

One
SKI HILL PLACE
A ROCKRESORT



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Contents

Click below to navigate directly to page

Continental Breakfasts.....	Pg 3
Buffet Breakfasts.....	Pg 4
Table Service Breakfasts.....	Pg 5
Luncheon Buffets.....	Pg 6
Luncheon Buffets ~continued.....	Pg 7
Working Luncheons.....	Pg 8
Table Service Lunches—Entrées.....	Pg 9
Table Service Lunches—Soups, Salads, Desserts.....	Pg 10
Meals on the Run.....	Pg 11
Specialty Breaks.....	Pg 12
Hors D’ouvres—Chilled.....	Pg 13
Hors D’ouvres—Hot.....	Pg 14
Hors D’ouvres—Displays.....	Pg 15
Action Stations.....	Pg 16
Action Stations ~continued.....	Pg 17
Cutting Boards.....	Pg 18
Desserts—Reception Stations.....	Pg 19
Dinner Buffets.....	Pg 20
Dinner Buffets ~continued.....	Pg 21
Table Service Dinner—Entrées.....	Pg 22
Table Service Dinner—Entrées continued, Soups, Salads.....	Pg 23
Table Service Dinner—Chilled Appetizers, Hot Appetizers, Intermezzo.....	Pg 24
Table Service Dinner—Desserts.....	Pg 25
Banquet Accompaniments—Snacks.....	Pg 26
Banquet Accompaniments—Beverages.....	Pg 27
General Banquet Information.....	Pg 28

One
SKI HILL PLACE
 A ROCKRESORT

Continental Breakfast

Prices below are per person.

Continental Divide

Fresh squeezed Florida orange, assorted juices,
 fresh brewed coffee, decaffeinated coffee,
 selection of hot teas

Presentation of Seasonal Fruit and Berries

Breckenridge Bakery Basket

fruit preserves and sweet butter

18.50

Continental Breakfast Enhancements

Prices below are per person.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

Hash Brown Potatoes

2.50

Raisin French Toast

Vermont maple syrup

3.00

Individual Fruit Yogurts

3.00

Individual Oatmeal Station

dried fruits, brown sugar, maple syrup

6.00

Individual Cereals

skim and low-fat milk

3.00

Buttermilk Biscuits

country sausage gravy

3.25

Individual Vegetable Quiche

tomatoes, onions, peppers, spinach, three cheeses

4.25

Eggs Scrambled

Select one of the following toppings:

Virginia ham, onions, peppers, tomatoes,
 garlic, basil, spinach, mushrooms, Swiss cheese

4.00

Mesa Verde Breakfast Burrito

scrambled eggs, chorizo, cheddar cheese,
 roasted green chili sauce

4.25

Smoked Virginia Ham & Cheese Croissant

4.25

Breakfast Croissant

scrambled eggs, sausage, smoked cheddar
 cheese, jack cheese

4.25

Hickory Smoked Bacon & Maple Link Sausage

7.00

Omelets Prepared to Order

minimum of 30 people

Scottish smoked salmon, bay shrimp, ham,
 spinach, onions, peppers, mushrooms, scallions,
 tomatoes, cheeses, salsa

7.75*

Smoked Salmon Platter

Scottish smoked salmon, capers, red onions, sliced
 roma tomatoes, lemons, cream cheese
 served with a variety of bagels

7.25

Bagel Bar

assorted cream cheeses, roma tomatoes,
 cucumbers, red onions, capers, raisins, lox,
 hot crisp applewood smoked bacon

6.50

Smoothies Prepared to Order

made to order selections of banana and mixed
 berry, orange and ginger slice, chocolate and
 peanut butter smoothies
 served in martini glasses

8.75*

One
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 A ROCKRESORT

Buffet Breakfasts

Fresh brewed Starbucks coffee, decaffeinated coffee and a selection of teas included with all buffet breakfasts. Buffet will be replenished for one hour.

