



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.

Private Event Facility Fee	\$250.00
Covers a 4 hour time slot for one of the specified event areas	
Receptions and Other Events for 30 and over	No Facility Fee
Events of 25 and Under	
May choose the Silver Fork Restaurant menus that coincides with the specified time slot	
Wedding Ceremony Only	\$900.00
Two-hour time period. *Certain times of the day are restricted for a ceremony only such as Friday and Saturday evenings and Sunday mornings.	
Wedding Ceremony with a Reception (this does not include the menu selections)	\$700.00
Separate Menu Selection pricing below	
Sunday Mornings events from June Through October	\$2000.00 minimum
This applies to downstairs events only, for restaurant closures see next page	
Friday night and Saturday events from June through Mid-October	50-person minimum
**Groups over 30 people will be buffet Only	
***Under 30 people, Plated is an additional \$5/person.	
Event Food Menu Packages to Follow	
Includes: 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) \$1,100.00
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) \$1,400.00
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)	\$250.00
This includes setting up the bar with the specified alcohol and professional bartender	
Parties of 40 or more	No Bar setup fee
Additional bartender or cocktail server	\$200.00(per)

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	\$ 6.00 ea
	Deschutes Mirror Pond Pale Ale	\$ 7.00 ea
	Corona Extra	\$ 7.00 ea
	Stella Artois	\$ 8.00 ea
	Grolsch Premium Lager (15oz)	\$ 8.00 ea
	White Claw Hard Seltzer Mango, Black Chery and Watermelon	\$ 6.00 ea
	Uinta Cutthroat Pale Ale	\$ 6.00 ea
	and Golden Spike Hefeweizen	
	Wasatch Apricot Hefeweizen	\$ 6.00 ea
	and 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
	and 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

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

\$47 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

\$54.00 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



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Menu # 4

\$60.00 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*

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

\$70.00 per person

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

\$50.00 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

\$60.00 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)

\$32.00 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 (801) 256-9866

Laughing Gravy Entertainment *DJ Grace only*
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