



*the  
Aerie*

2022

*Wedding Catering Menu*

MEANINGFUL. MEMORABLE. MAGNIFICENT.

# RESTAURANT INFORMATION

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

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

*Food Tasting Policy* A menu tasting is complimentary for the couple and requires a three-week advance notice.

*Special Meals* Special meals for dietary, health or religious reasons may be arranged prior to arrival. The exact number of meals must be specified with the guaranteed attendance. In the menus that follow, these notations are used: Gluten-Free **GF** Dairy-Free **DF** Vegetarian **V** and Contains Nuts **N**. \*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.

*Guarantee* 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. We are prepared to serve up to 5% over the guaranteed attendance, and if a group exceeds 5% over the guarantee, a 10% surcharge will be charged on the cost of the additional meals. If a final guarantee is not received, the last number given will be considered the guarantee to represent a minimum billing.

*Plated Menu* Place cards with plated meal selection and guest name must be provided by the host for all plated menus.

*Buffets* Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by the 90-minute time frame, 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 food, beverage or alcohol be allowed to be brought into any of the event venues.

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

*Linen* All floor-length linens in cream, white and black are included with venue rental fees. Standard color linen napkins are also available. Please select these linens with your Snowbird Service Coordinator 4 or more weeks in advance of your event. Specialty linens are available with advance notice for an additional fee. All special-order linens must be cancelled 45 days prior to event. Cancellations made after that time will result in the full rental charge owed.

*Displays, Decor and Favors* Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Any décor that will be hung, wrapped or affixed must be pre-approved by your Snowbird Service Coordinator. Any décor setup that requires a ladder must be executed by either Snowbird or by a licensed and insured décor company. Snowbird décor services are \$55 per hour. Favors may be displayed by wedding party in advance of 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* Please arrange for someone in your wedding party to remove all personal items, décor and wedding gifts at the end of the event. Any items left will be removed at a cost of \$250. Any nonperishable items will be brought to the Conference Service Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

*Extra Staffing Charge* Additional servers may be requested at \$35 per hour plus service charge. Butler-passed services are available for the same hourly rate. Coat Check and Restroom Attendants may be arranged at a flat rate of \$250 for a five hour period of time.

*Service Charges and Sales Tax* Our catering prices do not include the 21% service charge. All food, beverage, linen, special order items, audio visual equipment and labor will be subject to applicable service charge and current sales tax.

*Your Snowbird Service Coordinator* will answer any questions, provide event suggestions and act as your primary contact throughout the planning process. Assist you in the planning of food, beverage, and set-up needs for your rehearsal dinner, ceremony, reception, and farewell brunch. Act as a menu consultant for all food and beverage selections. Create detailed Banquet and Restaurant Event Orders, outlining event specifications. Create cost estimate of charges. Recommend Hotel Contacts to assist you with arrangements for Spa, Beauty Salon, Welcome bag delivery, Amenities, transportation and guest rooms. Make arrangements for group discounts or tickets for winter or summer activities. Recommend Preferred Vendors and "Day-Of" Coordinator. Secure all Special Order items as detailed in the Banquet and Restaurant Event Orders. Oversee the set-up of the rehearsal, ceremony, reception and brunch venues.

*Amplification* in consideration of our restaurant patrons, we ask that amplification remains at a reasonable level until 9:00 p.m. Ask your Snowbird Service Coordinator for dancing options.

# Aerie Wedding Dinner Menus

## Wedding Menu Pricing

### Three courses \$119 per person

Includes choice of three hors d'oeuvres or reception displays, followed by a soup or a salad course, bread service, choice of three entrées and choice of wedding cake or Aerie dessert.

### Four courses \$129 per person

Includes choice of three hors d'oeuvres or reception displays, followed by a soup, a salad, bread service, choice of three entrées and choice of wedding cake or Aerie dessert.

*Our Executive Chef is always happy to assist with any special dietary requirements or special menu requests.*

## Beverages

Restaurant beverage selections to include juice, bottled water, coffee, tea and espresso are available at current menu prices.

