



snowbasin



TABLE OF CONTENTS

PLATED BREAKFAST MENU	_____	page	3
PLATED LUNCH FARE	_____	page	4
PLATED DINNER MENU	_____	page	5
BREAKFAST BUFFET	_____	page	7
DELI LUNCH BUFFET	_____	page	8
SOUP & SALAD BUFFET	_____	page	9
WILDCAT BUFFET	_____	page	10
GRIZZLY BUFFET	_____	page	10
SIGNATURE SNOWBASIN BUFFET	_____	page	11
SNOWBASIN “LITTLE CAT” BUFFET	_____	page	12
PIZZA BUFFET	_____	page	13
PASTA BUFFET	_____	page	13
BUFFET ADD-ONS	_____	page	14
MEETING BREAK PACKAGES	_____	page	15
COLD HORS D’OEUVRES	_____	page	16
HOT HORS D’OEUVRES	_____	page	17
PLANNING DETAILS	_____	page	18



PLATED BREAKFAST MENU

Minimum of 10 Guests

Choose a menu for your group of up to three dishes. Meal selections for each guest are pre-ordered before event, not made to order. A meal card or other indicator will be needed to determine each guest's selections at the event.

All plated and buffet breakfast menus include a beverage station with Juices, Teas and Coffee as well as a basket of freshly baked breakfast breads

TRADITIONAL AMERICAN

Scrambled eggs with a choice of ham, bacon, or sausage, served with seasonal fresh fruit and country fried potatoes

HEUVOS RANCHEROS

Scrambled eggs, potatoes, vegetables, and chorizo sausage topped with cheddar cheese, served on corn tortillas with salsa and fresh fruit

BREAKFAST BURRITO

Flour tortilla stuffed with scrambled eggs, peppers, green onions, and chorizo, served with salsa and country fried potatoes

SNOWBASIN QUICHE

Choice of either vegetarian or lorraine quiche topped with a creamy mornay sauce served with seasonal fresh fruit and country fried potatoes

HAM & EGG CROISSANT SANDWICH

Freshly baked croissant filled with honey baked ham, scrambled eggs, and cheese, served with country fried potatoes

OMELET

Cheddar cheese, ham, tomato, pepper, and mushroom omelet, served with country fried potatoes and toast (white, wheat, or English muffin)

FRENCH TOAST

Egg battered brioche dusted with powdered sugar, garnished with fresh strawberries, whipped cream, and warm maple syrup. Choice of ham, bacon, or sausage

LOX & BAGEL

House-cured salmon, toasted bagel, capers and red onions, served with a cream cheese and chive spread

FIELD & STREAM

Grilled sausage and smoked salmon, two eggs cooked to order, and country fried potatoes

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



PLATED LUNCH FARE

Minimum of 10 Guests

Choose a menu for your group of up to three dishes. Meal selections for each guest are pre-ordered before event, not made to order. A meal card or other indicator will be necessary to determine each guest's selections at the event.

Rolls, coffee, tea and lemonade station included

Soda available for additional \$3.00 per person (includes refills)

GRILLED REUBEN SANDWICH

Braised corned beef, swiss cheese, spicy remoulade, blaukraut piled high on Russian rye bread, served with fries

GRILLED VEGETABLE SANDWICH

Grilled squash, tomato, onion, eggplant, spinach, and roasted red pepper with roasted garlic aioli on ciabatta, served with fries

SNOWBASIN CHICKEN SALAD SANDWICH

Chicken breast, grapes, and walnuts in a creamy dressing with lettuce and tomato on ciabatta, served with fries

GRILLED CHICKEN SANDWICH

Herb marinated chicken breast, Jarlsberg cheese, marinated tomato, roasted garlic aioli and arugula on a brioche, served with fries

FISH TACOS

Seared blackened Mahi Mahi, red cabbage, jicama, pico de gallo, cilantro, lime served on corn tortilla

SALMON PICCATA

Lemon caper butter sauce with seasonal vegetables (can substitute chicken)

VEGETABLE PRIMAVERA

Seasonal vegetables, penne pasta in a creamy marinara sauce, parmesan reggiano (can substitute chicken)

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots, & choice of dressing

DESSERT CHOICES

Warm apple crisp | chocolate mousse | warm brownies à la mode with caramel sauce

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



PLATED DINNER MENU

Minimum of 20 Guests

A place card or name badge with an easily identifiable system to differentiate guest entrée selections will be utilized

Each plated dinner includes freshly baked rolls, butter, as well as coffee, tea and lemonade. Soda \$3.00 extra per person.

