



Silver Fork Lodge & Restaurant  
dining@silverforklodge.com  
801-533-9977

## Banquet Area Pricing

*Our banquet facility has an indoor area and a covered patio in the summer that flows onto an outside terrace. It's surrounded by mountains, aspens, and pines. Silver Fork Lodge can seat up to 100 people outdoors and another 50 inside our banquet area. In the winter (November through April) our banquet area maxes out at 60 people.*

<b>Private Event Facility Fee</b>	<b>\$200.00</b>
Covers a 4 hour time slot for one of the specified event areas	
<b>Receptions and Other Events for 30 and over</b>	<b>No Facility Fee</b>
<b>Events of 25 and Under</b>	
May choose the Silver Fork Restaurant menus that coincides with the specified time slot	
<b>Wedding Ceremony Only</b>	<b>\$900.00</b>
Two-hour time period. *Certain times of the day are restricted for a ceremony only such as Friday and Saturday evenings and Sunday mornings.	
<b>Wedding Ceremony with a Reception (this does not include the menu selections)</b>	<b>\$700.00</b>
Separate Menu Selection pricing below	
<b>Sunday Mornings events from June Through October</b>	<b>\$2000.00 minimum</b>
This applies to downstairs events only, for restaurant closures see next page	
<b>Friday night and Saturday events from June through Mid-October</b>	<b>50-person minimum</b>
**Groups over 30 people will be buffet Only	
***Under 30 people, Plated is an additional \$5/person.	
<b>Event Food Menu Packages to Follow</b>	
<b>Includes:</b> Iced Tea, Lemonade, Iced Water, Soft Drinks, and Fresh Brewed Coffee <i>(iced tea and coffee must be requested)</i>	



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## Restaurant Closure Pricing

*You can also choose to have your wedding and reception in our restaurant and on the upper deck. There is a closure fee for this area to ensure a private function. During summertime, Silver Fork Lodge can accommodate up to 250 people between the upstairs restaurant and downstairs banquet area; using all the seating areas. During the months of November through April, Silver Fork can accommodate up to 120 people.*

*Ceremony and food and beverage charges above still apply.*

**Restaurant Closure Fee (Monday - Thursday November through April) \$2,000.00**  
*This does not apply to the banquet area, it only applies if the restaurant is being closed for your function.*

**Restaurant Closure Fee (Monday - Thursday May through October) \$3,500.00**  
*This does not apply to the banquet area, it only applies if the restaurant is being closed for your function.*

**Restaurant Closure Fee (Friday - Sunday November through April) \$3,500.00**  
*This does not apply to the banquet area, it only applies if the restaurant is being closed for your function.*

**Restaurant Closure Fee (Friday - Sunday May through October and holiday time periods) \$5,000.00**  
*This does not apply to the banquet area, it only applies if the restaurant is being closed for your function.*

**Lodging Closure Fee for Wedding Bookings (May through November) \$1,000.00**  
*This only applies to couples who have booked a wedding with Silver Fork Lodge. Can sleep up to 18 people.*

**Lodging Closure Fee for Wedding Bookings (December through April) \$1,300.00**  
*This only applies to couples who have booked a wedding with Silver Fork Lodge. Can sleep up to 18 people.*



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A 20% Gratuity and 9.35% Utah State Sales Tax will be added to the final bill. \*Prices subject to change.

## EVENT PRICING INCLUDES

Our staff doing the set up and breakdown of:

- Tables
- Chairs
- Linens-white table cloths and green cloth napkins
- Archway
- China
- Stemware
- Silverware
- Food
- Iced Tea, Lemonade, Iced Water, Soft Drinks, and Fresh Brewed Coffee
- Heaters
- Speakers with Bluetooth or auxiliary port

## ALSO INCLUDED FOR WEDDING RECEPTIONS

- Cutting of the cake service (does **not** include the cake)
- Day-of wedding coordinator (Manager or Captain)
- A complimentary room is provided. This room may be used for the couple to stay in on the night of the wedding or simply to get ready in

(\*Based on availability, \*offered for weddings with “ceremony” and reception only,\*Not available in the winter months; December – March)

**Event pricing does *not* include:**

- Officiant for ceremony
- Band or DJ (we do have speakers and you can bring in a playlist on a device; rules apply)
- Flowers
- Any decorations
- Wedding Cake
- Photographer
- The breakdown of personal decorations (A cleaning fee of \$200 to \$500 may be charged)



