

Breckenridge Hospitality Banquet Menu



Breckenridge
HOSPITALITY

Crystal Peak Lodge | Mountain Thunder Lodge | The Village Hotel
Village at Breckenridge | Great Divide Lodge | One Ski Hill Place, A RockResort (Opens Summer 2010)

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CONTINENTAL BREAKFASTS

*Replenished for one hour
Includes freshly brewed Starbucks
organic regular and decaffeinated coffee and a selection of Tazo teas.*

THE QUICK SILVER

*Orange and Assorted Juices
Sliced Ripe Melons, Pineapple and Seasonal Berries
Bakery Basket
Fruit preserves and sweet butter
\$16.25*

THE HEALTH NUT BREAKFAST

*Orange and Assorted Juices
Sliced Ripe Melons, Pineapple and Seasonal Berries
Individual Cold Cereals
Low fat and skim milk
Bakery Basket
Country jams, orange marmalade and cream cheese
\$18.25*

THE GOLD KING

*Orange and Assorted Juices
Sliced Ripe Melons, Pineapple and Seasonal Berries
Individual Cold Cereals
Low fat and skim milk
Individual Fruit Yogurts
Scottish Smoked Salmon Platter
Capers, red onions, sliced roma tomatoes,
Lemons, cream cheese and freshly baked bagels
Bakery Basket
Fruit preserves and sweet butter
\$21.25*

The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.
Prices are subject to change.

BUFFET BREAKFASTS

*Buffet will be replenished for one hour
Includes freshly brewed Starbucks
organic regular and decaffeinated coffee and a selection of Tazo teas.
Additional \$4.00 per person charge applies when group guarantees less than 25 guests.*

MINERS BREAKFAST

*Orange and a Variety of Juices
Sliced Ripe Melons, Pineapple and Seasonal Berries
Bakery Basket
Fruit preserves and sweet butter
Individual Cold Cereals
Low fat and skim milk
Choice of one of our Farm Fresh Scrambled Eggs options
Hickory Smoked Bacon
Buttermilk Pancakes
Vermont Maple Syrup
Hash Brown Potatoes
Bell peppers and onions
\$25.75*

THE LOG CABIN

*Orange and a Variety of Juices
Sliced Ripe Melons, Pineapple and Seasonal Berries
Bakery Basket
Fruit preserves and sweet butter
Individual Fruit Yogurts
Choice of one of our Farm Fresh Scrambled Eggs options
French Toast
Vermont maple syrup
Country Fresh Pork Sausage
Hash Brown Potatoes
Bell peppers and onions
\$25.75*

THE BRECKENRIDGE BREAKFAST

*Orange and a Variety of Juices
Sliced Ripe Melons, Pineapple and Seasonal Berries
Bakery Basket
Fruit preserves and sweet butter
Warm Oatmeal
Brown sugar and honey
Choice of one of our Farm Fresh Scrambled Eggs options
Blintzes Rolled with Ricotta Cheese
Fresh berries
Pit Ham
Hash Brown Potatoes
Bell peppers and onions
\$28.00*

PEAK TEN SUNRISE BRUNCH

Orange and Assorted Juices

Pastry Table

*Petit fruit and chocolate filled croissants, scones, sticky buns,
Sweet berry tarts, éclairs, and miniature French pastries*

Scottish Smoked Lox

Cream cheese, roma tomatoes, lemons, red onions, capers

And a variety of bagels

Cascade of Sliced Fresh Fruits & Cheeses of the World

Ripe melons, pineapple and seasonal berries, imported and domestic cheeses with lavosh crackers

Omelets and Eggs prepared to order*

Bay shrimp, spinach, cheeses, ham, onions, peppers,

Mushrooms, scallions, tomatoes and fresh salsa

Choice of one of our Farm Fresh Scrambled Eggs options

Blintzes Rolled with Ricotta Cheese

Fresh berries

Red Snapper Creole

Bay shrimp, snow crab, onions, tomatoes and chilies

Chicken Nicoise

Sun-dried tomatoes, capers, olives and artichokes

*Chef Carved Herb Rubbed Roast Prime Rib**

Silver dollar rolls, horseradish and au jus

\$49.00

Chef fee \$100.00 per hour per chef for attended service

We Suggest an Ice Sculpture to Enhance Your Brunch.

Bartender Service is Available for Mimosas & Bloody Marys

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TAILOR YOUR BREAKFAST WITH THE FOLLOWING SELECTIONS

Banana Bread French Toast

Vermont maple syrup

\$3.00

Individual Cold Cereals

Low-fat and skim milk

\$2.75

Individual Fruit Yogurts

\$3.00

Buttermilk Biscuits

With Country Sausage Gravy

\$3.00

Eggs Scrambled

Select one of the following toppings:

Virginia ham, onions and peppers,

Tomatoes, garlic and basil,

Spinach, mushroom and Swiss cheese

\$3.25

Mesa Verde Breakfast Burrito

Scrambled eggs, chorizo,

Cheddar cheese and roast green chili sauce

\$4.25

Warm Croissant Sandwich

Smoked Virginia ham and Swiss cheese

\$4.25

Breakfast Croissant

Scrambled eggs, sausage, smoked cheddar and jack cheese

\$4.25

Scottish Smoked Salmon Platter

Scottish smoked salmon, capers, red onions,

Sliced Roma tomatoes,

Lemons, cream cheese and freshly baked bagels

\$6.50

Omelets prepared to order*

Minimum of 25 people

Scottish smoked salmon, bay shrimp, ham, cheeses, spinach,

onions, peppers, mushrooms, scallions,

Tomatoes and salsa

\$5.00

*** Chef fee \$100.00 per hour per chef for attended service**

Blintzes Rolled with Ricotta Cheese

Fresh berries

\$4.50

Bagel Bar

Lox, hot crisp apple smoked bacon, assorted cream cheeses,

Roma tomatoes,

Cucumbers, red onions, capers and raisins

\$6.50

Parfait Yogurt Bar

Yogurt with dried fruits, fresh berries, Toasted granola,

Candied assorted nuts,

Shaved chocolate and coconut

\$5.50

High Energy

Assortment of fruit smoothies and juices

Assorted granola and power bars

\$5.50

Smoothie Bar

Fresh Fruit Smoothies

Banana / Strawberry/ Peach

Choice of two flavors

\$13.00

***Chef attended– Flavors made to order**

*** Chef fee \$100.00 per hour per chef for attended service**

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TABLE SERVICE BREAKFAST

*Includes freshly brewed Starbucks
organic regular and decaffeinated coffee and a selection of Tazo teas.
Additional \$4.00 per person charge applies when group guarantees less than 25 guests.*

