

the Aerie



Wedding Rehearsal Dinners • Birthdays • Anniversaries • Corporate Events • Holiday Parties
Private Dining

the Aerie

Thank you for considering The Aerie Restaurant for your next memorable event. The Aerie's private dining rooms offer stunning décor and spectacular mountain views, from snow-covered vistas to lush summer scenery.

The following pages provide information regarding The Aerie restaurant and private dining rooms, including different limited menus and reception offerings. The Canyon Dining Room can accommodate up to 50 people and the Mountain Dining Room can accommodate up to 100 people, with a private access to a terrace.

A rental fee along with a food and beverage minimum will apply for the use of the Private Dining Rooms. The minimum can include food and beverage, but will exclude tax and service charge. If the food and beverage minimum exceeds your budget, other options are available within the restaurant's main dining room.

To secure the usage of our Private Dining Rooms or restaurant space, a contractual agreement will need to be signed and a credit card will be required to secure the space.

Our Executive Chef is always happy to assist with any special dietary requirements or special menu requests. In addition, we offer special occasion cakes from our Snowbird Pastry Chef and feature a wine list of over 1,000 selections. A special wine list is available online [here](#), or wine recommendations and pairings can be suggested. Valet parking at The Cliff Lodge is available.



The Cliff Lodge, Level 10
(801) 947-7900 | groupsales@snowbird.com

Executive Chef Cody Maxwell
Sous Chef Daniel Selig
Executive Pastry Chef Jessica Shelton

Restaurant Information

Please review the following information to ensure that your group's restaurant experience at Snowbird is memorable and successful.

Restaurant 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 pricing is guaranteed no earlier than 60 days prior to the event date. Detailed Restaurant Event Orders (REOs) will then be completed and sent to you for final approval and signature. Signed REOs 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 a signed REO.

Guarantee

In order to make your event successful, the exact number of guests attending each event must be provided by 12:00 p.m. (noon) three business days (excluding Saturdays & Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. 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 3 business days period, a 10% surcharge will be included on the cost of the additional meals. All changes received within 3 business days of your event must be communicated immediately. An increase of 10 guests or more is subject to confirmation by the restaurant. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing.

Special Meals

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. We recommend you advise your server if you or someone in your party has a food allergy or sensitivity.

Special meals for dietary, health or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. Our Chefs are always willing to accommodate. Our restaurant menus contain symbols that are used to mark Dairy-Free, Gluten-Free, Contain Nuts and Vegetarian dishes.

*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.

Room Reset Charges

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

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.

Cocktail Dinner

Our appetizer reception items are designed to be butler-passed for an additional \$38 per server, per hour. We recommend a minimum of 1 server for every 25 guests.

It is generally advised to offer 2-4 pieces per person for a light cocktail reception, and 8-12 pieces for a heavy reception. Appetizers are ordered by the dozen, with a minimum of one dozen to order.

Linen

The Aerie restaurant design features tables that don't need to be clothed. However, if you would like to add a formal presence or colored touch, special orders can be made. Special order tablecloths are available for \$100 up to 10, special order napkins for \$25 up to 50. Your Snowbird Service Coordinator can assist you with our color selection for tablecloths and/or napkins.

Note: A two-week notice is needed for special ordered linen.

Flowers, Decorations & Music

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

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 staff or by a licensed and insured décor company. Snowbird décor services are \$59 per hour, per staff. 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.

Extra Staffing Charge for Private Parties

Additional servers may be requested at \$38 per hour plus service charge. Butler-passed services are available for the same hourly rate.

Vacate Time

Functions must not extend beyond midnight in restaurant locations, 1:00 a.m. in our lounge locations.

Service Charge & Sales Tax

Our group dining prices do not include the 21% service charge and fee on food and beverage. Applicable sales tax is added to all food, beverage, linen, special order items, audio visual equipment and service charge.

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.

RECEPTION

All the following selections may be served as a display or as a passed appetizer. An additional \$38 per server, per hour is applicable for butler-passed service. We recommend 1 server per 25 guests.

APPETIZERS

OYSTER SHOOTER* ^{GF} ^{DF} .	\$70/dozen
spicy cocktail, jalapeño	
SHRIMP COCKTAIL* ^{GF} ^{DF} .	\$65/dozen
orange & tarragon aioli	
HAMACHI CRUDO* ^{DF} .	\$63/dozen
furikake spiced hamachi, fried wonton, sweet chili vinaigrette	
SALMON CAKES* . . .	\$59/dozen
smoked salmon belly, green onion & rosemary remoulade	
ELK MEATBALLS* ^{GF} .	\$59/dozen
madeira gravy	
BISON TARTARE* . . .	\$60/dozen
crostini, marrow aioli, arugula	
FOIE GRAS MOUSSE* ^N	\$66/dozen
toast points, pistachio, chai gooseberry jam	
CAPRESE SKEWERS* ^{GF} ^V ^N	\$51/dozen
baby tomatoes, fresh mozzarella, pistachio pesto	
CUCUMBER TEA SANDWICHES ^V	\$49/dozen
rye toast, cucumber, tzatziki	
DUCK PROSCIUTTO* ^{DF} .	\$51/dozen
house-made duck prosciutto, crostini, red onion marmalade	