Prices below are per person. \$5.00 surcharge per person for parties less than 25.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

Peak 8 Buffet Breakfast

Fresh squeezed Florida orange and assorted juices

Fresh Fruit Display

ripe melon, pineapple, seasonal berries

Breckenridge Bakery Basket

fruit preserves, sweet butter

Assortment of Breakfast Cereals

Farm Fresh Scrambled Eggs

Hickory Smoked Bacon and Maple Link Sausage

Buttermilk Pancakes

Vermont maple syrup

Hash Brown Potatoes

29.75

Peak 10 Buffet Breakfast

Fresh squeezed Florida orange and assorted juices

Fresh Fruit Display

ripe melon, pineapple, seasonal berries

Smoked Seafood Platter

Scottish smoked salmon, Colorado smoked trout, capers, red onions, sliced roma tomatoes, lemons, cream cheese served with a variety of bagels

Bakery Basket of Miniature Fruit Filled Croissants,

Scones and Sticky Buns

fruit preserves, sweet butter

Steak and Egg Station

beef tenderloin and eggs made to order

sauce béarnaise

Potato Pancakes

scallions, tomatoes

Fresh Asparagus

à la polonaise

Apple Filled Crêpes

caramel sauce

35.75*

Summit Sunrise Brunch

We suggest an ice sculpture to enhance your brunch. Bartender service is available for Mimosas, Bloody Marys and Champagne.

Fresh squeezed Florida orange and assorted juices

Pastry Table

petite fruit and chocolate filled croissants, scones,

sticky buns, sweet berry tarts, éclairs,

miniature French pastries

Scottish Smoked Lox

cream cheese, roma tomatoes, lemons, red onions, capers served with a variety of bagels

Cascade of Sliced Fresh Fruits & Artisan Cheeses

ripe melon, pineapple, berries, grapes,

lahvosh crackers

Omelets and Eggs prepared to order

Scottish smoked salmon, bay shrimp, ham,

spinach, onions, peppers, mushrooms, scallions,

tomatoes, cheeses, salsa

Farm Fresh Scrambled Eggs

fresh scallions

Strawberry, Balsamic Cream Cheese stuffed French

Toast

Vermont maple syrup

Sesame Encrusted Salmon

pineapple, roasted red pepper relish

Potato Quiche

onions and a blend of three cheeses

Chicken Niçoise

sun-dried tomatoes, capers, olives, artichokes

Chef Carved Herb Rubbed Roast Prime Rib

silver dollar rolls, creamed horseradish, au jus

49.75*

One
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A ROCKRESORT

Table Service Breakfasts

Fresh brewed Starbucks coffee, decaffeinated coffee, tea and a selection of chilled juices.

Prices below are per person.

New Frontier

Centerpiece Pastry Basket

cinnamon rolls, muffins, fruit turnovers,
fruit preserves, sweet butter

Fresh Fruit Cup

pineapple, blueberry, mandarin orange

Scrambled Eggs

tomatoes, chives

Crisp Applewood Smoked Bacon

Skillet Style Potatoes

onions, peppers

21.00

Southwest Desert

Dulce Basket

cinnamon rolls, churros

Jicama, Orange and Strawberries

coriander lime yogurt

Southwest Breakfast Burrito

scrambled eggs, black bean salsa, scallions
wrapped in a flour tortilla topped with
green chili sauce

Roasted New Potatoes

onions, chilies

21.75

Fresh Tracks

Centerpiece Basket of Fruit and Chocolate Filled

Croissants and Danishes

Burst of Fruit and Fresh Berries

New York Sirloin Steak

sauce béarnaise

Farm Fresh Scrambled Eggs

Potato Quiche

leeks, Swiss cheese

29.00

North Bowl Breakfast

Assorted Mini Muffins

Yogurt Parfait

fresh berries

Individual Quiche

spinach, shallots, squash, tomatoes, Swiss cheese

Seared Andouille Sausage

Shredded Hash Browns

22.50

Ski Hill Café

Dried Fruit Scones

Fresh Fruit Medley

seasonal selection

Strawberry Stuffed French Toast

strawberry cream cheese

Pork Sausage

Potato Pancakes

scallions

21.75

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Luncheon Buffets

Iced tea and lemonade.

Buffet will be replenished for one hour.