AMERICAN FARM

*Centerpiece Pastry Basket
Cinnamon rolls, muffins, fruit turnovers
Fruit preserves and sweet butter
Scrambled Eggs
Tomato and chive
Crisp Apple Smoked Bacon
Hash Brown Potatoes
Bell peppers and onions
\$19.50*

BRECKENRIDGE CAFE

*Fresh Fruit Medley
Seasonal selection
Strawberry Cream Cheese Stuffed French Toast
Fresh strawberries
Pork Sausage Patty
Potato Pancakes
\$21.00*

PEAK SEVEN BREAKFAST

*Centerpiece Basket of Fruit
Chocolate Filled Croissants, Danishes
Burst of Fruit and Fresh Berries
Seasonal selection
New York Sirloin Steak
Sauce béarnaise
Farm Fresh Scrambled Eggs
Hash Brown Potatoes
Bell peppers and onions
\$27.00*

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MEETING BREAKS

Served for 30 minutes

Additional \$4.00 per person charge applies when guest count is less than 25.

Cookie Jar

Chocolate Fudge Brownies
Jumbo Assorted Cookies,
Rice Krispie Treats
Pitchers of Low-fat and Skim Milk
Starbucks Organic
Regular and Decaffeinated Coffee
Selection of Tazo Herbal Teas
\$8

Southwest Sunset

Tri-color Tortilla Chips
Salsa fresca, guacamole, chili con queso, Black bean dip
Assorted Sodas and Bottled Water
\$9

Ice Cream Parlor

Variety of Individual Ice Cream Bars, Frozen Fruit Juice
Bars and Ices
Starbucks Organic
Regular and Decaffeinated Coffee
Selection of Tazo Herbal Teas
\$10

Health Spa

Whole Fruit, Trail Mix, Granola Bars
Yogurt-covered Pretzels
Fruit Smoothies
Assorted Fruit Juices, Bottled Waters
\$11

Home Run

Assorted Chips
Salsa fresca and French onion dip
Mixed Nuts and Caramel Popcorn
Hot Dogs
Ketchup, mustard and pickle relish
Buffalo Wings
Blue cheese and celery sticks
Assorted Sodas and Bottled Waters
\$12

Mountain Break

Domestic Cheese Tray
Mild, semi-soft and herb cheeses
With grapes and assorted crackers
Fresh Crudités
Fresh vegetables with hummus and hot Spinach artichoke dip
Whole Fruit
Bottled Fruit Juices and Waters
\$10

Café Station

Starbucks Organic
Regular and Decaffeinated Coffee
Amaretto, French vanilla and
Hazelnut syrups
Cinnamon sticks, sugar sticks,
Chocolate covered espresso beans
White and dark chocolate shavings
Italian Biscotti
Miniature Cannoli
\$10

The above prices are subject to 20% service charge and State & Local taxes of 8.28%.

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BANQUET ENHANCEMENTS

Starbucks Organic Regular and Decaffeinated Coffee, Tazo Teas \$38.00 per gallon
Hot Chocolate \$36.00 per gallon
Lemonade \$27.00 per gallon
Iced Tea \$27.00 per gallon
Fruit Punch \$27.00 per gallon
Fresh Fruit Juices \$12.50 per quart
Bottled Waters \$2.75 each
Soft Drinks \$2.50 each
Tropicana Natural Juices \$3.00 each
Gatorade Sports Drinks \$3.50 each
Starbucks Coffee Frappuccino Drinks \$5.00 each
Danish Pastries \$29.00 per dozen
Freshly-Baked Muffins \$29.00 per dozen
Breakfast Fruit Breads \$29.00 per dozen
Cinnamon Coffee Cakes \$35.00 each
Assorted Filled Croissants \$48.00 per dozen
Pecan Sticky Buns \$40.00 per dozen
Cinnamon Rolls \$40.00 per dozen
Bagels with Cream Cheese \$29.00 per dozen
Chocolate Fudge Brownies \$28.00 per dozen
Jumbo Cookies \$38.00 per dozen
Candy Bars \$2.25 each
Granola Bars \$2.25 each
Popcorn, Pretzels, Potato Chips \$7.00 per person
Hot Pretzels, with spicy mustard \$28.00 per dozen
Individual Ice Cream Bars \$4.00 each

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LUNCHEON BUFFETS

Served with iced tea and lemonade

Buffet will be replenished for one hour.

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

PALIVACINNI PIZZERIA

Minestrone Soup

Bread Sticks

Caesar Salad

Romaine lettuce, parmesan cheese and croutons

Pizza Board

*Assorted Chicago style pizzas served with
Crushed red peppers and grated parmesan cheese*

Cavatappi Alfredo

Parmesan garlic cream

Mascarpone Cannoli, Cookies

\$24.00

PARK AVENUE FORTUNE

Dim Sum

Hot mustard, sweet and sour sauces

Szechwan Vegetable Salad

*Napa cabbage, ginger, carrots, green onions, sugar snap peas,
Bamboo shoots and water chestnuts*

Mongolian Beef

Spicy beef, broccoli and green onions

Sesame Chicken Stir Fry

Bamboo shoots, ginger, water chestnuts, snow peas and carrots

Steamed White Rice

Fortune Cookies, Ginger Plum Tart

\$25.50

ORO GRANDE FAJITA BAR

Pineapple Jicama Orange Salad

Cilantro lime vinaigrette

Fresh Romaine Salad

Southwest cheese, tomatoes, bell peppers and olives and multicolored tortilla strips

Ancho-lime vinaigrette and cilantro ranch dressing

Marinated Beef and Chicken Fajitas

Served with onions and peppers

Flour tortillas, shredded lettuce, cheddar cheese, tomatoes,

Jalapeños, sour cream, salsa and guacamole

Cheese Enchilada

Red Chile sauce

Frijoles con Arroz

Pinto beans, tomatoes, green onions chilies and rice

Mexican desserts

\$26.00

LUNCHEON BUFFETS

Served with iced tea and lemonade

Buffet will be replenished for one hour.