Choose a salad, entrée, and dessert to complete your three-course dinner menu.

ENTRÉE SELECTIONS (Please choose up to three)

CHICKEN PICCATA – Lemon caper sauce, fettucine alfredo and garlic croissant

GRILLED VEGETABLE NAPOLEON – Creamy parmesan polenta, balsamic tomato ragu

BAKED SALMON FILLET – Lemon beurre blanc, wild mushroom risotto

HERB CRUSTED PORK LOIN – Mashed sweet potatoes, root vegetables, apple-onion chutney

ROASTED PRIME RIB – Garlic mashed potatoes, seasonal vegetable, au jus and horseradish cream

NEW YORK STRIP – Crispy potatoes, grilled asparagus and port wine reduction

BACON WRAPPED FILET MIGNON – Béarnaise sauce, au gratin (deep fried) and honey glazed baby carrots

CEDAR PLANK HALIBUT – Bacon wrapped potato terrine, blistered grape tomatoes, sugar snap peas and lemon herb compound butter

HONEY ROSEMARY GLAZED CHICKEN BREAST – Roasted garlic mashed potatoes, orange glazed haricot verts

DUAL PLATES (Please choose one)

CHICKEN AND FISH

CHICKEN AND STEAK

STEAK SURF AND TURF

CHILDREN'S MEALS

CHICKEN STRIPS – Fries

HAMBURGER – Fries

CHEESEBURGER – Fries

PETITE FILET – Mashed potatoes

SALAD SELECTIONS (Please choose one)

GARDEN SALAD - With mixed greens, tomatoes, cucumbers, onions, carrots and choice of salad dressing

SPINACH SALAD - With toasted almonds, dried cranberry, bacon and goat cheese with choice of salad dressing

CLASSIC CAESAR SALAD - With romaine, parmesan reggiano, croutons and creamy caesar dressing

STRAWBERRY SALAD – Mixed greens, strawberries, dried cherry, grape tomato, goat cheese & strawberry vinaigrette

CAPRESE SALAD – Heirloom tomato, fresh mozzarella, basil, arugula, balsamic reduction and basil pesto

DESSERTS: (Please choose one)

CHEESECAKE MOUSSE - With almond tuile and fresh berries

PISTACHIO CRÈME BRULEE - With fresh berries

LEMON CAKE - With raspberry sauce

CHOCOLATE MOUSSE - With grand marnier

CHOCOLATE PANNA COTTA

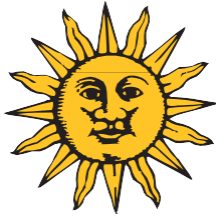
APPLE AND WALNUT BREAD PUDDING - With crème anglaise

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



BUFFET MENUS

- BREAKFAST BUFFET
- DELI LUNCH BUFFET
- SOUP & SALAD BUFFET
 - WILDCAT BUFFET
 - GRIZZLY BUFFET
- SIGNATURE SNOWBASIN BUFFET
- SNOWBASIN “LITTLE CAT” BUFFET
 - PIZZA BUFFET
 - PASTA BUFFET
- BUFFET ADD-ONS



BUFFET BREAKFAST MENU

Minimum of 10 Guests

All plated and buffet breakfast menus include a beverage station with Juices, teas and coffee as well as a basket of freshly baked breakfast bread

CEREALS

Hot Irish oats with brown sugar and raisins
Cold cereals with whole or 2% milk, bananas
Seasonal berries, seasonal fruit

THE CONTINENTAL

Freshly baked assorted pastries Breads and muffins
Seasonal fresh fruit

THE SKIER'S

Assortment of freshly baked muffins Bagels with cream cheese
Assorted individual yogurts Granola and cold cereals

THE HIKER'S

Assorted seasonal fresh fruit and berries
Scrambled eggs
Crisp bacon and sausage
Country hash browns

THE WASATCH

Assorted seasonal fresh fruit and berries Scrambled eggs
Cheese blintzes with spiced apple cranberry compote
Crisp bacon and sausage
Country hash browns
Yogurt

