Snake River Lodge & Spa

General Information

Food & Beverage
The following menus have been created to meet the needs of our guests. Our Conference Services Manager (CSM) and Catering Manager (CM) will be delighted to customize these menus for you. Please note that NO OUTSIDE CATERING is permitted. Buffet pricing is limited to 1.5 hour service window.

Finalization of Details
In order to provide superior service to you and your guests, we ask that you finalize your menus at least three weeks prior to your event. Your final guaranteed guest count is required three days prior to your event. Known dietary restrictions/allergies should be requested when final guaranteed guest counts are submitted. You will be charged for the greater of the final guest count or the actual number of attendees. We prepare for the guaranteed number of guests plus three percent (3%). For counts that exceed the guarantee by more than three percent (3%), there is a twenty-five percent (25%) premium charged for each guest.

Deposits & Cancellations
All deposits will be credited toward the total cost of your event(s). Our Catering & Events Manager will provide you with our Catering Agreement, which contains information regarding our cancellation policies.

Additional Fees
All Food & Beverage is subject to sales tax, currently 8%, as well as any applicable taxes at the time of contract. A 20% taxable service charge will be added to all Food & Beverage prices. Banquet/Meeting Room, Bartender, Room Set-up, Food/Carving Stations, Coat Check, Audio/Visual and WI-FI may be at additional fees.

Buffets with less than twenty (20) guests will be charged an additional labor fee of $75.00, per event. There is an additional $4.00 per person fee for extension of buffet times. With fourteen (14) or less guests for a buffet is upon request and needs to be confirmed with your CSM/CM.

Signage
The Snake River Lodge will provide signs directing your guests to the event. For additional signage, please work with your Catering Manager to determine appropriate placement.

Parking
Complimentary Self Parking is provided at no charge to registered guests of the hotel attending an event on property. Parking for non-registered guests attending events is available and may be subject to an additional parking fee.

Shipping
To ensure that your materials arrive in time for your event, we recommend that you direct all packages to arrive at least three days prior to your event. Please alert your Catering Manager about anticipated package arrivals so that we can set aside appropriate storage space. Boxes should be addressed to:

Client Name/Meeting Name (Arrival Date)
Snake River Lodge & Spa
7710 Granite Loop Road, Teton Village, WY 83025
**Snake River Lodge & Spa**

**Breakfast Buffets**
(20 person minimum*)

The **Mountaineer** ................................................................. $29 per person
- Traditional Scrambled Farm Fresh Eggs
- Brioche French Toast served with warm Huckleberry Maple Syrup
- Applewood Smoked Bacon, Chicken or Pork Sausage (choice of 2)
- Roasted Red Potatoes, Rosemary, Garlic & Paprika
- Smoked Salmon with Fresh Bagels, Cream Cheese, Capers & Red Onion
- Chobani Yogurts, Homemade Granola & Clover Honey
- Seasonal Sliced Fruits and Berries
- Assorted Cereals with Whole or Skim Milk
- Assorted Pastries, Muffins & Breads, Seasonal Preserves
- Fresh Morning Juices
- Starbucks Coffee & Tazo Teas

The **Ranch Hand** ................................................................. $27 per person
- Scrambled Farm Fresh Eggs, Cheddar Cheese & Homemade Salsa
- Applewood Smoked Bacon, Chicken or Pork Sausage (choice of 2)
- Roasted Red Potatoes, Rosemary, Garlic & Paprika
- Steel Cut Oatmeal served with Dried Fruit, Nuts & Milk
- Seasonal Sliced Fruits and Berries
- Assorted Pastries, Muffins & Breads, Seasonal Preserves
- Bagels with Cream Cheese
- Fresh Morning Juices
- Starbucks Coffee & Tazo Teas

The **Rocky Mountain Continental** ....................................... $19 per person
- Chobani Yogurts, Homemade Granola & Clover Honey
- Assorted Cereals with Whole or Skim Milk
- Seasonal Sliced Fruits and Berries
- Assorted Pastries, Muffins & Breads, Seasonal Preserves
- Bagels with Cream Cheese
- Fresh Morning Juices
- Starbucks Coffee & Tazo Teas

*Buffets for less than the minimum are available but subject to an upcharge. Please inquire with your Catering Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Snake River Lodge & Spa

Plated Breakfast
(20 person maximum)

Choice of Applewood Smoked Bacon, Chicken Sausage, or Pork Sausage and Includes Entrée, Fresh Bakery Basket, Fresh Morning Juices and Starbucks Coffee & Tazo Teas.................... $23 per person

Entrée Option: (Choose 1)

- Scrambled Farm Fresh Eggs, & Roasted Red Potatoes
- Eggs Benedict, & Roasted Red Potatoes
- Teton Scramble - Eggs, Tomato, Cheddar, Onion, Fresh Herbs & Roasted Red Potatoes
- Egg White Scramble - Egg Whites, Spinach, Tomato, Goat Cheese & Roasted Red Potatoes
- Breakfast Burrito—Scrambled Farm Fresh Eggs, Applewood Smoked Bacon, Sausage, Cheddar, Pepper Jack Cheese, Pico de Gallo, & Roasted Red Potatoes
- Vegetarian Breakfast Burrito—Scrambled Farm Fresh Eggs, Pepper Jack Cheese, Potatoes, & Pico de Gallo
- Brioche French Toast served with Warm Huckleberry Maple Syrup
- Buttermilk Pancakes served with Warm Huckleberry Maple Syrup

* A confirmed count is required a minimum of 72 hours in advance. If more than one entrée is selected, a list of guest names with their entrée selection is required. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Snake River Lodge & Spa