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

MAIN STREET SANDWICH BAR

Gathered Greens Salad

Baby greens layered with tomatoes, peppers, carrots, mushrooms and olives

Ranch and herb vinaigrette dressings

Red Jacket Potato Salad

Whole grain Dijon mustard, celery and scallions

Pasta Salad

Tomatoes, artichokes, mushrooms, red peppers and herb vinaigrette

Deli Table with Fresh Baked Breads

Roast beef, roast breast of turkey, honey-glazed ham,

Lean corned beef, pastrami, pepper jack, Swiss and cheddar cheeses

Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions and Dill Pickles

Whole grain mustard and mayonnaise

Potato Chips

Cookies and Double Chocolate Brownies

\$26.00

TUSCAN TABLE

Focaccia and Ciabatta Breads

Basil pesto and Italian cheeses

Mediterranean Salad

Spinach, radicchio, romaine lettuce, kalamata olives, sun-dried tomatoes,

Artichokes and red wine vinaigrette

Chicken Piccata

Lemon and caper sauce

Fettuccine alla Carbonara

Bacon, onions and sage

Zucchini, Yellow Squash

Garlic onions and tomatoes

Tiramisu and Chocolate Torte

\$26.00

LUNCHEON BUFFETS

Served with iced tea and lemonade

Buffet will be replenished for one hour.

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

TEN MILE GRILL

Red Jacket Potato Salad

Whole grain Dijon mustard, celery and scallions

Gathered Greens Salad

Baby greens layered with tomatoes, peppers, carrots, mushrooms and olives

Ranch and herb vinaigrette dressings

Sliced Watermelon

Your Choice of Three from the Grill*

Colorado Beef Cheeseburger, Veggie Burger, Herb Marinated Breast of Chicken, BBQ Chicken, Frankfurters, Bratwurst with Sauerkraut or Marinated Grilled Tofu Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onion and Dill Pickles

Whole grain mustard, mayonnaise and tomato ketchup

Kettle Barbecue Baked Beans

Assorted Fruit Pies

\$26.50

BLUE RIVER BOUNTY

Corn Chowder

Colors of Colorado Salad

Baby greens, bell peppers, carrots, tomatoes and cucumbers

With ranch and vinaigrette dressings

Chef-Carved Colorado Prime Rib*

Au jus, creamed horseradish and silver dollar rolls

Roast Turkey

Country style gravy

Yukon Gold Whipped Potatoes

Bouquet of Vegetables

Broccoli, cauliflower and carrots

Fresh Baked Rolls & Butter

Chocolate Cream Pie, Pecan Pie

\$28.50

* Chef fee \$100.00 per hour per chef for attended service

WORKING LUNCHEONS

An alternative presentation may apply for groups that guarantee fewer than 25 guests

CHEF'S SOUP & SALAD BAR

Garden Vegetable Soup and Clam Chowder

Chef's Salad

Seasonal greens, grilled chicken breast, smoked ham, oven roast turkey,

Swiss, cheddar and bleu cheeses, hard boiled eggs, kalamata olives,

Tomatoes, cucumbers, mushrooms, red onions, peppers, croutons,

Herb vinaigrette and ranch dressing

Fresh Baked Rolls & Butter

Cookies and brownies

\$22.50

WRAP IT UP

Minestrone soup

Carrot Jicama Salad

Cilantro lime vinaigrette

Tortilla Chips

Salsa and guacamole

Assorted Wraps

Turkey

Garlic herb tortilla, jack cheese,

Shredded lettuce, tomato and lemon pepper aioli

Black Forest Ham

Tomato tortilla, Swiss cheese,

Shredded lettuce, tomato and honey Dijon mustard

Roasted Vegetable

Spinach tortilla, shredded lettuce,

Tomato, guacamole and garlic herb cream cheese

Assorted tarts

\$23.50

WORKING LUNCHEONS

An alternative presentation may apply for groups that guarantee fewer than 25 guests

LITTLE JOHNNY

Potato Leek Soup

Gathered Greens Salad

Baby greens layered with tomatoes, peppers, carrots, mushrooms and olives

Ranch and herb vinaigrette dressings

Red Jacket Potato Salad

Whole grain Dijon mustard, celery and scallions

Submarine Sandwich

Piled high with turkey, ham, American and Swiss cheeses,

Tomatoes and red leaf lettuce

Dill pickles, mayonnaise and whole grain mustard

Fudge Brownies and Assorted Jumbo Cookies

\$24.00

WELLINGTON SOUP AND SALAD BAR

Boston Bibb Salad

Bibb lettuce, grilled apple, carrots, and grape tomato

With balsamic vinaigrette

Broccoli Potato Smoked Cheddar Soup

Roasted Tomato Basil Bisque

Chicken Cashew Salad

Grapes, onions and celery

Bay Shrimp Salad

Carrot and sugar snap peas

Egg Salad

Tarragon mustard

Assorted Bread Sticks, Rolls and Croissants

Lemon Bars & Pear Tarts

\$24.50

The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.

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CREATE YOUR OWN TO GO LUNCH

*Please make selections within the following thresholds, as all selections are accompanied with your choice of four of the following side accompaniments.
Pricing for all to go lunches will be based on highest priced selection*

0-50 people = 2 sandwich or wrap selections, includes vegetarian

51-250 people = 3 sandwich or wrap selections, includes vegetarian

251+ people = 4 sandwich or wrap selections, includes vegetarian

Choice of (1) Salad:

Pasta Salad

Onions, peppers, olives, artichoke and herb vinaigrette dressing

Red Jacket Potato Salad

Whole grain Dijon mustard, celery and scallions

Fresh Fruit Salad

Melons, pineapples and grapes

All to go lunches include:

Whole Fresh Seasonal Fruit

Kosher Dill Pickle

Potato Chips

Choice of (1) Dessert:

Jumbo Cookie

Or

Double Chocolate Fudge Brownie

Or

Chocolate Chip Granola Bar

Or

Candy Bar

CREATE YOUR OWN TO GO LUNCH

Veggie Wrap

Grilled Vegetables

Herb cream cheese, guacamole, tomato, shredded lettuce

Wrapped in a herb tortilla

\$18.25

Chef's Salad

Crisp garden greens, julienne smoked ham, roast turkey,

Colorado roast beef, ribbons of Swiss, cheddar and jack cheeses,

Tomatoes, red onions, carrot curls, cucumbers, kalamata olives,

Herb vinaigrette and fresh baked rolls

\$18.75

Ham and Swiss Sub Sandwich

Soft whole wheat sub with Swiss cheese

And tomato

\$19.00

Honey Glazed Turkey Croissant

Swiss cheese, crisp lettuce and tomato

\$19.00

Honey Glazed Turkey Wrap

Herb cream cheese, guacamole, tomato,

Bacon, shredded lettuce wrapped in an herb tortilla

\$19.25

Oven Roast Herb Chicken Breast

French baguette with provolone,

Crisp lettuce, onion and tomato

\$19.25

Sliced Colorado Roast Beef

Sesame bun with cheddar cheese Crisp lettuce, onion and tomato

\$19.50

Capicola Ham, Salami, Turkey and Provolone

French baguette with Crisp lettuce, onion and tomato

\$19.50

Bottled Water and Soft Drinks Available on Consumption

The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.

