

Schweitzer Wedding Menu



good friends & good food



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MOUNTAIN RESORT IDAHO

schweitzer.com | 877.487.4643

Passed Price is per dozen. Minimum order 4 dozen each. Or choose 3 at \$13.95 per person. Includes one hour service.

Strawberry Crostini \$40

Toasted French bread crostini topped with chèvre, dressed with strawberries, balsamic and fresh mint V

Vegetable Summer Rolls \$40

Shiitake mushrooms, carrot, bean sprouts, lettuce, mint, and cilantro, wrapped in fresh rice sheets and served chilled with sesame soy dipping sauce V+ GF DF

Caprese Crostini \$40

Toasted French bread crostini, grape tomatoes, pearls of mozzarella cheese, fresh basil, drizzled with a balsamic reduction V

Pulled Pork Corn Cups \$40

Slow roasted barbeque pulled pork nestled in a corn tortilla shell finished with a cilantro crème fraîche GF

Chicken Yakitori \$40

Marinated dark meat chicken, lightly seasoned with sea salt and Sansho pepper and grilled to perfection GF DF

Traditional Tomato Bruschetta \$50

Toasted baguette with a traditional mix of tomatoes, capers, shallots, herbs V

Zesty Meatballs \$50

Beef and pork mixed with chili paste, served with agrodolce DF

Ahi Tuna Poke \$50

Ahi tuna mixed with minced scallion and avocado in a sesame ginger dressing, served bite size with a drop of Sriracha DF

Mini Crab Cakes \$50

Dungeness crab mixed into light crab cakes, pan seared and served with saffron cream reduction

Honey Soy Prawns \$50

Tiger prawns in a sweet and spicy marinade, grilled and served with a warm coconut peanut sauce DF GF

Chilled Tri-Tip Crostini \$50

Pepper seared tri-tip chilled and sliced thin, on a French bread crostini, topped with pickled red onion, roasted tomato, and a horseradish crema

Displays

SMALL serves 50 | LARGE serves 100

Garden Vegetable Crudités \$110 | \$215

A variety of fresh vegetables artfully arranged, served with spicy house ranch dressing GF V

Classic Cheese Display \$125 | \$245

A wonderful selection of cheeses, served with fruit and a variety of crackers V

Fruit Platter \$145 | \$275

A wonderful selection of fresh fruit, hand sliced and artfully arranged V+ GF DF

Roasted Red Pepper Hummus \$155 | \$295

Roasted red pepper hummus paired with fresh cut vegetables and warm pita bread V

Traditional Antipasti Display \$155 | \$295

Italian meats and cheeses accompanied by a selection of marinated vegetables, olives, cherry peppers and peperoncini DF

Artichoke Dip \$185 | \$355

Artichoke hearts and three cheese baked and served with French baguette slices V

Gourmet Meat & Cheese Display \$195 | \$375

A mixture of cured, smoked, aged meats sliced and paired with a variety of cheese. Accompanied by pickled vegetables and house made condiments, served with house crostini V

Baked Brie En Croûte \$245 | \$475

Brie cheese cut and layered with huckleberry coulis, wrapped in puff pastry dough baked to perfection accompanied with warm French bread V

French Express \$245 | \$485

Crunchy French bread, Brie cheese, smoked Gouda, extra sharp cheddar, fresh grapes, apples, and strawberries V

Smoked Salmon Display \$250 | \$485

Smoked salmon complete with pickled red onions, herbed cream cheese, lemon wedges, capers, and assorted crackers

Schweitzer Signature

Applewood Smoked Pork Loin and Sage Roasted Chicken

Pork loin slow smoked and finished with maple orange reduction
chicken served with sautéed crimini mushrooms in sage-infused chicken jus GF DF

Rice pilaf

Seasonal vegetables

Mixed greens salad with house vinaigrette and creamy house dressing

Rolls and butter

\$29.95

Teriyaki Grilled Flank Steak and Hibachi Chicken

Marinated and grilled flank steak sliced thin and topped with
sautéed crimini mushrooms paired with our house specialty
grilled hibachi chicken on sticky rice GF