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## Optional Bar Service

**Bar setup fee (does not include alcohol) \$200.00**  
 This includes setting up the bar with the specified alcohol and professional bartender

**Parties of 40 or more No Bar setup fee**

### Alcohol Menu

*All prices subject to change based on supply chain*

- Keg Beer:**           Pony Keg:       \$200.00 (approx. 50 pint glasses)
- Moab** Johnny’s IPA, Dead Horse Amber Ale, **and** Silver Fork Pilsner;  
**Big Sky** Moose Drool Brown Ale;  
**Kona** Big Wave Golden Ale;  
**Epic** Lunar Transit Juicy Hazy IPA, **and** Nitro Milk Stout;  
**Uinta** Was Angeles Lager;  
**Wasatch** SLC Salt Lime Cerveza (Mexican Style) Lager  
**Squatters** Juicy IPA
- Bottle Beer:**
- |  |            |
|--|------------|
| Budweiser/Bud Light/Coors Light                              | \$ 5.00 ea |
| Deschutes Mirror Pond Pale Ale                               | \$ 6.00 ea |
| Corona Extra   | \$ 6.00 ea |
| Stella Artois  | \$ 8.00 ea |
| Grolsch Premium Lager (15oz)                                 | \$ 8.00 ea |
| White Claw Hard Seltzer Mango, Black Chery<br>and Watermelon | \$ 6.00 ea |
| Uinta Cutthroat Pale Ale                                     | \$ 6.00 ea |
| <b>and</b> Golden Spike Hefeweizen                           |            |
| Wasatch Apricot Hefeweizen                                   | \$ 6.00 ea |
| <b>and</b> Devastator Dbl Bock (8%)                          | \$ 9.00 ea |
| Roha Shambo Juice IPA (7%)                                   | \$ 9.00 ea |
| Epic Chasing Ghost Dbl Hazy IPA (16oz - 10%)                 | \$11.00 ea |
| <b>and</b> Spiral Jetty IPA (22oz - 6.6%)                    | \$14.00 ea |
| Clausthaler Non-Alcoholic                                    | \$ 5.00 ea |



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**Spirits (1.5 oz pour):**

**Vodka**

Dented Brick Vodka	\$ 6.00
Five Wives Vodka	\$ 7.00
Tito's Vodka	\$ 8.00
Grey Goose Vodka	\$ 9.00

**Gin**

Dented Brick Gin	\$ 6.00
Tanqueray Gin	\$ 7.00
Bombay Sapphire Gin	\$ 7.00

**Rum**

Bacardi Superior Rum	\$ 5.00
Captain Morgan Rum	\$ 7.00

**Tequila**

Jose Cuervo Tequila	\$ 6.00
Patron Silver Tequila	\$12.00

**Bourbon/Whiskey**

Jim Beam Bourbon	\$ 6.00
Makers Mark Bourbon	\$ 9.00
Jefferson Small Batch Bourbon	\$11.00
Jack Daniels Whiskey	\$ 7.00
Crown Royal Whiskey	\$ 9.00
Jameson Irish Whiskey	\$ 9.00
High West Double Rye Whiskey	\$11.00

**Scotch**

Dewar's Scotch	\$ 8.00
Laphroaig Scotch	\$10.00
Glenlivet Single Malt Scotch	\$14.00

**Miscellaneous**

Courvoisier Cognac	\$10.00
Grand Marnier	\$ 7.00
Fireball Cinnamon Whiskey	\$ 6.00
Jägermeister	\$ 7.00
Disaronno Amaretto	\$ 7.00



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### Cocktails

Cocktail pricing is different than the alcohol price; the price of alcohol is for a 1 and 1/2 oz pour. The cocktail price will include the price of alcohol plus the mixer/mixers in the specified cocktail.