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TABLE SERVICE LUNCHEONS

Served with iced tea and lemonade

All options served with rolls and butter.

Enhance your luncheon with either a soup or salad for \$4.00 per person.

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

BAYSIDE

Asparagus Salad

Bibb lettuce, asparagus,

Roasted red peppers and mushrooms

Tossed with a tarragon vinaigrette

Pan Seared Salmon

Calico rice, cracked pepper butter sauce

Chocolate Mousse

Amaretto Sauce

\$23.00

COUNTRYSIDE

Cucumber Salad

Grape tomato, red onion,

Fresh basil crouton and fresh mozzarella

Tossed in a champagne vinaigrette

Grilled Chicken Breast

*Bone in chicken breast, roasted rosemary new potatoes,
ratatouille*

Chocolate Cake

\$20.00

SOUTHWESTERN

Pablano Corn Chowder

Roasted Southwest Rubbed Pork Loin

Spanish rice, baby vegetables, mole sauce

Sopaipilla

Drizzled with honey

\$22.00

HEARTLAND

Cream of Potato and Leek Soup

Seared Tournedos of Beef Tenderloin

Cheddar mashed potatoes,

Baby vegetable and mushroom glaze

New York Cheesecake

Raspberry coulis

\$26.50

DOWNTOWN BISTRO

Cream of Broccoli Soup

Smoked Turkey Croissant

Tomato, smoked bacon, provolone cheese

New Potato Salad

Red onions, celery, Dijon mustard

Fresh Fruit and Berries

Served in a tuile cup, topped with whip cream

\$21.00

SOUP AND SALAD

Tomato Vegetable Soup

Chef's Salad

Mixed greens, smoked ham, turkey breast,

Ribbons of Swiss and cheddar cheese, hard cooked egg,

Tomato, red onion, carrot and cucumber

Ranch and herb vinaigrette dressings

Lemon Bar

\$18.00

The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.

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CHILLED HORS D' OEURVES

50 pieces per order

Add \$35 per hour, per server for hand passed service

Assorted Crostini

*French baguette with balsamic grilled onions
and chevre, sun-dried tomatoes and mushrooms,
olive tapenade with tomato and basil*
\$75

Deviled Eggs

Chives, red peppers and capers
\$ 85

Tea Sandwiches

Savory finger sandwiches
\$85

Duet of Asparagus

*Wrapped with prosciutto,
smoked turkey breast and Boursin cheese*
\$ 110

Fresh Mozzarella Pinwheels

*Sun-dried tomato,
prosciutto and basil pesto*
\$105

Beef and Horseradish Canapé

*Marinated and seared, on a crostini,
topped with a horseradish cream*
\$140

Sirloin of Beef Carpaccio

Gorgonzola on a French baguette
\$130

Smoked Salmon Bouchee

*Smoked salmon mousse with herbs,
piped into a bouchee*
\$125

California Rolls

Crab, avocado and cucumber
\$130

Spicy Tuna Roll

*Ahi tuna, sirachi mayonnaise,
pickled ginger and wasabi*
\$130

Lobster and Cucumber

Lobster medallion on a dill cucumber slice
\$135

Caviar and Bellini

*American caviar on top of a Bellini
topped with crème fraiche*
\$160

Iced Crab Claws

Lemons and rosemary cocktail sauce
\$140

Iced Jumbo Shrimp

Lemons and rosemary cocktail sauce
\$135

Oysters on the Half Shell

Chardonnay mignonette
\$150

Iced Seafood Sampler

*Shrimp, snow crab claws and oysters,
lemons and rosemary cocktail sauce*
\$180

HOT HORS D' OEUVRES

50 pieces per order

Add \$35 per hour, per server for hand passed service

Spanakopita

*Spinach and feta cheese
in phyllo triangles*

\$100

Vegetable Spring Rolls

Hot mustard and sweet and sour sauce

\$95

Stuffed Mushrooms

Spinach and brie

\$110

Asiago Stuffed Mushrooms

With sun dried tomato

\$110

Warm Tomato Brochette

*Toasted French bread
topped with garlic tomato and basil*

\$100

Dim Sum

*Chinese pot stickers, won tons and egg rolls,
hot mustard & sweet and sour sauce*

\$125

Smoked Chicken Quesadillas

Mango salsa

\$85

Teriyaki Chicken Satay

Marinated strips of chicken

\$120

Buffalo Chicken Wings

Bleu cheese dressing and celery sticks

\$50

Sonora Chicken

Chicken filled Pastry, zesty tomato salsa

\$105

Artichoke Bottoms

Stuffed with rock shrimp

\$120

Crab Rangoon

*Crab & cream cheese filled won ton
sweet chili mango sauce*

\$110

Oysters Rockefeller

Baked with garlic, spinach and Mornay sauce

\$125

Crab-Filled Mushroom Caps

Broiled with garlic butter

\$125

Petite Crab Cakes

Herb aioli

\$140

Scallops Wrapped in Bacon

Maple whole grain mustard

\$155

Coconut Shrimp

Thai chili marmalade

\$160

Jumbo Shrimp Skewers

Grilled scampi style

\$160

Baby Back Ribs

Western BBQ sauce

\$165

Indonesian Satay

*Garlic shrimp and cilantro chicken
with spicy Thai peanut sauce*

\$175

Beef Satay

*Strips of marinated steak
with spicy Thai peanut sauce*

\$200

MIRRORS AND DISPLAYS

Serves approximately 25 people per display

Fresh Crudités

Vegetables and kalamata olives with hummus and garden ranch dip

\$80

Starburst of Fruit

Melons, berries and grapes with honey walnut yogurt dipping sauce

\$95

Warm Brie en Croute

Fresh berries and French baguette bread

\$110

Sliced Deli Platter

*Assorted sliced meats and cheeses served with silver dollar rolls,
champagne mustard and dill mayonnaise*

\$120

Antipasto Romanesque

*Marinated artichokes, asparagus, grilled vegetables, Italian meats and cheeses,
roma tomatoes and kalamata olives*

\$130

American Dairy Land

*Domestic cheese board featuring mild, semi-soft and herb cheeses with grapes,
berries and water crackers*

