



snowbasin

WEDDING GUIDE



TABLE OF CONTENTS

READY ROOM SNACKS	_____	page 3
COLD HORS'DOVERS	_____	page 4
HOT HORS'DOVERS	_____	page 5
PLATED DINNER MENU	_____	page 6
BRUNCH BUFFET	_____	page 7
SIGNATURE SNOWBASIN BUFFET	_____	page 9
SNOWBASIN "LITTLE CAT" BUFFET	_____	page 10
BUFFET ADD-ONS	_____	page 11
DESERT ALACARE	_____	page 12
BUFFET ADD-ONS	_____	page 13
CAKES	_____	page 14
PLANNING DETAILS	_____	page 17



BRIDE AND GROOM READY ROOMS SNACKS

Service for 6 guests

THE WILDFLOWER

Assortment of cheeses, sliced fresh fruits,
nuts, mini cookies and
chocolate dipped strawberries

THE GRIZZLY

Cubed Italian meats and assortment of cheeses
With olive tapenade, water crackers and
fresh fruit
Scrambled eggs, potatoes, vegetables, and chorizo sausage topped with cheddar

THE PINEVIEW

Sandwich pinwheels
garnished with sliced fresh fruit and
chocolate dipped strawberries

CHAMPAGNE SERVICE

One flute of champagne per person

MARTINELLI'S SERVICE

One flute of Martinelli's per person

**OTHER ALCOHOLIC BEVERAGES
AND ALA'CARTE SNACKS AVAILABLE
UPON REQUEST**

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 for additional fee.)

CORN CHIPS - With guacamole and salsa, per bowl

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 additional for a fee.)

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.



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.

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 for ages 6-11. No charge for ages 5 and under

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 BRULÉE - 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.



BRUNCH SELECTIONS

Minimum of 20 Guests

CARVING STATION SELECTIONS (Please choose up to two)

BLACK PEPPER CRUSTED ROAST BEEF
SPICE GLAZED HAM
PRIME RIB WITH AU JUS AND HORSERADISD CREAM
ROASTED GRASS FED BEEF TENDERLOIN WITH SEA SALT
ROASTED BUFFALO PRIME RIB

OMLET STATION

DICED HAM, BACON, PEPPERS, ONION, SPINACH, CHEDDER CHEESE,
GREEN ONION

ENTREE SELECTIONS (Please choose up to two)

ROASTED SALMON With an orange dill glaze or miso glaze
GRILLED CHICKEN BREAST With piccata or marsala wine sauce
ROASTED PORK LOIN With apple onion chutney
BAKE FOUR CHEESE RAVIOLI With a blend of marinara and alfredo sauce
MACADAMIA CRUSTED HALIBUT With lemon herb compound butter

SALAD SELECTIONS (Please choose up to 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
a choice of salad dressing
CEASAR SALAD With romaine, parmesan reggiano, croutons and creamy Caesar dressing
MIXED GREEES With candied walnuts, dried cherries, grape tomato, goat cheese
and pear vinaigrette
WARM GERMAN POTATO SALAD With bacon and fresh herbs
GREEK PASTA SALAD

SIDE SELECTIONS (Please choose up to two)

ROASTED RED POTATOES
GARLIC MASHED POTATOES
CHOICE OF WHITE OR BROWN RICE
VEGETABLE COUSCOUS
SEASON VEGETABLES
ORANGE GARLIC SAUTEED HARICOT VERTS
GRILLED ASPARAGUS
HONEY GLAZED CARROTS

DESSERT SELECTIONS (Please choose up to three)

ASSORTED COOKIES AND MACARONS
CHOICE OF MOUSSE: Raspberry, chocolate, cheesecake, others available upon request
FUDGE: Marble, white chocolate, chocolate, turtle, chocolate swirl
CRÈME BRULE
LEMON BARS

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



ADDITIONAL BRUNCH STATION SELECTIONS

Minimum of 20 Guests

BENEDICT STATION

CLASSIC BENEDICT:

Canadian bacon
Poached egg
English muffin
Hollandaise sauce

FLORENTINE BENEDICT:

Heirloom tomato
Spinach
English muffin
Hollandaise sauce

CRAB BENEDICT: additional 3 per person

Dungeness crab meat
Poached egg
English muffin
Hollandaise sauce

CREPE STATION SELECTIONS (Please choose up to four)

Strawberry compote
Apple cinnamon compote
Fresh berries
Sliced banana
Peanut butter
Nutella

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.

CARVING: (select one)

BLACK PEPPER CRUSTED ROAST BEEF
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE
PRIME RIB WITH AU JUS AND HORSERADISH CREAM
SPICE GLAZED HAM
ROASTED GRASS-FED BEEF TENDERLOIN WITH SEA SALT
ROASTED BUFFALO PRIME RIB
AMERICAN WAGYU KOBE STRIP LOIN

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

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 BRULEE - 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

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

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

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.



