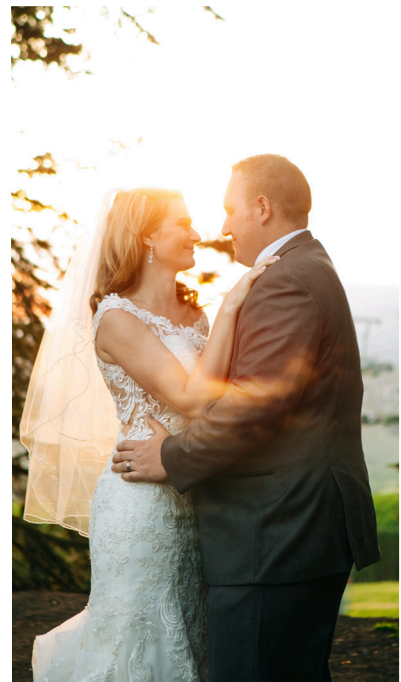


SNOWBOWL *Weddings*



KAIT BRENNAN PHOTOGRAPHY



HANNAH ROSE GRAY PHOTOGRAPHY
HART FILMS

Choose Three Hors D'oeuvres for the Cocktail Hour

Stationary Displays: Priced Per Person

Hummus Platter \$7.00

Classic Roasted Garlic Hummus, Red Pepper Hummus, Pita Bread and Tatziki Dipping Sauce

Vegetable Crudite \$9.00

With Dipping Sauce

Baked Brie \$10.00

Assorted Preserves, Toasted Bread, Crackers

Charcuterie \$14.00

Assorted Cured Meats, Artisanal Cheeses, Olives, Garden Fruit, Crackers and Baguettes

Tray Passed Hors D'oeuvres: \$3.50 per person

Tomato and Basil Bruschetta

Caprese Skewer

Cucumber Dill Bites

Bourbon and Whiskey Meatball

Creamy Spinach Artichoke on Toasted Baguettes

Crostinis with Pesto Cream Cheese

Three Cheese Quesadilla Bites with Creamy Cilantro Dressing

Spanakopita with Tzatziki Drizzle

Apple and Brie Skewers with a Caramel Drizzle

Tray Passed Hors D'oeuvres: \$5 per person

Baked Brie and Maple in Phyllo with Slivered Almonds

Pork Egg Roll with Sweet Chili Drizzle

Honey Smoked Salmon with Crostini

Gouda Mac N Cheese Balls

Bacon Wrapped Dates

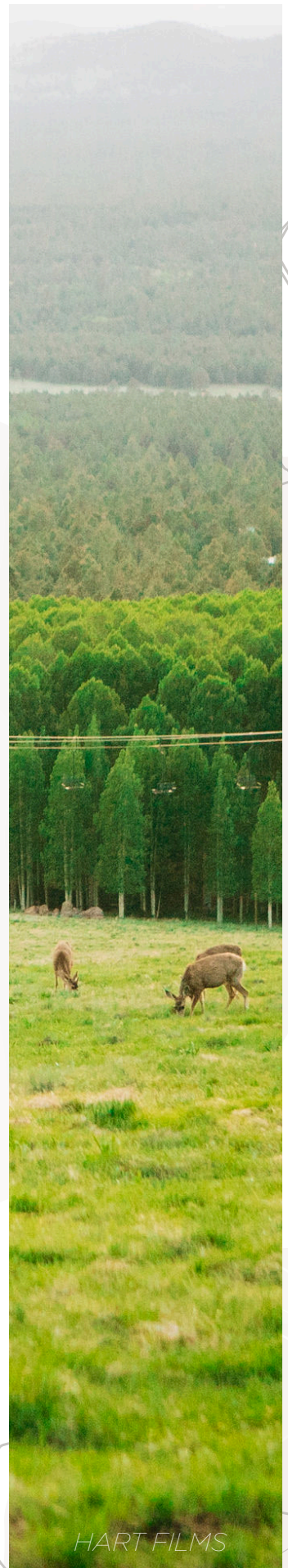
Truffle Grilled Cheese

Open Faced Pulled Pork Sliders

Mushroom Caps with Goat Cheese Mousse

Prosciutto Wrapped Asparagus

Crab Cakes served with Southwest Remoulade



Dinner Entrees - All served Buffet Style, \$59 Per Person

Choice of Two Side Dishes

Snowbowl Spring Salad

Fresh Greens, Cherry Tomatoes, Shaved Carrots, Sliced Cucumber and Croutons

Classic Caesar Salad

Romaine, Creamy Caesar Dressing, Shaved Parmesan, Toasted Croutons

Creamy Tomato Bisque with Garlic Bread

Add an Additional \$3 Per Person

Caprese Salad

Sliced Roma Tomatoes, Cherry Tomatoes, Fresh Mozzarella, Basil Leaves, Drizzled with Balsamic Dressing

