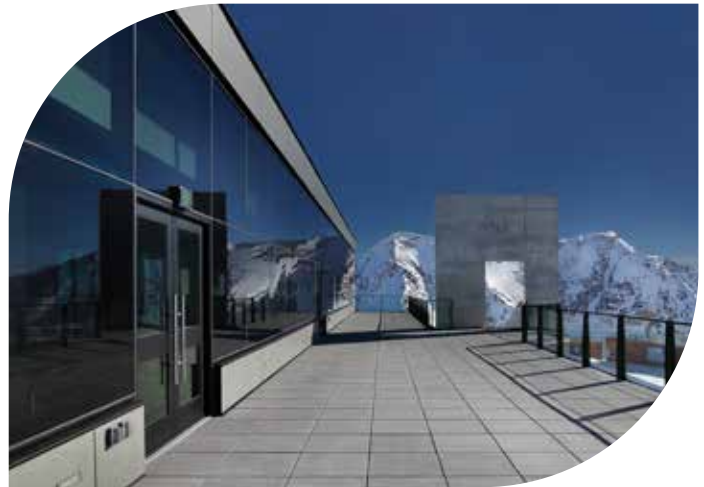


The Summit Banquet Menu



Above the Clouds. Beyond the Expected.
Snowbird Meetings.

January 2022

Catering Information

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

Banquet Event Order Deadlines

All menu selections, audio-visual equipment, room set-up and other details pertaining to your event must be received no later than 5 weeks prior to the start of your event. All food and beverage prices are guaranteed no earlier than 60 days prior to the event. Detailed Banquet Event Orders (BEOs) will then be sent to you for final approval and signature. Signed BEOs must be received by Snowbird from the Group no later than 3 weeks prior to the first event. Food and beverage will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

Guarantee

In order to make your event successful, the exact number of guests attending each event must be provided by 12 p.m. (noon) three business days (excluding Saturdays & Sundays) prior to the first scheduled event. Guarantees for Friday events must be confirmed on the preceding Wednesday. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less and 3% for groups over 300. We are prepared to serve up to 5% over the guaranteed attendance for your group if your attendance requires an increase of the guarantee number on site. If the guarantee exceeds 5% anytime within the 72-hour period, a 10% surcharge will be included on the cost of the additional meals. If a final guarantee is not received, the last number given will be considered the guarantee to represent a minimum billing.

Late Fee

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

Reset Charges

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

Catered Functions

Catered functions served at Snowbird with less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$150, whichever is less. This charge is non-inclusive of charges incurred for the room rental. Minimums are listed throughout this menu.

Plated Menu

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

Buffets

Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may not be removed from function locations. Snowbird Policy dictates that under no circumstance will outside food, beverage or alcohol be brought into any of the event venues. A minimum guarantee of 30 persons is required for all buffet functions regardless of the number of persons served.

Special Meals

Special meals for dietary, health or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. The exact number of special substitute meals must be specified with the guaranteed attendance. Many of our menu items can be designed to meet heart-healthy guidelines.

In the menus that follow, these notations are used:

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

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

Outdoor Functions

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

Location Specifications

All functions at The Summit involve a tram ticket, a facility fee and a food & beverage minimum. Functions at The Summit must be concluded by 10 p.m. in the winter, 11 p.m. in the summer. In the event your function is taking place during normal hours of operation, the tram will be open to the general public.

Linen

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

Displays, Décor and Favors

Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Any décor that will be hung, wrapped or affixed must be pre-approved by your Snowbird Service Coordinator. Any décor set-up that requires a ladder must be executed by either Snowbird or by a licensed and insured décor company. Snowbird décor services are \$50 per hour, per staff member. Favors may be displayed by the client in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event. Snowbird chocolate favors may be opened.

Vendors and Set-Up

The client agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Snowbird policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The client is liable for any charges associated with damage to the premises. Please arrange for someone in your event to remove all personal items, décor, and miscellaneous items at the end of the event. Any items left will be removed at a cost of \$150. Any nonperishable items will be brought to the Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Flowers, Decorations and Music.

Your Snowbird Service Coordinator is happy to assist you with or refer you to the appropriate resources for your floral requirements, theme party decorations or entertainment needs.

