

SNOW KING RESORT — CATERING —



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Ready to submit an inquiry?

Please email sales@snowking.com



BREAKFAST BUFFETS

25 person minimum

Includes Coffee, Decaffeinated Coffee, Assorted Teas, Orange & Cranberry Juice and Water Service

JACKSON HOLE CONTINENTAL

BRIDGER-TETON BREAKFAST BUFFET

Seasonal Fruit

Assorted Pastries

Muffins | Danish | Scones

Yogurt Bar

Brown Sugar | Raisins | Macerated Berries | Granola | Nuts

Selection Seasonal Fruits

Country Scrambled Eggs with Fresh Chive

Shredded Cheddar | Pico d' Gallo

Applewood Bacon & Sausage Links

Skillet Potatoes

Snow King Pastry Basket

Muffins | Danish | Scones

ON THE GO

BUILD YOUR OWN OMELET

Seasonal Fruit

Freshly Made Breakfast Burritos

Flour Tortilla | Scrambled Egg | Sausage | Potato | Cheese

Pico d' Gallo | Hatch Chilis

Yogurt Bar

Brown Sugar | Raisins | Macerated Berries | Granola | Nuts

Chef Attendant Service*

Seasonal Fruit

2 egg Omelet Options

Bacon | Tomato | Spinach | Cheddar Cheese | Sausage |

Mushrooms | Hatch Chilis | Ham | Bell Peppers | Scallions

Skillet Potatoes

*chef attendant \$150/hr. prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

ADDITIONS TO BREAKFAST

add to any breakfast selection
minimum 25 per selection
priced per person per selection

Blueberry Pancakes

*Maple & Huckleberry Syrup
Butter*

Biscuits-N-Sausage Gravy

Sage | Cracked Pepper

Belgian Waffles

*Macerated Berries | Syrups
Butter*

French Toast

Maple & Huckleberry Syrup
Butter

Yogurt Bar

Brown Sugar | Raisins |
Macerated Berries | Granola
Nuts

Breakfast Meat

Applewood Bacon
Sausage Links
Thick Cut Canadian Bacon

TAKE A BREAK

all breaks are price per person, 15 guest minimum

ALL DAY COFFEE BREAK

- Freshly Brewed Coffee
- Decaffeinated Coffee
- Assorted Hot Tea
- Up to 8 hours of service

PASTRY PAUSE

- Bakery Selection of Pastries

AFTER SCHOOL BREAK

- Chocolate Chip Cookies
- Brownies
- Rice Krispy Treats

CHEESE, FRUIT & CRACKERS

- Selection of Cheeses
- Fresh Berries
- Assorted Flatbreads

SWEET-N-SALTY

- Dried Fruits & Roasted Nut Mix
- Pretzels
- Kettle Chips

WELLNESS BREAK

- Yogurt
- Fresh Berries
- Granola

CHIPS-N-SALSA

- House Fried Tortilla Chips
- Pico d'Gallo
- Guacamole

HUMMUS

- Garden Vegetables
- Garlic Hummus

CHARGED ON CONSUMPTION

Coca Cola
Diet Coke
Dr. Pepper
Root Beer
Sprite
Bottled Water

Bottled Juice
Lemonade
Iced Teas
Sparkling Water
Bags of Chips
Granola Bars

Coffee
Decaf. Coffee
Selection of Teas

Assorted Whole Fruit

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.