\$145

Chilled Beef Tenderloin

Capers, gherkins, red onions, hard-boiled eggs, herb remoulade and sliced pumpernickel

\$170

Smoked Atlantic Salmon

*Cajun, dill and pepper smoked salmon with lemons, capers, onions, roma tomatoes,
cucumbers, whipped cream cheese and water crackers*

\$175

Cheeses of the World

Imported and domestic cheeses with fruits, French baguette and assorted crackers

\$175

HORS D'OEUVRE RECEPTIONS

Served for two hours

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

THE BELL VIEW

Seafood Sampler

*Chilled snow crab claws, shrimp cocktail, king crab legs, oysters on the half shell,
rosemary cocktail sauce and lemons*

Platter of International Cheeses and Pâté

Imported and domestic cheeses and a selection of pâté with assorted crackers

Crudités

Fresh vegetables with hummus and buttermilk herb dip

Roast Tenderloin of Beef*

Shiitake au jus, creamy horseradish and silver dollar rolls

***Chef fee \$100.00 per hour per chef for attended service**

\$42.00

MALAYSIAN RECEPTION

Peacock of Fruit

Skewered melons, pineapple and berries with a honey walnut dipping sauce

Dim Sum Tea House

*Won tons, vegetable spring rolls and Chinese pot stickers
sweet and sour and hot mustard sauces*

Crab Rangoon

*Crab & cream cheese wrapped in a crisp noodle
sweet chili mango sauce*

Indonesian Satay

*Garlic shrimp and cilantro chicken
spicy peanut sauce*

Pork Ribs

Thai sweet chili glaze

\$31.50

KING NEPTUNE

Chilled Shrimp Cocktail

Rosemary cocktail sauce and lemons

Smoked Atlantic Salmon

*Dill, Cajun and pepper-smoked salmon with lemons, capers, onions, roma tomatoes, cucumbers,
cream cheese and lavosh*

Crudités

Fresh vegetables with hummus and buttermilk herb dip

Platter of International Cheeses and Pâté

Imported and domestic cheeses and a selection of pâté with assorted crackers

Forest Mushroom Strudel

Shiitake, Portobello and oyster mushrooms with Boursin and fine herbs in a crisp pastry

Beef Brochettes

Honey garlic glaze

\$34.00

We suggest an ice sculpture to enhance your reception.

THE ITALIAN

Antipasto Romanesque

*Marinated artichokes, asparagus, grilled vegetables, Italian meats and cheeses,
Roma tomatoes and kalamata olives*

Bruschetta

French bread, olive tapenade, tomato and basil

Crostini

Baguette bread with white beans and spinach

Sirloin of Beef Carpaccio

Gorgonzola on French bread

Calamari

Italian parsley aioli and spicy marinara sauce

Crab-filled Mushroom Caps

Broiled with garlic butter

\$31.50

DESERT SUNSET

Tortilla Fiesta

Tri-color tortilla chips with chili con queso, guacamole, sour cream and salsa

Shrimp and Black Bean Quesadillas

Jack and cheddar cheese

Southwest Chicken Empanadas

Roasted green Chile sauce

Mexican Layered Dip

Tri-color tortilla chips

Roasted Duck Flautas

Chile mango sauce

\$28.00

GOLD CREEK

Starburst of Fruit

Melons, berries and grapes with honey walnut yogurt dipping sauce

Crudités

Fresh vegetables with hummus and buttermilk herb dip

American Dairy Land

Domestic cheese board featuring mild, semi-soft and herb cheeses with grapes, berries and lavosh

Spinach and Artichoke Dip

Served hot with baguette bread and lavosh crackers

Buffalo Chicken Wings

Bleu cheese dressing and celery sticks

Baby Back Ribs

Western BBQ sauce

\$26.25

We suggest an ice sculpture to enhance your reception.

The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.

Prices are subject to change.

RECEPTION ENHANCEMENTS

Cutting Boards

Chef-carved meats with a variety of rolls and accompaniments

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

Salmon in Pastry *

Serves 20

\$190

Roast Elk Tenderloin *

Serves 20

\$250

Roast Prime Rib Au Jus *

Serves 20

\$300

Honey Glazed Ham*

Serves 50

\$200

Roast Turkey *

Serves 35

\$245

Steamship Round*

Serves 200

\$600

Roast Tenderloin of Beef*

Serves 20

\$200

Spiced Rubbed Loin of Pork *

Serves 40

\$200

Pasta Station *

Choice of grilled chicken, shrimp, scallops, Italian sausage
onions, bell peppers, mushrooms, garlic, shallots, spinach, broccoli
sauces of Alfredo, pesto cream and marinara
bow tie and penne pastas
\$14.00

Stir Fry Station *

Choice of chicken, beef, or shrimp
cabbage, green onions, snow peas, carrots, bell peppers, broccoli, water chestnuts, bamboo shoots
sauces of sweet and sour, teriyaki glaze and coconut curry
over steamed rice
\$17.00

Salad Bar

Seasonal greens
grilled chicken breast, smoked turkey, honey-glazed ham
Swiss, cheddar and bleu cheeses
hard-boiled eggs, olives, tomatoes, cucumbers, mushrooms, peppers, croutons
dressings of herb vinaigrette and ranch
\$10.00

**Add Chef fee of \$100.00 per hour per chef for attended service*

*The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.
Prices are subject to change.*

SWEET TEMPTATIONS

*Satisfy your sweet tooth by adding one of our tempting dessert selections.
Additional \$4.00 per person charge applies when group guarantees less than 25 guests.*

The Ice Cream Parlor

French vanilla, chocolate and
strawberry ice cream
whipped cream, chocolate, fresh fruit, nuts and sauces
\$9.00

Pie in the Sky

Chocolate decadence, deep-dish apple, bourbon pecan and
cherry pies
\$7.25

Bananas Foster Station*

Bananas, butter and brown sugar, flambéed with
Meyer's rum & banana liquor
vanilla ice cream
homemade bread pudding
\$7.75

Sweet Bites

Chocolate truffles, petit pastries,
cookies and chocolate-dipped strawberries
\$8.25

French Pastries

Array of classical delights
\$9.25

Killer Monjero Avalanche

Chocolate truffle cake
\$13.50

New Orleans

Cheese tart, bourbon pecan pie and New York cheesecake
\$9.75

**Add Chef fee of \$100.00 per hour per chef for attended service*

*The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.
Prices are subject to change.*