Extra Staffing Charge for Private Parties

Additional servers and/or butler-passed service may be requested at \$35 per hour plus service charge. Coat check and restroom attendants may be arranged at a flat rate of \$250 for a five hour period of time.

Snowbird Banquet Space

All banquet space is a licensed food and beverage outlet. No food and beverage purchased outside of Snowbird Banquets is permitted in these areas.

Service Charges and Sales Tax

Our catering prices do not include the 22% service charge on food and beverage. Applicable sales tax is added to all food and beverage, service charge and audio-visual rental.

Executive Breaks

Service is for 45 minutes and must be ordered for the entire group.
Prices are per person. Add \$3.50 per person for every additional half hour of service.

| | | | |
|--|----|--|----|
| SBS1 | 16 | SBS3 | 19 |
| Whole Seasonal Fruit DF GF V | | Whole Seasonal Fruit DF GF V | |
| Assorted Clif Bars® and Individual Trail Mix DF V | | Hummus bi Tahini DF V | |
| Assorted Soft Drinks or Bottled Water | | Grilled Pita Bread | |
| | | Fresh Vegetable Crudités GF V | |
| | | Ranch Dressing | |
| | | Bottled Water or Infused Mountain Water | |
| SBS2 | 16 | SBS4 | 21 |
| Freshly Baked Gourmet Cookies V | | Sliced Seasonal Fruit DF GF V | |
| House-Made Fruit Squares V | | Coffee Cake and Banana Muffins V | |
| Assorted Bar Cookies V | | Greek Yogurt and House-Made Granola V | |
| Assorted Soft Drinks or Bottled Water | | Bottled Water or Infused Mountain Water | |

Beverages

Priced per gallon.

Priced per bottle/can.

| | | | |
|---|----|---|------|
| Fresh Brewed Regular/Decaffeinated Coffee and Tea | 67 | Non-Alcoholic Sparkling Cider | 19 |
| Minimum 1 gallon per item | | Assorted Pepsi™ Products | 4.50 |
| Hot Chocolate | 63 | Individual Flavored Iced Tea | 4.75 |
| Whipped Cream, Chocolate Shavings | | Aquafina™ Bottled Water | 4.50 |
| Hot Apple Cider | 49 | Perrier® Water | 5 |
| Cinnamon Sticks | | Voss® Water | 8.50 |
| Lemonade | 49 | Cold Coffee Drinks | 5.25 |
| Fresh Lemons | | | |
| Iced Tea | 49 | | |
| Fresh Lemons | | | |

Breakfast Buffets

Service is for 1 ½ hours. Add \$3.50 per person for every additional half hour of service.
All breakfasts include Fresh Brewed Regular/Decaffeinated Coffee, Tea, Milk and Hot Chocolate.

| | | | |
|--|-------|---|-------|
| SBB1 | 29.50 | SBB2 | 33.50 |
| Chilled Juices | | Chilled Juices | |
| Sliced Seasonal Fruit DF GF V | | Greek Yogurt, Fresh Berries and House-Made Granola V | |
| Scrambled Eggs* DF GF | | Traditional Eggs Benedict* | |
| Applewood Bacon* and Country Sausage Links* DF GF | | Hollandaise Sauce | |
| Summit Breakfast Potatoes DF GF V | | Vegetarian Eggs Benedict* V | |
| Summit Breakfast Pastries and Croissants V | | Choron Sauce | |
| Butter and Preserves | | Summit Breakfast Potatoes DF GF V | |
| | | Summit Breakfast Muffins and Croissants V | |
| | | Butter and Preserves | |

Brunch

Priced per person.

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

| | | | |
|---|-------|---|----|
| SBB3 | 54.50 | SBB4 | 75 |
| Fresh Orange Juice | | Fresh Orange Juice | |
| Sliced Seasonal Fruit DF GF V | | Sliced Seasonal Fruit DF GF V | |
| Greek Yogurt, Fresh Berries and House-Made Granola V | | Greek Yogurt, Fresh Berries, House-Made Granola V | |
| Hardwood Smoked Salmon* | | Hardwood Smoked Salmon* | |
| Toasted Bagels, Cream Cheese, Tomatoes, | | Toasted Bagels, Cream Cheese, Tomatoes, | |
| Capers, Shaved Onion | | Capers, Shaved Onion | |
| Scrambled Eggs*, Cheddar Cheese, Tomato, | | Traditional Eggs Benedict*, Hollandaise Sauce | |
| Scallions, Ham, Salsa | | Vegetarian Eggs Benedict*, Choron Sauce V | |
| Applewood Bacon* and Country Sausage Links* DF GF | | Applewood Bacon* and Country Sausage Links* DF GF | |
| Summit Brunch Potatoes DF GF V | | Summit Brunch Potatoes DF GF V | |
| Summit Breakfast Pastries, Muffins and Croissants V | | Summit Breakfast Pastries, Muffins and Croissants V | |
| Butter and Preserves | | Butter and Preserves | |
| French Toast, Maple-flavored Syrup V | | Carving Station - Roast Double R Prime Beef Tenderloin* GF | |
| | | Hoseradish Crème | |