PLATTERS

GRILLED BISON TENDERLOIN*	\$420/25ppl
Patagonian chimichurri (Pricing includes chef attendant)	
ROASTED PRIME RIB*	\$489/25ppl
maître d' butter, creamy horseradish (Pricing includes chef attendant)	
SMOKED SALMON*	\$323/25ppl
honey-smoked salmon, red onion, capers, boiled eggs, crème fraîche	
CHARCUTERIE*	\$366/25ppl
artisan cheeses & cured meats, nuts, dried fruits, fruit preserves	
FRUIT & BERRIES ^{GF} ^{DF} ^V	\$239/25ppl
seasonal fruits, berries, honey whipped Greek yogurt	
CRUDITÉS ^{GF} ^V	\$215/25ppl
raw vegetables, house-made dip	
CHIPS & DIP ^{GF} ^V	\$85/25ppl
house-made potato crisps, whipped garlic goat cheese dip	



^{GF} Gluten-Free ^{DF} Dairy-Free ^V Vegetarian ^N Contains Nuts

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MIGNARDISES

- CRÈME BRÛLÉE ^{GF} ^V \$56/ dozen
vanilla crème brûlée, seasonal berries
- PASSION FRUIT TARTLET ^V \$56/ dozen
- SPICED APPLE CRUMBLE ^V \$53/ dozen
- CHOCOLATE MOUSSE ^{GF} ^V \$53/ dozen
red wine raspberries
- DARK CHOCOLATE CHEESECAKE ^V . \$53/ dozen
- STRAWBERRY CREAM PUFF ^V \$53/ dozen

SOFT BEVERAGES

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

- Soda \$4.25
- Large Pellegrino \$8.50
- Large Aqua Pana \$8.50
- Juice \$4
- Coffee \$4.25
- Espresso \$4.25
- Tea \$4.25
- Gourmet Tea \$5.25
- Mocktails \$8
- Non-Alcoholic Apple Cider \$19



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PLATED MENU

\$90 FOUR COURSES

soup

CREAMY MUSHROOM SOUP ^{GF}
soft herbs
white truffle oil

salad

AERIE CAESAR
baby romaine
lettuce ash
house caesar dressing
lemon gremolata

entrée

ROASTED MARY'S CHICKEN* ^{GF} ^N
roasted fingerling potatoes
leeks
charred cippolini onion
pistachio pesto
périgord truffles

ROASTED SCOTTISH SALMON* ^{GF}
crispy yukon potatoes
fennel
sweet peas
pickled pearl onions
béarnaise

GRILLED AUBERGINE ^{GF} ^{DF} ^V
japanese eggplant
braised chickpeas
olives
curried carrot
eggplant béchamel
sweet pickled mustard seed

dessert

SOUR CREAM CHEESECAKE ^V
vanilla roasted plums
raspberry sorbet
shortbread

\$110 FIVE COURSES

soup

TUSCAN WHITE BEAN SOUP* ^{GF} ^{DF}
spring vegetables
sausage kale
herb oil

salad

AERIE CAESAR
baby romaine
lettuce ash
house caesar dressing
lemon gremolata

appetizer

HAMACHI CRUDO * ^{GF}
furikake spiced hamachi
fried wonton
sweet chili vinaigrette

entrée

ROASTED MARY'S CHICKEN* ^{GF} ^N
roasted fingerling potatoes
leeks
charred cippolini onion
pistachio pesto
périgord truffle

ROASTED SCOTTISH SALMON* ^{GF}
crispy yukon potatoes
fennel
sweet peas
pickled pearl onions
béarnaise

GRILLED AUBERGINE ^{GF} ^{DF} ^V
japanese eggplant
braised chickpeas
castelvetrano olives
curried carrot
eggplant béchamel
sweet pickled mustard seed

dessert

SALTED CARAMEL SUNDAE ^{GF} ^V ^N
salted caramel ice cream
candied peanuts
caramelized popcorn



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\$120 SIX COURSES

soup starter

AMUSE-BOUCHE
chef's choice

salad

LOBSTER BISQUE * (GF)
jalapeño
roasted corn salsa

appetizer

SPICED BOSCH PEAR SALAD (V) (N)
baby arugula
candied walnuts
fior d'arancio blue cheese
lemon vinaigrette