DINNER BUFFETS

Served for 2 hours

*Includes freshly brewed Starbucks organic regular and decaffeinated coffee
and a selection of Tazo teas.*

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

THE QUANDARY

Gathered Greens Salad

*Baby greens layered with tomatoes, peppers, carrots mushrooms and olives
With ranch and herb vinaigrette dressings*

Fresh Baked Rolls

Creamy butter

Grilled Top Sirloin of Beef

Mushroom demi-glace

Grilled Marinated Bone-In Chicken Breast

Chicken Veloute

Garden Fresh Vegetables

Sweet basil butter

New Potatoes

Rosemary and roasted garlic

Seasonal Fruit Pies

\$32

OLD COWBOY COOKOUT

Colors of Colorado Salad

*Baby greens, bell peppers, carrots, tomatoes and cucumbers
With ranch and vinaigrette dressings*

Red Jacket Potato Salad

Whole grain Dijon mustard, celery and scallions

Broccoli Slaw

Cornbread Muffins

Honey and creamery butter

Choice of Three from the Grill:

*Cheeseburgers, veggie burgers, BBQ chicken, bratwurst with sauerkraut and hot dogs
platter of leaf lettuce, sliced tomatoes, red onions, pickles, Dijon mustard, ketchup, mayonnaise*

Chili Beans

Fruit Cobbler

Freshly whipped cream

\$26

Continued

DINNER BUFFETS

FRENCH ELEGANCE

Five Onion Soup
Gruyère cheese gratinee
Asparagus Salad
Bibb lettuce, asparagus, roasted red peppers and mushrooms
Tossed with a tarragon vinaigrette
Lamb Chops
Cracked black pepper honey Dijon barbecue sauce
arborio rice cake
Grilled Chicken Citron
Bone-In Chicken Breast, Lemon lime beurre blanc, wild rice pilaf
Flourless Chocolate Cake
Caramel mousse layered in rich cake and wrapped in a ring of chocolate
Sabayon
Fresh fruit with chilled Marsala crème in a cinnamon crisp
\$37

DEL RIO FIESTA

Quesadillas
Fire-roasted chilies, black beans, grilled chicken and cheddar cheese with guacamole,
Sour cream and salsa
Grilled Shrimp and Roasted Corn Salad
Peppers, onions, chilies and chipotle dressing
Fresh Romaine Salad
Southwest cheese, tomatoes, bell peppers and olives and multicolored tortilla strips
ancho-lime vinaigrette and cilantro ranch dressing
Mexican Layered Dip
Tri-color tortilla chips
Red Snapper Vera Cruz
Sweet peppers, onions, green olives and tomatoes
Roast Pork Loin
Red mole, toasted ancho chilies and roasted garlic puree
Spanish Rice
Assorted Mexican desserts
\$37

Continued

DINNER BUFFETS

A TASTE OF PROVENCE

French Cheeses and Pate
French bread and lavosh
Mediterranean Salad
*Spinach, radicchio, romaine lettuce, kalamata olives, sun-dried tomatoes,
Artichokes and red wine vinaigrette*
Rice Pilaf
Ratatouille
Eggplant, tomatoes, zucchini, yellow squash and fresh herbs
Dauphine's Potatoes
Garlic, cream and cheese
Beef Au Poivre
Olive oil, garlic, herbs and black pepper with red wine sauce
Seafood Bouillabaisse
Seafood, pernod, tomatoes and fresh herbs
Coq au vin Blanc
Chicken with carrots, onions and white wine
Assorted French Pastries and Desserts
\$45.00

BELLA

Fried Calamari
Italian parsley aioli and spicy marinara sauce
Antipasto Romanesque
*Marinated artichokes, asparagus, grilled vegetables, Italian meats and cheeses,
Roma tomatoes, kalamata olives*
Caesar Salad
Romaine lettuce tossed with garlic dressing, parmesan cheese and croutons
Focaccia Bread
Roasted garlic and sun-dried tomatoes
Chicken Breast Marsala
Marsala wine and mushrooms
Veal Saltimbocca
Fresh sage, prosciutto ham, caramelized onions and mushroom risotto
Vegetable Lasagna
Zucchini, mushrooms, spinach, garlic, smoked mozzarella and asiago cheese
Assorted Italian Desserts
\$42.00

Continued

DINNER BUFFETS

ROCKY MOUNTAIN BUFFET

Colors of Colorado Salad
Baby greens, bell peppers, carrots, tomatoes and cucumbers
With ranch and vinaigrette dressings
Breads and Rolls
Creamy butter
Roast Prime Rib of Beef*
Au jus, creamy horseradish and silver dollar rolls
Rocky Mountain Trout with Lemon Gremolata Crumbs
Riesling sauce
Hunters' Style Roasted Turkey*
Hunters' gravy with tomatoes and mushrooms
Grilled Fresh Vegetables
New Potatoes
Rosemary and roasted garlic
Apple Pie
Freshly whipped cream
Brandied Cherry Sour Cream Tart
\$43.00

**Add Chef fee of \$100.00 per hour per chef for attended service*

Continued

DINNER BUFFETS

RIVER MEADOW BARBECUE

Gathered Greens Salad

*Baby greens layered with tomatoes, peppers, carrots mushrooms and olives
With ranch and Champagne vinaigrette dressings*

Five Bean Chili

Rainbow peppers, green chili and cheddar cheese corn muffins, creamy butter

Sliced Fresh Watermelon or Seasonal Fruit

Shallot Whipped Potatoes

Assorted Pies

Freshly whipped cream

Build-your-own Strawberry Shortcake

Sponge cake, strawberries, whipped cream

Entrée Choices from the Grill:

Jumbo Shrimp Kabob

Onions and rainbow peppers with orange mango glaze

Grilled Salmon

Spice rubbed with fruit salsa

Grilled Duck Breast

Peach fennel sauce

Baby Back Ribs

Five spices rubbed with sesame orange glaze

Quartered Chicken

Honey bourbon glaze

Rib-Eye Steak

Mushroom demi- glace

Double Cut Pork Chop

Caramelized onion reduction

\$42.00 for Two Entrees

\$48.00 for Three Entrees

\$54.00 for Four Entrees

Add Chef fee of \$100.00 per hour per chef for attended service.

Continued

DINNER BUFFETS

AMERICA THE BEAUTIFUL

Designed for larger groups.