Luncheon Buffets

Priced per person.

Service is for 1½ hours. For an additional half hour of service add \$3.50 per person. Buffet must conclude by 3 p.m.
Includes Fresh Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade.

| | | | |
|--|----|--|-------|
| SLB1 | 44 | SLB3 | 50 |
| Chef's Choice of Soup DF GF V on request | | Chef's Choice of Soup DF GF V on request | |
| Mixed Artisan Lettuce Salad GF V | | Mixed Artisan Lettuce Salad GF V | |
| Grape Tomatoes, Cucumbers, Olives, | | Grape Tomatoes, Cucumbers, Olives, Red Wine Vinaigrette, | |
| Red Wine Vinaigrette, Ranch Dressing | | Ranch Dressing | |
| Roast Beef, Turkey, Ham and Genoa Salami* DF | | Hummus bi Tahini DF V | |
| Sliced Cheddar, Swiss and Havarti V GF | | Grilled Pita Bread | |
| Grilled Seasonal Vegetable Platter DF GF V | | Middle Eastern Tabouli DF V | |
| Assorted Sandwich Rolls DF V | | Quinoa Salad DF GF V | |
| House-Made Potato Salad and Coleslaw GF V | | Grilled Seasonal Vegetable Platter DF GF V | |
| Dark Chocolate Brownies, Raspberry White Chocolate Brownies | | Summit Rotisserie Chicken* DF GF | |
| and Chocolate Chip Cheesecake Brownies V | | Lemon Jus | |
| | | Pine Nut and Saffron Rice Pilaf DF GF V | |
| | | Assorted Baci Rolls DF V | |
| | | Baklava, Orange Cardamom Madeleines | |
| | | and Almond Crescent Cookies V | |
| SLB2 | 47 | SLB4 | 55.50 |
| Chicken Tortilla Soup* GF | | Vegetarian Minestrone Soup V | |
| Grilled Chili-Lime Beef and Chicken* DF GF | | Hearts of Romaine V | |
| Peppers, Onions | | Grape Tomatoes, Croutons, Olives, Asiago, Caesar Dressing* | |
| Warm Flour Tortillas V | | Chicken Scaloppini* DF | |
| Guacamole, Salsa, Sour Cream, Cheddar-Jack Cheese, | | Lemon-Caper Sauce | |
| Shredded Lettuce | | Shrimp Scampi* GF | |
| Seasoned Black Beans and Spanish Rice DF GF V | | White Wine, Parsley, Saffron Rice | |
| Coconut Mango Custard GF and Key Lime Cheesecake V | | Penne Pesto V | |
| | | Zucchini Provençale DF GF V | |
| | | Focaccia V | |
| | | Caramel Tiramisu V and Coconut Macaroons | |

Dinner Buffets

*Priced per person. Service is for 1½ hours. For an additional half hour of service add \$5 per person.
Includes Fresh Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade.*

TPBP The Peak Buffet Plus. 180

TPB The Peak Buffet. 150

Raw Bar

- Pacific Snow Crab Clusters* **DF GF**
- Iced Gulf Shrimp* **DF GF**
Cocktail Sauce
- Oysters on the Half Shell* **DF GF**
Mignonette Sauce
- Rare Seared Ahi* **DF**
Wasabi, Soy, Won Ton Chips