Breakfast

Breakfast Accompaniments
Smoked Salmon, Assorted Bagels, Cream Cheese, Capers & Red Onion ........ $11 per person
Chobani Yoghurts, Homemade Granola & Clover Honey ......................... $8 per person
Steel Cut Oatmeal served with Dried Fruit, Nuts & Milk ....................... $6 per person
Seasonal Sliced Fresh Fruits and Berries and Whole Fruit .................. $7 per person

Breakfast Stations (in addition to buffet or plated offerings)
Attendant fee applies for one chef per 25 people at $75 per hour

Omelet Station* .................................................................................... $9 per person
Farm Fresh Eggs or Egg Whites with the following:
□ Meats: Applewood Smoke Bacon, Chicken Sausage, Pork Sausage and Diced Ham
□ Cheeses: Cheddar, Swiss, Pepper Jack, Feta and Goat Cheese
□ Vegetables: Spinach, Bell peppers, Onion, Diced Tomato and Mushrooms
*This omelet station coincides with breakfast start/end times.

Belgian Waffle Station ........................................................................ $7 per person
Waffle with your choice of toppings:
□ Blueberry Compote
□ Seasonal Fruits & Jams
□ Toasted Almonds
□ Dark Chocolate Syrup
□ Whipped Cream
□ Huckleberry Maple Syrup

Boxed Breakfasts
All Boxed Breakfasts include orange juice & bottled water.
□ Whole Fruit, Chobani Yoghurts,
  Fresh Baked Muffin or Pastry, & Granola Bar .... $14 per person
□ Fresh Croissant or Bagel Sandwich - Scrambled Eggs,
  Applewood Smoked Bacon or Pork Sausage, Fruit Salad,
  & Yogurt ............................................................... $19 per person
□ Grand Teton Breakfast Burrito - Scrambled Eggs, Bacon, Sausage,
  Cheddar, Pepper Jack, Pico de Gallo, and Roasted Red Potato,
  & Fruit Salad ....................................................... $19 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Carafe of Freshly Brewed Starbucks Coffee</td>
<td>$75.00 per carafe</td>
</tr>
<tr>
<td>Carafe of Freshly Brewed Starbucks Decaffeinated Coffee</td>
<td>$75.00 per carafe</td>
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<tr>
<td>Carafe of Hot Water and Tea</td>
<td>$35.00 per carafe</td>
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<tr>
<td>Fresh Morning Juices</td>
<td>$50.00 per carafe</td>
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<tr>
<td>Swiss Miss Hot Chocolate with Whipped Cream</td>
<td>$4 per person</td>
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<tr>
<td>Warm Alpine Apple Cider</td>
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<tr>
<td>Freshly Brewed Iced Tea</td>
<td>$3 per person</td>
</tr>
<tr>
<td>Chilled Lemonade</td>
<td>$4 per bottle</td>
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<tr>
<td>Pellegrino Sparkling Water and Still Water</td>
<td>$4 per bottle</td>
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<tr>
<td>Jackson Hole Flavored Soda</td>
<td>$5 per bottle</td>
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<tr>
<td>Naked Juices and Smoothies</td>
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<tr>
<td>Izze Sparkling Beverages</td>
<td>$4 per bottle</td>
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<tr>
<td>Red Bull</td>
<td>$6 per bottle</td>
</tr>
<tr>
<td>Assorted Gatorade, 12 oz</td>
<td>$3 per bottle</td>
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<tr>
<td>Assorted Pepsi Soft Drinks</td>
<td>$4 per bottle</td>
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<tr>
<td>Freshly Baked Cookies – Chocolate Chip, Oatmeal Raisin, Peanut Butter</td>
<td>$30 per dozen</td>
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<tr>
<td>Assorted Breakfast Muffins and Pastries</td>
<td>$30 per dozen</td>
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<tr>
<td>Assorted Freshly Baked Brownies</td>
<td>$32 per dozen</td>
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<tr>
<td>Fresh Fruit Kebabs</td>
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<tr>
<td>Seasonal Whole Fruit</td>
<td>$2.50 per piece</td>
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<tr>
<td>Kettle Potato Chips</td>
<td>$3.50 per bag</td>
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<tr>
<td>Assorted Candy Bars</td>
<td>$2.50 each</td>
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<tr>
<td>Individual Assorted Chobani Yogurts</td>
<td>$4.00 each</td>
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<tr>
<td>Assorted Kashi Granola Bars and Cliff Energy Bars</td>
<td>$3.50 per bar</td>
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<tr>
<td>Assorted Kind Bars</td>
<td>$5 per bar</td>
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<tr>
<td>Smart Foods White Cheddar Popcorn</td>
<td>$3 per bag</td>
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<tr>
<td>Rolled Gold Pretzel Twists</td>
<td>$3 per bag</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$5 per bag</td>
</tr>
<tr>
<td>Fresh Vegetable Crudite Platter</td>
<td>$7 per person</td>
</tr>
</tbody>
</table>

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**Snake River Lodge & Spa**

**Break Packages**

**Morning Refreshers**

**Just Coffee** ................................................................. $9 per person
- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Pellegrino Sparkling
- Water and Still Waters

**Deluxe Continental Break** .............................................. $12 per person
- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Pellegrino Sparkling
- Water and Still Waters
- Assorted Breakfast Pastries

**Premium Continental Break** ............................................. $15 per person
- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Pellegrino Sparkling
- Water and Still Waters
- Assorted Breakfast Pastries
- Sliced and Whole Fresh Fruit

**Afternoon Refreshers**

**Afternoon Beverage Bar** .............................................. $10 per person
- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Assorted Pepsi Soft Drinks,
  Pellegrino Sparkling Water and Still Waters

**Deluxe Afternoon Break** ................................................ $15 per person
- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Assorted Pepsi Soft Drinks,
  Pellegrino Sparkling Water and Still Waters
- Homemade Cookies & Brownies

