



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

Banquet Area Pricing

Our banquet facility has an indoor area and a covered patio 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.

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 (Menu Selection pricing below)

\$700.00

Reception Menu Options (following pages #5-14)

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

*We have a 50-person minimum on Saturday's June through Mid-October
Groups over 40 people will be set up buffet style.
Plated dinners will be an additional charge of \$2/person.

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. Silver Fork Lodge can accommodate up to 250 people between the upstairs restaurant and downstairs banquet area; using all the seating areas.

Ceremony and food and beverage charges above still apply.

Restaurant Closure Fee (Monday - Thursday)

\$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 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.

A 20% Gratuity and 9.35% Utah State Sales Tax will be added to the final bill.

**Prices subject to change.*

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

Optional Bar Service

For groups over 40 guests, a bar is set up in the banquet area and staffed by our professional servers.

Keg Beer:

Pony Keg: \$150.00 (approx. 50 pint glasses)

Keg choices: Moab Johnny's IPA, Moab Dead Horse Amber Ale, Silver Fork Pilsner.

Bottle Beer:

Budweiser/Bud Light	\$4.00/bottle
Uinta Cutthroat Pale Ale	\$6.00/bottle
Deschutes Mirror Pond Pale Ale	\$5.00/bottle
Corona Extra	\$5.00/bottle
Wasatch Devastator	\$7.00/bottle
Stella Artois	\$7.00/bottle
Roha Shambo Juice IPA	\$7.00/bottle
White Claw Hard Seltzer Mango	\$5.00/bottle
White Claw Hard Seltzer Black Cherry	\$5.00/bottle

Spirits:

Cuervo Tequila	\$6.00/glass
Patron Tequila	\$10.00/glass
Dented Brick Vodka	\$5.00/glass
Five Wives Vodka	\$6.00/glass
Tito's Vodka	\$7.00/glass
Grey Goose Vodka	\$8.00/glass
Tanqueray Gin	\$5.00/glass
Bombay Sapphire Gin	\$7.00/glass
Bacardi Silver Rum	\$5.00/glass
Captain Morgan Rum	\$7.00/glass
E&J Brandy	\$5.00/glass
Jack Daniels Whiskey	\$7.00/glass
Jameson Irish Whiskey	\$8.00/glass
High West Whiskey	\$10.00/glass
Jim Beam Bourbon	\$5.00/glass
Makers Mark Bourbon	\$9.00/glass
Dewar's Scotch	\$8.00/glass
Glenlivet Single Malt Scotch	\$9.00/glass



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

Sparkling:	Sparkling Cider (non-alcoholic)	\$12/bottle	\$3/glass
	Zonin Prosecco	\$24/bottle	\$6/glass
	Korbel Champagne Brut	\$32/bottle	\$8/glass
	Mumm Napa Cuvee	\$36/bottle	\$9/glass
Chardonnay:	Bogle Chardonnay	\$22/bottle	\$5.50/glass
	Hayes Ranch by Wente Chardonnay	\$32/bottle	\$8/glass
	Cupcake Chardonnay	\$24/bottle	\$6/glass
	Rodney Strong Chardonnay	\$40/bottle	\$10.00/glass
Sauvignon Blanc:	Woodbridge Sauvignon Blanc Robert Mondavi	\$20/bottle	\$5/glass
	Seaglass Sauvignon Blanc	\$24/bottle	\$6/glass
	Kim Crawford Sauvignon Blanc	\$36/bottle	\$9/glass
Zinfandel:			
	Ravenswood V.P. Zinfandel	\$24/bottle	\$6/glass
Cabernet Sauvignon:			
	Mirassou Cabernet Sauvignon	\$24/bottle	\$6/glass
	Columbia Crest Cabernet Sauvignon	\$29/bottle	\$8/glass
	Hayes Ranch by Wente Cabernet	\$32/bottle	\$8/glass
Pinot Noir:			
	Bogle Pinot Noir	\$24/bottle	\$6/glass
	Deloach Pinot Noir	\$28/bottle	\$7/glass
Other Varietals:			
	Trapiche Malbec Oak Cask	\$22/bottle	\$5.50/glass
	Cline Cashmere	\$29/bottle	\$7.25/glass
	Commanderie Bargemone Rose	\$35/bottle	\$8.75/glass
	Beringer Pinot Grigio	\$20/bottle	\$5.00/glass
	Woodbridge Riesling Robert Mondavi	\$20/bottle	\$5/glass
	Beringer White Zinfandel	\$20/bottle	\$5/glass



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

EVENT PRICING INCLUDES

Our staff doing the set up and breakdown of:

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

ALSO INCLUDED FOR WEDDING RECEPTIONS

- Cutting of the cake service (does **not** include the cake)
- Day of wedding coordinator
- A complimentary room is provided for the bride to get ready in. This room may also be used for the bride and groom to stay in on the night of the wedding. *Based on availability, not available in the winter months (December – March) *Not offered with “ceremony only”.
- Archway

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)
- Additional flowers and decorations
- Wedding Cake
- Photographer



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

Menu # 1

\$32.50 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



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

Menu # 2

\$39.00 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



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

Menu # 3

\$45.00 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



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

Menu # 4

\$50.00 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)
Served with horseradish cream sauce and au jus*

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



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

Menu # 5

\$59.00 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)
Served with horseradish cream sauce and au jus

Rib Eye Steak (Maximum of 30 people)
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



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

BBQ Menu # 1

\$39.00 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



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

BBQ Menu # 2

\$47.00 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
Cholupas 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)



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

Cowboy Roast Beef

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



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

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

Luncheon Menu

(Event must be finalized by 5:00PM)

\$26.00 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



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

Breakfast Menu

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

\$21 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)



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

Preferred DJ List

DJ Mike Varanakos www.djmobilebeats.com. 801-256-9866
Entertainment for all occasions.

DJ Hard Corey <https://www.djhardcorey.com> 801-852-8098

Forte Entertainment- Tanner Valentine forte.ent.ut@gmail.com 480-369-1029
(offers partnership discount upon inquiry)

Laughing Gravy Entertainment www.laughinggravy.com. 801-566-5614
They offer bi-lingual DJ's as well (Spanish & Russian).

Rocky Mountain Roll DJ isaksdaddy@gmail.com 801-200-7240

RS Entertainment
785-307-3889