#### Simple Cocktails

These are cocktails with one non-alcoholic mixer **add \$ .50**

Soda

Tonic

Juice

Cocktails with multiple non-alcoholic mixers **add \$1.00**

**or**

Cocktails with one "flavoring" .05 oz alcohol mixers **by mixer**

Peppermint Schnapps \$1.50

Meyers Rum \$2.00

Kahlua \$2.00

Baily's \$3.00

Grand Marnier \$3.00

#### Complex Cocktails

These are cocktails with a combination of N/A and alcoholic mixers and/or muddling. such as Signature Cocktails which is the price + alcohol **\$3.00 / + alcohol**

Mule (Russian, Kentucky, or Mexican)

Old Fashion

Manhattan

Margarita

Bloody Mary

Cosmo

Lemon Drop

**or**

Some cocktails have a flat price (they include a specific brand of alcohol)

Mimosa (Korbel Sparkling Wine) \$12.00

Poinsettia (Korbel Sparkling Wine and Cointreau) \$13.00

Mojito (Bacardi Silver) \$10.00

*(The cocktail possibilities are endless, please ask our coordinators for any specifics)*



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## WINES

<b>Sparkling:</b>	Sparkling Cider (non-alcoholic)	\$14/bottle	
	Zonin Prosecco	\$45/bottle	
	Korbel Champagne Brut	\$48/bottle	\$12.00/glass
<b>Chardonnay:</b>	Chloe Chardonnay	\$42/bottle	
	Sonoma Cutrer Chardonnay	\$52/bottle	\$14.00/glass
<b>Sauvignon Blanc:</b>	Line 39 Sauvignon Blanc	\$35/bottle	
	Kim Crawford Sauvignon Blanc	\$52/bottle	\$13.00/glass
<b>Other Whites:</b>	Mondavi Pinot Grigio	\$30/bottle	\$7.50 / glass
	Chateau St Michelle Riesling	\$38/bottle	\$9.50 /glass
<b>Rose/Rouge:</b>	Paul Jaboulet Parallele 45 Rouge	\$48/bottle	\$12.00/glass
	Commanderie Bargemone Rose	\$52/bottle	\$13.00/glass
<b>Cabernet Sauvignon:</b>	Columbia Crest Cabernet Sauvignon	\$36/bottle	\$9.00 /glass
	Clos du Bois Cabernet Sauvignon	\$44/ bottle	\$11.00/glass
<b>Merlot:</b>	Boggle Merlot	\$36/bottle	
	J. Lohr Los Osos Merlot	\$45/bottle	\$11.00/glass
<b>Zinfandel:</b>	Cline Old Vine Zinfandel	\$36/bottle	\$9.00 /glass
	Seven Deadly Zins V.P. Zinfandel	\$48/bottle	\$12.00/glass
<b>Pinot Noir:</b>	Chloe Pinot Noir	\$34/bottle	
	Josh Cellars Pinot Noir	\$50/bottle	\$12.50/glass
<b>Other Varietals:</b>	Cline Cashmere Red Blend	\$50/bottle	\$12.50/glass
	Boggle Petite Sirah	\$34/bottle	\$8.50 /glass

*Other wines are available from our restaurant menu but need to be selected at least 14 days in advanced.*



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## **Menu # 1**

**\$38.00 per person**

### **CHOOSE FOUR**

***Gingered Sesame Asparagus***

*Over Udon noodles, with tomato slices, blue cheese crumbles, and vinaigrette dressing*

***Cheese Platter***

*Assorted premium cheeses and crackers*

***Fresh Fruit Platter***

*An assortment of sliced seasonal fruit*

***Blue Corn Chips and House Made Salsa***

***Shrimp and Avocado Dip***

*Diced shrimp, avocado, tomato, onion, jalapeño peppers, and cilantro, served with blue corn chips*

***Chevre Stuffed Mushrooms***

*Button mushroom caps stuffed with herbed goat cheese and baked to perfection*





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## **Menu # 2**

**\$45.50 per person**

### **Appetizers**

Choose “one” item from Menu # 1

### **Salad (choose one)**

*Tossed Green Salad with House Blue Cheese Vinaigrette  
Classic Caesar Salad*

### **Entrée (choose one)**

*All entrées include vegetable medley, sourdough bread and butter,  
and a choice of: roasted red potato or rice pilaf*

*Chicken Piccata*

*Salmon Mediterranean*

*Apple Stuffed Pork Loin*

*Smoked Salmon with Tzatziki Sauce*

*Vegetarian Lasagna (groups over 25)*

*Fennel Linguini*



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## **Menu # 3**

**\$52.00 per person**

### **Appetizers**

Choose “*two*” items from Menu # 1

### **Salad (choose one)**

*Tossed Green Salad with House Blue Cheese Vinaigrette*  
*Classic Caesar Salad*

### **Entrée (choose two)**

*All entrées include vegetable medley, sourdough bread and butter,  
and a choice of: roasted red potato or rice pilaf*