Scalloped potatoes

Seasonal vegetables

Mixed greens salad with Italian vinaigrette
and creamy house dressing

Rolls and butter

\$29.95

Wild Mushroom Manicotti and Eggplant Parmesan

Manicotti stuffed with wild mushrooms and Ricotta,
baked in a roasted tomato sauce, paired with breaded fried eggplant with crispy baked
Parmesan served with a zesty red sauce V

Roasted red potatoes

Garlic green beans

Classic Caesar salad

Rolls and butter

\$29.95

Buffet: all wedding buffets include coffee and tea service. Prices are quoted per person. 20 person minimum. Includes a service time of 1 hour.

Do you have any questions? Please contact our group specialists at 208.263.9555 x2820 or email groupsales@schweitzer.com

DF = dairy free. GF = gluten free. V = vegetarian. V+ = vegan. Prices and menus subject to change. Additional fees may apply if contracted within 14 days of scheduled event.

An 19% service charge, 1% SMCA fee and State sales tax will be added to all applicable charges Schweitzer Mountain Resort

Barbeque Grilled Tri-Tip and Salmon

Marinated and grilled tri-tip sliced thin and topped with caramelized onion jam
paired with seared wild salmon finished in a beurre blanc sauce GF

Roasted fingerling potatoes

Mixed greens salad with house vinaigrette
and creamy house dressing

Grilled asparagus

Rolls and butter

\$39.95

Blackened Salmon and Shiitake Demi-Glace Filet

Blackened wild salmon finished with a roasted pepper cream sauce
accompanied by a roasted tenderloin topped with Shiitake mushroom demi-glace GF

Rice pilaf

Seasonal vegetables

Hearts of Romaine served with a
spicy mustard vinaigrette topped with pickled red onions

Grilled asparagus

Rolls and butter

\$45.95

Roasted Leg of Lamb

Chef attended carving station included GF DF

Tzatziki and Harissa sauce

Roasted rosemary potatoes

Garlic green beans

Mixed greens salad with house vinaigrette
and creamy house dressing

Rolls and butter

\$42.95

Prime Rib Dinner

Marinated overnight and slow roasted to perfection served
medium-rare. Chef attended carving station included GF DF

Au jus and horseradish sauce

Baked potato with sour cream, chives, butter and bacon bits

Garlic green beans

Mixed greens salad with house vinaigrette
and creamy house dressing

Rolls and butter

\$44.95

Desserts

Add a dessert to any buffet for \$5 per person

Strawberry short cake
with fresh whipped cream

Baked apple crisp
with fresh whipped cream

Brownies with vanilla ice cream
or add huckleberry ice cream
for \$1 per person

Barbeque Schweitzer Banquets



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The Alpine

Pulled pork served with Kaiser rolls, coleslaw and BBQ sauce plus your choice of two barbeque side dishes and a dessert

DF
\$24.95

The Cross Country

Our famous apple-wood smoked chicken and our tender dry-rubbed pork ribs served with house BBQ sauce, plus your choice of two barbeque sides and a dessert

GF DF
\$29.95

The Downhill

Maple glazed wild salmon and our famous apple-wood smoked chicken served with your choice of two barbeque side dishes and a dessert

GF DF
\$33.95

The Twilight

Slow smoked dry-rubbed prime rib cooked to perfection and paired with blackened wild salmon in a roasted pepper cream sauce accompanied by roasted shallot Au Jus plus your choice of two barbeque side dishes and a dessert

GF
\$44.95

Barbeque Side Dishes

- Brown sugar baked beans
- Honey corn bread
- Coleslaw
- Classic potato salad
- Green salad with house dressings
- Baked macaroni and cheese
- Grilled corn on the cob
- Classic Caesar salad
- Smoked red potato

Desserts

- Strawberry short cake with fresh whipped cream
- Baked apple crisp with fresh whipped cream
- Brownies with vanilla ice cream or add huckleberry ice cream for \$1 per person

Lunch & Snacks Schweitzer Banquets



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All lunch stations include iced tea or lemonade. Prices are quoted per person with a service time of 1 hour. 20 person minimum.