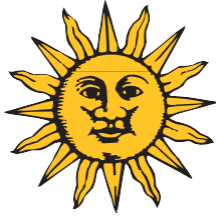
THE MOUNTAIN SUNRISE

Golden country fried steak topped with sausage country gravy
Scrambled eggs
Country hash browns

THE HUNTSVILLE

Omelets prepared to order
Country hash browns
Vanilla bean custard crêpes with sautéed seasonal berries
Assorted seasonal fresh fruit

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



DELI LUNCH BUFFET

Minimum of 15 Guests

Includes coffee, tea, and lemonade station

Soda available for additional \$3.00 per person (includes refills)

\$30 PER GUEST

TRAY OF ASSORTED DELI MEATS & CHEESES

FRIED CHICKEN TENDERS WITH BBQ SAUCE & RANCH

DRESSING, LETTUCE, TOMATO, ONION, PICKLE & ASSORTED

CONDIMENTS, FRESH SLICED WHITE, WHEAT & RYE BREAD

GARDEN SALAD WITH TOMATO, CUCUMBER, ONION & CHOICE

OF DRESSING

CARROT POTATO SALAD

FRUIT PLATTER

SOUP DU JOUR WITH ROLLS

COOKIES & BROWNIES

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



SOUP & SALAD BUFFET

Minimum of 15 Guests

Each lunch includes rolls and coffee, tea and lemonade station. Soda available for additional \$3.00 per person (includes refills)

SOUP CHOICES (Please choose two)

TOMATO BASIL BISQUE
NEW ENGLAND CLAM CHOWDER
FRENCH ONION
GARDEN VEGETABLE (vegetarian)
BUTTERNUT SQUASH BISQUE
HEARTY BEEF CHILI

SALAD CHOICES (Please choose two)

GARDEN SALAD -With mixed greens, tomatoes, cucumbers, onions, carrots and choice of salad dressing
SPINACH SALAD -With toasted almonds, dried cranberry, bacon and goat cheese with choice of salad dressing
CLASSIC CAESAR SALAD -With romaine, parmesan reggiano, croutons and creamy caesar dressing
MIXED GREENS -With candied walnuts, dried cherries, grape tomato, goat cheese and pear vinaigrette

DESSERT CHOICES (Please choose two)

ASSORTED COOKIES
VANILLA BEAN CHEESECAKE -With fresh strawberries
SEASONAL FRUIT COBBLER -With whipped cream
CHOCOLATE MOUSSE -With fresh berries
FRESH FRUIT PARFAIT -With white chocolate mousse

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



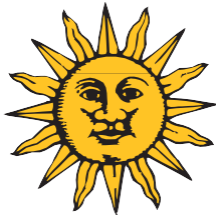
WILDCAT BUFFET MENU

Hot off the Grill

*Soda available for additional \$3.00 per person (includes refills).
Comes with a lemonade and water station*

Minimum of 20 Guests

BARBECUE CHICKEN
PULLED PORK
CORN ON THE COB
COUNTRY-STYLE COLESLAW
BAKED BEANS
WATERMELON
GREEN SALAD
DINNER ROLLS
FRUIT CRISP



GRIZZLY BUFFET MENU

Minimum of 30 Guests

BARBECUE CHICKEN SLICED
BRISKET SANDWICH
SALMON WITH MISO GLAZE
CORN ON THE COB
COUNTRY-STYLE COLESLAW
BAKED BEANS
WATERMELON
CAESAR SALAD
DINNER ROLLS
FRUIT CRISP

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



SIGNATURE BUFFET MENU

Minimum of 40 guests

Includes: fruit tray, domestic cheese tray, dinner rolls, as well as, tea, coffee, and lemonade station. Soda \$3.00 extra per person

CARVING: (select one)

BLACK PEPPER CRUSTED ROAST BEEF
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE
PRIME RIB WITH AU JUS AND HORSERADISH CREAM – Add \$6 per guest
SPICE GLAZED HAM
ROASTED GRASS-FED BEEF TENDERLOIN WITH SEA SALT – Add \$10 per guest
ROASTED BUFFALO PRIME RIB – Add \$15 per guest
AMERICAN WAGYU KOBE STRIP LOIN - Add \$16 per guest

ENTREES: (select two)

ROASTED SALMON - With an orange dill glaze or miso glaze
GRILLED CHICKEN BREAST - With piccata sauce or marsala wine sauce
ROASTED PORK LOIN - With apple onion chutney
BAKE FOUR CHEESE RAVIOLI - With a blend of house made marinara and alfredo sauce
MACADAMIA CRUSTED HALIBUT - With lemon herb compound butter – add \$3 per guest