Summer Berry Salad

Fresh Spinach, Strawberries, Mixed Berries, Feta Cheese Crumble with a Raspberry Vinaigrette

Sunset Kale Salad

Kale and Shaved Brussel Sprout Salad, Sweet Potato, Cranberries, Bacon with a Honey Mustard Dressing

Green Chili Chicken Stew

Slow-Cooked Roasted Green Chilies and Chicken

Hungarian Mushroom Soup

Decadent and Creamy Mushroom Soup Seasoned with Aromatic Herbs

Choice of One Side Dish

Chilled Quinoa & Mushroom Salad

Fingerling Potatoes Medley

Garlic Mashed Potatoes

Balsamic Brussel Sprouts

Roasted Seasonal Vegetables

Aged White Cheddar Macaroni and Cheese



Choose Two Entree Selections

Southwestern Tri-tip

Grilled and Sliced Tri-Tip with Garden Tomatoes and Peppers

Quartered Lemon Chicken

Grilled with Garden Herbs, Served on a Bed of Wild Rice Pilaf

Pork Belly Macaroni and Cheese

In an Aged White Cheddar Cream Sauce

In-House Smoked Pulled Pork

Smoked Pulled Pork in a Sweet and Spicy Barbecue Sauce Served with Slider Buns

In-House Smoked Pulled Chicken

Smoked Pulled Chicken in a Tangy Texas Barbecue Sauce Served with Slider Buns

Creamy Chicken Marsala

Pan Fried Chicken Breast Smothered in a Creamy Mushroom Marsala Sauce and Sprinkled with Parsley

Spiced Rubbed Grilled Flank Steak

Served with a Wild Mushroom and Sundried Tomato Cream Sauce

Butternut Squash Ravioli

Served in a Maple Cream Sauce Topped with Parsley

Add an Additional \$5 Per Person

Prime Rib

Dry Rubbed with Seasonal Herbs, Cut to Order & Served with Au Jus

Grilled Pacific Salmon

Drizzled with Lemon Beurre Blanc

Shrimp Linguine Alfredo

With Tomatoes and Peppers in a Creamy Alfredo Sauce

Filet Mignon

Grilled Medium Rare with a Veal Demi-Glace

Roast Pork Tenderloin

Served with a Tangy Garlic Honey Glaze



Choice of One Dessert

Assorted Chocolate and Vanilla Cupcakes

Mixed Berry Fruit Tartlets

Tiramisu Brownie Bites

Red Velvet Cake Bites



Bar Menu

Platinum \$54
Premium Level Liquor

Assorted Specialty Wines from Arizona Local Vineyards
Assorted Imports and Local Microbrew Beers on Tap and Bottle
Domestic Beers
Soda and Mixers

Gold \$45
Call Level Liquor

Select Imported and Local Wines
Select Import Microbrew Beers on Tap and Bottle
Domestic Beers
Soda and Mixers

Silver \$37
House Level Liquor

Domestic House Wines
Domestic Beers on Tap and Bottle
Soda and Mixers

Cash or Hosted Bar

House Level
Call Level
Premium Level
Top Shelf

Wine
Draught Beers
Bottled Beer
Soft Drinks



KELLY ANN Z PHOTOGRAPHY

Lodge Rentals

Hart Prairie Lodge

Monday - Thursday \$4,750

Friday \$5000

Saturday \$5,500

Sunday \$5000

Lodge Rental Includes

Set Up & Break Down

Ceremony Chairs

Basic Linen

Bridal Yurt and Grooms's Room

Outdoor Ceremony Venue

Indoor Reception Venue

Cake Cutting & Service

Bar Set Up & Bartender

Dance Floor

*Fees include 5-hour rentals.
Inquire for additional time.
Service charge not included.*



SAATY
PHOTOGRAPHY

Lodge Rentals

Fremont Restaurant and Bar

<i>Monday - Thursday</i>	<i>\$3,000</i>
<i>Friday</i>	<i>\$3,250</i>
<i>Saturday</i>	<i>\$3,500</i>
<i>Sunday</i>	<i>\$3,250</i>

Lodge Rental Includes

Set Up & Break Down

Ceremony Chairs

Basic Linen

Outdoor Ceremony Venue

Indoor Reception Venue

Cake Cutting & Service

Dance Floor

*Fees include 5-hour rentals.
Inquire for additional time.
Service charge not included.*

