Asparagus

with Fire Roasted Bell Peppers

Homemade Chicken Penne

Smoked Tomato Bisque

Carrot Ginger

Chicken Tortilla

Miso, Tofu and Green Onion

Desserts

Chocolate Layered Cake

Key Lime Pie

Classic Carrot Cake

with Cream Cheese Frosting

Strawberry Shortcake

Chocolate Hazelnut Torte

German Chocolate Cake

Chocolate Cream Pie

New York Cheesecake

with Raspberry Coulis

D1	28.95	D7	25.95
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		Maple-glazed Roasted Turkey served with Cranberry Orange Relish Granny Smith and Mel Joul Date Stuffing Mashed Potatoes and Gravy Whipped Yams	
D2	34.95	D8	26.95
Seared New York Steak rubbed in Cracked Black Pepper and served with a Cognac-Peppercorn Sauce Applewood Smoked Bacon-Leek Mashed Potatoes Seasonal Vegetables		Roasted Pork Tenderloin served with an Orange-Balsamic-Thyme Reduction Au Gratin Potatoes Green Beans Amandine	
D3	37.95	D9	31.95
Grilled Filet Mignon Encrusted with Melted Maytag and a Shiraz Demi-Glace Applewood-smoked Bacon-Leek Mashed Potatoes Wild Mushroom Ragoût and Butternut Squash Purée		Blackened or Herb-cruste (choose one) Halibut with a Mango Purée Potato Gratin Green Beans	
D4	31.95	D10	24.95
Broiled Salmon with Asiago Caper Sauce Rice Pilaf with Fresh Herbs Seasonal Vegetable Medley		Vegetable Szechuan Stir Fry with Tempeh over Udon Noodles garnished with Peanuts	
D5	34.95	D11	34.95
Blackened Salmon with Corn Coulis Marinated Grilled Flank Steak with Peppercorn Demi-glace Gorgonzola Mashed Potatoes Balsamic-glazed Carrots		Barbecue Salmon with Braised Short Ribs Red Skinned Smashed Potatoes Broccoli and Cauliflower	
D6	25.95	D12	40.95
Chicken Breast or Eggplant Parmesan (choose one) Spaghetti Squash with Oven Dried Romas Herbed Couscous		Filet Mignon with Cabernet Demi-Sauce and Crab Cakes with a Spicy Mayonnaise Red Skinned Smashed Potatoes with Cheddar Fire Grilled Asparagus and Tomatoes	

Dinner Buffets

30 person minimum. Service is for 1 1/2 hours.

All buffets include freshly baked breads and fresh brewed regular and decaffeinated coffee or tea.
Beverage substitutions can be iced tea, lemonade or sparkling cranberry punch.

DB1	36.50	DB3	30.95
Three Choices each from "Starters," "Accompaniments," and "Entrées" One Choice from "Breads"		Two Choices each from "Starters," "Accompaniments" and "Entrées" One Choice from "Breads"	
DB2	34.50		
Three Choices each from "Starters" and "Accompaniments" Two Choices from "Entrées" One Choice from "Breads"			

Starters

Soup du Jour

Mixed Salad Greens

with Dressings and Condiments

Marinated Artichoke Salad

Black Bean and Corn Salad

Tomato Cucumber Salad

Spinach Salad

with Honey Mustard Dressing

Traditional Caesar Salad

Italian Antipasto Platter

Accompaniments

Baked Butternut Squash

Seasonal Vegetables

Green Beans Amandine

Garlic Smashed Potatoes

Au Gratin Potatoes

Red Skinned Potatoes

with Fresh Herbs

Hunters' Rice

Asiago Cheese Risotto

with Leeks and Mushrooms

Entrées

Carved Leg of Lamb

with Whole Grain Dijon Mustard Sauce

Carved Turkey

with Gravy and Cranberry Relish

Prime Rib of Beef

with Au Jus and Horseradish Sauce

(Add 4.00/person for this meat selection-includes carver)