**Deluxe Premium Afternoon Break** ................................... $18 per person
- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Assorted Pepsi Soft Drinks,
  Pellegrino Sparkling Water and Still Waters
- Homemade Cookies & Brownies
  (Choose 1):
  - Assorted Kettle Chips and Specialty Dips
  - Fresh Vegetable Crudité with Assorted Dips
  - Assorted Kashi Granola Bars, Cliff Energy Bars
  - Sliced and Whole Fresh Fruit

*Limited to three (3) hour service window. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
Snake River Lodge & Spa

Break Packages*

All Day Breaks

All Day Beverage Bar - $18 per person

- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Assorted Pepsi Soft Drinks,
  Pellegrino Sparkling Water and Still Waters

Deluxe All Day Break - $24 per person

- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Pellegrino
- Sparkling Water and Still Waters
- Assorted Breakfast Pastries
- Afternoon Refresh of Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Afternoon Refresh of Pepsi Soft Drinks, Pellegrino
- Sparkling Water and Still Waters
- Assorted Homemade Cookies & Brownies

Premium All Day Break - $29 per person

- Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Fresh Morning Juices, Pellegrino Sparkling
  Water and Still Waters
- Assorted Breakfast Pastries
- Sliced and Whole Fresh Fruit
- Afternoon Refresh of Starbucks Coffee, Tazo Teas, & Hot Chocolate
- Afternoon Refresh of Pepsi Soft Drinks,
  Pellegrino Sparkling Water and Still Waters,
- Assorted Homemade Cookies & Brownies

(Choose 1):
- Assorted Kettle Chips and
  Specialty Dips
- Fresh Vegetable Crudité with Specialty Dips
- Assorted Kashi Granola Bars,
  Clif Energy Bars

*Limited to nine (9) hour service window. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Snake River Lodge & Spa

Specialty Breaks*

The Energy Break ........................................ $14 per person
Starbucks Coffee, Tazo Teas, & Swiss Miss Hot Chocolate
Assorted Pepsi Soft Drinks, Pellegrino Sparkling Water and Still Waters
Sliced and Whole Fresh Fruit
Assorted Kashi Granola Bars and Clif Energy Bars

Take Me Out To The Ball Game ................................. $17 per person
Assorted Juices and Pepsi Soft Drinks
Assorted Pellegrino Sparkling Water and Still Waters
Smart Foods White Cheddar Popcorn, Assorted Kettle Chips
Soft Pretzels with Mustard
Mixed Nuts

Rocky Mountain Snack time ................................ $18 per person
Starbucks Coffee, Tazo Teas, & Swiss Miss Hot Chocolate
Assorted Pepsi Soft Drinks, Pellegrino Sparkling Water and Still Waters
Assorted Whole Fresh Fruit
Homemade Cookies and Brownies
Assorted Kettle Chips

The 50/50: Healthy and Sweet ............................. $20 per person
Starbucks Coffee, Tazo Teas, & Swiss Miss Hot Chocolate
Assorted Pepsi Soft Drinks and Pellegrino Sparkling Water and Still Waters
Sliced Fresh Fruit and Assorted Whole Fresh Fruit
Assorted Kashi Granola and Clif Energy Bars
Homemade Cookies and Brownies

Meat and Cheese Refuel ........................................ $24 per person
Starbucks Coffee, Tazo Teas, & Swiss Miss Hot Chocolate
Assorted Juices and Pepsi Soft Drinks
Pellegrino Sparkling Water and Still Waters
Sliced Fresh Fruit and Assorted Whole Fresh Fruit
Charcuterie and Artisanal Cheese Plate
Assorted Crudité
Breads and Condiments, Mixed Nuts

*Note: This specialty break is limited to a 1.5 hour service window.

*A scheduled break time must be designated. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Snake River Lodge & Spa

Lunch Buffets

All Lunch Buffets include fresh rolls & butter, Starbucks coffee & Tazo teas, & assorted Pepsi soft drinks.
(20 person minimum*)

The Deli Bar .................................................. $29 per person

Salad Option: (Choose 1)

- Snake River Caesar Salad - Romaine Hearts with House Made Dressing, a Touch of Fig Balsamic Glaze, Finished with an Anchovy, Caper, and Roasted Garlic Cowboy Dust.
- Mixed Green Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans, and Cucumbers, with a Fig Balsamic Reduction and Basil Oil.

Sliced Premium Roast Beef, Fresh Roasted Turkey Breast, Snake River Farms Kurobuta Ham, Assorted Sliced Cheeses including Cheddar, Pepper Jack, & Swiss Cheeses

Seasonal Garden Pasta Salad

Lettuce, Tomato, Onion, Pickles & Condiments, Assorted Fresh Bread & Rolls

Dessert Option: (Choose 1)

- Homemade Cookies & Brownies
- Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream

A Taste of the Alps ............................................. $39 per person

Salad Option: (Choose 1)

- Snake River Caesar Salad - Romaine Hearts with House Made Dressing, a Touch of Fig Balsamic Glaze, Finished with an Anchovy, Caper, and Roasted Garlic Cowboy Dust.
- Mixed Green Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans, and Cucumbers, with a Fig Balsamic Reduction and Basil Oil.

Entrée Option: (Choose 1)

- Chicken Masala—Breaded and Seared with Cipollini Onions & Wild Mushrooms de glazed with Marsala Wine.
- Veal Parmesan - Breaded and Baked with our Lodge Marinara Sauce, topped with Mozzarella Cheese.

Baked Rigatoni with our Lodge Marinara Sauce, Basil & Mozzarella Cheese

Eggplant, Spinach & Red Pepper Vegetable Medley

Warm Tomato Focaccia, Fresh Italian Bread

Decadent Homemade Cannolis - Ricotta Cheese and Dark Chocolate Chips

Traditional Tiramisu

*Buffets for less than the minimum are available but subject to an upcharge. Please inquire with your Catering Manager.