Cold Buffet

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

Hot Buffet

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

Carving Station

- Roast Double R Prime Beef Tenderloin* **GF**
Hoseradish Crème

Dessert

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

Cold Buffet

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

Hot Buffet

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

Carving Station

- Roast Double R Prime Beef Tenderloin* **GF**
Hoseradish Crème

Dessert

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

TSBD The Summit Buffet Deluxe 129

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

TSB The Summit Buffet 89

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

TSBP The Summit Buffet Plus 109

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

Soup

- Miso with Tofu **DF GF V**
- Chicken and Wild Rice* **DF GF**
- Carrot-Ginger **V**
- Butternut Squash Bisque **V**
- Roasted Tomato **V**
- Chicken Tortilla* **DF GF**
- Rotisserie Chicken*

Salad

- Wedges of Baby Iceberg **GF V**
Grape Tomatoes, Maytag Blue,
Red Wine Vinaigrette
- Spinach Salad **GF V**
Hearts of Palm, Feta, Greek
Dressing
- Baby Arugula **GF V**
Grape Tomatoes, Pt. Reyes Blue,
Red Wine Vinaigrette
- Petite Hearts of Romaine **GF V**
Garlic Croutons, Asiago,
Lemon Caesar*

Cold Buffet

- Sesame Seared Tuna* **DF GF**
Wasabi-Soy
- Iced Gulf Shrimp* **DF GF**
Traditional Cocktail Sauce
- Hardwood Smoked Salmon* **GF**
Horseradish Sauce
- Hummus bi Tahini **DF V**
Grilled Pita Bread
- House-Cured Tomatoes **V**
Fresh Mozzarella, Basil
- Chilled Asparagus **DF V**
Tarragon Dressing

Pasta and Vegetables

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

Breads

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

Entrees

- Miso-Glazed Salmon* **DF GF**
- Garlic Sticky Chicken* **DF GF**
- Pan-Seared Shrimp* **DF GF**
Fennel Compote, Saffron Jus
- Chinese BBQ Ribs* **DF GF**
- Dijon-Crusted Lamb Chops* **DF**
Savory White Beans
- Poached Scallops* **DF GF**
Tomato-Fennel Purée
- Grilled Chicken Breast* **DF**
Lemon-Herb Jus
- Crispy Duck Leg* **DF GF**
Fennel-Orange Jus
- Cremini Mushroom Stew **V**
Creamy Polenta

Carving Station

- Roast Strip Loin of Beef* **GF**
Béarnaise Sauce
- Oven-Roasted Turkey Breast* **DF**
Cranberry Relish, Pan Gravy
- Roast Pork Loin* **DF**
Natural Jus, Apple Chutney

Desserts

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

Plated Dinners

30-person minimum. Priced per person.

Served with Fresh Baked Rolls, Choice of Soup and Salad, and Dessert.

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

Salads (Choice of one of the following items)

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

Soups (Choice of one of the following items)

- Miso with Tofu **Df Gf V**
- Chicken and Wild Rice* **Df Gf**
- Shrimp Bisque*
- Carrot-Ginger **V**
- Swiss Onion
- Butternut Squash Bisque **V**
- Roasted Tomato **V**
- Chicken Tortilla* **Df Gf**

Desserts (Choice of one of the following items)

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

| | |
|--|-----|
| SPD1 | 62 |
| Herb-Roasted Pork Loin* | |
| Pan Juices, Warm Apple Chutney | |
| Butternut Squash | |
| Seasonal Vegetables | |
| SPD2 | 62 |
| Breast of Chicken "Saltimbocca"* | |
| Prosciutto, Sage-Caper Sauce | |
| Orecchiette with Broccoli and Asiago | |
| SPD3 Df Gf V | 62 |
| Grilled Vegetable Kebabs | |
| Lemon Tahini Sauce | |
| Braised Lentil and Pine Nut Pilaf | |
| SPD4 Gf | 68 |
| Grilled Filet of Salmon* | |
| Dilled Beurre Blanc | |
| Parsley Potatoes, Zucchini and Carrots | |
| SPD5 Gf | 79 |
| Grilled NY Strip Steak* | |
| Oyster Mushroom Compote | |
| Whipped Potatoes | |
| Seasonal Vegetables | |
| SPD6 Gf | 80 |
| Grilled Filet Mignon* | |
| Cabernet Jus | |
| White Cheddar Potatoes Gratin | |
| Steamed Asparagus | |
| SPD7 | 79 |
| Breast of Chicken "Saltimbocca"* | |
| Prosciutto, Sage-Caper Sauce | |
| Shrimp Scampi* | |
| Orecchiette with Broccoli and Asiago | |
| SPD8 | 84 |
| Herb-Roasted Pork Loin* | |
| Warm Apple Chutney, Pan Juices | |
| Grilled Salmon*, Sherry Cream | |
| Herb-Roasted Potatoes | |
| Seasonal Vegetables | |
| SPD9 | 99 |
| Grilled Filet Mignon Béarnaise* | |
| Cabernet Jus | |
| Dungeness Crab Cake Rémooulade* | |
| Horseradish Mashed Potatoes | |
| Steamed Asparagus | |
| SPD10 | 110 |
| Grilled Filet Mignon* | |
| Cabernet Jus | |
| Broiled Lobster Tail* | |
| Drawn Butter | |
| Parsley Red Skin Potatoes | |
| Seasonal Vegetables | |