LUNCH BUFFET

25 person minimum for buffet

All Lunch Buffets Include Iced Tea & Lemonade

SNOW KING SANDWICH BUFFET

Caesar Salad

Romaine | Crouton | Parmesan

Pasta Salad

Arugula Pesto | Olive | Tomato | Onion

Olive Oil | Parmesan

Presentation of Cold Cuts

Smoked Turkey | Black Forest Ham | Roast Beef

Grilled Vegetables

Trimmings

Romaine | Tomato | Red Onion

Pepperoncini | Dill Pickle

Cheese and Condiments

Swiss | White Cheddar | American | Provolone

Dijon Mustard | Yellow Mustard | Mayonnaise

Breads

Sourdough | Marble Rye | Hoagie | Flour Wrap Tortilla

Assorted Kettle Chips

Assorted Baked Cookies & M&M Brownies

THE ALL AMERICAN

Country Style Potato Salad

Mixed Greens

Ranch | Balsamic Vinaigrette | Blue Cheese

From the Grill

Angus Burgers | Herbed Chicken Breast

Grilled Vegetables | Hot Dogs

Trimmings

Romaine | Tomato | Red Onion

Pepperoncini | Dill Pickle

Cheese and Condiments

Swiss | White Cheddar | American | Provolone

Dijon Mustard | Yellow Mustard | Mayonnaise

Relish | Ketchup

Brioche Buns & Hot Dog Buns

Assorted Kettle Chips

Assorted Baked Cookies & M&M Brownies

Add Chicken Tortilla or Tomato Basil Soup -priced per person

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

LUNCH BUFFETS

LITTLE ITALY

Vegetable Panzanella

*Tomato | Artichoke Heart | Kalamata Olives
Crispy Cheesy Crouton | Fresh Mozzarella
Red Wine Oregano Dressing*

Caesar

Focaccia Croutons | Shaved Parmesan | Anchovy Dressing

Baked Penne

Italian Sausage | Tomato Marinara | Ricotta

Chicken Ala Marsala

Fettucine | Sauteed Mushroom | Marsala Sauce

Grilled Seasonal Vegetables

Olive Oil | Lemon Butter

Almond and Chocolate Biscotti's

Mascarpone Cannoli's

THE SOUTHWESTERN

Chips & Salsa

From the Skillet

*Chicken Tanga | Barbacoa Beef
Sauteed Peppers & Onions*

Accompaniments

*Black Beans | Salsa | Sour Cream
Guacamole | Shredded Cheese | Diced Tomatoes
Cilantro | Pickled Jalapenos | Shredded Lettuce
Warm Flour Tortillas | Crispy Tostadas | Mixed Greens*

Refried Beans

Spanish Rice

Cinnamon Churros

TETON LIGHTER FARE

Salad Bar

*Romaine Lettuce | Mixed Greens | Iceberg Wedge
Baby Spinach*

Trimmings

*Tomatoes | English Cucumbers | Diced Red Onions
Roasted Peppers | Artichoke Hearts | Kalamata Olives
Carrot Strings | Black Beans | Goat Cheese
Candied Pecans | Craisins | Focaccia Croutons
Shaved Parmesan | Radishes | Broccoli | Mushrooms
Blue Cheese Crumbles | Bacon Bits | Pickled Red Onions
Chopped Turkey | Chopped Ham | Hard Boiled Eggs*

Proteins

*Seared Salmon Steaks | Grilled Chicken Breasts
Marinated Tofu | Tuna Salad*

Fruit Salad

Mint | Berries | Creme Chantilly

BAKED POTATO BAR

Bison Chili

Jackson Greenery

*Mixed Baby Greens | Tomato | English Cucumber
Red Onion | Carrot*

Balsamic Vinaigrette | Buttermilk Ranch

Grilled Vegetable Salad

*Seasonal Vegetable | Mushroom | Green Onion
Basil Vinaigrette*

Slow Baked Idaho Potatoes

Toppings:

*Cheddar Cheese | Sour Cream | Herb Butter | Bacon
Charred Broccoli | Green Onion | Fresh Chive
Roasted Pepper | Hatch Chili | Diced Grilled Chicken
Ranch Dressing | Frank's Wing Sauce*

Assorted Baked Cookies & M&M Brownies

Add Chicken Tortilla or Tomato Basil Soup -priced per person

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

BOXED LUNCHES

Your Choice of Deli-Style Sandwiches
All Sandwiches Include Lettuce and Tomato
Specify quantities of each variety requested

HONEY HAM & GRUYERE ON MARBLE RYE

ROAST BEEF & CHEDDAR ON HOAGIE BUN

SMOKED TURKEY & SWISS ON SOURDOUGH

GRILLED VEGETABLE & BOURSIN WRAP

KIDS PEANUT BUTTER & JELLY

Each Box Lunch Includes the Following:

Teton Trail Mix
Fresh Baked Cookies
Potato Chips
Bottled Water
Select Whole Fruit
Mustard & Mayonnaise Condiment Pack
Cutlery Kit / Napkin