Chicken Piccata

Eggplant Parmigiana

Broiled Breast of Chicken Rosemary

Mahi Mahi with Mango Salsa

Seared Salmon Filet

with a Dill Beurre Blanc

Vegetable or Meat Lasagna

Medallions of Pork

Sautéed with Apples and served with Green Peppercorn Sauce

(Optional: If a carver is preferred, there is a fee of 40.00 for each carved entrée selection)

Breads

House Baked Dinner Rolls

House Baked Corn Bread

French Baguettes

Focaccia

Garlic Breadsticks

Desserts

Choose two of the following or one of the following and one hot item below.

French Apple Strip

Chocolate Pear Tart

Chocolate Espresso Torte

Chocolate Raspberry Mousse Torte

Lemon Tart

with Blueberry Coulis

Key Lime Pie

Black Forest Torte

Chocolate Cream Pie

New York Cheesecake

Chocolate Hazelnut Torte

Turtle Cheesecake

Hot Items:

Chocolate-Banana Bread Pudding

with Chocolate and Caramel Sauces

Seasonal Fruit Crisp

with Freshly Whipped Cream

Theme Buffets

30 person minimum. Service is for 1 1/2 hours.

All theme buffets include fresh brewed regular and decaffeinated coffee or tea. Beverage substitutions can be iced tea or lemonade.

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

T1 Western Barbecue

Barbecued Chicken and Braised Short Ribs 32.95

Petite Top Sirloin Steak (one per person)
and Barbecued Chicken 38.95

- Mountain Greens with Condiments
- Housemade New Potato Salad
- Corn on the Cob (Seasonal)
- Vegetarian Baked Beans
- Creamy Polenta and Mushroom Ragoût
- Watermelon
- Freshly Baked Corn Bread and Assorted Rolls
- Cinnamon Apple or Peach Cobbler (choose one).
- For A lá Mode add 1.50 per person

T2 Southwest 24.95

- Chips and Salsa
- Hacienda Salad with Condiments, Red Peppers
and Lime Cilantro Vinaigrette
- Mexican Rice
- Southwest Beans
- Spinach Enchiladas with Ranchero Sauce
- Chicken Fajitas with Grilled Peppers, Salsa, Sour Cream,
Onions and Flour Tortillas
- Tres Leches with Fresh Fruit or Key Lime Pie

T3 Italian 31.95

- Caesar salad
- Antipasto Presentation
- Chicken Piccata
- Italian Sausage with Peppers and Onions
- Vegetarian Lasagna
- Zucchini Provençal
- Focaccia
- Tiramisu or Mascarpone Cheesecake with Fresh Berries
(choose one)

T4 Oktoberfest 26.95

- Salad Greens with Vinaigrette
- Bavarian-style Sauerkraut
- Grilled Bratwurst with Hoagie Buns
- Beef Rouladen with Bacon, Whole Grain Mustard and Dill Pickle
- Potato Pancakes with Sour Cream and Applesauce
- Seasonal Vegetables
- Rye Rolls
- Housemade Apple Strudel or German Chocolate Cake
(choose one)

T5 Americana 36.95

- Bleu Cheese, Walnuts and Poached Pears on Mountain
Greens with choice of Homemade Ranch Dressing
or a Sherry Vinaigrette and Oil and Vinegar
- Fresh Seasonal Fruit Salad with Passion Fruit Purée
- Panko-crusted Halibut on a Bed of Soba Noodles
with Stir Fried Vegetables
- Prime Rib of Beef with Horseradish Sauce and Au Jus
- Applewood Smoked Bacon and Leek Mashed Potatoes
- Green Beans with Bacon and Beurre Noir
- French Apple Strip
- Housemade Passion Fruit Ice Cream

T6 Taste of Utah 29.95

- Mixed Salad Greens with Condiments and Two Dressings
- Trout with Asiago Caper Sauce
- Buffalo Burgers with Condiments and Buns
- Funeral Potatoes
- Ambrosia Salad
- Coleslaw
- Corn on the Cob (Seasonal)
- Housebaked Corn Bread
- Lime Green Jell-o™
- Ice Cream with Chocolate Sauce, Caramel Sauce and Cookies

The International Buffet

50 person minimum, 400 person maximum. Service is for 1 1/2 hours. The International Theme Buffet includes fresh brewed regular and decaffeinated coffee or tea and is priced per person and includes all buffet stations and chef.