## Children's Menu \$35

*Children's meals may be ordered for children under 12 years of age and includes reception hors d'oeuvres and dessert or wedding cake.*

The Aerie Kids Menu is served with carrots and celery, ranch dipping dressing, milk or fountain soda and ice cream.

Kids Cheeseburger or Hamburger  
Choice of French Fries, Salad or Fruit  
Spaghetti & Meatballs  
Chicken Fingers & Fries

The items below are served with french fries or mashed potatoes and mixed vegetables.

Grilled Petite Beef Tenderloin  
Grilled Salmon  
Grilled Chicken Breast

## Vendor Meals

Vendor meals may be ordered for your vendors who are working through dinner. Snowbird will serve them after wedding guests in the Aerie restaurant or lounge nearby. DJ's may eat at their table.

Vendor will choose from the Aerie "Lounge Menu" and their selection will be accompanied by a beverage.

## Dietary Restrictions

Guests are welcome to request their meal be prepared dairy-free, gluten-free, etc. We suggest you include a small note with your response card stating "Please let us know of your dietary restrictions."



# Reception Selections

Please choose three hors d'oeuvres or reception displays.  
Hors d'oeuvres items may be butler-passed for an additional \$35 per server per hour.  
We recommend one server per 25 people.

## Hors d'oeuvres

DEVILED EGGS\*  
Lightly Fried, Lamb Bacon, Chives

ONION TART <sup>V</sup>  
Caramelized Onions, Goat Cheese

BISON CARPACCIO\*  
Pepper Relish, 7-Grain Toast

TROUT CAKES\*  
House-Smoked Trout, Scallion Aioli

BEEF TARTARE\*  
Anchovy Dressing & Parmesan

TUNA TARTARE\* <sup>Df</sup>  
Avocado, Eel Sauce, Crispy Wonton

QUINOA FRITTERS <sup>Gf V</sup>  
Mushroom, White Truffle Herb Aioli

ELK MEATBALLS\*  
Black Truffle Madeira Gravy

BRUSCHETTA <sup>Gf</sup>  
Mushroom, Boursin Cheese, 7-Grain Toast

## Reception Displays

ARTISAN CRAFTED CHEESES & MEATS\*

CRUDITÉS <sup>Gf V</sup>  
Seasonal Vegetables, Dip

FRUIT & BERRIES <sup>Gf Df V</sup>  
Seasonal & Exotic Fruit, Berries

CHIPS & DIP <sup>Gf V</sup>  
House-Made Potato Chips, Mom's Onion Dip

SALMON\*  
House-Maple Cured & Smoked Whole Salmon Fillet,  
Crème Fraîche, Red Onions, Capers, Hard-Boiled Eggs



# Dinner Menu Selections

*Choose one soup and/or salad*

## Soups

LOBSTER CORN <sup>GF</sup>  
Jalapeño, Tomatoes, Scallions

TOMATO BASIL <sup>GF V</sup>  
Goat Cheese, Reduced Balsamic

CREAM OF MUSHROOM <sup>GF V</sup>  
Whipped Cream, Truffle Oil

## Salads

ARTISAN SALAD <sup>GF V</sup>  
Artisanal Greens, Raspberry Champagne Vinaigrette,  
Cucumbers, Radishes, Tomatoes

BEETS <sup>GF V N</sup>  
Baby Beets, Kale, Puffed Quinoa, Hazelnuts, Feta,  
Snowbird's Honey-Thyme Vinaigrette

CARROT <sup>GF V N</sup>  
Garam Masala Roasted Heirloom Carrots, Herbed Goat Cheese,  
Toasted Almonds, Arugula, Brown Butter Vinaigrette

## Entrées

*Choose three*

BEEF<sup>\*</sup>  
Grilled Double R Ranch Beef Tenderloin, Mushroom Butter,  
Black Truffle Potato Flan, Roasted Red Onion Sauce

CHICKEN<sup>\*</sup>  
Mary's Chicken Roulade, Herb Mousseline,  
Forbidden Rice, Roasted Peas & Carrots, Natural Jus