SALADS: (select two)

GARDEN SALAD - With mixed greens, tomatoes, cucumbers, onions, carrots and choice of salad dressing
SPINACH SALAD - With toasted almonds, dried cranberry, bacon & goat cheese with choice of salad dressing
CLASSIC CAESAR SALAD - With romaine, parmesan reggiano, croutons and creamy caesar dressing
MIXED GREENS - With candied walnuts, dried cherries, grape tomato, goat cheese and pear vinaigrette
WARM GERMAN POTATO SALAD - With bacon and fresh herbs
GREEK PASTA SALAD
CAPRESE SALAD

SIDES: (select three)

ROASTED RED POTATOES
GARLIC MASHED
POTATOES
AU GRATIN POTATOES (OPTION OF BEING FRIED)
CHOICE OF WHITE OR BROWN RICE
VEGETABLE COUSCOUS
SEASONAL VEGETABLES
ORANGE GARLIC SAUTÉED HARICOT VERTS BRUSSEL SPROUTS
ROASTED YAMS
GRILLED ASPARAGUS
HONEY GLAZED CARROTS

DESSERTS: (select two)

CHEESECAKE MOUSSE - With almond tuile and fresh berries
PISTACHIO CRÈME BRULÉE - With fresh berries
LEMON CAKE - With raspberry sauce
CHOCOLATE MOUSSE - With grand marnier
APPLE AND WALNUT BREAD PUDDING - With crème anglaise
CHOCOLATE PANNA COTTA

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



SNOWBASIN “LITTLE CAT” BUFFETT MENU

Minimum of 25 guests

Includes: fruit tray, dinner rolls, as well as, tea, coffee, and lemonade station

Soda \$3.00 extra per person

CARVING: (select one)

BLACK PEPPER CRUSTED ROAST BEEF

ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE

PRIME RIB WITH AU JUS AND HORSERADISH CREAM – Add \$6 per guest

SPICE GLAZED HAM

ROASTED GRASS-FED BEEF TENDERLOIN WITH SEA SALT – Add \$10 per guest

ROASTED BUFFALO PRIME RIB – Add \$15 per guest

ENTREES: (select two)

ROASTED SALMON - With an orange dill glaze or miso glaze

GRILLED CHICKEN BREAST - With piccata sauce or marsala wine sauce

ROASTED PORK LOIN - With apple onion chutney

BAKE FOUR CHEESE RAVIOLI - With a blend of house made marinara and alfredo sauce

MACADAMIA CRUSTED HALIBUT - With lemon herb compound butter – add \$3 per person

SALADS: (select one)

GARDEN SALAD - With mixed greens, tomatoes, cucumbers, onions, carrots and choice of salad dressing

SPINACH SALAD - With toasted almonds, dried cranberry, bacon & goat cheese with choice of salad dressing

CLASSIC CAESAR SALAD - With romaine, parmesan reggiano, croutons and creamy caesar dressing

MIXED GREENS - With candied walnuts, dried cherries, grape tomato, goat cheese and pear vinaigrette

WARM GERMAN POTATO SALAD - With bacon and fresh herbs

GREEK PASTA SALAD

CAPRESE SALAD

SIDES: (select two)

ROASTED RED POTATOES

GARLIC MASHED POTATOES

CHOICE OF WHITE OR BROWN RICE

VEGETABLE COUSCOUS

SEASONAL VEGETABLES

ORANGE GARLIC SAUTÉED HARICOT VERTS GRILLED ASPARAGUS

HONEY GLAZED CARROTS

DESSERTS: (select two)

CHEESECAKE MOUSSE - With almond tuile and fresh berries

PISTACHIO CRÈME BRULÉE - With fresh berries

LEMON CAKE - With raspberry sauce

CHOCOLATE MOUSSE - With grand marnier

APPLE AND WALNUT BREAD PUDDING - With crème anglaise

CHOCOLATE PANNA COTTA

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



PIZZA BUFFET

*Includes choice of 5 specialty pizzas, tossed green salad and desert
Includes a lemonade and water station*