Minimum 100 guests

Select cuisine specific to unique American regions for a multi-themed buffet

Bourbon Street

Hot Spinach, Artichoke and Crab Dip

French bread and fresh vegetables

Chicken and Andouille Gumbo

Steamed rice

Crawfish Enchiladas

Creole cheese sauce

Corn Chowder

Corn, bell peppers and onions

Bread Pudding

Served warm with praline sauce

Little Italy

Antipasto Romanesque

Marinated artichokes, asparagus, grilled vegetables, Italian meats and cheeses,

Roma tomatoes and kalamata olives

Pasta Station*

*Choice of grilled chicken, shrimp, scallops, Italian sausage
onions, bell peppers, mushrooms, garlic, shallots, spinach, broccoli
sauces of Alfredo, pesto cream and marinara*

bow tie and penne pastas

Chicken Piccata

Pan seared with capers and lemons in a white wine sauce

Caesar Salad

Romaine lettuce tossed with garlic dressing, parmesan cheese and croutons

Tiramisu

Ladyfingers infused with espresso

Add Chef fee of \$100.00 per hour per chef for attended service.

Continued

DINNER BUFFETS

Rio Grande

Chicken Tortilla Soup
Chicken and Steak Fajita Bar
*Flour tortillas with peppers, onions, cheddar and jack cheeses,
guacamole, sour cream, diced tomatoes, jalapenos and salsa*
Roasted Duck Flautas
Chile mango sauce
Spanish Rice
Black Beans
Red onions and sour cream
Fresh Fruit Tart

Hill Country

Mesquite Smoked Barbeque Beef Brisket
Breads and Rolls
Creamy butter
Pulled Roasted Pork
Dijon mustard barbeque sauce
Red Jacket Potato Salad
Whole grain Dijon mustard, celery and scallions
Baked Beans
Assorted Cakes

\$49.00 for 2 Regions

\$57.00 for 3 Regions

\$64.00 for 4 Regions

*The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.
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TABLE SERVICE DINNERS

*Dinners are complete with choice of salad, fresh seasonal vegetables,
choice of starch, rolls and choice of dessert.*

Includes freshly brewed Starbucks

Organic regular and decaffeinated coffee and a selection of Tazo teas.

Additional \$4.00 per person charge applies when group guarantees less than 25 guests.

All entrees must have the same salad, starch and dessert.

When choosing more than one entrée option, please add an additional \$3.00 per person per entrée.

Choice of Salad

Boston Bibb Salad

*Bibb lettuce, grilled apple, carrots, and grape tomato
with balsamic vinaigrette*

Sunburst Salad

*Spinach, fresh sliced strawberries,
mandarin oranges, candied pecans,
with poppy seed vinaigrette*

Colors of Colorado Salad

*Baby greens, bell peppers, carrots,
tomatoes and cucumbers
with ranch and vinaigrette dressings*

Caesar Salad

Romaine lettuce with garlic dressing and parmesan

Choice of Entrée

Vegetable Strudel

*Spinach and mushroom strudel
in thin pastry
\$26*

Lamb Osso Bucco

*Slow roasted with burgundy wine,
tomato, garlic and herbs
\$28*

Chicken Provencal

*Bone-In Chicken Breast, Tomatoes, artichokes and olives
\$28*

Cuban Center Cut Pork Chop

*Caramelized onion rum reduction
\$29*

Chicken Oscar

*Alaskan snow crab, asparagus,
sauce Béarnaise
\$29*

Duck Mixed Grill

*Grilled duck breast and duck leg confit,
peach-fennel sauce
\$40*

Seared Salmon

*Tarragon beurre rouge
\$29*

Prime Rib

*Ten ounce roast prime rib of beef au jus, creamy horseradish
\$39*

New York Steak

*Ten ounce grilled New York Steak,
brandy peppercorn cream
\$40*

Filet Mignon

*Seared eight-ounce tenderloin of beef,
chateaubriand sauce
\$42*

Beef and Shrimp Duet

*Six-ounce petite filet with red wine sauce,
two jumbo stuffed shrimp with crab, garlic beurre blanc
\$45*

Elk Tornadoes

*Two four-ounce elk medallions,
cherry peppercorn sauce
\$45*

Choice of Starch

Chive Twice Baked Potato
Gorgonzola Polenta

Garlic Herb Whipped Potatoes

Wild Rice Medley

Chipotle Maple Sweet Potatoes

Wild Mushroom Risotto

Choice of Dessert

Chocolate Decadence Mousse
Dark and white chocolate mousses

New York Cheesecake
Brandied cherry topping

Fresh Fruit Tart
Berry coulis

Chocolate Mousse
Chocolate tulip cup with gaufrette cookie

Flourless Chocolate Hazelnut Cake
Raspberry coulis

Bourbon Pecan Torte
Crème anglaise

Bread Pudding
Praline sauce

ENHANCE YOUR DINNER WITH AN ADDITIONAL COURSE

Crab and Asparagus Bisque
Cognac and crème fraîche
\$6.00

Brandied Forest Mushroom Soup
Cream and chives
\$5.50

Five Onion Soup
Gruyere cheese gratinee
\$5.00

Cream of Roast Tomato Soup
\$4.00

Wild Mushroom Ragout
Roasted garlic and Boursin cheese polenta
\$4.50

Snow Crab Salad
*Sesame vinaigrette,
vegetable spring roll*
\$6.00

Iced Shrimp
Cocktail sauce
\$5.00

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Prices are subject to change.*

BARS AND SPIRITS LISTS

*Requires \$200.00 minimum for the first hour:
\$100.00 minimum for each additional hour, per bar
Suggested bartender to guest ratio is 1 per 100 guests.
If minimum is not met, a \$100.00 set up fee will be assessed for each bar.*

HOSTED BAR

Prices do not include 8.28% state & Local taxes, or 20% taxable service charge.

*House brands \$5.00 each
Call brands \$5.75 each
Premium brands \$6.50 each
Top Shelf brands \$7.25 each
House wine \$5.00 glass
Premium house wine \$7.50 glass
Cordials \$7.00 each
Soft drinks \$2.50 each
Bottled water \$2.75 each
Beer - domestic \$4.00 each
Beer – imported/ specialty \$4.75 each
Beer – keg, domestic \$295.00 each
Beer – keg, imported or specialty \$395.00 each*

CASH BAR

Prices include state & Local taxes. They do not include gratuity.