DISPLAYS

One Platter Serves Approximately 25

Charcuterie Board

*Chef Selection of Cured Meats | Assorted Pickles
Fruit Preserves | Assorted Crackers*

Brie en Croute

*Puff Pastry | Huckleberry Confiture
Candied Pecans | Crostini*

Crudite Presentation

*Seasonal Vegetables | Assorted Hummuses
Blue Cheese | Ranch | Green Goddess*

Seafood Bar

*Freshly Shucked Oysters | Lemon Poached Shrimp
Snow Crab Legs on the Half Shell
Ahi Poke with Soy, Sesame, Green Onion & Sriracha
Lemon Cheeks | Assorted Mignonettes | Cocktail Sauce*

Cheese Board

*Assorted Domestic & Imported Cheeses
Dried Dates | Dried Figs | Fresh Berries | Grapes
Assorted Crackers, Crostini, & Breads*

Smoked Seafood

*Smoked Trout | Smoked Salmon | Gravlox
Red Onion | Capers | Cucumber | Egg | Dill
Pickled Red Onion | Radish | Crostini | Water Crackers*



HORS D'OEUVRES

Priced Per Dozen

CHILLED

Ricotta Crostini

House Herb Ricotta | Brioche Crostini | Parmesan Crisp

Ceviche Skewer

Shrimp Ceviche | Salted Melon

Spring Roll

Rice Paper | Veggies | Sweet Chili Sauce

Caprese Skewer

Tomato | Basil | Fresh Mozzarella | Balsamic

Blue Cheese Tarts

Blue Cheese | Herb | Grape Preserves

Devilled Eggs

Egg | Aioli | Mustard | Paprika

Steelhead and smoked salmon Tartare

Focaccia Herb Toast | Chive Crème Fraiche

Maine Lobster rolls

Celery Leaves | Old Bay | Brioche Bun

Ahi Tuna Poke

*Avocado | Sesame seeds | Rice Cracker
Ginger Ponzu sauce*

Wild mushroom Toast

Crème Fraiche | White Wine | Fines Herb

Roasted Goat Cheese Crostini

Grilled Baguette | Herb Goat Cheese

Crudité Glass

Green Goddess Dressing | Julienne Vegetables

***Specialty and vegan Hors D'oeuvres available upon request.
Special dietary as well***

prices are subject to change.
22% service fee plus 6% sales tax and 1% development fee
will be added to all items.



HORS D'OEUVRES

Priced Per Dozen

HOT

Crab Rangoon

Crab | Cream Cheese | Green Onion

Goat Cheese Fritter

Huckleberry | Goat Cheese

Baby Crab Cakes

Crab Cake | Lemon Aioli | Herb

Artichoke Dip Bites

*Artichoke | Spinach | Cream Cheese
Parmesan | Crostini*

Bison Satay

Bison | Balsamic Glaze

Chicken Satay

Chicken | Peanut Sauce

Falafel Bites

Chickpea | Vegan Tzatziki | Pickled Serrano

Smoked Gouda Quesadillas

Caramelized onions | Mesquite BBQ crema

Beef Fajita Skewers

*Marinated Flank Steak | Peppers | Onions
Cilantro | Chimichurri*

Vegetable Eggrolls

Ginger Yuzu Dipping Sauce

Hogs in a blanket

Andouille Sausage | Puff Pastry | Stout Mustard

Stuffed Squash Blossoms

Fresh Mozzarella | Prosciutto | Tempura Batter

***Specialty and vegan Hors D'oeuvres available upon request.
Special dietary as well***

prices are subject to change.
22% service fee plus 6% sales tax and 1% development
fee will be added to all items.