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

MEAT: Italian sausage, meatballs or grilled chicken

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.



DESERT ALACARTE

Each selection is a tray of 50 pieces

CHEESECAKE BITES
CHOCOLATE DIPPED BROWNIES
ECLAIRS
CHOCOLATE DIPPED STRAWBERRIES
LEMON BARS
MENI CRÈME BRULEE
PETIT FOURS (small cakes)
KEY LIME TARTS
BERRY TARTS
FRUIT CRISP
CHOCOLATE PANNA COTTA
CUPCAKES
CHEESECAKE MOUSSE
CHOCOLATE MOUSSE with CHAMBORD
ASSORTED COOKIES
CHOCOLATE PEANUT BUTTER BARS

CREPE STATION

Sautéed to order: Includes fresh whipped cream with choice of two toppings
fresh seasonal berries, apple cinnamon compote, ginger peach compote,
spiced rum mango compote, cardamom blueberry compote, Nutella

SUNDAY STATION vanilla and chocolate ice cream with assorted toppings

S'MORES STATION open fire with all the fixings, outside only

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: (10.00 per guest, plus 55.00 chef fee per 100 guests)

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: (10.00 per guest, plus 55.00 chef fee per 100 guests)

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

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

MACARONI AND CHEESE: (10.00 per guest plus 55.00 chef fee per 100 guests)

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: (10.00 per guest plus 55.00 chef fee per 100 guests) 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: (8.00 per guest plus 100.00 setup fee) Vanilla, chocolate or strawberry ice cream with assorted toppings

FLOAT STATION: (8.00 per guest plus 100.00 setup fee) Root beer, orange cream soda, cold brew coffee, vanilla, chocolate, strawberry or espresso ice cream with assorted toppings

S'MORES STATION: (5.00 per guest plus 150.00 setup fee) 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.



WEDDING CAKES

The Snowbasin Bakery specializes in unique cakes for weddings and special occasions. In classic European style, the cakes are poured in a rich glossy white or chocolate ganache. To begin the cake process, first one must determine the flavor of the cake and filling, how many guests are being served, and the type of icing and decoration. The following list is an example of our most popular cake flavors and suggested pairings for fillings. Custom flavors and fillings are available upon request. When planning an order, a chef will be available to assist in building a unique cake design.

Price is determined based on number of servings and cake selection.

LEMON TWIST

Sponge cake made with fresh lemons and a hint of Limoncello

AMARETTO

A light sponge cake made with amaretto and natural almond flavors

CHOCOLATE

A lighter German-style sponge cake

MOCHA

A light sponge cake flavored with coffee extract, liquor and vanilla

SPICE

A medium bodied cake made with buttermilk, and spices

RED VELVET

A medium bodied cake made with buttermilk, a hint of citrus and spice

VANILLA

A pound cake make with sour cream and a hint of citrus

ORANGE POPPY

Made with fresh orange-infused poppy seeds and Grand Marnier

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



CAKE FROSTING AND FILLING SELECTIONS

FROSTING SELECTIONS

Chocolate

Buttercream

Cream Cheese

Swiss Buttercream

FILLING SELECTIONS

Raspberry Jam

Strawberry Jam

Strawberry Cream

Raspberry Cream

German Chocolate

Cream Cheese

Chocolate Ganache

White Chocolate Ganache

Pastry Cream

Peanut Butter

Marzi Pan

Fresh fruit available

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



CAKE PRICING

All orders must be received no later than three weeks prior to the event. Extra time may be needed for certain decoration requests. There may be charges for any changes or cancellation to an order within two weeks of the event.

Anniversary cakes with a choice of cake flavor and one filling are available for pickup at the Snowbasin Bakery during regular business hours. Each cake comes with a standard decoration and writing for a base fee.

A surcharge of 22%, which includes cake cutting on the day of the event, will be charged on all wedding and sculpted cakes.

CAKE PRICING

Ranges from 5.00 to 6.75 per serving depending on the requested decorations, swags of icing, icing flowers, borders and hand painted designs. Please speak with your event coordinator for details.

ADDITIONAL PRICING

Ranges from 5.00 to 6.75 per serving depending on the requested decorations, swags of icing, icing flowers, borders and hand painted designs.

EXTRAS

Tinted Bases Icing

Chocolate Drip

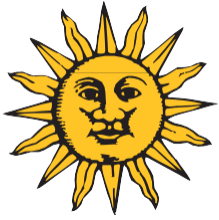
Fondant Covered Cakes

Sprayed Cakes (Gold, Silver or Pearl)

Hand Painting (Metallic or Color)

Decorations (Fresh fruit, Gum paste flowers, fondant work, and chocolate work): Additional charge based on availability or difficulty

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.