

SNOW KING RESORT
— CATERING —



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Ready to submit an inquiry?

Please email sales@snowking.com



BREAKFAST BUFFETS

20 person minimum

Includes Water Station

JACKSON HOLE CONTINENTAL

\$28

Seasonal Fruit

Assorted Pastries

Muffins | Danish | Scones

Yogurt Bar

Brown Sugar | Raisins | Macerated Berries | Granola

BRIDGER-TETON

\$40

Seasonal Fruit

Country Scrambled Eggs with Fresh Chive

Shredded Cheddar | Fresh Salsa

Applewood Bacon & Sausage Links

Skillet Potatoes

Snow King Pastry Basket

Chef's Selection of Sweet or Savory Pastries

ON THE GO

\$35

Seasonal Fruit

Freshly Made Breakfast Burritos

Flour Tortilla | Scrambled Egg | Sausage | Potato | Cheese

Fresh Salsa | Spinach

Yogurt Bar

Brown Sugar | Raisins | Macerated Berries

Granola | Candied Pecans

*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.



BREAKFAST BUFFETS

BAGEL BAR

\$40

Seasonal Fruit
Selection of Bagels
Cream Cheese | Jelly | Butter
Country Scrambled Eggs
Applewood Bacon
Lox
Capers | Red Onions

BUILD YOUR OWN OMELET

\$40

***Chef Attendant Service for 20-50 attendees**
Seasonal Fruit
2 egg Omelet Options
*Bacon | Tomato | Spinach | Cheddar Cheese | Sausage |
Mushrooms | Jalapenos | Ham | Bell Peppers | Scallions*
Skillet Potatoes

*chef attendant \$150/hr per 25 ppl. 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

Minimum 20 per selection

\$14 per person each

Biscuits-N-Sausage Gravy

Sage | Cracked Pepper

Buttermilk Pancakes

Maple & Huckleberry Syrup

Butter

Flavored: \$2 extra per person

Chocolate chip, blueberry or Banana

French Toast

Maple & Huckleberry Syrup

Butter

Yogurt Bar

Brown Sugar | Raisins

Macerated Berries | Candied Pecans

Toast & Bagels

Assortment of Breads & Bagels

Cream Cheese | Jelly | Butter

Belgian Waffles

Maple Syrup | Butter | Berries

Breakfast Meat

Applewood Bacon

Sausage Links

prices are subject to change.

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

TAKE A BREAK

all breaks are price per person, 15 guest minimum

ALL DAY COFFEE BREAK

\$18 per person

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

PASTRY PAUSE

\$12 per person

- Bakery Selection of Pastries

AFTER SCHOOL BREAK

\$12 per person

- Chocolate Chip Cookies
- Brownies
- Rice Krispy Treats

SOFT PRETZLES

\$12 per person

- Brown Mustard
- Beer Cheese

SWEET-N-SALTY

\$12 per person

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

WELLNESS BREAK

\$15 per person

- Yogurt
- Fresh Berries
- Granola

CHIPS-N-SALSA

\$12 per person

- House Fried Tortilla Chips
- Fresh Salsa
- Guacamole

HUMMUS

\$12 per person

- Garden Vegetables
- Garlic Hummus

POPCORN

\$8 per person

- Butter
- Flavored seasoning

CHARGED ON CONSUMPTION

\$4 each
Coca Cola Products
Bottled Water

\$6 each
Sparkling Water
Bags of Chips
Granola Bars

\$30 per carafe
Apple Juice
Orange Juice
Cranberry Juice

\$80 per urn
Coffee
Decaf. Coffee
Hot Tea
Iced Tea 3.5gal
Lemonade 3.5gal

\$40 per dozen
Assorted Whole Fruit

\$145 per platter
Sliced Seasonal Fruit
& Berries

prices are subject to change.

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



LUNCH BUFFET

20 person minimum for buffet
All Lunch Buffets Include Water Station

SNOW KING SANDWICH BUFFET

\$45 per person

Caesar Salad

Focaccia Croutons | Shaved Parmesan | Anchovy Dressing

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

Kettle Chips

Assorted Baked Cookies & Brownies

THE ALL AMERICAN

\$47 per person

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

Baked Cookies & Brownies

Add Tomato Basil, Chili or Chicken Tortilla Soup - \$8per 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

\$55 per person

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 Marsala

Fettucine | Sauteed Mushroom | Marsala Sauce

Grilled Seasonal Vegetables

Olive Oil | Lemon Butter

Almond and Chocolate Biscotti's

Mascarpone Cannoli's

THE SOUTHWESTERN

\$45 per person

Chips & Salsa

From the Skillet

Chicken Tanga | Barbacoa Beef

Fajita Peppers & Onions

Add Shrimp-\$5pp

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

Tres Leches

TETON LIGHTER FARE

\$47 per person

Salad Bar

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

Trimmings

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

Proteins

Seared Salmon Steaks | Grilled Chicken Breasts

Tuna Salad

Fruit Salad

Mint | Berries | Creme Chantilly

BAKED POTATO BAR

\$44 per person

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
Charred Broccoli | Green Onion | Hatch Chili
Diced Grilled Chicken | Bacon
Ranch Dressing | Frank's Wing Sauce*

Assorted Baked Cookies & Brownies

Add Tomato Basil, Chili or Chicken Tortilla Soup - \$8per 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 required
\$45 per person