*House Brands \$5.25
Call brands \$6.25 each
Premium brands \$7.00 each
Top Shelf brands \$8.00 each
House wine \$5.50 glass
Premium House wine \$8.00 glass
Cordials \$7.50 each
Soft drinks \$2.50 each
Bottled water \$2.75 each
Bottled beer – domestic \$4.50 each
Bottled beer – imported/ specialty \$5.25 each*

HOSTED BARS

By the Hour: Specialty

Martini

*Grey Goose Vodkas and Bombay Sapphire Gin with all the martini accoutrements
\$15 per person per hour*

Bloody Mary

*Premium vodkas with a variety of fresh ingredients and garnishes
\$12 per person per hour*

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Prices are subject to change.*

SPIRITS LIST

House Brands

Wild Turkey Bourbon, Bacardi Rum, Usher's Scotch, Seagram's 7 Whiskey, Smirnoff Vodka (includes flavored vodkas), Seagram's Gin, Sauza Gold Tequila

Call Brands

Dewars White Label Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Bombay Gin, Absolut & Finlandia Vodkas, Cuervo Gold Tequila, Korbel Brandy, Bacardi Select and Silver Rums

Premium Brands

Johnny Walker Red Scotch, Jack Daniel's Bourbon, Seagram's VO Whiskey, Tanqueray Gin, Ketel One Vodka, Cuervo Gold Tequila, Christian Brothers Brandy, Myers Dark and Malibu Coconut Rums

Top Shelf Brands

Glen Livet 12yr Scotch, Jack Daniels Single Barrel Bourbon, Old Bushmills Whiskey, Bombay Sapphire Gin, Patron Tequila, Grey Goose Vodkas, Captain Morgan Spiced Rum, Courvoisier VS Cognac

Cordials

Kahlua, Tia Maria, Amaretto di Saronno, Frangelico, Grand Marnier, Bailey's Irish Cream, Sambuca, Tuaca, Jaegermeister

Beer List

*Imported/Specialty Bottled Beer
Amstel Light, Beck's, Corona, Newcastle, New Belgium Fat Tire, Breckenridge Brewery Avalanche, New Belgium Sunshine Wheat, Sam Adams Lager*

Domestic Bottled Beer

Budweiser, Bud Light, Michelob Ultra, Coors Banquet, Coors Light, Miller Lite, Rolling Rock, O'Doul's Non-Alcoholic

***The above prices are subject to 20% taxable service charge and State & Local taxes of 8.28%.
Prices are subject to change.***



In the interest of environmental awareness, we have made a strong effort to support organic and sustainable wineries with this list. Some availability may be subject to change.

WINE LIST

House Wine

\$22

- Fetzer “Valley Oaks”, California, Chardonnay
- Fetzer “Valley Oaks”, California, Sauvignon Blanc
- Fetzer “Valley Oaks”, California, Merlot
- Fetzer “Valley Oaks”, California, Cabernet Sauvignon
- Robert Mondavi “Woodbridge”, California, White Zinfandel

Premium House Wine

\$30

- Five Rivers, California, Pinot Grigio
- Five Rivers, California, Chardonnay
- Five Rivers, California, Merlot
- Five Rivers, Paso Robles, Cabernet

White Wine

Sparkling White Wine & Champagne

- Wolf Blass, Yellow Label, Brut, S.E. Australia \$35
- Mumm, “Brut Prestige”, Napa \$37
- Gruet, Brut \$45
- Perrier Jouet, Grand Brut, Epernay \$76
- Jordan “J”, Sonoma \$79

Sauvignon Blanc

- Benziger, Sonoma \$30
- Steelhead, Dry Creek \$40
- Frog’s Leap, Napa \$59

Chardonnay

- Bonterra, Mendocino \$34
- Lolonis, Redwood Valley \$36
- Benziger, Carneros \$45
- Kent Rasmussen, Napa \$65
- Joseph Drouhin, Chablis \$56

Other Whites

- MezzaCorona Pinot Grigio, Italy \$26
- Snoqualmie “Naked” Riesling \$28
- Dr. Loosen “Dr. L”, Riesling \$32
- Bonterra, Viognier, North Coast \$40
- D’arenberg “Hermit Crab” Marsanne/ Viognier \$42

Red Wine

Pinot Noir

- MezzaCorona, Italy \$26
- Five Rivers, California \$37
- Siduri, Willamette \$58
- Willamette Valley Vineyards \$68

Merlot

- Emiliana “Natura”, Chile \$28
- Yalumba “Y”, Australia \$34
- Benziger, Sonoma \$42
- Kunde, Sonoma \$45
- Robert Sinskey, Napa \$70

Cabernet Sauvignon

- Emiliana “Natura”, Chile \$28
- Yalumba “Mawson’s”, Australia \$36
- Bonterra, North Coast \$39
- Benziger, Sonoma \$59
- Del Bondio, Napa \$78

Syrah / Zinfandel

- Cline Syrah, California \$39
- Benziger Syrah, Sonoma \$42
- D’arenberg “Lovegrass”, Shiraz \$45
- Cline “Ancient Vines”, Zinfandel \$39
- Steelhead Zinfandel, Dry Creek \$44

Other Reds

- Lolonis “Lady Bug Red” \$29
- D’arenberg “Stump Jump” \$34
- Grenache/ Syrah/ Mourvedre \$34

Not seeing what you are looking for? Given enough lead time, we may be able to accommodate special requests for your wine selection. Please inquire with your conference service agent for availability and pricing.

POLICIES AND GENERAL INFORMATION

Attendance Guarantee

For food and beverage functions, a confirmation of guaranteed attendance is required 72 working hours, or three business days prior to the function. Groups will be charged for the guaranteed number or actual number of guests, whichever is higher. We will prepare for five percent over the guaranteed figure.

Outside Food and Beverage

No food or beverage is permitted in public meeting spaces unless provided by The Village at Breckenridge, Great Divide Lodge, Mountain Thunder Lodge or Crystal Peak Lodge

Remaining Food

Our Colorado food and beverage license prohibits us from wrapping up any unused food and delivering it to guest-rooms or taking it off property. It also prohibits the carrying over of food items from one function to another.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board. The Village at Breckenridge, Great Divide Lodge, Mountain Thunder Lodge and Crystal Peak Lodge are not private resorts and cannot permit any alcoholic beverages to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. We are happy to describe in detail how each meal is prepared, the exact ingredients and will help in planning meals for your special dietary concerns.

Ice Sculptures

Ice sculptures lend grace to any gathering and can be custom-designed to your needs.

Particularly striking is the use of a logo or emblem in an ice carving to highlight the purpose and theme of your conference or event, each sculpture is individually carved from blocks of ice weighing 300 lbs. and some sculptures are actually several blocks fused together. The prices are based on the degree of difficulty, size and number of fused parts necessary.

Sustainable Cuisine

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.