T8 **International Buffet** 48.95

From the Far East

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

Oktoberfest

Grilled Bratwurst
Bavarian Style Sauerkraut
Potato Pancakes with Sour Cream and Applesauce
Beef Rouladen with Whole Grain Mustard and Pickle
Rye Baked Rolls

From the Southwest

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

De Italia!

Chicken Parmesan
Zucchini Provençal
Penne with Pesto Cream
Antipasto Presentation
Freshly Baked Garlic Bread

Del Mar

Add 13.95 per person.

Shrimp Cocktail
Steamed Mussels with Garlic-Lemon Broth
Crab Cakes served with Sweet Corn Relish
Smoked Salmon Platter

International Desserts

Tiramisu
Black Forest Torte
Traditional Mexican Flan
Green Tea Mousse

The Cliff Buffet

30 person minimum, 400 person maximum. Service is for 1 1/2 hours. The Cliff Buffet is priced per person and includes all buffet stations, fresh brewed regular and decaffeinated coffee, and freshly baked breads and rolls.

T9 **Cliff Buffet** 42.95

Starter

Gorgonzola, Poached Pears and Pecan Salad with
Warm Bacon Balsamic Vinaigrette

Station I

Halibut Tacos with Condiments: Cabbage, Cilantro, Salsa
and Sour Cream

Station II

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

Station III

Assorted Sushi Rolls (Tuna, Cucumber and Vegetable)
Miso, Tofu and Green Onion Soup
Vegetarian Spring Rolls with Spicy Peanut Dipping Sauce
Asian Specialty Salads

Station IV

Dessert Display to include Your Choice of Three
Buffet Dessert Items

Microbrewfest Buffet

30 person minimum, 400 person maximum. Service is for 1 1/2 hours. The Microbrewfest Buffet is priced per person and includes all buffet stations, fresh brewed regular and decaffeinated coffee, and freshly baked rolls. Beers are priced separately.

T7 **Microbrewfest Buffet** 46.95

Station I

Pepper Crusted Buffalo Prime Rib with Condiments
(includes Carver)
Mini Red Skinned Potatoes with Crème Fraîche
Suggested Beer - Squatter's Polygamy Porter

Station II

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

Station III

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

Station IV

Chocolate Hazelnut Torte
Housemade Vanilla Bean Ice Cream
Fresh Ground Locally Roasted Coffee and Decaffeinated Coffee

Banquet Desserts*

5.50 each, per person

Lemon Meringue Pie

with Coconut Anglaise and Blueberry Coulis

Chocolate Cream Pie

with Orange-Coffee Crème Anglaise

Fresh Fruit Tart

with Crème Anglaise and Puree of Kiwi

Black Forrest Torte

Chocolate Raspberry Mousse Torte

Chocolate Cheesecake

New York Cheesecake

with Fresh Berry Coulis

6.50 each, per person

Fresh Berries and Citrus Sabayon

with Orange Financiers

Chocolate Espresso Torte

with Costa Rican Coffee Anglaise

Chocolate Decadence

with Coconut Crackers and Blackberry Passion Sauce

Coconut Panna Cotta

with Fresh Mango and Passion Fruit Caramel

Traditional Cream Puffs

filled with Crème Chantilly,
topped with Dark Chocolate Sauce

Turtle Cheesecake

with Chocolate Crème Chantilly

7.50 each, per person

Molten Lava Cake

with Raspberry Coulis
(25 person maximum)

Classic Crème Brûlée

with Fresh Berries and Assorted Tea Cookies
(50 person maximum)

*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.