MEATLOAF<sup>\*</sup>  
Meatloaf of Elk, Sausage & Mushroom, Mashed Potatoes,  
Onion Rings, Black Truffle Madeira Sauce

SALMON<sup>\*</sup>  
Maple-Cured & Smoked Salmon, Mushroom Risotto Cake,  
Warm Bacon Vinaigrette, Curried Fennel Relish, Lardons

TROUT<sup>\*</sup>  
Almond Encrusted Trout, Beluga Lentil Cake, Succotash,  
Charred Lemon & Snowbird's Honey Vinaigrette

## Vegetarian Entrée

CANNELLONI  
Ricotta, Garlic Wilted Greens,  
Roasted Garlic Tomato Eggplant Sauce

VEGETARIAN ASSIETTE <sup>GF V</sup>  
Beluga Lentil Cake, Roasted Trumpet Royale Mushrooms,  
Seasonal Vegetables



*Prices do not include the 21% service charge and applicable sales tax. Prices and menus are subject to change. January 2022*

# Dessert Selections

Choose Wedding Cake or one Aerie Dessert

## Aerie Dessert

### CHEESECAKE

Crème Fraîche Cheesecake, Mandarin Sorbet,  
Kumquat Marmalade, Lace Fennel Tuile

### APPLE

Brown Butter Mousse, Spiced Apple Confit, Brown Butter Biscuit,  
Cinnamon Feuille De Brick

### CRÈME BRÛLÉE <sup>GF</sup> <sup>V</sup>

Vanilla Bean Crème Brûlée, Seasonal Berries

## Wedding Cake

*The Cliff Lodge Bakery at Snowbird will design the wedding cake of your dreams.  
There is no limit to what we can create in both taste and design!*

### Flavors

Lemon Cake with Lemon Curd Filling <sup>V</sup>

Lemon Cake with Raspberry Lemon Filling <sup>V</sup>

Vanilla Cake with Raspberry Filling <sup>V</sup>

Vanilla Cake with Salted Caramel & Coconut <sup>V</sup> <sup>N</sup>

Key Lime Cake with Key Lime Filling <sup>V</sup>

Carrot Cake with Cream Cheese Frosting <sup>V</sup>

Dark Chocolate Cake with Chocolate Chunks and Chocolate Frosting <sup>V</sup>

Chocolate Cake with Raspberry Filling and Chocolate Frosting <sup>V</sup>

Chocolate Cake with Hazelnut Frosting <sup>V</sup> <sup>N</sup>

Red Velvet Cake with Cream Cheese Frosting <sup>V</sup>

Buttercream Wedding Cake or Wedding Cupcakes are included in the wedding menu pricing and includes one slice or Cupcake per menu.

### Cake Enhancements

Add Swedish Fondant to Cake \$3 per person.

Add Sugar or Chocolate Work to Cake \$3.50 per person.

Our cakes are custom created for you. There may be an additional charge for extensive sugar work or similar.

There is a minimum custom cake order of \$240.

During the winter months, cakes with fresh berries will be priced slightly higher.

Price and availability subject to change without notice.

Snowbird provides a variety of cake stand options and can provide a cake knife and server upon request.

Please let your Snowbird Service Coordinator know in advance your cake cutting time and if you would like to save the top tier of the wedding cake.

A cake-cutting fee of \$4 per guest will be charged for all non-Snowbird cakes.



# Aerie Farewell Brunch Buffet

Service is for 1.5 hours. Includes coffee, tea, hot chocolate, juice and milk.  
\$45 per person buffet associated with a starting food and beverage minimum of \$1,000.