PEPPERONI- Mozzarella, parmigiana

CHEESE- Provolone, fontina, mozzarella, parmigiana

MARGHARITA- Red sauce, roma tomato, fresh sliced mozzarella, basil

MTOGDEN- Peppers, olives, Italian sausage pepperoni roasted garlic

PESTO CHICKEN- Pesto sauce, grilled chicken, pine nuts, broccoli, parmigiana

IDAHO- Alfredo sauce, bacon, potato, white cheddar, chives

HAWAIIAN- Canadian bacon, pineapple chutney

WILD MUSHROOM- Alfredo sauce, roasted Portobello and cremini mushrooms, arugula, truffle oil

BBQ CHICKEN- BBQ sauce, grilled chicken, red onion, cilantro

MEAT LOVER- Sausage, pepperoni, prosciutto, bacon

SICILIAN- Alfredo, peppadews, meatballs, olives, roasted garlic



PASTA BUFFET

*Includes two types of pasta, two types of meat, and two types of sauce, tossed green salad, roll and
desert. Includes a lemonade and water station.*

SAUCES- MARINARA, ALFREDO, PESTO CREAM, BOLOGNESE

PASTA- SPAGHETTI, PENNE, FETTUCINE CAPPELLINI

MEAT- ITALIAN SAUSAGE, MEAT BALLS, GF MEATBALLS, GRILLED CHICKEN

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



BUFFET ADD-ONS

For Any Buffet

(Only serviced when ordered with accompanied buffet)

LIVE PASTA BAR:

INCLUDES: sliced mushrooms, carrots, tomatoes and onions

SAUCE: marinara, alfredo or pesto cream (add bolognese for \$2 per guest)

MEAT: Italian sausage, meatballs or grilled chicken (additional meat, add \$2.00 per guest)

MASHED POTATO BAR:

POTATO: classic whipped russets, garlic red skin, yukon gold, purple fingerlings, or sweet potato

TOPPING: bacon, cheddar cheese, butter, sour cream, chives, cinnamon sugar

MACARONI AND CHEESE:

MADE TO ORDER WITH YOUR CHOICE OF: bacon, jalapenos, onions, tomatoes, broccoli, or Italian sausage. Finished with a creamy cheddar mornay sauce.

DESSERT:

CREPE STATION: Crepes made to order. Includes fresh whipped cream and choice of two toppings:

- Fresh Seasonal Berries
- Apple Cinnamon Compote
- Ginger Peach Compote
- Spiced Rum Mango Compote
- Cardamom Blueberry Compote
- Nutella

SUNDAE STATION: Vanilla, chocolate or strawberry ice cream with assorted toppings

FLOAT STATION: Root beer, orange cream soda, cold brew coffee, vanilla, chocolate, strawberry or espresso ice cream with assorted toppings

S'MORES STATION: Open fire and all the fixings. Outdoors only*

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



MEETING BREAK PACKAGES

30 - Minute Service

Ala carte options: trail mix, mixed nuts, granola bars, chips/dip, parfaits, cookies, cupcakes

ALLEN PEAK

MILK CHOCOLATE

FONDUE FRESH FRUIT

TRAY PRETZELS

TRAY OF MARSHMALLOWS, BROWNIES & POUND CAKE

COFFEE, TEA, MILK & SODAS

PINEVIEW

HUMMUS WITH PITA

BREAD VEGETABLE

CRUDITÉS CHEESE TRAY

ASSORTED CRACKERS

COFFEE, TEA, MILK &

SODAS

LONE TREE

FINGER SANDWICHES

TORTILLA CHIPS WITH GAUCAMOLE AND SALSA

TRAIL MIX

FRUIT SALAD

COFFEE, TEA, MILK &

SODAS

NO NAME

SALMON GRAVLAX

BAGELS

ASSORTMENT OF CREAM CHEESES

RED ONION, CAPERS, DILL CRÈME FRACHE,

ROASTED RED PEPPERS & TOMATO CONCASSE

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



COLD HORS D'OEUVRES

Cold Hors D'oeuvres

(Serving size is 50 Pieces unless otherwise noted. Butler service available)