Prices below are per person. \$5.00 surcharge per person for parties less than 25.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

Italiano

Garden Vegetable Soup

black eyed peas, pasta, pesto

Caesar Salad

tomatoes, parmesan cheese, croutons

Buffalo Mozzarella Salad

tomatoes, red onions, fresh basil

Entrée Selection:

Pizza Board

assorted pizzas served with crushed red pepper, grated parmesan cheese

Cavatappi Alfredo

parmesan garlic cream

Mini Meat Ball Subs

marinara, mozzarella

Seafood Diavolo

shrimp, scallops, crab claws, spicy marinara sauce

Tiramisu

Crème Brûlée

fresh berries

Choice of two entrees 27.75

Choice of three entrees 31.75

Choice of four entrees 35.75

Oriental Express

Vegetable Spring Rolls

sweet & sour sauce, hot mustard

Szechwan Vegetable Salad

Napa cabbage, ginger, carrots, green onions, sugar snap peas, bamboo shoots, water chestnuts

Entrée Selection:

Mongolian Beef

spicy beef, fried noodles, green onions

Sesame Chicken Stir Fry

bamboo shoots, ginger, water chestnuts, snow peas, carrots

Tofu Stir Fry

carrots, celery, snow peas

Shrimp Lo mein and Vegetables

sweet chili sauce

Steamed White Rice

Almond Fortune Cookies

Pineapple Tart

Choice of two entrees 27.75

Choice of three entrees 31.75

Choice of four entrees 35.75

The Sombrero

Pineapple Jicama Orange Salad

cilantro lime vinaigrette

Gathered Greens

tri-colored peppers, cucumbers, tomatoes, peppercorn ranch dressing

Entrée Selection:

Southwest Marinated Beef Fajitas

or

Southwest Marinated Chicken Fajitas

flour tortilla, onions, peppers, shredded lettuce, tomatoes, jalapeños, sour cream, cheddar cheese, salsa, guacamole

Cheese Enchilada

red chili sauce

Tilapia Fish Tacos

salsa, cilantro cabbage slaw, corn tortillas

Frijoles con Arroz

pinto beans, tomatoes, green onions, chilies, rice

Pine Nut Chocolate Cake

Fresh Fruit Tart

Choice of two entrees 28.50

Choice of three entrees 31.75

Choice of four entrees 35.00

French Street Deli

Bouquet of Seasonal Greens

tomatoes, peppers, mushrooms, olives, carrots, herb balsamic vinaigrette

Red Jacket Potato Salad

green onions, celery, Dijon vinaigrette

Pasta Salad

tomatoes, artichokes, mushrooms, red peppers, herb vinaigrette

Deli Table with Fresh Baked Breads

roast beef, roast breast of turkey, honey-glazed ham, lean corned beef, pastrami, smoked trout, pepper jack, Swiss cheese, cheddar cheese

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

whole grain mustard, mayonnaise

Potato Chips

Cookies and Double Chocolate Brownies

28.00

One
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 A ROCKRESORT

Luncheon Buffets

Ten Mile Range Bounty

Tomato Rice Soup
Tossed Greens
 tomatoes, carrots, cucumbers,
 herb vinaigrette and ranch dressing

Entrée Selections:

Chef-Carved Colorado Prime Rib
 au jus, creamed horseradish, silver dollar rolls
Herb Roasted Turkey
 country style gravy
Vegetable Au gratin
 root and green vegetables
Spice Rubbed Salmon
 tomato fennel relish

Yukon Gold Whipped Potatoes
Bouquet of Vegetables
 broccoli, cauliflower, carrots
Fresh Baked Rolls & Butter
Pecan Pie
Caramel Apple Pie
Choice of two entrees 32.00*
Choice of three entrees 35.25*
Choice of four entrees 38.25*

Breckenridge Mountain Summer Grill

Served outdoors weather permitting

Red Jacket Potato Salad
 whole grain mustard, celery seed, scallions
Gathered Garden Greens
 tomatoes, peppers, carrots, mushrooms, olives,
 ranch and herb vinaigrette dressings
Sliced Watermelon

Your Choice from the Grill:

Colorado beef cheeseburger, veggie burger,
salmon burger, herb marinated breast of chicken,
BBQ chicken, frankfurters, bratwurst with
sauerkraut or marinated grilled tofu
 fresh bakery buns, platters of crisp leaf lettuce,
 sliced tomatoes, shaved red onion, dill pickles,
 whole grain mustard, mayonnaise,
 tomato ketchup

Barbecue Baked Beans
Assorted Fruit Pies
Two grill choices 28.75*
Three grill choices 32.25*
Four grill choices 35.75*

Baldy Mountain Winter BBQ

Potato Salad
 green onions, celery, Dijon vinaigrette
Gathered Garden Greens
 tomatoes, peppers, mushrooms, carrots, olives,
 red pepper vinaigrette and ranch dressing

Entrée Selections:

BBQ pulled pork, mesquite smoked chicken,
frankfurters, honey fried chicken, beer battered
halibut, Italian sausage with onions and peppers
or marinated grilled tofu
 fresh bakery buns

Three Bean Vegetable Chili
 black, pinto and kidney beans, sun-dried
 tomatoes, green chilies, roasted peppers

Assorted Cakes
Brownie Bread Pudding
 vanilla sauce
Choice of two entrees 28.75
Choice of three entrees 32.25
Choice of four entrees 35.75

South Park Homestead

Five Onion Soup
 Swiss cheese croutons
Garden Greens
 cucumbers, carrots, cherry tomatoes,
 herb vinaigrette and ranch dressing

Entrée Selections:

Balsamic Marinated Grilled Flank Steak
 sautéed mushrooms, tomatoes, pearl onions
Pan Seared Ruby Red Trout
 fennel, tomato, red onion relish
Stuffed Squash
 spinach, onion, mushroom, Swiss cheese
Hunter Style Breast of Chicken
 bacon, tomatoes, mushrooms, scallions, red wine

Bliss Potatoes Au Gratin
Seasonal Fresh Vegetables
Fresh Baked Rolls & Butter
Boston Cream Pie
Dutch Apple Pie
Fresh Fruit Tart
Choice of two entrees 29.00
Choice of three entrees 32.50
Choice of four entrees 38.50

One
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A ROCKRESORT

Working Luncheons

Iced tea and lemonade.

Buffet will be replenished for one hour.

An alternative presentation will apply for groups that guarantee fewer than 10 guests.

Prices below are per person.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

Chef's Soup and Salad

Garden Vegetable and Clam Chowder

Chef's Salad

seasonal greens, grilled chicken breast, smoked ham, oven roasted turkey, Swiss cheese, cheddar cheese, bleu cheese, hard boiled eggs, kalamata olives, tomatoes, cucumbers, mushrooms, red onions, peppers, croutons, herb vinaigrette and ranch dressing

Fresh Baked Rolls & Butter

Apple Raisin Strudel

vanilla sauce

24.75

Alpine Basket

Spinach Salad

red onions, mushrooms, hard boiled eggs, poppy seed dressing

Cucumber Artichoke Red Onion and Tomato Salad

herb vinaigrette

Roasted Chicken Sandwich

sourdough baguette, fresh mozzarella, honey Dijon dressing

Assorted Potato Chips

Whole Fresh Fruit

Gourmet Carrot Cake

Lemon Tart

26.50

Wrap it Up

Corn Chowder Soup

Carrot Jicama Salad

honey cilantro lime

Tortilla Chips

salsa, guacamole

Assorted Wraps:

Turkey

garlic herb tortilla, jack cheese, shredded lettuce, tomato, lemon pepper aioli

Black Forest Ham

tomato tortilla, Swiss cheese, shredded lettuce, tomato, honey Dijon mustard

Roasted Vegetable

spinach tortilla, shredded lettuce, tomato, guacamole, garlic herb cream cheese

Black Forrest Cake

New York Style Cheesecake

27.75

Timberline Traverse

Country Artichoke Soup

bread sticks

Crisp Garden Greens

olives, tomatoes, artichokes, peppers, red onions, cheddar cheese, red pepper vinaigrette and ranch dressing

Red Jacket Potato Salad

green onions, celery, whole grain Dijon mustard

Submarine Sandwich

turkey, ham, American and Swiss cheese, tomatoes, red onion, red leaf lettuce

Savory Relishes

dill pickles, mayonnaise, whole grain mustard

Chocolate and Vanilla Cup Cakes

27.50

One
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A ROCKRESORT

Table Service Lunch

Iced tea and lemonade.