Dessert Sampler

Choose any three.

10.95 each, per person

50 person maximum

White Chocolate Mousse

with Raspberry Coulis

Cheesecake

Traditional Cream Puffs

Chocolate Hazelnut Torte

Locally-made Spotted Dog Ice Cream or Sorbet

6.00 each, per person. Available in the following flavors.

Please choose one flavor for your entire group.

Ice Cream choices:

Passion Fruit

Pistachio

Caramel Cashew

Coffee Toffee

Brownie Fudge Swirl

Cookie Dough

Baileys Irish Cream™

Malted Milk Ball

Chocolate Chocolate Chip

Dulce de Leche

Pralines and Cream

Sorbet choices:

Raspberry Lime

Lemon

Coconut

Watermelon

Mango

Honeydew Vanilla

Chef Attended Flambé Station

8.95 per person

25 person minimum; 150 person maximum

Served with Vanilla Bean Ice Cream

Bananas Foster

Cherries Jubilee

Tequila Peaches

Crêpes Suzette

Reception Specialties

- R1* (serves 30 people) 195.00
Whole Roast Turkey with Gravy and Cranberry Relish
Freshly Baked Rolls
- R2 **Martini Mashed Potato Bar** 10.00
(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
- R3 **Sushi Sampler** (serves 25 people). 400.00
Sliced Sashimi (Ahi, Halibut, Salmon), Spicy Tuna,
Blackened Scallops, Greenlip Mussels, California
Rolls, Vegetable Rolls, Nigiri (Ebi, Unagi and Inara),
Edamame, Pickled Herring, Chuka Ika and Seaweed
Salad accompanied by Gari, Wasabi and Soy Sauce
- R4* (serves 25 people). 250.00
Whole Roasted Beef Tenderloin
with Green Peppercorn Demi-glace
- R5* (serves 30 people). 275.00
Prime Rib of Beef with Horseradish and Au Jus
served with French Bread Baguettes
- R6 (serves 20 people) 200.00
Salmon Wellington: Fresh Atlantic Salmon
with Mushroom Duxelle and Spinach in
Puff Pastry, served with a Cucumber Dill
Cream Sauce
- R7 (serves 25 people) 225.00
Antipasto Platter: a Selection of Italian Meats and
Cheeses, Grilled Marinated Vegetables and
a Selection of Three Chef's Specialty Sauces
- R8 (per person, 25 person minimum). 4.95
Traditional Caesar Salad Station with
Garlic Dressing and House Baked Croutons
- R9 (per person, 25 person minimum). 10.95
Pasta Station to include Linguini and Penne with
Tomato Basil, Bolognese, Three Cheese,
and Spinach Chicken Cream Sauces
Garlic Bread Sticks

* Indicates that Carver or Chef is included

Reception Displays

- R10 (serves 25) 215.00
Selection of Deli Cuts to include Roast Beef,
Black Forest Ham, Smoked Turkey and Cheeses
with Housemade Potato Salad, Condiments
and Freshly Baked Rolls
- R11 (serves 25) 190.00
Deluxe Display of Seasonal Fruits
and Berries in Season
- R12 (serves 25) 190.00
Imported and Domestic Cheese Display served
with Assorted Crackers and Sliced French Baguettes
- R13 (serves 25) 175.00
Petit Four Display (3 per person)
- R14 (serves 30) 115.00
Crudites Display with Broccoli, Cauliflower, Celery,
Carrots, Radishes, Green Peppers, Mushrooms and
Cherry Tomatoes with Asiago Ranch or Roasted
Onion Dips (choose one)
- R15 (serves 25) 115.00
Baked Brie in Puff Pastry with Candied Nuts and
Cinnamon served with Assorted Crackers and
Garnished with Fresh Fruit
- R16 (serves 25) 225.00
Maple Bourbon Glazed Ham with Grilled Pineapple
and Freshly Baked Rolls

Fondue

Maximum of 100 People.