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Snake River Lodge & Spa

Lunch Buffets

All Lunch Buffets include fresh rolls & butter, Starbucks coffee & Tazo teas, & assorted Pepsi soft drinks.

(20 person minimum*)

The Snake River Spa ................................................................. $44 per person

Salad Option: (Choose 1)

- Mixed Green Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans, and Cucumbers, with a Fig Balsamic Reduction and Basil Oil.
- Wyoming Beet Salad - (Gluten Free) Roasted Purple and Golden Beets, Fresh Mixed Greens, Goat Cheese, and Angula Bound with a Wyoming Whiskey Mustard Dressing.

Grilled Wild Pacific Salmon (Gluten Free) - served with Sleeping Indian Chieftain Wild Rice

Quinoa Grain Salad
Roasted Seasonal Vegetables
Sliced Seasonal Fresh Fruit
Fresh Berry Torte, Chantilly Cream

The Yellowstone ................................................................. $45 per person

Soup Option: (Choose 1)

- Kobe Beef, Buffalo Tenderloin & Elk Chili - Kobe Beef, Buffalo Tenderloin, and Elk, seasoned with a Mexican Coffee Rub in a Cocoa Stock with Mini Jalapeno Corn Bread Muffins and Cilantro Crème Fraiche.
- Smoked Pheasant Soup - Fire-Roasted Corn, Cold-Smoked Pheasant with Sleeping Indian Chieftain Wild Rice, Pumpkin Seed Oil and Sweet Potato Hay.

Salad Option: (Choose 1)

- Snake River Caesar Salad - Romaine Hearts with House Made Dressing, a Touch of Fig Balsamic Glaze, Finished with an Anchovy, Caper, and Roasted Garlic Cowboy Dust.
- Mixed Green Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans, and Cucumbers, with a Fig Balsamic Reduction and Basil Oil.

Herb Marinated Flank Steak — with a Cowboy Compound Butter and served over Sweet Potato Hash, Roasted Asparagus.
Pan-Seared Sustainable Native Idaho Rainbow Trout (Gluten Free) - served with Herb Roasted Fingerling Potatoes Seasonal Mixed Vegetable Medley
Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream
Homemade Cookies & Brownies

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Snake River Lodge & Spa

Plated Lunch

Two Course—Choice of Salad or Soup or Dessert, & Entrée $29 per person
Three Course—Choice of Salad or Soup, Entrée & Dessert $37 per person

All Plated Lunches include Baskets of Fresh Baked Rolls Served with Butter, Starbucks Coffee, Tazo Teas and Assorted Pepsi Soft Drinks.

Soup & Salad (Choose 1)
□ Kobe Beef, Buffalo Tenderloin & Elk Chili - Kobe Beef, Buffalo Tenderloin, and Elk, seasoned with a Mexican Coffee Rub in a Cocoa Stock with Mini Jalapeno Corn Bread Muffin and Cilantro Crème Fraiche.
□ Smoked Pheasant Soup - Fire-Roasted Corn, Cold-Smoked Pheasant with Sleeping Indian Chief Jim Wild Rice, Pumpkin Seed Oil and Sweet Potato Hay.
□ Heirloom Gazpacho (Gluten Free) - Heirloom tomatoes, cucumbers with a spicy kick and crème fraiche.
□ Hearty Garden Minestrone (Gluten Free) - An Italian style hearty Lodge recipe with a medley of seasonal vegetables and finished with fresh herbs and a parmesan crisp.
□ Snake River Caesar Salad - Romaine hearts with house made dressing, a touch of fig balsamic glaze, finished with an anchovy, caper, and roasted garlic cowboy dust.
□ Mixed Green Salad (Gluten Free) - Heirloom tomatoes, gorgonzola, candied pecans, and cucumbers, with a fig balsamic reduction and basil oil.
□ Wyoming Beet Salad (Gluten Free) - Roasted Purple and Golden Beets, Fresh Mixed Greens, Goat Cheese, and Arugula Bound with a Wyoming Whiskey Mustard Dressing.
□ Mountain Wedge Salad - Baby Iceberg lettuce with Applewood smoked bacon, cherry tomatoes, blue cheese crumbles, and house made blue cheese dressing.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Snake River Lodge & Spa

Plated Lunch

Entrées (Choose 1 *)

☐ Grilled Wild Pacific Salmon (Gluten Free) - served with Sleeping Indian Chieftain Wild Rice, Seasonal Vegetables
☐ Pan-Seared Sustainable Native Idaho Rainbow Trout (Gluten Free) - served with Herb Roasted Fingerling Potatoes, Seasonal Vegetables
☐ Elk Meatballs and Pappardelle with Lodge marinara and imported shredded parmesan
☐ Herb-Marinated Flank Steak with a Cowboy Compound Butter and served over Sweet Potato Hash and Roasted Asparagus
☐ Wyoming Grass Fed Buffalo Filet Mignon finished with a Balsamic Butter and served with Purple Peruvian Whipped Potatoes, Seasonal Vegetables (add $7 per person)
☐ Zucchini and Squash Rollatini (Gluten Free / Vegan) – Zucchini and Summer Squash stuffed with Quinoa Salad served over Sweet Potato Hash and Roasted Asparagus

*Choose 2 Entrées with Confirmed Counts Given a Minimum of 72 Hours in Advance.