Reception Displays

Carving Stations

One order serves 25 guests.

| | | | |
|---|-----|---|-----|
| SCS1 Whole Roast Beef Tenderloin* ^{DF} | 430 | SCS5 Slow-Roasted Beef Brisket* ^{DF} | 380 |
| Cabernet-Peppercorn Sauce, Silver Dollar Buns | | Bar-B-Que Sauce, Sesame Rolls | |
| SCS2 Buffalo Prime Ribs au Jus* | 440 | SCS6 Roast Leg of Utah Lamb* ^{DF} | 410 |
| Creamed Horseradish, Silver Dollar Buns | | Mint Jus, Slider Rolls | |
| SCS3 Asian-Spiced Pork Loin* ^{DF} | 360 | SCS7 Smoked Kurobuta Ham* ^{DF} | 390 |
| Pan Juices, Slider Rolls | | Honey Mustard, Silver Dollar Buns | |
| SCS4 Oven-Roasted Breast of Turkey* ^{DF} | 300 | | |
| Cranberry-Orange Relish, Slider Rolls | | | |

Cold Displays

One order serves 25 guests.

| | |
|---|-----|
| SCD1 Alpine Meat and Cheese Board* | 540 |
| Air-Dried Cured Meats and Salamis Local and Artisan Cheeses with Crackerbread and Dijon Mustard | |
| SCD2 Hardwood Smoked Salmon Platter* | 390 |
| Lemon, Capers, Red Onion, Crème Fraîche Melba Toast | |
| SCD3 Iced Gulf Shrimp* ^{DF GF} | 440 |
| Lemon, Traditional Cocktail Sauce | |
| SCD4 Hawaiian Ahi Tuna Poke* ^{DF} | 365 |
| Won Ton Chips | |
| SCD5 Local and Artisan Cheese Board ^V | 360 |
| French Bread | |
| SCD6 Fresh Fruit & Seasonal Berry Platter ^{GF V} | 300 |
| Orange-Honey Yogurt Dip | |
| SCD7 Vegetable Crudité Platter ^V | 235 |
| Broccoli, Cauliflower, Carrots, Cucumbers, Celery, Mushrooms, Grape Tomatoes, Sour Cream Ranch Dip | |
| SCD8 Hummus Trio ^V | 299 |
| Garlic, Lemon & Red Pepper Hummus Grilled Pita, Lavosh, Veggies | |

Dessert Displays

One order serves 25 guests.

| | |
|--|-----|
| SCD9 House-Made Hand-Dipped Chocolates ^{GF V} | 335 |
| Salted Caramels, Peanut Butter Cups, Nut Clusters, English Toffee, Dark Chocolate Fudge | |
| SCD10 Assorted Dessert Petits Four ^V Platter | 280 |
| Chef-Selected Assorted Mini Desserts | |
| SCD11 White and Dark Chocolate-Covered Strawberry Platter ^{GF V} | 270 |
| Fresh Strawberries Dipped in White Chocolate then Dipped in Dark Chocolate | |
| SCD12 Fresh Fruit Mini Tartlet Platter ^V | 270 |
| Shortbread Shells filled with Vanilla Cream and Fresh Seasonal Fruit | |
| SCD13 Assorted Mini Cupcake Platter ^V | 245 |
| Carrot, Chocolate, Vanilla, Raspberry, Lemon, Coconut | |

Reception Stations

25-person minimum. Priced per person.