HONEY HAM & GRUYÈRE 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

Whole Fruit

Mustard & Mayonnaise Condiment Pack

Cutlery Kit / Napkin

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 PLATTERS

One Platter Serves Approximately 25

Charcuterie Board \$325 per platter

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

Cheese Board \$295 per platter

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

Brie en Croute \$150 per platter

*Puff Pastry | Huckleberry Confiture
Candied Pecans | Crostini*

Seafood Bar \$425 per platter

*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*

Crudité Presentation \$225 per platter

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

Smoked Seafood \$375 per platter

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



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



PASSED HORS D'OEUVRES

Priced \$60 Per Dozen

Ricotta Crostini

House Herb Ricotta | Brioche Crostini | Parmesan Crisp

Spring Roll

Rice Paper | Veggies | Sweet Chili Sauce

Caprese Skewer

Tomato | Basil | Fresh Mozzarella | Balsamic

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.



PASSED HORS D'OEUVRES

Priced \$60 Per Dozen

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

Vegetable Eggrolls*

Ginger Yuzu Dipping Sauce

Hogs in a blanket

Andouille Sausage | Puff Pastry | Stout Mustard

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

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

****Recommended only for main hotel meeting rooms***

CARVING BOARD

Served with Silver Dollar Rolls
Chef Fee \$150/hour/chef/selection

PLEASE ENQUIRE
ABOUT OUR
CARVING BOARD
SELECTIONS

DINNER BUFFETS

20 person minimum for buffet

All Dinner Buffets Includes Water Station

GROS VENTRE DINNER

\$90 per person

Assorted Dinner Rolls & Creamery Butter

Market Salad

Mixed Greens | Shaved Raw Seasonal Vegetables

Goat Cheese Crumbles | Candied Walnuts

Herb Balsamic Vinaigrette | Dijon Mustard Vinaigrette

Baby Arugula Salad

Baby Arugula | Prosciutto | Pine Nuts

Shaved Parmesan | Balsamic Vinaigrette

Sides: Choice of 2

Creamed Spinach | Charred Asparagus

Rosemary Roast Potatoes

Roasted NY Striploin or Ribeye

Roasted Mushrooms | Cabernet Demi

Seared Pacific Salmon

Wilted Spinach | Dill Ber Blanc

New York Style Cheesecake

Huckleberry Compote

Chocolate Torte

Raspberry Syrup

SNAKE RIVER DINNER

\$85 per person

Italian Garlic Sticks

Caesar Salad

Focaccia Croutons | Shaved Parmesan

Anchovy Dressing

Antipasto Genovese

Prosciutto | Capicola | Mozzarella | Tomato

Asparagus | Kalamata Olive | Mushroom

Red Pepper | Balsamic

Vegetable Caponata

Grilled Vegetables | Capers | Basil | Olive Oil

Balsamic Reduction

Sauté Chicken Marsala

Mushrooms | Herb | Fettucine

Stracotto

Braised Short Ribs

Creamy Polenta | Herb Gremolata

Tiramisu

Cheesecake

MEDITERRANEAN BUFFET

\$85 per person

Lebanese Lentil Soup

Cumin | Labneh | Herbs

Israeli Salad

Heirloom Tomatoes | English Cucumbers

Bell Peppers | Lemon Juice | Parsley | Olive Oil

Couscous Tabouleh

Couscous | Feta | Tomato | Parsley

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 Tomato Basil, Chili or Chicken Tortilla Soup - \$8per 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

20 person minimum for buffet

All Dinner Buffet Include Water Station

HIGH ALPINE PLAINS

\$90 per person

Assorted Dinner Rolls & Creamery Butter

Jackson Greenery

Mixed Baby Greens | Tomato

English Cucumber | Red Onion | Carrot

Balsamic Vinaigrette | Buttermilk Ranch

Market Salad

Mixed Greens | Shaved Raw Seasonal Vegetables

Goat Cheese Crumbles | Candied Walnuts

Herb Balsamic Vinaigrette | Dijon Mustard Vinaigrette

Seared Tenderloin

Wild Mushroom Shallot Jus | Roasted Bliss Potatoes

Seared Idaho Trout

Rice Pilaf | Blistered Heirloom Tomato Caper Coulis

Huckleberry Brioche Bread Pudding

Whipped Cream

WILD WEST

\$80 per person

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 Cobbler

ASIAN BUFFET

\$75 per person

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-Veggie or Pork

Ginger Yuzu Dipping Sauce

Beef Curry

Beef | Ginger | Soy | Potato

Carrot | Steamed Rice

Sesame Chicken

Chicken | Sesame | Broccoli | Soy

Green Onion | Steamed Rice

Mango Sticky Rice

Add Tomato Basil, Chili or Chicken Tortilla Soup - \$8per 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

20 Person Minimum - 150 Maximum

Accompanied By Bread Service

Includes Water Service

\$95 per person

SALADS

choice of one (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

Baby Arugula

Baby Arugula | Heirloom Tomato | Parmesan

**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 two (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 Brussels 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

Brussels 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 one (1)

Cheesecake

Cream Cheese | Huckleberry Confiture

Key Lime Pie

Crème Chantilly | Lime Zest

Berries and Cream

Milano Cookies

Chocolate Torte

Raspberry Coulis | Crème Chantilly

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 \$20 Per Child

maximum of 10 children, groups over 10 will be charged an additional \$4 per child

Kid's Buffet Meals \$25 Per Child

minimum of 10 children, groups under 10 will be charged an additional \$4 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% overset 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