*Chicken Piccata*

*Salmon Mediterranean*

*Apple Stuffed Pork Loin*

*Smoked Salmon with Tzatziki Sauce*

*Vegetarian Lasagna (groups over 25)*

*Fennel Linguini*

## **Menu # 4**



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**\$58.00 per person**

**Appetizers**

Choose “**three**” items from Menu # 1

**Salad (choose one)**

*Tossed Green Salad with House Blue Cheese Vinaigrette  
Classic Caesar Salad*

**Entrée (choose three)**

*All entrées include vegetable medley, sourdough bread and butter,  
and a choice of: roasted red potato or rice pilaf*

*Slow Roasted Prime Rib (Minimum of 30 people/Buffer Style only)*

*\*Market Pricing applies*

*Served with horseradish cream sauce and au jus*

*Rib Eye Steak (Maximum of 30 people/Table service only)*

*\*Market Pricing applies*

*Topped with Bermuda onions & blue cheese crumbles*

*Pork Porchetta*

*Chicken Piccata*

*Salmon Mediterranean*

*Apple Stuffed Pork Loin*

*Smoked Salmon with Tzatziki Sauce*

*Vegetarian Lasagna (groups over 25)*

*Fennel Linguini*



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## **Menu # 5**

**\$68.00 per person**

**Butler Passed Appetizers (choose three)**

*English Cucumber Slice Topped with a Dollop of Lemon Herb Crème Fraiche*  
*Mini Goat Cheese and Zucchini Tarts*  
*Pepperoni and Mozzarella Pinwheels*  
*Shrimp Salad Canapes with Endive*  
*Salmon Rillettes*

**Salad (choose one)**

*Tossed Green Salad with House Blue Cheese Vinaigrette*  
*Classic Caesar Salad*

**Entrée (choose three)**

*All entrées include vegetable medley, sourdough bread and butter,  
and a choice of: roasted red potato or rice pilaf*

*Slow Roasted Prime Rib (Minimum of 30 people)*

*\*Market Pricing applies*

*Served with horseradish cream sauce and au jus*

*Rib Eye Steak (Maximum of 30 people)*

*\*Market Pricing applies*

*Topped with Bermuda onions & blue cheese crumbles*

*Pork Porchetta*

*Chicken Piccata*

*Salmon Mediterranean*

*Apple Stuffed Pork Loin*

*Smoked Salmon with Tzatziki Sauce*

*Vegetarian Lasagna (groups over 25)*

*Fennel Linguini*



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## **BBQ Menu # 1**

**\$45.00 per person**

**Appetizers (choose one)**

*Shrimp and Avocado Dip with Blue Corn Chips*  
*Blue Corn Chips and House Made Salsa*  
*Chalupas with Chorizo*

**Salad (choose one)**

*Watermelon Salad*  
*Tossed Green Salad with House Blue Cheese Vinaigrette*  
*Classic Caesar Salad*

**Sides (choose two)**

*Mac and Cheese*  
*Cowboy Potatoes*  
*BBQ Baked Beans with Bacon*  
*Corn Salad*  
*Cole Slaw*  
*Cajun Corn*  
*Potato Salad*

**Entrée (choose two)**

*All entrees include a choice of corn bread or sourdough bread and butter*

*BBQ Boneless Chicken Thighs*

*Smoked Salmon with a Chili Lime Sauce*

*Sausage and Peppers*

*Pulled Pork*

*BBQ Pulled Jack Fruit*



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## **BBQ Menu # 2**

**\$54.00 per person**

### **Appetizers (choose one)**

*Shrimp and Avocado Dip with Blue Corn Chips*  
*Blue Corn Chips and House Made Salsa*  
*Texas Rockets-Bacon Wrapped Jalapenos Stuffed with Cream Cheese*  
*Chalupas with Chorizo*

### **Salad (choose one)**

*Watermelon Salad*  
*Tossed Green Salad with House Blue Cheese Vinaigrette*  
*Classic Caesar Salad*

### **Sides (choose three)**

*Mac and Cheese*  
*Cowboy Potatoes*  
*BBQ Baked Beans with Bacon*  
*Corn Salad*  
*Cole Slaw*  
*Cajun Corn*  
*Potato Salad*