Desserts (Choose 1)

☐ Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream
☐ New York Style Cheesecake with Seasonal Fresh Berries
☐ Flourless Chocolate Torte, mixed with Berry Coulis & Whipped Cream
☐ Fresh Baked Chocolate Chip Cookies or Brownies with Vanilla Ice Cream
☐ Fresh Berry Torte, Chantilly Cream
☐ Selection of Ice Cream or Fruit Sorbets

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Snake River Lodge & Spa

Lunch

Boxed Lunches........................................................................................................ $24 per person

Choice of Sandwich:
- Roasted Turkey Breast with Swiss Cheese, Lettuce, and Tomato on Rye Bread
- Snake River Farm Kurobuta Ham with Vermont Smoked Cheddar on a Brioche Bun
- Herb Roasted Chicken with Provolone, Lettuce and Tomato on Herbed Flat Bread
- Sliced Premium Roast Beef with Lettuce and Tomato on Sour Dough Bread
- Hummus and Tabbouleh Pita—Traditionally Prepared Hummus and Tabbouleh with Kalamata Olives and Feta Cheese served in Grilled Pita Bread.

All Boxed Lunches include:
- Individually wrapped Cutlery Kits
- Appropriate Condiments to include Mustard and Mayo Packets
- Individual Pasta Salad with Pine Nuts & Roma Tomatoes
- Potato Chips
- Seasonal Whole Fruit
- Chef's Choice of Dessert of Brownie or Homemade Cookie
- Bottled Water

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Snake River Lodge & Spa

Dinner Buffets

All Dinner Buffets include fresh rolls & butter, Assorted Pepsi Soft Drinks, Starbucks Coffee & Tazo Teas.
(20 person minimum*)

The Snake River, a Traditional Lodge Feast................................. $87 per person

Salad Option: (Choose 1)
- Snake River Caesar Salad - Romaine Hearts with House Made Dressing, a Touch of Fig Balsamic Glaze, Finished with an Anchovy, Caper, and Roasted Garlic Cowboy Dust.
- Mixed Green Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans, Cucumbers, with a Fig Balsamic Reduction and Basil Oil.
- Mountain Wedge Salad - Baby Iceberg lettuce with Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, and House Made Blue Cheese Dressing.

Snake River Farms Beef Tenderloin with a Huckleberry Demi Glacé

Grilled Wild Pacific Salmon (Gluten Free)

Entrée Accompaniments: (Choose 2)
- Wild Grain Rice Pilaf
- Herb Roasted Fingerling Potatoes
- Purple Peruvian Whipped Potatoes
- Fresh Asparagus
- Haricot Vert (French Style Green Beans)
- Twice Baked Potato
- Sweet Potato Hash
- Quinoa
- Roasted Seasonal Mixed Vegetables

Dessert Option: (Choose 2)
- Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream
- New York Style Cheesecake with Fresh Berries
- Flourless Chocolate Torte, mixed with Berry Coulis & Whipped Cream
- Assorted Homemade Cookies and Brownies with Vanilla Ice Cream
- Decadent Homemade Cannolis - Ricotta Cheese and Dark Chocolate Chips
- Fresh Berry Torte, Chantilly Cream
- Selection of Ice Cream or Fruit Sorbets

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Snake River Lodge & Spa

Dinner Buffets

All Dinner Buffets include fresh rolls & butter, Starbucks Coffee & Tazo Teas.
*(20 person minimum*)

The Gamefish, Offering Authentic Local Specialties ................. $79 per person

Salad Option: (Choose 1)

- Mixed Green Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans, and Cucumbers, with a Fig Balsamic Reduction and Basil Oil.
- Wyoming Beet Salad (Gluten Free) - Roasted Purple and Golden Beets, Fresh Mixed Greens, Goat Cheese, and Arugula Bound with a Wyoming Whiskey Mustard Dressing
- Mountain Wedge Salad - Baby Iceberg lettuce with Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, and House Made Blue Cheese Dressing.

Buffalo Filet Mignon - Wyoming Grass Fed Buffalo Filet Finished with a Balsamic Butter
Native Idaho Rainbow Trout (Gluten Free) – Pan Seared Sustainable Idaho Rainbow Trout

Entrée Accompaniments: (Choose 2)

- Wild Grain Rice Pilaf
- Herb Roasted Fingerling Potatoes
- Purple Peruvian Whipped Potatoes
- Fresh Asparagus
- Haricot-Vert (French Style Green Beans)
- Twice Baked Potato
- Sweet Potato Hash
- Quinoa
- Roasted Seasonal Mixed Vegetables

Dessert Option: (Choose 2)

- Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream
- New York Style Cheesecake with Fresh Berries
- Flourless Chocolate Torte, mixed with Berry Coulis & Whipped Cream
- Assorted Homemade Cookies and Brownies with Vanilla Ice Cream
- Decadent Homemade Cannolis - Ricotta Cheese and Dark Chocolate Chips
- Fresh Berry Torte, Chantilly Cream
- Selection of Ice Cream or Fruit Sorbets

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Snake River Lodge & Spa

Dinner Buffets

All Dinner Buffets include fresh rolls & butter, Starbucks Coffee & Tazo Teas.
(20 person minimum*)

A Taste of the Alps .......................................................... $59 per person

Salad Option: (Choose 1)
- Snake River Caesar Salad - Romaine Hearts with House Made Dressing,
  a Touch of Fig Balsamic Glaze, Finished with an Anchovy,
  Caper, and Roasted Garlic Cowboy Dust.
- Traditional Arugula Salad with Shaved Parmesan and Lemon and Garlic Vinaigrette
- Antipasti with Prosciutto, Salami, and Local Charcuterie

Entrée Option: (Choose 1)
- Chicken Marsala—Breaded and Seared with Cipollini Onions & Wild Mushrooms de glazed
  with Marsala Wine.
- Veal Parmesan - Breaded and Baked with our Lodge Marinara Sauce, topped with
  Mozzarella Cheese.