CORN CHIPS - With guacamole and salsa

BELGIAN ENDIVES - With boursin cheese & candied spiced pecans

ASSORTED DOMESTIC & IMPORTED CHEESE - For 50 people

PROSCIUTTO WRAPPED ASPARAGUS

BRUSCHETTA

ENGLISH CUCUMBERS - Stuffed with herb cream cheese

SLICED SEASONAL FRESH FRUIT TRAYS - For 50 people

CLASSIC HUMMUS - With grilled pita

PROSCIUTTO WRAPPED MELON

VEGETABLE CRUDITÉS - With dip

DEVILED EGGS

MEDITERRANEAN SALAD - On a bamboo sticks

JUMBO SHRIMP - With cocktail sauce

SALMON GRAVLAX - With capers, onions and dill crème fraiche

BLUE CHEESE STUFFED PEPPADEWS - Wrapped with prosciutto

CRISPY PHYLLO CUPS - With mediterranean chicken salad

SALMON TARTAR - With preserved egg, sea salt and crostini

DESSERT TRAY - 50 pieces (Please choose three)

- CHEESECAKE MOUSSE - With almond tuile and fresh berries
- PISTACHIO CRÈME BRULEE - With fresh berries
- LEMON CAKE - With raspberry sauce
- CHOCOLATE MOUSSE - With grand marnier
- CHOCOLATE PANNA COTTA
- APPLE AND WALNUT BREAD PUDDING - With Crème anglaise

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



HOT HORS D'OEUVRES

Hot Hors D'oeuvres

(Serving size is 50 Pieces unless otherwise noted. Butler service available)

CHICKEN WINGS - With choice of: buffalo, barbeque and Asian barbeque served with celery & bleu cheese

EGG ROLLS - With sweet and sour sauce

ITALIAN STYLE MEATBALLS (*Gluten Free*) - With house made mariana

POTSTICKERS - With teriyaki ginger sauce

DEEP FRIED CHEESE RAVIOLI - With spicy arrabiata sauce

BRIE BEIGNETS - With raspberry couli

STUFFED MUSHROOMS - With sausage & spinach

SPANAKOPITA - Triangles of phyllo dough filled with spinach

TIGER PRAWN - In cilantro lime sauce on a tortilla crisp

THAI CHICKEN SATAY - With peanut sauce

INDIAN CHICKEN TANDOORI - With raita

BEEF SKEWERS - With ginger-garlic sauce

BACON WRAPPED SCALLOPS

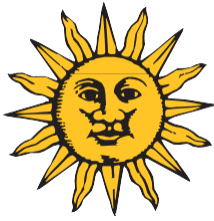
MINI BEEF WELLINGTON - With mushrooms

MINI CRAB CAKE - With remoulade

GRILLED SHRIMP SKEWER - With chili lime butter

SPINACH ARTICHOKE DIP - With sliced baguette

Please add 22% service charge plus current sales tax to all catering services. Prices subject to change.



PLANNING DETAILS

The following information is provided to assist you in planning your function at Snowbasin. You will be provided with an event manager who will walk you through every step of the event planning process; as well as an on-site event coordinator for the day of the event. They will work with you to ensure the most stress free experience possible.

GUARANTEES

Providing an accurate guarantee assists us in making your function a success. The number of guests attending each event must be provided three weeks prior to the scheduled event. Changes to guest count can be made to the guest count within an additional 5% up to three days prior to event. Updates to guest count, floor plan or other details made less than three days from event cannot be guaranteed and are subject to added labor fees. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. Signed Banquet Event Orders (BEO) must be received (14) business days prior to the event. Food and Beverage product will not be ordered and staff will not be scheduled without signed Banquet Event Orders. Menu selections must be confirmed no later than 20 days in advance of the function. Changes made to menus within 20 days of the event are subject to a 15% re-stocking charge. Place cards with plated meal selection and guest name (or other easily identifiable system) must be provided by the host. All food and beverage must be supplied by Snowbasin. Snowbasin is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Due to health regulation policies, no leftover food or beverages (with the exception of wedding cakes) can be taken from the premises. Food items cannot be transferred from one event to another.

BUFFETS

Please note that all buffet menus are offered for a maximum of one and a half (1.5) continuous hours. If you wish to continue longer, there will be an additional price increase of 25% per person, per 30-minute extension in order to fortify the buffet and assure that the presentation is up to Snowbasin standards.

BEVERAGE / ALCOHOL SERVICE

Snowbasin requires a minimum of one bartender for events up to 75 drinking guests, and an additional bartender for each increment of 75 people thereafter. Numbers are rounded up. EXAMPLE: Group has 260 people. Four bartenders would be required. Bartenders are \$75.00 per hour, per bartender, per event. If a second bar location is requested, Snowbasin will need to staff twice the amount of bartenders. All alcoholic beverages must be confined to the private function area.