Garden Lunch

The ultimate salad bar! Spring mix, romaine, tomatoes, onion, carrot, mushroom, cucumber, peperoncini, artichoke hearts, sunflower seeds, hard boiled egg, bacon, croutons, cottage cheese, blue cheese crumbles, ranch dressing, house vinaigrette, fruit salad, and multi grain rolls

\$13.95

The Club Platter

The classic turkey club served quartered on assorted breads with smoked bacon, lettuce, tomato and mayonnaise, served with potato chips, potato salad and house made brownies

\$14.95

Foccacia Deli Tray

Genoa, cappicola, hard salami, ham and provolone cheese served with peperoncini's, sliced tomatoes, red onion, lettuce, dijonaise, house foccacia, pasta salad and assorted cookies

\$15.95

Classic Deli

Sliced turkey, roast beef, ham and pastrami, cheddar and Swiss cheese, assorted rolls and condiments served with chips or potato salad and house made brownies

\$14.95

BBQ Pulled Pork

Slow cooked pulled pork, basted in our house made BBQ sauce served with Kaiser rolls, cheddar cheese, potato salad, coleslaw, and house made brownies

\$15.95

Grilled Cheeseburgers

Served with assorted cheeses, toppings and condiments as well as toasted buns.
Can substitute or add black bean burgers for \$1 per person (entire party)

\$13.95

Ala Carte Lunch Sections

The following items may be added ala carte to your menu for an additional charge

Soup and Salad with Assorted Rolls

\$10

Homemade Soup

Clam Chowder, Tomato Bisque, Chicken Noodle, Beef & Barley, Minestrone, or Butternut Squash

\$6

Seasonal Fresh Fruit

Assorted fresh fruit cut and arranged beautifully

\$4

Fresh Baked Items

Cookies, Brownies or Muffins

\$3

Potato Chips

Tim's, Doritos or Lays products

\$2 Charged based on consumption

Assorted Bottled Soft Drinks, Juice and Water

\$3 Charged based on consumption

Boxed Lunches

Boxed lunches come with choice of sandwich, cookie, bag of chips, condiments and 20oz bottled water.

Pick up time prearranged with our fulfillment staff. 20 person minimum per sandwich choice.

\$15.95

Turkey Club

Smoked turkey, crisp bacon, sprouts, tomato, provolone cheese
served on multi-grain bread

Piggy Back

Virginia baked ham, Swiss cheese, topped with lettuce tomato and onion, served on a stadium roll

Italian

Ham, capicola, salami, provolone cheese, topped with lettuce, tomato, onion,
peperoncini and finished with Italian vinaigrette, served on a focaccia deli roll

Garden Choice

Provolone, Swiss, red pepper, lettuce, sprouts, tomato, onion,
cucumber, and Dijon mayonnaise, served on multi-grain bread

Snacks & Break-time

Game Break

Chips and salsa, popcorn, peanuts, pretzels,
jelly beans, pitchers of soda

\$8.95

Healthy Afternoon

Vegetable crudités and hummus, juice, granola bars,
apples, bananas, oatmeal raisin cookies

\$9.95

Salty & Sweet

M+M'S, brownie bites, salted nuts, pretzels,
chocolate covered espresso beans, banana chips, crackers

\$10.95

Gourmand

Crunchy French bread, grapes, apples, Brie cheese,
extra sharp cheddar, almonds, smoked Gouda

\$12.95

Breakfast Menu Schweitzer Banquets



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All breakfast stations include coffee, tea and orange juice service. Prices are quoted per person with a service time of 1 hour. 20 person minimum.