Vegetarian Baked Rigatoni with Eggplant, Lodge Marinara Sauce, Basil & Mozzarella Cheese
Traditional Shrimp Scampi Served Over Linguini with Garlic Oil and Fresh Herbs
Sautéed Spinach, Shallots & Lemon Zest
Warm Herbed Focaccia, Fresh Italian Bread
Decadent Homemade Cannolis - Ricotta Cheese and Dark Chocolate Chips
Traditional Tiramisu

*Buffets for less than the minimum are available but subject to an upcharge. Please inquire with your Catering Manager.

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Snake River Lodge & Spa

Dinner Buffets

All Dinner Buffets include fresh rolls & butter, Starbucks Coffee & Tazo Teas.
(20 person minimum*)

Mountain Cookout ........................................ $48 per person

Salad Option: (Choose 1)

☐ Mixed Greens Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans, and Cucumbers with a Fig Balsamic Reduction and Basil Oil.
☐ Wyoming Beet Salad (Gluten Free) - Roasted Purple and Golden Beets, Fresh Mixed Greens, Goat Cheese, and Arugula Bound with a Wyoming Whiskey Mustard Dressing.
☐ Mountain Wedge Salad - Baby Iceberg lettuce with Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, and House Made Blue Cheese Dressing.

Herb Marinated Grilled Free Range Chicken Breast
Angus Cheddar Cheeseburger on a Brioche Bun
Andouille Sausage
Potato Salad
Corn on the Cob
Huckleberry Coleslaw
Selection of Sliced Cheeses and Condiments

Dessert Option: (Choose 2)

☐ Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream
☐ Assorted Cookies and Brownies
☐ Apple Pie and Vanilla Ice Cream
☐ Strawberry Shortcake and Vanilla Ice Cream

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Snake River Lodge & Spa

Plated Dinner

Choice of Soup or Salad and Includes Entrée, Dessert, Freshly Baked Rolls & Butter, Starbucks Coffee, Tazo Teas, or Pepsi Soft Drinks................................................................. $79 per person

Soup & Salad (Choose 1*)

☐ Kobe Beef, Buffalo Tenderloin & Elk Chili - Kobe Beef, Buffalo Tenderloin, and Elk, seasoned with a Mexican Coffee Rub in a Cocoa Stock with Mini Jalapeno Corn Bread Muffin and Cilantro Crème Fraîche.

☐ Smoked Pheasant Soup – Fire Roasted Corn, Cold Smoked Pheasant with Sleeping Indian Chiefian Wild Rice, Pumpkin Seed Oil and Sweet Potato Hay.

☐ Heirloom Gazpacho (Gluten Free) - Heirloom tomatoes, cucumbers with a spicy kick and crème fraîche.

☐ Hearty Garden Minestrone (Gluten Free) - An Italian style hearty Lodge recipe with a medley of seasonal vegetables and finished with fresh herbs and a parmesan crisp.

☐ Snake River Caesar Salad - Romaine hearts with house made dressing, a touch of fig balsamic glaze, finished with an anchovy, caper, and roasted garlic cowboy dust.

☐ Mixed Green Salad (Gluten Free) - Heirloom Tomatoes, Gorgonzola, Candied Pecans and Cucumbers, with a Fig Balsamic Reduction and Basil Oil.

☐ Wyoming Beet Salad (Gluten Free) - Roasted Purple and Golden Beets, Fresh Mixed Greens, Goat Cheese, and Arugula Bound with a Wyoming Whiskey Mustard Dressing.

☐ Mountain Wedge Salad - Baby Iceberg lettuce with Applewood smoked bacon, cherry tomatoes, blue cheese crumbles, and house made blue cheese dressing.

*Add a second course for $8.00 additional, per person, with confirmed count given a minimum of 72 hours in advance. If more than one entrée is selected, a list of guest names with their entrée selection is required. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Snake River Lodge & Spa

Plated Dinner

Entrées (Choose 1*)

☐ Grilled Wild Pacific Salmon (Gluten Free)
☐ Pan Seared Sustainable Native Idaho Trout (Gluten Free)
☐ Herb Marinated Grilled Halibut, Finished with a Lemon Basil Vinaigrette.
☐ Elk Meatballs and Pappardelle with Lodge marinara and imported shredded parmesan
☐ Herb Marinated Flank Steak with a Cowboy Compound Butter
☐ Wyoming Grass Fed Buffalo Filet Mignon finished with a Balsamic Butter (add $7 per person)
☐ Buffalo Prime Rib Au Jus – Wyoming Grass Fed Garlic Infused Buffalo Prime Rib, Roasted Low and Slow (add $5 per person)
☐ Zucchini and Squash Rollatini (Gluten Free / Vegan)

*Choose 2 Entrées with Confirmed Counts Given a Minimum of 72 Hours in Advance.

Entrée Accompaniments: (Choose 2)

☐ Wild Grain Rice Pilaf
☐ Herb Roasted Fingerling Potatoes
☐ Purple Peruvian Whipped Potatoes
☐ Fresh Asparagus
☐ Haricot-Vert (French Style Green Beans)
☐ Twice Baked Potato
☐ Sweet Potato Hash
☐ Quinoa
☐ Roasted Seasonal Mixed Vegetables

Desserts (Choose 1)

☐ Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream
☐ New York Style Cheesecake with Seasonal Fresh Berries
☐ Flourless Chocolate Torte, mixed with Berry Coulis & Whipped Cream
☐ Fresh Baked Chocolate Chip Cookies or Brownies with Vanilla Ice Cream
☐ Fresh Berry Torte, Chantilly Cream
☐ Selection of Ice Cream or Fruit Sorbets

Children's Entrées (Choose 1) .................................................. $17 per child

☐ Angus Beef Burger, Cheddar Cheese served with French Fries
☐ Spaghetti with Meatballs & Marinara Sauce
☐ Chicken Tenders with Ketchup OR BBQ Sauce served with French Fries
☐ Grilled Cheese served with French Fries
☐ Macaroni & Cheese served with Apple Slices or French Fries
☐ Grilled Chicken with Seasonal Vegetables

All Children's Entrées include choice of beverage & Chocolate Chip Cookies or Brownies.