CARVING BOARD

Served with Silver Dollar Rolls

Chef Fee \$150/hour/chef/selection

Roast Tenderloin Beef

serves approximately 20

Au Jus | Horseradish Creme | Chimichurri
Pickled Onions | Whole Grain Mustard

Oven Roasted Maple Turkey Breast

serves approximately 35

Black Pepper Mayonnaise
Whole Grain Mustard Sauce

Rosemary & Garlic Rubbed Prime Rib of Beef

serves approximately 30

Horseradish Cream | Whole Grain Mustard
Chimichurri | Au Jus

Honey Glazed Ham

serves approximately 35

Honey Dijon | Whole Grain Mustard

Seared New York Strip

serves approximately 30

Peppercorn Aioli | Demi-Glace | Pickled Onions
Whole Grain Mustard

Ancho Cured Pork Loin

serves approximately 30

Harissa | Pineapple Monstarda

Bison Loin of Saddle

serves approximately 20

Herb Compound Butter | Bourbon Demi-Glace
Huckleberry Gastrique

Oyster Shucking Station

serves approximately 25

Fresh oyster | Assorted Mignonettes | Lemon
Cocktail Sauce

Whole Roasted Salmon

serves approximately 40

Cucumber-Dill Dipping Sauce | Capers | Red Onion
Chives | Crispy Lavosh



prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

DINNER BUFFETS

25 person minimum for buffet

All Dinner Buffets Include Iced Tea & Lemonade

GROS VENTRE DINNER

Assorted Dinner Rolls & Creamery Butter

Greenery Salad

Romaine | Cherry Tomato | English Cucumber

Goat Cheese | Candied Pecans

Herb Balsamic Vinaigrette | Ranch

Iceberg Wedge

Roquefort Dressing | Bacon | Pickled Onions

Fresh Herbs | Heirloom Tomatoes

Sides

Creamed Spinach | Charred Asparagus

Rosemary Roast Potatoes

Roasted NY Striploin

Roasted Mushrooms | Cabernet Glace

Seared Pacific Salmon

Spinach | Dill Blanc

New York Style Cheesecake

Huckleberry Compote

Chocolate Torte

Raspberry Puree

SNAKE RIVER DINNER

Italian Garlic Loaves

Caesar Salad

Romaine | Crouton | Parmesan

Baby Wild Rocket Salad

Baby Arugula | Prosciutto | Shaved Parmesan

Balsamic Vinaigrette

Antipasto Genovese

Prosciutto | Capicola | Mozzarella | Tomato

Asparagus | Kalamata Olive | Mushroom

Red Pepper | Balsamic | Crackers

Vegetable Caponata

Grilled Vegetables | Capers | Basil | Olive Oil

Balsamic Reduction

Sauté Chicken Marsala

Mushrooms | Herb | Fettucine

Stracotto

Boneless Slow Cooked Short Ribs

Creamy Polenta | Herb Gremolata

Tiramisu & Frangelico Cheesecake

MEDITERRANEAN BUFFET

Avgolemono Soup

Chicken | Rice | Lemon | Vegetables

Isreli Salad

Heirloom Tomatoes | English Cucumbers

Bell Peppers | Lemon Juice | Parsley | Olive Oil

Couscous Salad

Couscous | Feta | Tomato

Olive | Cucumber | Mint

Shawarma Bar

Pita Bread | Soft Lavosh

Grilled Chicken | Marinated Lamb | Falafel

Tomato | Cucumber | Lemon | Red Onion

Lettuce | Tzatziki | Garlic Lime Aioli

Labneh | Tahini | Hot Sauce

Baklava - Chocolate & Original

Add Chicken Tortilla or Tomato Basil Soup -priced per person

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

DINNER BUFFETS

25 person minimum for buffet

All Dinner Buffets Include Iced Tea & Lemonade

HIGH ALPINE PLAINS

Assorted Dinner Rolls & Creamery Butter

Greenery Salad

Romaine | Cherry Tomato | English Cucumber

Goat Cheese | Candied Pecans

Herb Balsamic Vinaigrette | Ranch

Market Salad

Mixed Greens | Shaved Raw Seasonal Vegetables

Goat Cheese Crumbles | Candied Walnuts

Herb Balsamic Vinaigrette | Dijon Mustard Vinaigrette

Seared Tenderloin

Roasted Shallot Jus | Roasted Bliss Potatoes

Seared Idaho Trout

Rice Pilaf | Blistered Heirloom Tomato Caper Coulis

Huckleberry Brioche Bread Pudding

Creme Anglaise

WILD WEST

Poblano Cornbread Muffins

