



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.*

**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 (Separate Menu Selection pricing below)** **\$700.00**

**Reception Only or Large Non-Wedding Events** **No Facility Fee**

For Party of 25+ guests served from banquet menus (*not* the restaurant menu)

**Private Event for Small Parties (less than 25 people)** **\$200.00**

Guests will be permitted to order from the restaurant menu

**Sunday Mornings from June Through October** **\$2000.00 minimum**

This applies to downstairs events only, for restaurant closures see next page

\*50-person minimum on Friday's and Saturday's June through Mid-October

\*\*Groups over 40 people will be buffet Only

\*\*\*Under 40 people, Plated is an additional \$5/person.

### Reception Menu Options to Follow

**Includes:** Iced Tea, Lemonade, Iced Water, Soft Drinks, and Fresh Brewed Coffee

*(iced tea and coffee must be requested)*



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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.***

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



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## 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 for one of the pair to get ready in. This room may also be used for the couple to stay in on the night of the wedding. \*This is based on availability \*Not available in the winter months (December – March), offered for weddings with “ceremony and reception”.

**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)
- 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

*For groups over 40 guests, a bar is set up in the banquet area and staffed by our professional servers.  
prices subject to change based on supply chain cost*

**Keg Beer:** Pony Keg: \$200.00 (approx. 50 pint glasses)

Choices include:

**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

<b>Bottle Beer:</b>	Budweiser/Bud Light/Coors Light	\$5.00/bottle
	Deschutes Mirror Pond Pale Ale	\$6.00/bottle
	Corona Extra	\$6.00/bottle
	Stella Artois	\$8.00/bottle
	Grolsch Premium Lager (15oz)	\$8.00/bottle
	White Claw Hard Seltzer Mango, Black Chery and Watermelon	\$6.00/bottle
	Uinta Cutthroat Pale Ale	\$6.00/bottle
	and Golden Spike Hefeweizen	
	Wasatch Apricot Hefeweizen	\$6.00/bottle
	and Devastator Dbl Bock (8%)	\$9.00/bottle
	Roha Shambo Juice IPA (7%)	\$9.00/bottle
	Epic Chasing Ghost Dbl Hazy IPA (16oz - 10%)	\$11.00/bottle
	and Spiral Jetty IPA (22oz - 6.6%)	\$14.00/bottle
	Clausthaler Non-Alcoholic	\$5.00/bottle



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### Spirits:

Dented Brick Vodka	\$ 6.00/1.5oz
Five Wives Vodka	\$ 7.00/1.5oz
Tito's Vodka	\$ 8.00/1.5oz
Grey Goose Vodka	\$ 9.00/1.5oz
Dented Brick Gin	\$ 6.00/1.5oz
Tanqueray Gin	\$ 7.00/1.5oz
Bombay Sapphire Gin	\$ 7.00/1.5oz
Bacardi Superior Rum	\$ 5.00/1.5oz
Captain Morgan Rum	\$ 7.00/1.5oz
Jose Cuervo Tequila	\$ 6.00/1.5oz
Patron Silver Tequila	\$12.00/1.5oz
Jim Beam Bourbon	\$ 6.00/1.5oz
Makers Mark Bourbon	\$ 9.00/1.5oz
Jefferson Small Batch Bourbon	\$11.00/1.5oz
Jack Daniels Whiskey	\$ 7.00/1.5oz
Crown Royal Whiskey	\$ 9.00/1.5oz
Jameson Irish Whiskey	\$ 9.00/1.5oz
High West Dbl Rey Whiskey	\$11.00/1.5oz
Dewar's Scotch	\$ 8.00/1.5oz
Laphroaig Scotch	\$10.00/1.5oz
Glenlivet Single Malt Scotch	\$14.00/1.5oz
Courvoisier Cognac	\$10.00/1.5oz
Grand Marnier	\$ 7.00/1.5oz
Fireball Cinnamon Whiskey	\$ 6.00/1.5oz
Jägermeister	\$ 7.00/1.5oz
Disaronno Amaretto	\$ 7.00/1.5oz

### Signature cocktails; are also available (price + alcohol)

Mule (Russian, Kentucky, or Mexican)	\$3.00/per cocktail
Old Fashion	\$3.00/per cocktail
Margarita	\$3.00/per cocktail
Mimosa	\$2.50/per cocktail



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<b>Sparkling:</b>	Sparkling Cider (non-alcoholic)	\$14/bottle	\$3.50/glass
	Zonin Prosecco	\$42.50/bottle	\$10.50/glass
	Korbel Champagne Brut	\$48/bottle	\$12.00/glass
<b>Chardonnay:</b>	Chloe Chardonnay	\$40/bottle	\$10/glass
	Sonoma Cutrer Chardonnay	\$52/bottle	\$13/glass
<b>Sauvignon Blanc:</b>	Line 39 Sauvignon Blanc	\$35/bottle	\$8.50/glass
	Kim Crawford Sauvignon Blanc	\$48/bottle	\$12 /glass
<b>Cabernet Sauvignon:</b>	Columbia Crest Cabernet Sauvignon	\$36/bottle	\$8.50/glass
	Clos du Bois Cabernet Sauvignon	\$44/ bottle	\$11 /glass
<b>Zinfandel:</b>	Ravenswood V.P. Zinfandel	\$36/bottle	\$9 /glass
	Seven Deadly Zins V.P. Zinfandel	\$44/bottle	\$11/glass
<b>Pinot Noir:</b>	Chloe Pinot Noir	\$34/bottle	\$9 /glass
	Wild Horse Pinot Noir	\$48/bottle	\$12/glass
<b>Other Varietals:</b>	Cline Cashmere	\$48/bottle	\$12/glass
	Commanderie Bargemone Rose	\$50/bottle	\$12.50/glass

Other wines can be selected from our restaurant menu but need to be selected at least 14 days in advanced



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## **Menu # 1**

**\$35.00 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***



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## **Menu # 2**

**\$42.00 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**

**\$48.00 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**

**\$53.50 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**

**\$63.00 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**

**\$42.00 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**

**\$50.00 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**

**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*

*Tiramisu*



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

## **Luncheon Menu**

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

**\$29.00 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  
ccdisccconnection@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](http://weddingsbykimberlynicole.com) Instagram: @weddingsbykimberlynicole

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

Jakeswoyer Media - Jake Swoyer - Photographer and videographer  
Web: [jakeswoyermedia.com](http://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: [sylviaspirophotography.com](http://sylviaspirophotography.com)

Le Bus - Shuttle Service  
(801) 975-0202

Canyon Transportation - Shuttle Service  
(801) 255-1841

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