Continental Breakfast Buffet

Fresh seasonal fruit, vanilla yogurt, house granola,
house made muffins and pastries
\$12.95

Pancake Breakfast

Homemade buttermilk pancakes served with syrup,
your choice of ham steak, sausage link or smoked bacon,
plus fresh fruit and home fries
\$12.95

The Traditional Breakfast

Scrambled eggs, choice of ham steak, sausage link, or smoked bacon,
plus home fries, assorted breakfast pastries
\$13.95

Western Frittata

Ham, red and green bell peppers, onions, cheddar cheese,
served with home fries, fresh fruit, house made muffins, breakfast pastries
\$13.95

The Classic Benedict Breakfast

Ham on a toasted English muffin with poached eggs topped with Hollandaise sauce,
served with home fries, fresh fruit, assorted breakfast pastries
\$15.95

Additional Breakfast Items

The following items may be added ala carte to your breakfast menu for an additional charge

Cold Cereal and Milk
\$3.95

Oatmeal with all the fixings including
brown sugar, chocolate chips, raisins, almonds,
milk
\$4.95

Assorted House Made Muffins
\$4.95

Seasonal Fresh Fruit
Assorted fresh fruit cut
and arranged beautifully
\$3.95

Granola and Yogurt
\$4.95

Choice of Ham, Smoked Bacon or Sausage Links
\$4.95

Scrambled Eggs
\$3.95

Bagels with Cream Cheese
\$4.95

Biscuits & Gravy
\$5.95

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Brunch Menu Schweitzer Banquets



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All brunch stations include coffee, tea and orange juice service. Prices are quoted per person with a service time of 1 hour. 40 person minimum.

Early Bird

Eggs Benedict

Biscuits and gravy

Home fries

Fresh fruit

Bacon

Assorted fresh baked pastries

Your choice of green salad with house dressings or Caesar salad

\$22.95

Late Riser

Slow roasted prime rib carving station

Scrambled eggs

Bacon

Home fries

Smoked salmon display

French toast

Fresh fruit

Your choice of green salad with house dressings or Caesar salad

\$30.95

Beverages Schweitzer Banquets



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Whites

Idaho Favorites

		Bottle	Case
Colter's Creek Riesling	ID	\$17	\$185
Sawtooth Pinot Gris	ID	\$22	\$240
Sawtooth Riesling	ID	\$23	\$250
Sawtooth Chardonnay	ID	\$25	\$275
Pend d'Orielle Chardonnay	ID	\$31	\$350
Pend d'Orielle Pinot Gris	ID	\$31	\$350
Cinder "Off Dry" Reislng	ID	\$36	\$395

Chardonnay

		Bottle	Case
Columbia Crest Grand Estate	WA	\$20	\$225
J. Lohr "Riverstone"	CA	\$21	\$235
Chateau Ste Michelle	WA	\$25	\$275
Pierre Qui Roule "Rolling Stones"	FRA	\$25	\$275
Mercer Family	WA	\$28	\$315
Three Otters	OR	\$30	\$315
La Crema	CA	\$34	\$375
Decoy	CA	\$35	\$385

Riesling

		Bottle	Case
J. Lohr	CA	\$18	\$205
Chateau Ste Michelle "Saint M"	GER	\$20	\$225

Sauvignon Blanc

		Bottle	Case
Chateau Ste Michelle	WA	\$20	\$225
Villa Maria	NZ	\$21	\$235
Pierre Qui Roule "Rolling Stones"	FRA	\$25	\$275
Columbia Crest H3	WA	\$25	\$275
Napa Valley Cellars	CA	\$27	\$305
Emmolo	NZ	\$35	\$205 (6pk)
Stag's Leap Aveta	CA	\$37	\$400

Pinot Gris/Grigio

		Bottle	Case
Belle Ambiance	CA	\$16	\$175
Columbia Crest Grand Estate	WA	\$17	\$185
Wine by Joe	OR	\$21	\$235
Acrobat	OR	\$23	\$250
Maso Canali	ITALY	\$27	\$300