Southwestern Salad

Spring Mix | Tomatoes | Black Beans | Corn | Avocado

Tortilla Strips | Cilantro Lime Dressing

Corn on the Cob

Mac & Cheese

BBQ Chicken Breast

Chili | Cumin

Smoked Brisket

Mesquite Smoked

Watermelon

Seasonal Pie

ASIAN BUFFET

Tom Kha

Coconut | Lemongrass | Chicken | Ginger

Asian Chop Salad

Red Cabbage | Carrot | Sesame

Bell Pepper | Cucumber | Cashew

Soba Noodle Salad

Soba | Cucumber | Peanut Dressing | Green Onion

Fried Egg Rolls

Ginger Yuzu Dipping Sauce

Japanese Curry

Beef | Ginger | Soy | Potato

Carrot | Steamed Rice

Sesame Chicken

Chicken | Sesame | Broccoli | Soy

Green Onion | Steamed Rice

Mango Pudding

Add Chicken Tortilla or Tomato Basil Soup -priced per person

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.



PLATED DINNER OPTIONS

25 Person Minimum

Accompanied By Bread Service

Includes Coffee, Hot Tea, Iced Tea & Lemonade

SALADS

choice of 1

Green Salad

Mixed Greens | Tomato | Cucumber | Carrot

*Sliced Radish | Crouton | Choice of Dressing**

Wedge Salad

Iceberg Lettuce | Bacon | Chive | Cherry Tomato

*Pine Nuts | Parmesan Crisp | Choice of Dressing**

Spinach Salad

Spinach | Sliced Apples | Candied Walnuts

*Dried Cranberries | Choice of Dressing**

Caesar

Romaine | Parmesan | Anchovy | Crouton

Beet Salad

Arugula | Pickled Beets | Burrata | Kale Pesto

**Ranch, Blue Cheese or Balsamic Vinaigrette*

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

PLATED DINNER CONT.

MAIN COURSE

select up to 2, exact quantities of each must be selected in advance

Pork Belly

Crispy Pork Belly | Beet Risotto | Shaved Fennel | Arugula

Pork Chop

*Bone in Pork Chop | Sweet Potato Mash
Crispy Brussel Sprouts | Pineapple Mostarda*

Filet Steak

*Seared Filet | Horseradish Mashed Potatoes
Rainbow Carrots | Red Wine Demi-Glace*

Ribeye

*Seared Ribeye | Bourbon Demi-Glace
Vegetable & Potato Hash*

Seared Elk Tenderloin

*Carrot and Potato Country Puree | Grilled Asparagus
Coffee Jus | Huckleberry Gastrique*

Duck

*Half Duck Breast | Potato Gratin
Seared Endive Huckleberry Demi*

Chicken

Airline chicken | Asparagus | Chicken Jus | Mashed Potato

Lamb

*Rack of Lamb | Confit fingerling potatoes
Brussel sprouts | Agrodolce*

Salmon

*Seared Salmon | Coconut Lemongrass Broth | Rice Pilaf
Green Onion | Lime Cheek | Cilantro*

Scallop

*Seared Scallop | Celery Root Puree | Roasted Rainbow
Cauliflower | Basil Oil | Micro Greens*

Halibut

Vegetable Couscous Pilaf | Mango Salsa | Pomegranate

Carrot Risotto

Arborio | Parmesan | Market Vegetables

Vegetable Potato Cake

*Market Vegetables | Potato | Parm
Arugula Frisée Salad | Sweet Pepper Puree*

Lasagna

*Marinara | Italian Sausage | Spinach | Ricotta
Mozzarella | Parmesan | Basil*

Butternut Squash Ravioli

Brown butter | Sage | Pecorino

DESSERTS

choice of 1

Cheesecake

Cream Cheese | Huckleberry Confiture

Chocolate Mousse

Chocolate | Dulce de Leche | Hazelnut | Crème Chantilly

Seasonal Pie

Berries and Cream

Milano Cookies

Chocolate Torte

Raspberry coulis | Crème Chantilly

Key Lime Pie

Crème Chantilly | Lime Zest

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

BARS

All banquet bars include necessary mixers, assorted soft drinks, juices, and accompaniments
one bar recommended for every 75 guests

bar set up fee per bar

bartenders fee (bartender fee waived with \$500+ bar sales per bar)

terminal set up fee for cash bars

fee per additional bartender

Standard

- New Amsterdam Vodka
- New Amsterdam Gin
- Jim Beam Bourbon
- Crown Royal
- Grants Scotch
- Cruzan Rum
- Sauza Tequila