## Healthy

Seasonal Fresh Fruit **GF DF V**

Whole Fruit **GF DF V**

Whole Grain Breads **V**

Granola **V**

Yogurt Bar **GF V N**

Greek & Vanilla Yogurt, Variety of Accompaniments, Fresh & Dried Fruits

Oatmeal **GF DF V**

Raisins, Cinnamon, Brown Sugar

Egg White Scramble\* **GF**

## Classic

Scallion-Cheddar Scrambled Eggs\* **GF**

Scrambled Eggs\* **GF**

Smoked Bacon\* **GF DF**

Sausage\* **GF DF**

Breakfast Potatoes **GF DF V**

Onions, Peppers

Croissants **V**

Cold Cereals **V**

## Specialties

Eggs Benedict\*

hollandaise sauce

Smoked Salmon\*

bagels, herbed cream cheese

capers, red onions

Warm Bread Pudding **V N**

Blueberry Pancakes **V**

Syrup

Buttermilk Biscuits & Sausage Gravy\*

Sourdough French Toast **V**

Pastries **V**

Muffins **V**

## Chef's Specials

Caramelized Onion, Asparagus  
& Goat Cheese Strata\* **V**



# Libations & Wine

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

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

## Aerie Bars

In its private dining rooms, The Aerie offers two choices for bar service: We can set up a physical bar in the private dining room and serve guests drinks at their table, at the bar or at a stand up reception. This option is available to any group, but specifically recommended for groups over 40 guests. Bar service offering the same beverage selection can be provided by cocktail servers. If no physical bar is chosen, we do require cocktail servers for groups over 40 guests. The Aerie service team will resume to bar service at the table during dinner, unless requested otherwise.

## Bar Set Up

One bartender for every 50 guests is recommended.  
Full Bar set up (liquor, beer, wine) . . . . . \$250/bar  
Beer & Wine Bar set up . . . . . \$200/bar

## Hosted or Cash Bar

Bartender . . . . . \$55/hour  
2 hour minimum required.  
  
Each Additional Bartender Hour. . . . . \$55/hour  
Per bartender, per bar.  
  
Cocktail Server . . . . . \$35/hour  
Per server (we recommend 1 per 25 guests).

## Beverage Selection

The Aerie has an extensive beverage selection that will be available for your guests. Beverages will be charged according to consumption. Ask your Snowbird Service Coordinator for assistance with your selection, special requests or budget management options.

## Wine List

The Aerie wine list is available online [here](#) or ask your Snowbird Service Coordinator for assistance. Our wines served by the glass (house wines) are available in large quantities. If you are looking for specific reference, we would gladly make some recommendations or handpick some selections after you have provided a price range, a region of the world and/or your preferred varietals.

## Alcoholic Beverage Selections

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

### BEER:

The bartender will select for your bar an assortment of domestic, local microbrews, imported and non-alcoholic beers, unless specific requests are made in advance. Please inquire with your Snowbird Service Coordinator for The Aerie's current beer list.

### WINE:

Our house wine selections typically include Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon, as well as some other interesting picks such as Riesling, Cabernet Franc, Malbec or a rosé seasonally.

Let us know your preferred varietal of house or premium house wines price point. Selection will gladly be made if no pre-selection was picked by the group.

Please inquire with your Snowbird Service Coordinator for the most updated Aerie wine list as our selections can change daily. Special-order wine may be requested. Special orders are subject to availability and must be made no later than 4 weeks prior to event date.





### LIQUOR & Mixed Drinks Pricing:

The Aerie offers an extensive liquor selection. The bartender will select an assortment of liquors from our list. Please let us know if there are any favorite brands enjoyed by any of your guests. To assist you with your budget, four tiers are available:

**Tier 1:** no restrictions, Aerie entire selection.

**Tier 2:** drinks up to \$25.

**Tier 3:** drinks up to \$18.

**Tier 4:** drinks up to \$12.

### Non-Alcoholic Beverages:

Prices are per item and billed on a consumption basis. Restaurant beverage selection includes assorted soft drinks, juices, bottled water, coffee, tea, espresso and will be offered at current menu price. (This is not an exhaustive list.)

Soda . . . . .	\$4.25
Large Pellegrino . . . . .	\$8
Large Aqua Pana . . . . .	\$8.50
Juice . . . . .	\$4
Coffee . . . . .	\$4.25
Espresso . . . . .	\$4.25
Tea . . . . .	\$4.25
Gourmet Tea . . . . .	\$5.50
Mocktails . . . . .	\$7
Non-Alcoholic Apple Cider . . . . .	\$18