Sparkling

		Bottle	Case
Domaine Ste Michelle Brut	WA	\$19	\$205
Domaine Ste Michelle Brut Rosé	WA	\$20	\$215
Korbel Brut Rosé	CA	\$22	\$240
Ménage a Trois Prosecco	CA	\$24	\$275
Fili Prosecco Extra Dry	ITALY	\$24	\$275
Gruet Blanc de Blanc	NM	\$28	\$315
Gruet Rosé	NM	\$30	\$315
A to Z Bubbles Rosé	OR	\$32	\$350
Mumm Napa Brut Prestige	CA	\$35	\$385
Veuve Yellow Label Brut	FRA	\$100	\$1,100
Veuve Rosé Brut	FRA	\$120	\$1,300

Reds

Idaho Favorites

		Bottle	Case
Pend d'Orielle Bistro Rouge CMS	ID	\$25	\$275
Colter's Creek Syrah	ID	\$25	\$275
Pend d'Orielle Cabernet Sauvignon	ID	\$36	\$396
Cinder Dry Rosé	ID	\$35	\$385
Pend d'Orielle Cabernet Franc	ID	\$36	\$396
Colter's Creek "Koos Koos Kia"	ID	\$45	\$525

Cabernet Sauvignon

		Bottle	Case
Chateau Ste Michelle Indian Wells	WA	\$25	\$275
Pierre Qui Roule "Rolling Stones"	FRA	\$25	\$275
Jones of Washington	WA	\$26	\$285
Canoe Ridge "The Expedition"	WA	\$26	\$285
Aquinas	CA	\$30	\$315
J. Lohr "Seven Oaks"	CA	\$32	\$350
Rodney Strong Sonoma	CA	\$35	\$385
Mercer Family	WA	\$36	\$425
Browne Family "Heritage"	WA	\$36	\$425

Pinot Noir

		Bottle	Case
Line 39	CA	\$17	\$190
Pierre Qui Roule "Rolling Stones"	FRA	\$25	\$275
Duck Pond	OR	\$31	\$325
Erath	OR	\$32	\$350
Browne Family "Heritage"	WA	\$36	\$425
Meiomi	CA	\$42	\$460

Merlot

		Bottle	Case
Vina Santa Ema	CHILI	\$20	\$225
Charles Smith "Velvet Devil"	WA	\$21	\$225
Pierre Qui Roule "Rolling Stones"	FRA	\$25	\$275
Maryhill	WA	\$30	\$315

Malbec

		Bottle	Case
Elsa Bianchi	ARG	\$19	\$205
Dona Paula	ARG	\$25	\$275
Gifford Hirlinger	WA	\$42	\$475

Blends

		Bottle	Case
Maryhill "Winemakers Red"	WA	\$22	\$240
Chateau St Michelle "Indian Wells"	WA	\$24	\$275
Consention "The Dark"	CA	\$26	\$285
Apex "Catalyst Red"	WA	\$27	\$300
Saved Red Blend	CA	\$43	\$475

Rosé

		Bottle	Case
Maryhill	WA	\$20	\$225
Les Dauphins "Cotes du Rhone"	FRA	\$20	\$225
Canoe Ridge "Expedition"	WA	\$26	\$285
Decoy	WA	\$35	\$385

Canned Beer Selections

Sawtooth Idahome IPA
Grand Teton 208 Session
Sockeye Amber
Long Drop Cider
Luponic Distortion IPA
Odell Mountain Standard Hazy IPA
Sierra Nevada Hazy IPA
Big Sky Lemon Basil Seltzer
Elysian Snail Bones DIPA \$130/case
\$99.00 / case unless otherwise marked

Domestic Beer Selections

Blue Moon
Budweiser
Bud Light
Coors
Coors Light
Kokanee
Miller Light
Pabst Blue Ribbon
Stella Cidr e
\$425.00 / keg

Cider / Sour / Alternative Selections

Odell Sippin' Pretty Sour
Schilling Grapefruit and Chill Cider
Square Mile Cider
Summit Uncrushable Cider
Two Towns Seltzer
Waddell's Blackberry Sour
Whiskey Barrel Dam Hard Cider
\$550.00 / keg