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Snake River Lodge & Spa

Reception

Passed Hors D'oeuvres*

Signature...........................................$60 per dozen
- Bison Tenderloin Crostini, Caramelized Onion and Boursin Spread
- Miniature Beef Wellington, Lingonberry Glaze
- Western Elk and Juniper Meatball Slider, Marinara
- Snake River Farms mini Kobe Burger Slider, Spicy Aioli
- Idaho Trout and Crab Cake Slider, Spicy Remoulade
- Sizzling Bacon Wrapped Shrimp and Pineapple, Ginger Teriyaki Dipping Sauce
- Lollipops Lamp Chops, Hot Pepper Mint Jelly (add $12 per dozen)
- Miniature Lobster Rolls, Citrus Aioli (add $12 per dozen)
- Miniature Idaho Trout and Crab Cakes, Spicy Remoulade

Meat and Poultry.................$48 per dozen
- Prosciutto Wrapped Asparagus Tips
- Buffalo Sausage Wrapped in Puff Pastry
- Dates Filled with Almonds and Gorgonzola Wrapped in Bacon
- Chicken Satay with Spicy Peanut Dipping Sauce
- Curried Chicken Salad in Phyllo Cups
- Beef Satay with Soy & Toasted Sesame Dipping

Seafood...............................$60 per dozen
- Mushrooms Filled with Crab
- Seared Sea Scallops with Saffron Dipping Sauce
- Lobster Mac and Cheese on Asian Spoons (add $12 per dozen)
- Sea Scallops Wrapped in Applewood Bacon
- Chilled Spicy Cilantro Jumbo Shrimp, Gazpacho Shooter
- Smoked Trout Mousse with Candied Pecans in Cucumber Cups
- Seared Sesame Tuna Ribbons on Cucumber Rounds with Wasabi Cream
- Tuna Tartare on a Cucumber Thimble with Sesame Oil
- Assorted Nori Rolls, California, Tuna, Eel or Cucumber

Vegetarian...........................$48 per dozen
- Mushrooms Filled with Spinach, Feta and Sundried Tomatoes
- Asparagus Tips Wrapped in Puff Pastry
- Fig and Gorgonzola Tartlets, Honey Drizzle
- Tomato, Basil, and Mozzarella Bruschetta, Fig Balsamic Glaze
- Artichoke and Spinach Canapés
- Apple, Ginger, and Golden Beet Bruschetta with Local Goat Cheese
- Spanakopita – Spinach & Feta Wrapped in Phyllo
- Black Bean & Corn Cake, Pineapple Salsa
- Crostini Topped with Blue Cheese, Glazed Walnuts, and Sundried Cranberries
- Assorted Miniature Vegetable Quiches

*We Recommend A Minimum Of 3 Pieces Per Guest.

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Snake River Lodge & Spa

Reception
(*25 person minimum, two hour reception)

Displays

Raw Bar ................................................................. Market Price
Jumbo Shrimp Cocktail, Fresh Jonah Crab Claw, Lobster Tails, Seasonal Oysters, Homemade Cocktail Sauce, Mignonette, Lemons, Crackers & Mini Tabasco Sauce Bottles

Fresh Vegetable Crudité ........................................... $7 per person
Mixed Fresh Vegetable Crudité, Creamy Ranch Dressing, Roasted Onion & Balsamic Dip

Artisanal, Farmstead and Local Cheeses .................................... $14 per person
Selection of Artisanal, Farmstead & Local Cheeses such as but not limited to: Brie, Port Salute, Gorgonzola, Vermont Cheddar, Utah Cheese, Beehive Lavender Cheese, Sage & Port Derby, Drunken Goat Cheese served with Seasonal Dried Fruits, Pistachios, Walnuts, Jams & Carts Crackers

Charcuterie and Antipasti .............................................. $17 per person
Prosciutto, Salami, & Local Charcuterie such as Buffalo Jerky, Elk Sausage, Red Deer Capicola, & other Locally Featured Assorted Game Sausages, Marinated Cherry Peppers, Pepperoncini, Kalamata Olives, Grilled Vegetables featuring Eggplant, Zucchini, Squash, Braised Charred Belgium Endive, Grilled Artichokes, Fresh Mozzarella and Provolone.

Chili Bar ................................................................. $11 per person
Rocky Mountain Elk, Buffalo & Kobe Chili. Served with Sour Cream, Chopped Farm Tomatoes, Chopped Onions, Scallions, Applewood Smoked Bacon, Shredded Cheddar Cheese & Jalapeno Combread Muffins

Desserts (Choose 2) .................................................. $9 per person
- Huckleberry and Boysenberry Cobbler with Vanilla Ice Cream
- New York Style Cheesecake with Seasonal Fresh Berries
- Flourless Chocolate Torte, mixed with Berry Coulis & Whipped Cream
- Fresh Baked Chocolate Chip Cookies or Brownies with Vanilla Ice Cream
- Fresh Berry Torte, Chantilly Cream
- Selection of Ice Cream or Fruit Sorbets

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Snake River Lodge & Spa

Reception

(*20 person minimum, two hour reception)

Action Stations

Pasta.................................................................$18.00 per person
Pasta Selections to Include: Farfalle, Penne and Cavatappi
Sauces to Include: Marinara, Alfredo, Garlic and Oil
Accompaniments: Gulf Shrimp, Meatballs, Spinach, Mushrooms, Sundried Tomatoes, Peas, Caramelized Onions, Broccoli Flowerets, Prosciutto Ham, Parmesan Cheese, Served with Focaccia Bread.