| | | | |
|--|----|--|----|
| Kebab Station ^{GF} | 21 | Mac & Cheese Station | 18 |
| Chicken Skewers*, Veggie Kebabs, Tzatziki, Lemon Tahini Sauce, Lentil Pilaf | | Bacon*, Cheddar, Tomato, Scallions, Truffle Oil | |
| Cajun Station | 20 | Salad Station ^V | 11 |
| Shrimp Creole*, Roasted Garlic Sausage*, Dirty Rice | | Petite Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Lemon Caesar* | |
| Pasta Station | 18 | | |
| Penne and Orecchiette, Chicken Alfredo*, Marinara and Pesto Sauces, Asiago Cheese | | | |

Stone-Fired Artisan Pizza

16" artisan pizzas from our stone-fired artisan pizza oven.
\$40 each.

Pepperoni*

Traditional Red Sauce, Mozzarella

Chicken Alfredo*

Parmesan Cream, Roasted Tomatoes, Mozzarella

Margherita

Roma Tomatoes, Fresh Mozzarella, Basil

Bar-B-Que Chicken*

BBQ Sauce, Bacon, Beehive Applewood-Smoked Cheese

Greek





Kalamata Olives, Artichoke Hearts, Feta, Oregano, Basil

Hors d'Oeuvres



Each item is to be selected individually and is priced per piece. The minimum order is 3 dozen of each.

*Hors d'Oeuvres may be passed for an additional \$35 per server/hour.

Cold

| | |
|---|------|
| Iced Gulf Shrimp*   | 6 |
| Traditional Cocktail Sauce | |
| Hardwood-Smoked Salmon* | 5.25 |
| Cucumber, Dill | |
| Asian Tuna Tartare*  | 5.50 |
| Crispy Won Ton | |
| Tomato, Mozzarella and Basil  | 5 |
| Melba Toast | |
| Lemony Hummus  | 5 |
| Lavosh | |

Hot

| | |
|---|------|
| Dungeness Crab Cakes* | 6.50 |
| Rémoulade | |
| Pan-Seared Sea Scallops*   | 6.50 |
| Red Pepper Aioli | |
| Dijon-Crusted Baby Lamb Chops* | 6.50 |
| Spinach Spanakopita  | 6 |
| Cucumber-Yogurt | |
| Stuffed Mushrooms  | 6 |
| Spinach, Asiago | |
| Sesame Chicken Satay*   | 6 |
| Peanut Sauce | |

Alcohol Service Arrangements

If you are considering liquor for a function, please be advised that Snowbird personnel must provide the liquor and service it to your group.

In the interest of our guests' safety, please be advised of the following:

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to nonalcoholic refreshments becomes necessary.
- Our servers are certified by an industry training program to make these decisions and are completely supported by management.

- If we must refuse service, please remember it is for your safety and that of our community.
- All functions at the Summit must be concluded by 10 p.m. in the winter, 11 p.m. in the summer..

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

Hosted Bar

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

| | |
|---|---------|
| Bartender | 55/hour |
| <i>2 hour minimum required.</i> | |
| Each Additional Bar and Bartender | 55/hour |
| <i>2 hour minimum required.</i> | |
| Each Additional Hour | 35/hour |
| <i>Per bartender, per bar.</i> | |
| Cocktail Server | 35/hour |
| <i>Per server.</i> | |

Mixed Drink Pricing

Service fee is charged where applicable.

| | |
|---|------|
| Premium Liquors | 9.50 |
| <i>Stolichnaya Vodka, Tanqueray Gin, Jose Cuervo Tradicional Tequila, Johnnie Walker Red Scotch, Crown Royal Canadian Whiskey, Captain Morgan Spiced Rum, Jägermeister Liqueur, Maker's Mark Kentucky Bourbon</i> | |

Beer and Wine

Prices are per bottle, can or glass, to be charged on a consumption basis. No partial returns will be accepted. Service fee is charged where applicable.

| | |
|-------------------------------------|--------------------|
| Domestic Beer | 7 |
| Local Microbrew | 8 |
| Imported & U.S. Microbrew | 8 |
| Non-Alcoholic Beer | 6.50 |
| House Wine | 8.50 |
| Select Wines. | Refer to Wine List |

