



SNOWSHOE

Destination Wedding Catering Guide



Snowshoe



RECEPTIONS

Great for Receptions, Anniversaries, Celebrations of Life.
Served with Iced Tea & Water, Coffee, House-made Rolls and Fresh Butter.
Custom Vegetarian & Children's Options Upon Request

SILVER RECEPTION BUFFET OR PLATED OPTIONS

SALADS

Choose (1):

Classic Caesar Salad or Snowshoe House Salad

ENTREES

Choose (2):

Chicken Piccata, Rotisserie Chicken, Roasted Sirloin Au Jus, Braised Beef Short Rib, Salmon with Lemon Chardonnay Butter, Pasta Primavera (vegetarian & gluten free)

SIDES AND STARCHES

Choose (2):

Country Style Green Beans, Glazed Carrots, Chef's Seasonal Vegetable Selection, Rice Pilaf, Mashed Potatoes, Roasted Potatoes

DESSERTS

Choose (1):

Mocha Cappuccino Mousse, Mountain Berry Cobbler,
Banana Foster Cheesecake

20% Gratuity, Taxes & Resort Fees Additional.

Pricing and availability are subject to change.



RECEPTIONS *CONTINUED*

Great for Receptions, Anniversaries, Celebrations of Life.
Served with Iced Tea & Water, Coffee, House-made Rolls and Fresh Butter.
Custom Vegetarian & Children's Options Upon Request.

GOLD RECEPTION BUFFET OR PLATED OPTIONS

SALADS

Choose (2) for **BUFFET** or **PLATED WITH SEATING CHART**

Choose (1) **PLATED WITHOUT SEATING CHART:**

Snowshoe House Salad, Classic Caesar Salad or Iceberg Wedge Salad

ENTREES

Choose (3) **BUFFET** or (2) **PLATED:**

Honey Bourbon Breast of Chicken, Herb Roasted Chicken, Chicken Marsala, Chicken Piccata,
Braised Beef Short Rib, Roasted Sirloin Au Jus, Grilled Apple Glazed Pork Chop,
Salmon with Lemon Chardonnay Butter, Grilled Mahi Mahi with Mango Compound Butter, Vegetarian Risotto

SIDES AND STARCHES

Choose (3) **BUFFET** or (2) **PLATED:**

Country Style Green Beans, Green Bean Almandine, Grilled Asparagus,
Chef's Seasonal Vegetable Selection, Mashed Potatoes, Glazed Carrots,
Roasted Potatoes, Rice Pilaf, Au Gratin Potatoes

DESSERTS

Choose (2) **BUFFET** or **PLATED WITH SEATING CHART**

Choose (1) **PLATED WITHOUT SEATING CHART:**

Mocha Cappuccino Mousse, Mountain Berry Cobbler,
Banana Foster Cheesecake, Seasonal Fruit Display

*20% Gratuity, Taxes & Resort Fees Additional.
Pricing and availability are subject to change.*



RECEPTIONS *CONTINUED*

Great for Receptions, Anniversaries, Celebrations of Life.
Served with Iced Tea & Water, Coffee, House-made Rolls and Fresh Butter.
Custom Vegetarian & Children's Options Upon Request.

PLATINUM RECEPTION BUFFET OR PLATED OPTIONS

SALADS

Choose (up to 3) **BUFFET** or **PLATED WITH SEATING CHART**

Choose (1) **PLATED WITHOUT SEATING CHART:**

Snowshoe House Salad, Iceberg Wedge, Classic Caesar Salad, Caprese Salad
or 1 Action Station

(Please refer to Action Station Page)

ENTREES

Choose (4) **BUFFET** or (2) **PLATED:**

Carved Smoked Beef Brisket, Carved Steamship Round, Honey Bourbon Chicken Breast,
Braised Beef Short Rib, Roasted Sirloin Au Jus, Grilled Apple Glazed Pork Chop, Chicken Alfredo Fettuccine,
Chicken Marsala, Herb Smoke Roasted Chicken, Salmon with Lemon Chardonnay Butter,
Grilled Mahi Mahi with Mango Salsa, Shrimp & Scallops in Vinaigrette Pasta,
Vegetarian Risotto, Pasta Primavera (vegetarian & gluten free).

SIDES AND STARCHES

Choose (up to 5) **BUFFET** or Choose (2) **PLATED:**

Country Style Green Beans, Green Bean Almandine, Grilled Asparagus, Chef's Seasonal Vegetable Selection,
Mashed Potatoes, Glazed Carrots, Roasted Potatoes, Rice Pilaf, Au Gratin Potatoes

DESSERTS

All Included:

Mocha Cappuccino Mousse, Mountain Berry Cobbler,
Banana Foster Cheesecake, Seasonal Fruit Display, Assorted Chef's Choice Pies

*20% Gratuity, Taxes & Resort Fees Additional.
Pricing and availability are subject to change.*



ACTION & CARVING STATIONS

Available under Platinum Reception Packages only.