BISON TARTARE*
bison tenderloin
capers
herbs
shallot
olive oil
marrow custard
pickled onions
arugula
quail egg
grilled focaccia

entrée

GRILLED BEEF FILET * (GF)
prime tenderloin
crispy fingerling potatoes
sautéed asparagus
herb beurre monté
or

SAUTÉED RUBY IDAHO TROUT* (GF) (GF)
asparagus
flageolet beans
wild mushrooms
shallot and tarragon vinaigrette
or

GRILLED AUBERGINE (GF) (GF) (V)
japanese eggplant
braised chickpeas
castelvetrano olives
curried carrot
eggplant béchamel
sweet pickled mustard seed

dessert

PISTACHIO MOUSSE BOMBE (V) (N)
sour cherry sorbet
chocolate shortbread
white chocolate glaze

PLATED MENU

ADDITIONAL MENU OPTIONS

upgrades

DESSERT SAMPLER PLATE \$6/person
Choose Three
crème brûlée (GF) (V)
flourless chocolate decadence (GF) (V)
spiced apple crumble (V)
passion fruit tartlet (V)
chocolate mousse (GF) (V)
dark chocolate cheesecake (V)
ice cream or sorbet (V)

BEEF ENTRÉE SUBSTITUTION \$16/person
Applies to entire group

ADD COURSE CHOICES \$11/course
Restrictions may apply

MENU SUBSTITUTIONS
Fee may apply, market price

cake

SPECIAL OCCASION CAKE
Prepared in our Snowbird Bakery.
Special occasion cakes are available
upon request with advance notice.

CAKE-CUTTING FEE \$5/person
Non-Snowbird cakes



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ALCOHOL SERVICE ARRANGEMENTS

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.

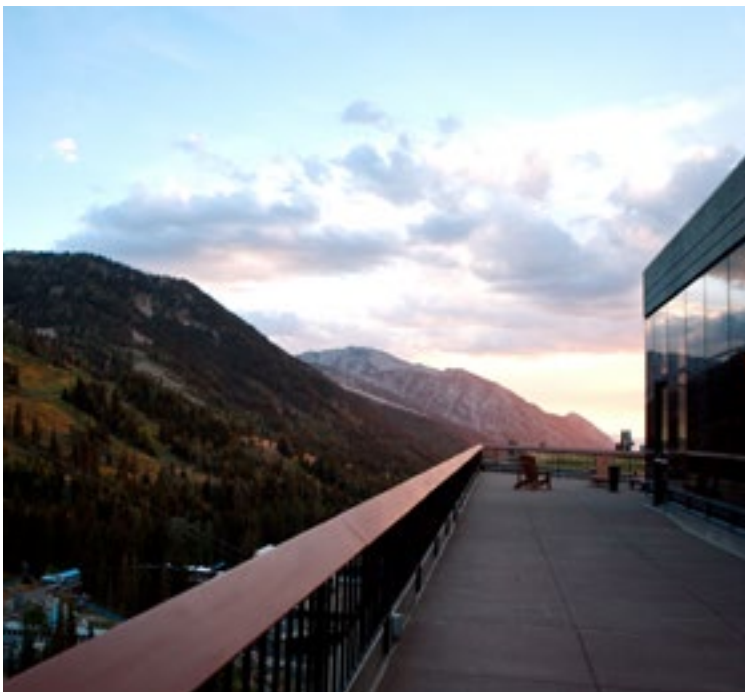
Full Bar set up (liquor, beer, wine)	\$250/bar
Beer & Wine Bar set up	\$200/bar

Hosted or Cash Bar

Bartender	\$59/hour
2 hour minimum required.	

Each Additional Bartender Hour	\$59/hour
Per bartender, per bar.	

Cocktail Server	\$38/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.

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. Our beer selection ranges from \$7 to \$28.

Wine:

The Aerie wine list is available online [here](#) or ask your Snowbird Service Coordinator for the most updated list and assistance. Our wines served by the glass (house wines) are available in large quantities.

Our house wine selection typically includes 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.

Special-order wines may be requested. We would gladly make some recommendations or handpick some wines after you have provided a price range, a region of the world and/or your preferred varietals. Special orders are subject to availability and must be made no later than 4 weeks prior to event date.

Wine can be brought in for a sit down dinner, corkage fee applies:
\$20/bottle (750ml) \$25/magnum (1500ml)

Wine should be provided at least three hours prior to the start of the event to insure proper temperature of service.

Liquor & Mixed Drinks Pricing:

The Aerie offers an extensive liquor selection. The bartender will select an assortment of liquors from our list here. 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 \$35.

Tier 3: drinks up to \$25.

Tier 4: drinks up to \$15.