Carving..............................................................Priced On Request
Pricing is based on 20 guests
Snake River Farms Beef Tenderloin served with a Huckleberry Demi
    Glace and Horseradish Cream ..................................$16.50 per person
Utah Lamb Loin served with Rosemary Infused Reduction Sauce.................................................$14.50 per person
Roast Rib Eye of Beef served with Horseradish Cream .................................................................$10.00 per person
Roast Loin of Pork served with House Made Apple Bourbon Compote..............................................$9.00 per person
Honey Glazed Bone-In Ham..........................................................$7.50 per person
Roast Breast of Turkey served with Cranberry Orange Relish..........................................................$7.50 per person

Asian Sautee.........................................................$21.00 per person
Accompaniments to Include: Beef, Shrimp, Chicken, Pork, White Rice, Soba Noodles, Bamboo Shoots, Water Chestnuts, Shiitake Mushrooms, Onions, Broccoli Flowerets, Bok Choy, Snap Peas, Celery, Hoisin Soy Sauce

Sundae Bar............................................................$12.00 per person
Ice Cream: Vanilla, Chocolate, Strawberry
Toppings: M&Ms, Rainbow Sprinkles, Oreo Crumbles, Sliced Bananas, Whipped Cream, Cherries, Chocolate & Caramel Sauces

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**Attendant Fee of $150 Per Station Applies to each Carving and Action Stations
Snake River Lodge & Spa
Bar Selections

Bar Packages

Deluxe.................................................. $8 per drink
  New Amsterdam Vodka, New Amsterdam Gin, Bacardi Superior Rum,
  Dewar’s Scotch, Seagram’s 7 Whiskey, Familia Camarena Tequila

Premium.............................................. $10 per drink
  Absolute Vodka, Tanqueray Gin, Captain Morgan Rum, Johnnie Walker Red Scotch,
  Jack Daniel’s Whiskey, Cazadores Tequila

Ultra-Premium...................................... $12 per drink
  Grey Goose Vodka, Hendricks Gin, Mount Gay Rum, Maker’s Mark Bourbon,
  Johnnie Walker Black Scotch, Patron Silver Tequila

Beer

Domestic ........................................... $6 per bottle
Local, Import & Craft .......................... $7 per bottle

Wine

Wines offered per bottle...a few are listed below.
Please inquire with your catering manager about other specific types of wines available.

Deluxe.................................................. $40-$45 per bottle
  William Hill Chardonnay.....$41  J Vineyards Pinot Gris ....$44
  LaMarca Prosecco..........$44  William Hill Cabernet.....$41
  Don Miguel Gascon Malbec.....$41

Premium.............................................. $46-$55 per bottle
  Sonoma Cutrer Chardonnay.....$55  White Haven Sauvignon Blanc...$48
  Ghost Pines Pinot Noir.....$52  Frei Brothers Merlot......$52
  Louis M Martini Cabernet.....$48

Ultra-Premium...................................... $56-$70 per bottle
  Dutton Goldfield Chardonnay.....$65  Santa Margherita Pinot Grigio...$64
  J Vineyards Brut Cuvee.....$63  Adelsheim Pinot Noir.....$59
  Ferrari Carano Cabernet.....$56

Additional Fees

Bartender ........................................... $75 per bartender

For first two hours of bar service. Additional hours are $25 per hour per bartender.
Maximum of 75 people per bartender.

Cocktail Server..................................... $50.00 per hour

Bar Setup .......................................... $1.50 per bar
Includes all mixers & garnishes

Self Serve Beer & Wine Setup Fee. ............ $50 per bar

Specialty wine and liquors available upon request.
Please inquire about fees and options for having a cash bar at your event.
Snake River Lodge & Spa
Audio/Visual Price List

**Projectors/Monitors/Screens**
- Epson VS 710HD Ultra Bright Projector - HDMI/Audio (Ceiling Mount) $375
- NEC M300X Projector HDMI/USB/PC/LAN/VGA $325
- 54" Flat Screen HDTV (Board Room) $200
- 42" Flat Screen HDTV $125
- 6' x 10' 8" Drop Down Screen (Sundance) $175
- 6' x 3' 5" Drop Down Screen (Rendezvous) $85
- 7' 3" x 6' 25" Tripod Screen $35
- Wireless Remote with Laser Pointer $20
- Wireless Mouse $25
- Laser Pointer $15
- HDMI Adapter $25
- Apple Laptop $150
- Computer Speakers $35

**Electrical Essentials**
- 6' x 30" T2 Linenless Banquet Table with USB/Electric Outlets $15
- 6' x 18" T2 Linenless Classroom Table with USB/Electric Outlets $15
- Power Strip $15
- Extension Cord $10

**Microphones**
- Lavalier Wireless Microphone $95
- Handheld Wireless $50
- Table Microphone $65

**Miscellaneous Equipment**
- Podium $50
- Flip Chart with Markers $35
- Easel $15
- Polycom Sound Station 2W Internal Speakers $85
- Phone Line $50
- DVD Player $35

**Meeting Room Wi-Fi**
- Board Room $50
- Après Vous Room $75
- Rendezvous Room $100
- Sundance North or South $125
- Sundance Ballroom $175

**Miscellaneous**
- Labor, Strike & Test – one-time fee for preparing and testing all equipment based on a 30 minute window $50
- Meeting Room Re-Set Fee* $150
- In-House Sound Fee $50.00
- Standard Ivory Linen $4.00

Outside Audio/Visual – you may bring the following Audio/Visual Equipment to the hotel for the following daily fee:
- Projector $175
- Screen $100
- Personal Laptop Complimentary

* Meeting Room Re-Set Fee is for re-setting a function/banquet room that is different than what has been confirmed/signed on the Banquet Event Order (BEO).