### **Entrée (choose three)**

*All entrees include a choice of corn bread or sourdough bread*

*BBQ St. Louis Style Ribs*  
*BBQ Boneless Chicken Thighs*  
*Smoked Salmon with a Chili Lime Sauce*  
*Sausage and Peppers*  
*Pulled Pork*  
*BBQ Brisket (minimum of 30 people)*  
*Cowboy Roast Beef*



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*\*Desserts are offered in addition to our menus, we do not offer dessert only receptions.*

## **Desserts**

**Additional \$6.00 per person**

### **CHOOSE ONE**

*Apple Crisp a la Mode*

*Blackberry Cobbler a la Mode*

*S'more's over an open fire*

*Apple Cinnamon Bread Pudding*

*Lemon Bars*

*Cookie Variety*

**\$7 per person**

*Tiramisu*



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## **Luncheon Menu**

*(Event must be finalized by 5:00PM)*

**\$31.00 per person**

### **Appetizer**

*Choose “one” item from Menu #1*

### **Salad (choose one)**

*Tossed Green Salad with House Blue Cheese Vinaigrette  
Classic Caesar Salad  
Beet Salad*

### **Entrée (choose two)**

*All entrées served with sourdough bread, butter, and beverage*

*Vegetarian Lasagna (minimum of 25)*

*Fennel Linguini*

*Pasta Pomodoro with Sausage*

*Pasta Alfredo*

*Pasta Primavera*

*Pulled Pork Sliders*

*Classic Burger*





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## **Breakfast Menu**

*(Breakfast must be finalized by 11:30AM Mon-Fri, 12:00PM Sat, and 1:00PM Sun)*

**\$30.00 per person**

### **Breakfast Includes**

*All breakfast served with coffee, tea, or juice*

*French Toast*

*Scrambled Eggs*

*Hash Browns*

*Bacon*

*Sausage*

*Fresh Fruit*

*Toast*

*(Groups over 30 people frittata)*

Breakfast is served family style (30 people and under)

Or

Buffet style (30 people and over)



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## Preferred DJ List

Royal Sounds Entertainment - Bret Gash  
royalsoundsent.dj@gmail.com (785) 307-3889

Disc-Connection - Craig Chambers  
ccdissconnection@gmail.com (801) 295-6767

Behrens Entertainment - Cris Behrens - DJ/MC/Host with the most  
CBehrens@summerhaysmusic.com (801) 560-9986

DJHK - Hakim Kambale  
djhkutah@gmail.com (385) 326-5809  
Instagram @djhk\_music

DJ Mike Varanakis - Entertainment for all occasions  
[www.djvmobilebeats.com](http://www.djvmobilebeats.com) (801) 256-9866

Laughing Gravy Entertainment *DJ Grace only*  
[www.laughinggravy.com](http://www.laughinggravy.com). 801-566-5614



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## Live Entertainment List

AppAlaska Bluegrass - Scott Norris - Live Entertainment  
appalaskabluegrass@gmail.com (907) 301-6076

Rylee McDonald - Musician|Entertainer - Acoustic Guitarist  
mcdonaldrylee@gmail.com (801) 259-7365

Nick Del Canto - Live Jazz Entertainment  
nickdcmusic@gmail.com (801) 455-5657

Brennan Hansen - Acoustic Guitarist  
brennanhansen0@gmail.com



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## Other Preferred Vendors

Weddings by Kimberly Nicole - Kimberly Nicole Osborne - Wedding Planner  
weddingsbykimberlynicole@gmail.com (915) 239-9605  
Web: weddingsbykimberlynicole.com Instagram: @weddingsbykimberlynicole

Wanderlight - McCory James - Wedding Photography  
mccory@wanderlightweddings.com (303) 282-0600  
Web: wanderlightweddings.com *Venue special promo code: VENUEDEAL*

Jakeswoyer Media - Jake Swoyer - Photographer and videographer  
Web: jakeswoyermedia.com (801) 703-6994  
Instagram: @jakeswoyermedia

Zach Coury - Photographer  
zachrc98@gmail.com (801) 652-0157

Sylvia Spiro Photography  
info@sylviaspirophotography.com (385) 341-1117  
Web: syviaspirophotography.com

Le Bus - Shuttle Service  
(801) 975-0202

Canyon Transportation - Shuttle Service  
(801) 255-1841

All Out Tent & Event - Event Rentals  
(801) 988-6288