- R17 (per person, 25 person minimum; 100 person maximum) 6.95
White and Dark Chocolate Fondue with
Pound Cake, Cookies and Assorted Fruit

Fresh Seafood

Prices are per dozen.

- Jumbo Shrimp 48.00
Shrimp Brochettes 36.00
Oysters on the Half Shell 36.00

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.

R18	Jalapeño Poppers*	2.25
	Mini Black Bean Quesadillas*	2.25
	Buffalo Chicken Wings (hot or barbecue) with Bleu Cheese Dressing	2.25
	Mushroom Caps with Italian Sausage	2.25
	Potstickers with Szechuan Dipping Sauce	2.25
R19	Chicken Satay with Peanut Sauce	2.75
	Portabello Mushroom Beggars Purse	2.75
	Warm Artichoke Dip with Toasted Baguettes	2.75
	Deviled Eggs Sprinkled with Crevette Shrimp*	2.75
R20	Spanakopita	3.00
	Petite Chicken Cordon Bleu*	3.00
	Vegetarian Spring Rolls with Asian Dipping Sauce*	3.00
	Mushroom Caps Stuffed with Spinach and Asiago	3.00
	Duck Spring Roll with Asian Plum Sauce	3.00
	Caribbean Citrus Chicken Spring Roll	3.00
R21	Blackened Petite Lamb Chops with an Orange Grand Marnier™ Peppercorn Dipping Sauce	3.25
	Coconut Shrimp with Mango Pineapple Chutney	3.25
	Mini Crab Cakes with Dijon Sauce	3.25
	Applewood Smoked Bacon Wrapped Scallops	3.25
	Caribbean Jerk Black Bean Chicken Spring Roll	3.25

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.

R22	Mini Crêpes with Asparagus	2.50
	Boursin Almonds en Croustade	2.50
	Crevette Shrimp and Egg Toasts	2.50
	Smoked Salmon Canapés with Dill Cream	2.50
R23	Fresh Fruit Kabobs	2.75
	Bruschetta with Pesto and Tomatoes	2.75
	Sliced Roma Tomatoes with Fresh Mozzarella served with a Balsamic Glaze on Sourdough Toast	2.75
R24	Beggars Purses: Crêpe Purses with Savory Duck Filling	3.00
	Blackened Rare Ahi Canapés with Spicy Mayonnaise	3.00
	Vegetarian Sushi Rolls	3.00
	Kahlua™ Barbeque Hoisin Pulled Pork in Butter Leaf Lettuce Cups	3.00
	Bruschetta with Asparagus and Fontina Cheese	3.00

Light Selections

Serves 25 people.

Sourdough Round with Spinach Artichoke Dip	32.00
Tortilla Chips, Salsa and Guacamole.	34.00
Kettle Chips with Asiago Ranch or Roasted Onion Dips	20.00
Assorted Roasted Nuts	35.00
Salty Bar Snacks	20.00
Pretzels	15.00
Assorted Gourmet Popcorn: Cajun, Parmesan or Plain	20.00
Hummus Bowl with Toasted Pita Chips	35.00

Gourmet Pizza

12 slices per pizza.

R25 White Pizza	38.00
Grilled Chicken, Ricotta and Mozzarella Cheeses, Red Onions, Artichoke Hearts and Toasted Pine Nuts with Creamy White Garlic Sauce	
R26 Southwest Pizza	38.00
Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions and Bell Peppers with Tomato Sauce	
R27 Vegan Pizza	38.00
Spinach, Shallots, Caramelized Garlic and Tomatoes with Pesto Sauce	
R28 Hawaiian	38.00
Canadian Bacon and Pineapple	
R29 Build Your Own Pizza	38.00

Choice of One Topping — Additional Toppings add 2.00

Chicken	Pepperoni
Ham	Italian Sausage
Chorizo	Canadian Bacon

Vegetarian: Includes Three Toppings

Onions	Peppers
Tomatoes	Olives
Mushrooms	Artichoke Hearts
Pineapple	

Sauce Selections

Pizza Sauce	Pesto
Bar-B-Q	Garlic & Olive Oil
Alfredo	

Reception Beverages

Sparkling Cranberry Punch	30.00/gal.
Sparkling White Grape Punch	32.00/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 nonalcoholic refreshments becomes necessary.
- Our servers are certified by an industry training program to make these decisions and are completely supported by management.
- If we must refuse service, please remember it is for your safety and that of our community.