SALAD STATION

Chopped Romaine, Spinach and Spring Lettuce Mix, Bleu Cheese, Sliced Red Onion, Tomato, Olives, Pecans, Cucumbers, Mushrooms, Croutons, Sliced Grilled Chicken, Chilled Shrimp
Dressings: Ranch, House Vinaigrette, Asian Ginger and Caesar

CHILLED SEAFOOD DISPLAY

Jumbo Shrimp Cocktail, Crab Claws, Oysters, Scallops

ROAST TENDERLOIN OF BEEF

Served with Creamy Horseradish, Au Jus

Pricing and availability are subject to change.



HORS D'OEUVRES

CHOOSE 4 | SILVER STARTER OPTIONS

COLD

Fresh Crudités, Assorted Tea Sandwiches

HOT

Sweet & Sour Meatballs, Coconut Battered Shrimp, Herb Cheese Won-ton with Chili Pepper Dip,
Cheese & Bacon Jalapeno Poppers

CHOOSE 4 | GOLD STARTER OPTIONS CHOOSE 6 | PLATINUM STARTER OPTIONS

COLD

Fresh Crudités, Assorted Tea Sandwiches, Smoked Salmon & Cream Cheese on Flatbread,
Smoked Trout Crostini, Shrimp Cocktail, Tomato Bruschetta on Croustade,

HOT

Sweet & Sour Meatballs, Coconut Battered Shrimp,
Stuffed Mushrooms with Crab, Bacon Wrapped Scallops,
Herb Cheese Won-ton with Chili Pepper Dip, Cheese & Bacon Jalapeno Poppers,
Mini Crab Cakes, Lamb Chop with Mint Jus Gelée

20% Gratuity, Taxes & Resort Fees Additional. Add to any Catered Lunch or Dinner Option.

Pricing and availability are subject to change.



BAR PACKAGES

SILVER BAR PACKAGE

Includes call liquors, domestic and imported beer, Black Box Red and White wine, and assorted sodas. House Brands of Vodka, Whiskey, Scotch, Tequila, Rum

GOLD BAR PACKAGE

Includes call and premium liquors, domestic and imported beer, Black Box brand Red and White Wine; Canyon Road brand White Zinfandel, Chardonnay, Cabernet Sauvignon and assorted sodas.

Vodka | Tito's

Tequila | 1800 Silver & Hornitos

Whiskey | Crown Royal & Jim Beam

Rum | Captain Morgan & Cruzan Light

Scotch | Johnny Walker Black

Gin | Tanqueray

PLATINUM BAR PACKAGE

Includes your choice of all liquors or select supreme liquors, domestic and imported beer, Black Box brand Red and White Wine; Canyon Road brand White Zinfandel, Chardonnay, Cabernet Sauvignon, Moscato, Pinot Grigio, Sauvignon Blanc, Merlot, Pinot Noir, Champagne toast, and assorted sodas.

Vodka | Grey Goose

Tequila | Herradura Ultra Anejo

Whiskey | Maker's Mark

Rum | Appleton Estates Extra 12 year

Scotch | Glen Livet 12 year

Gin | Hendrick's

LIST OF DOMESTIC AND IMPORT BEERS

DOMESTIC:

Blue Moon | Miller Lite

Mic Ultra | Yuengling

IMPORT/SPECIALTY BEER:

Corona | Stella | Bell's Two Hearted IPA

Sierra Nevada Little Hazy | Angry Orchard Cider

White Claw (or equivalent seltzer)

All other choices of beers/import/craft/domestic/seasonal must be purchased in sixtel kegs with the following distributors.

Big Timber Brewing | Sierra Nevada

Pricing and availability are subject to change.



BAR PACKAGES

CASH BAR

Each guest pays their own tab.

HOST BAR

The event host pays the entire tab at the end of the night.

COMBINATION BAR

The event host pre-determines a specific dollar amount or set time frame within which they'll pay for beverages [must be prepaid or credit established].

Once that dollar amount is met or the set time ends, it becomes a cash bar for the remainder of the event.

ADDITIONAL INFORMATION

- Wine and craft beer selections can vary by season
- All bar packages include Coca-Cola products and standard juices, mixers, and garnishes
- A Champagne toast may be added to silver, gold, or custom packages for \$27-\$125, per bottle
- There is a \$600 minimum for any HOST or COMBINATION BAR packages
- A 20% gratuity may be added to host or combination bar set-ups

Pricing and availability are subject to change.



SNOWSHOE CATERING MENU

Come experience a destination unlike any other. Our full-service packages are created to make your Snowshoe Mountain gathering one to remember.

GROUPSALES@SNOWSHOEMOUNTAIN.COM | PHONE 1.877.536.9757