DÉCOR

Caution should be exercised when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. If a ladder is needed or anything needs to be placed above reach then a Snowbasin staff member will be assigned to assist and a charge of \$40 per staff per hour will be added. Any damages due to carelessness, negligence, or decorating will be the group's responsibility. All outside materials (décor, gifts, meeting collateral, etc.) provided by the host must be approved by the Catering Services Manager and/or venue management. Retrieval of host's materials is the responsibility of the host. The Resort is not responsible for any Host's materials left behind at the venue. Refuse disposal is often a challenge. Disposal fees may apply.

ROOM CHARGES

Specific requirements for the set-up of a room, which include Audio Visual, must be confirmed a minimum of three weeks prior to your event. Minor changes can be made to the set up plans within 48 hours of the event. Floor plan changes made less than 48 hours before event are subject to labor fees. The Resort assigns function rooms based on the guaranteed minimum number of people anticipated. The Resort reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The Resort reserves the right to make the final decision regarding the disposition of outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the four (4) hour cut off, labor charges will apply.

UNIQUE VENUE CATERING

Unique Venue catering is considered to be any event held outside or on mountain. Snowbasin offers spectacular venues to provide that “one of a kind” experience. Each venue has unique elements that require special planning. When holding an event in a Unique Venue, please consult your Catering Services Manager on every detail. Only Snowbasin vehicles and drivers are allowed “off road” at The Resort. Transportation fees will apply. Some venues are accessible only by lift service. Please plan accordingly and inform your guests of proper footwear and clothing. Consult with your Catering Services Manager regarding appropriate attire. Snowbasin is located in a high alpine, mountain environment in which temperatures and moisture levels fluctuate month to month and year to year. Weather is unpredictable. Rain or even Snow is not uncommon at Any time of year. Snowbasin cannot guarantee that the mountain setting will be “green” or “white” even if photos from past events during the same time of year reflect a common look for that time of year.

PRICING

All food and beverage prices are guaranteed no earlier than sixty- (60) days prior to the date of the function. All food, beverage and equipment prices are subject to 22% service charge as well as state and local taxes (currently 7.85%)

GROUP SHIPMENT

All boxes sent before the conference, must be labeled to the attention of the on-site recipient with the group affiliation and event date. A shipping/receiving fee of \$3.00 per box, \$50 per pallet, will be charged to the group’s master account for each box received or shipped by the resort. Larger shipments require special arrangements. Please consult with your Catering Services Manager. Large freight will be refused without proper advance planning. The resort may refuse to receive any materials prior to seven days before the event date. Shipments received before that date, are subject to an additional storage fee of \$5.00 per box, per day.

SECURITY

Snowbasin cannot assume liability or responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The resort may require additional security staff for event functions. Your Catering Service Manager can assist you with these arrangements.

VENDORS

For many events at Snowbasin Resort, external Vendors will be hired directly by the host party. As such, those vendors must sign a 3rd party agreement that may include, but not limited to, an indemnity agreement, liability waiver, and any special agreement needed to mitigate risk while at Snowbasin Resort. Vendors qualified for this provision are, but are not limited to: Photographers, bakeries, floral, musicians, production companies, designers, entertainers and anyone performing a service on Snowbasin Resort property that is not hired directly by Snowbasin Resort or Agents of Snowbasin Resort. The list of vendors as well as all agreements must be completed 30 days prior to event and given to Catering Sales Associate for record keeping.

INFORMATION TECHNOLOGY SERVICES

A complete list of IT services is available on request. Connectivity and services vary, based on location, throughout the Resort. Please be specific regarding location when referencing IT requests. Availability and fees will vary based on location.

DEPOSIT and PAYMENTS

Full payment of the non-refundable site fee is required to guarantee a reservation date of the room along with an executed contract and shall be considered the deposit. Without an executed contract and deposit, the reserved date can still be used in sellable inventory. Date is not held without Deposit. No Exceptions! 75% of the anticipated balance due (from invoice estimate provided) is required to be made 90 days prior to event date. The remaining 25% of the anticipated balance due is required to be made 30 days prior to event date. If bar or other charges are added to the event invoice on event date then final balance due will be charged to customer credit card on file within 48 hours after event ends.

SIGNATURE: _____

DATE: _____