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.

Wine Service

Corked wine may be furnished by the client provided there is a Utah State liquor seal on each bottle. Wine from outside the State of Utah cannot be brought in. Under Utah State Liquor Laws, if a client provides his own wine, Snowbird cannot make any other alcohol products available. Snowbird will charge corkage fees of 10.00 per 750 ml bottle and 15.00 per 1500 ml bottle. Snowbird will purchase and supply wine and liquor that is not carried in stock at the client's request, but only with advance payment.

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

Mixed Drink Pricing

Gratuity is charged where applicable.

House Liquors	5.00
<i>Smirnoff Vodka, Tanqueray Gin, Dewar's Scotch, Cuervo Gold Tequila, Canadian Club, Jack Daniel's Whiskey, Bacardi Rum</i>	
Premium Liquors	6.00
<i>Ketel One, Bombay Sapphire, Johnny Walker Black Label, Cuervo Traditional Tequila, Crown Royal, Knob Creek, Captain Morgan's Private Stock</i>	
House Cordials	6.00
<i>Kahlua, Baileys Irish Cream, Amaretto, Frangelico, Korbel Brandy</i>	
Premium Cordials	6.50
<i>Drambuie, Grand Marnier, Courvoisier VSOP, B&B</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

Gratuity & tax are charged where applicable.

Domestic Beer	4.00/ea.
Local Microbrews	4.50/ea.
Imported & U.S. Microbrews	5.50/ea.
Nonalcoholic Beer	4.00/ea.
Red Bull	3.75/ea.
Assorted Soft Drinks	2.75/ea.
Select Wine	Refer to Wine List
House Wine by-the-glass	6.00

Cash Bar Arrangements

We recommend a minimum of 1 bartender and 1 ticket seller for every 100 guests. Guests purchase a ticket for the desired beverage and redeem it at the bar.

BarTender

Bartender charges are based on the following (per bar for two hours)

400.00 or more	Complimentary
350.00 to 399.00	15.00/hour (2 hr. minimum)
300.00 to 349.00	20.00/hour (2 hr. minimum)
Less than 300.00	25.00/hour (2 hr. minimum)
Each additional hour	15.00

Ticket Seller

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

Drink Pricing

Gratuity included.

House Liquors*	6.00
Premium Liquors	7.00
Cordials	7.50
Imported and U.S Microbrews	6.00
Domestic Beer	4.50
Local Microbrews	5.50
Nonalcoholic Beer	4.50
Red Bull	4.00
House Wine	6.50
Assorted Soft Drinks	3.00

*Smirnoff Vodka, Tanqueray Gin, Dewar's Scotch, Cuervo Gold Tequila, Canadian Club, Jack Daniel's Whiskey, Bacardi Rum

Hospitality Suite Service

A Fully Stocked Bar in a Lodging Room 75.00/4 hours
Ice, glasses, stirrers, napkins and bar fruit is provided. This base charge is for four hours for up to 50 people maximum.

Additional Hours/Continual 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	9.00/qt.
Bloody Mary Mix	9.00/qt.
Tonic, Club Soda, Assorted Soft Drinks	2.75/ea.
Domestic Beer	4.00/ea.
Local Microbrews	4.50/ea.
Imported & U.S. Microbrews	5.50/ea.
Non Alcoholic Beer	4.00/ea.
Select Wines	Refer to Wine List
Corkage (per 750 ml bottle)	10.00
Corkage (per 1500 ml bottle)	15.00

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