Non-Alcoholic Beverages

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

| | |
|--------------------------------------|---------|
| Ginger Beer | 4.75 |
| Red Bull | 6 |
| Assorted Pepsi Soft Drinks. | 4.50 |
| Individual Fruit Juices. | 4.75 |
| <i>Must be requested in advance.</i> | |
| Bloody Mary Mix | 60/gal. |
| <i>Must be requested in advance.</i> | |

Specialty Hosted Bar Options

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

The Snowbird Signature Bar

| | |
|-----------------------------------|-------|
| Grey Goose Vodka | 11 |
| Bombay Sapphire Gin | 10.25 |
| Patrón Silver Tequila | 15 |
| Johnnie Walker Black. | 13 |
| Bulleit Bourbon. | 10.25 |
| High West Double Rye | 10.50 |
| Kraken Black Spiced Rum | 10.50 |

The High West Bar

| | |
|--|-------|
| Double Rye. | 10.50 |
| American Prairie Bourbon | 11.50 |
| Campfire. | 17.50 |
| Rendezvous Rye | 16.50 |
| 36th Vote Barreled Manhattan | 15.50 |
| Barreled Boulevardier | 15.50 |
| High West 7000' Vodka | 10.50 |

The Utah Bar

| | |
|---------------------------------------|-------|
| Five Wives Vodka. | 10.50 |
| High West 7000' Vodka | 10.50 |
| Antelope Island Rum | 10.50 |
| High West Double Rye Whiskey. | 10.50 |
| Beehive Jack Rabbit Gin | 10.50 |
| Outlaw Distillery Bourbon. | 10.50 |

Wine List

California Sparkling Wine and Champagne

| | | | |
|---|-----|---|----|
| Veuve Clicquot Ponsardin, France | 169 | Domaine Chandon, Blanc de Noirs, California | 69 |
| Roederer Estate Brut, Anderson Valley | 80 | Korbel Brut, California | 54 |

Sauvignon Blanc

| | | | |
|-------------------------------------|----|---------------------------------|----|
| Kim Crawford, New Zealand | 55 | Joel Gott, California | 47 |
|-------------------------------------|----|---------------------------------|----|

Pinot Gris

| | | | |
|---|----|-----------------------------|----|
| King Estate Signature, Oregon | 65 | Gabbiano, Venezie | 45 |
| Caposaldo, Veneto | 47 | | |

Chardonnay

| | | | |
|--|-----|--|----|
| Cakebread, Napa Valley | 135 | Clos du Bois, Sonoma County | 59 |
| Jordan, Russian River Valley | 110 | Chateau Ste. Michelle, Columbia Valley | 55 |
| Sonoma Cutrer, Sonoma Coast | 69 | Canyon Road, California* | 41 |
| J.Lohr Riverstone, Arroyo Seco | 65 | | |

Sweet White and Blush

| | |
|--------------------------------------|----|
| Hogue Riesling, Washington | 45 |
|--------------------------------------|----|

Interesting Reds

| | | | |
|--|----|---|----|
| Rocca delle Macie, Chianti Classico, Tuscany | 65 | Ravenswood, Vintners Blend, Zinfandel, California | 45 |
| BenMarco, Malbec, Mendoza | 65 | Doña Paula Los Cardos, Malbec, Mendoza | 45 |

Pinot Noir

| | | | |
|--|-----|---------------------------------|----|
| Louis Jadot, Nuits-Saint-Georges, Burgundy | 199 | Ponzi, Tavola, Oregon | 79 |
| Robert Sinskey, Carneros | 125 | Fleur, Carneros | 59 |
| Siduri, Russian River Valley | 99 | Angeline, California | 49 |

Merlot

| | | | |
|---|----|---|----|
| Ferrari-Carano, Sonoma County | 75 | Columbia Crest Grand Estates, Columbia Valley | 55 |
| Sebastiani, Sonoma County | 59 | | |

Cabernet Sauvignon

| | | | |
|--|-----|-------------------------------------|----|
| Silver Oak, Alexander Valley | 230 | Sebastiani, Sonoma County | 59 |
| Stag's Leap Wine Cellars, Artemis, Napa Valley | 190 | Hess Select, North Coast | 57 |
| Jordan, Alexander Valley | 165 | Main Street, California | 45 |
| Franciscan, Napa Valley | 95 | Canyon Road, California* | 41 |
| Justin, Cabernet Sauvignon, Paso Robles | 89 | | |

*House wines.