Deluxe

- Ketel One Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Crown Royal
- Dewar's Scotch
- Bacardi Rum
- Espolon Tequila

Premium

- Belvedere Vodka
- Hendricks Gin
- Makers Mark Bourbon
- Crown Royal
- Johnny Walker Scotch
- Mount Gay Eclipse Rum
- Patron Tequila

BEER & WINE

DOMESTICS

Coors Light
Bud Light
Budweiser
Michelob Ultra
Truly Hard Seltzers

MICROBREWS & IMPORTS

3 Local Craft Beer
(IPA, Pilsner, +1 More)
Corona

HOUSE WINE

Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet

prices are subject to change.

22% service fee plus 6% sales tax and 1% development fee will be added to all items.

Kids Meals

For guests 12 and under

Kid's Plated Meals

maximum of 10 children, groups over 10 will be charged an additional per child

Kid's Buffet Meals

minimum of 10 children, groups under 10 will be charged an additional per child

**Meals include apple sauce, carrot & celery sticks
Choice of Juice, Milk or Lemonade**

entree choices

**For Plated or Buffet meals, select (1)
option for the group**

Kid's Hamburger

French Fries

Chicken Sandwich

French Fries

Grilled chicken Breast

Steamed Vegetables

Chicken Tenders

French Fries

Macaroni and Cheese (VEG)

Garlic Bread

Spaghetti & Meatballs

Garlic Bread

Policies and Guidelines

Health, safety, and customer service are our top priorities.

Snow King will adhere to current health and safety protocols and request our guests to adhere to any county-issued mandates.

Guarantees

The guaranteed attendance is required by 12:00 pm noon, seven (7) business days prior to the event. This number is not subject to reduction.

We will prepare 3% over the final guest count. If a guaranteed count is not specified, the last estimated count will become the guarantee. This guarantee or the actual number of guests served, whichever is greater, will be used for billing purposes. If the guaranteed number increases beyond the 3% oversight after the guaranteed cut-off time, the guests over and above the 3% will be charged at 1.25 times the contracted price +++.

Food & Beverage

- An Event Manager will be assigned to work specifically with you to assist with selecting menus for your event.
- Menu selections are required thirty (30) days prior to the event date.
- We recognize that some guest attendees may have special dietary requirements, therefore we can offer alternate entrees during meal functions with 14-day advance notice.
- All food and beverage consumed in the Snow King Resort venue sites must be provided by Snow King Resort, no outside food or beverages may be permitted into the resort.
- Special food and beverage requests that are outside of standard Snow King Resort service items may have additional charges associated.
- Food and beverage items leftover after functions belongs to Snow King Resort.
- All menu prices are per person (unless otherwise indicated) and do not include a taxable 22% service fee, 6% sales tax, and a taxable 1% development fee.
- All menu prices are guaranteed sixty (60) days in advance of the event.
- Menu items are subject to availability. Should an item be unavailable, the Event Manager will notify you and provide alternative options.
- Buffets will have a standard service time of 90 minutes.
- All plated dinners will receive the same salad and dessert. Upon receiving the guarantee seven (7) days in advance, the resort will supply entrée cards identifying the guest's choice before arrival for an extra fee.

Liquor Policy

The sale and service of alcoholic beverages are regulated by the state of Wyoming.

As a licensee, Snow King Resort is accountable for the administration of these regulations. Therefore, as the sole licensed purveyor for the property, all liquor must be purchased from Snow King Resort. The resort reserves the right to discontinue all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. Snow King Resort also reserves the right to end alcohol service during any event where guests appear overly intoxicated or at its sole discretion.

Event Details

Snow King Resort offers in-house coordination of many resources you may require; from food and beverage to audiovisual needs, we are here to help you find perfection in every detail related to your event space and catering. Please note that all outside services contracted by Snow King Resort on behalf of our clients are subject to a 20% surcharge as well as current service charge and tax.