Imported Beer and Microbrew Selections

10 Barrel Joe IPA
Bale Breaker Field 41 Pale Ale
Bale Breaker Top Cutter IPA
Ballast Point Grapefruit Sculpin IPA
Big Sky Brewery Moose Drool
Deschutes Fresh Squeezed IPA
Deschutes Black Butte Porter
Elysian Superfuzz Pale Ale
Elysian Space Dust
Firestone Walker 805
Firestone Walker Easy Jack Session IPA
Firestone Walker Mind Haze
Georgetown Manny's Pale Ale
Fremont Lush IPA
Fremont Summer Ale
Founders All Day IPA
Founders PC Pilsner
Hop Valley Alphadelic IPA
Iron Horse High Five Hefe
Iron Horse Irish Death
Jeremiah Johnson Citra IPA
Mac n Jacks African Amber
MickDuff's Blonde
MickDuff's Lake Paddler Pale Ale
Ninkasi Prismatic IPA
No-Li Born & Raised IPA
Pacifico
Sierra Nevada Pale Ale
Woodland Empire City of Trees IPA
\$550.00 / keg

Bar Selections

Bunny Hill Bar \$7.25 each

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Light Dry Rum, Cutty Sark Scotch, Suaza Extra Gold Tequila, Jim Beam Whiskey

Midway Bar \$8.25 each

Tito's Vodka, Absolute Citron Vodka, Absolute Mandarin Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Myer's Rum, Dewar's Scotch, Jose Cuervo Tequila, Crown Royal Whiskey, Maker's Mark Bourbon

Black Diamond Bar \$9.25 each

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Private Reserve, Hornitos Plata Tequila, Chivas Regal Scotch, Pendleton Whiskey, Knob Creek Bourbon, Bailey's Irish Cream, Courvoisier, Rumplemintz Peppermint Schnapps, Hendricks Gin

Fresh Tracks \$9.00 each

Mimosas & Bloody Marys with Tito's

*All bars above include one mixer per drink which consists of the following; soda water, tonic, coke, diet coke, sprite, orange juice, pineapple juice, grapefruit juice, cranberry juice, tomato juice, Clamato juice or sweet and sour

Satellite Cash Bar

Other options are available. Minimums may apply.

Titos, Tanqueray, Captain Morgan, Hornitos Plata, Crown Royal, Fireball, Jameson \$8.00 each

Grey Goose, Bombay Sapphire, Patron, Makers Mark, Rumpleminze \$9.00 each

Mixers Available: soda, tonic, coke, diet coke, sprite, orange juice, cranberry juice, pineapple, grapefruit

Classics

Pendleton & Ginger Single \$8.00

Pendleton Whiskey & Ginger Beer

Sapphire Cucumber Collins Single \$9.00

Bombay Sapphire, lemon, sugar, cucumbers, soda

Mill Town Sour Single \$8.00

Local Mill Town's 217 Whiskey, lemon juice, sugar

Negroni Single \$9.00

Tanqueray, Campari, sweet vermouth, orange peel

Huckleberry Mixed Drinks

Huckleberry Margarita

Tequila, Triple Sec, house margarita mix, huckleberry & lime

With Jose Silver: \$7.50 each With Hornitos: \$10.00 each

Vodka Huckleberry Lemonade \$6.00 each

Vodka, lemonade, huckleberry magic, & lemon

44 North Lemonade \$8.00 each

44 North Vodka, lemonade, huckleberry & lemon

Huckleberry Collins \$9.00 each

44 North Huckleberry Vodka, soda, lemon juice, sugar, huckleberry

Stormy Huckleberry \$9.00 each

Goslings Dark Rum, Goslings ginger beer, huckleberry

Non-Alcoholic Drinks

Huckleberry Lemonade

Single \$3 | Gallon \$60

Lemonade Gallon \$35

Punch Gallon \$35

Hot Chocolate Gallon \$35

Coke, Diet and Sprite

Available for \$2.50

Dasani Water 20oz bottles \$2

Cucumber Water

\$15 for full beverage dispenser. Lemon, lime or strawberry mixture is available for same price (No whole huckleberries)

Martinelli Sparkling Cider

\$100 case