Deposits & Billing

The resort can hold space tentatively for 10 days until the required deposit of 50% of the estimated site fees, food, and beverage charges has been received with the signed contract. The balance of the estimated charges must be paid 30 days prior to your event date unless outlined differently in the contract. All deposits are non-refundable and non-transferable. If the event is canceled up to 29 days prior to the event date, 100% of the estimated charges will apply.

All events held on the following observed holidays are subject to additional labor fees:
New Year's Day/Eve, President's Day, Memorial Day, Independence Day, Thanksgiving Day,
and Christmas Day/Eve.
25% added to room rental, F&B & Labor

Additional Labor

An additional labor charge will be added for the following services if required:

Special dietary plate: buffet price+\$27 per plate
Additional Servers: \$25 per server, per hour
Bartender: \$150 (waived if Beverage minimum of \$500 per bar is exceeded)
Additional Bartender: \$150 per bartender
Corkage: \$25 per 750ml bottle
Place Cards: \$3 per card
Cake Cutting/Specialty Dessert: \$3.50 Per Person

Labor fees are subject to a taxable 22% service fee, 6% sales tax, and a taxable 1% development fee.

Entertainment

For the comfort of all guests, functions in the hotel & Grandview Lodge must conclude by 10:00 pm. Events on the lawn must conclude by 10:00 pm.

Cleaning Policy

Snow King Resort provides basic cleaning before and after your event. We do not permit glitter, confetti or helium balloons in any of the event rooms. If above items are brought in, and additional cleaning is needed, a \$250++ fee will be assessed. This will also include, but not subject to, flower pedals and carpet cleaning services. Any items left will be brought to the front desk Lost & Found.

Function Rooms

For functions scheduled outdoors, Snow King Resort does not guarantee a weather backup option. Snow King Resort will make the final decision on whether to relocate your event to an indoor location based on weather forecast and conditions four (4) hours prior to the start time if an indoor venue is available.

If a change from the original room set-up is requested on the day of the function, a minimum labor charge of \$350++ will be assessed and added to the final bill. Guests will be admitted to the function room and expected to depart at the times stated on any Banquet Event Order.

Only one set up per room is permitted. If the room set up changes during your event, a minimum labor charge of \$350++ will be assessed.

In the event of a significant increase or decrease in the number of guests, Snow King Resort reserves the right to move an event to a different function room other than those appearing on the Banquet Event Orders.

Boxes & Packages

All packages sent to the Resort must be pre-arranged and coordinated with the Resort Conference Services Team. Any packages sent to the Resort without pre-arranged coordination will be subject to storage fees, a minimum of \$200+++ dependent on available space. All fees relating to packages will be charged to the master account, individual vendor billing is not available.

Incoming items are subject to size and weight restrictions, as well as storage and handling fees as follows:

- 1-5 Packages \$32.65
- 5-10 Packages \$97.96
- 11-20 Packages \$195.92
- 21 or more Packages \$359.19

Prices for incoming packages outlined above are inclusive of fees and taxes.

Outgoing items must be pre-labeled and ready to ship when handed off to the Resort staff for package pick up. Outgoing items may only be sent via UPS or FedEx, any items needing to be sent via USPS cannot be shipped out through the Resort. Pick-up must be coordinated with UPS or FedEx by the client in advance. If packages are not able to be picked up by UPS or FedEx from the Resort due to staffing issues, inclement weather, mislabeled packages, or other reasons, Resort Staff will transport packages to the appropriate carrier facility in a timely manner. Storage and delivery fees will be assessed and added to the master account for the service with a minimum of \$300+++ dependent on available space, number, and size of packages.

- 1-20 Packages \$97.96
- 21 or more packages \$195.92

Prices for outgoing packages outlined above are inclusive of fees and taxes.

Items being sent via USPS should be addressed to:

Your Name/Name of Event C/O Your Event Manager Snow King Hotel
PO Box 3520
Jackson, WY 83001

Items being sent via UPS/FEDEX should be addressed to:

Your Name/Name of Event C/O Your Event Manager Snow King Hotel
400 E. Snow King Ave.
Jackson, WY 83001