All lunch entrees are served with choice of soup or salad and dessert.

Chef's selection of fresh vegetables, rolls and butter.

Prices below are per person. Additional charge of \$5.00 per person for an additional course of soup or salad.

Lunch Entrées

Turkey Club Wrap

flour tortilla, herb cream cheese, guacamole,
tomato, bacon, shredded lettuce
with roasted vegetable orzo salad

22.75

Chef's Salad

crisp garden greens, julienne smoked ham,
roast turkey, Colorado roast beef, ribbons of
Swiss cheese, cheddar cheese, jack cheese,
hard boiled eggs, tomatoes, red onions, carrot
curls, cucumbers, kalamata olives, herb vinaigrette

23.50

Jumbo Cheese Ravioli

roasted tomato Bolognese with ratatouille

24.75

Grilled Chicken Citron

lemon lime beurre blanc with wild rice pilaf

26.75

Baked Chicken Dijon

Dijon cream, rosemary with potato dumplings

26.75

Spiced Rubbed Pork Tenderloin

black bean corn salsa with roasted sweet potatoes

28.50

Sesame Encrusted Salmon

pineapple teriyaki relish with Israeli couscous

32.75

New York Strip Steak

chipotle shallot barbecue sauce, sautéed green
beans, parsnips, charred tomato with
horseradish smashed potatoes

32.75

One
SKI HILL PLACE
A ROCKRESORT

Table Service Lunch

Lunch Soups

Wild Rice Pesto Vegetable Soup
leeks, parsley

Roasted Roma Tomato Bisque
saffron basil

Broccoli Smoked Cheddar
scallions

Southwestern Roasted Corn
fried tortilla strips

Cream of Porcini Mushrooms
field gathered mushrooms

Navy Bean, Tasso Ham
shaved parmesan

Chicken Potato Dumpling Soup
home-style

Lunch Salads

Roasted Squash Vegetable Salad
red onions, tomatoes, artichokes, black olives,
Italian vinaigrette

Roma Tomato & Fresh Mozzarella
Mediterranean blend of greens,
lemon basil vinaigrette

Beefsteak Tomato Salad
carrots, cucumbers, red onions, parmesan cheese,
red wine vinaigrette

Carrot Jicama Slaw Salad
gathered greens, baby pear tomatoes,
apple sherry vinaigrette

Napa Cabbage Salad
soba noodles, carrots, water chestnuts, bamboo
shoots, rice wine vinaigrette

Colors of Colorado Salad
carrots, cucumbers, tomatoes,
peppercorn ranch dressing

Boston Bibb Salad
carrots, cucumbers, black olives,
roasted tomato vinaigrette

Lunch Desserts

Cappuccino Cake
macerated berries

Black Forest Cake
raspberry sauce, whipped cream

Fresh Fruit Tart
almond cream

Carrot Cake
ginger, walnuts, cream cheese icing

Key Lime Pie
shaved coconut

Pecan Tart
Jack Daniels whiskey sauce

Chocolate Chip Cheesecake
chocolate sauce

One
SKI HILL PLACE
 A ROCKRESORT

Meals on the Run

CREATE YOUR OWN TO-GO LUNCH

Please make selections within the following thresholds:

0-25 people = 3 sandwich selections

25+ people = 4 sandwich selections

Prices below are per person.

Vegetable Wrap

Grilled Vegetables

herb cream cheese, guacamole, tomato,
shredded lettuce, herb tortilla

21.00

Turkey Club Tortilla Wrap

Honey Glazed Turkey Wrap

herb cream cheese, guacamole, tomato, bacon,
shredded lettuce, herb tortilla

22.25

Fairway Slice

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, fresh baked rolls

21.00

Snow Bird

Oven Roast Herb Chicken Breast

French baguette with fresh mozzarella,
crisp lettuce, tomato

22.25

Mountaineer's Backpack

Ham & Swiss Sub Sandwich

soft whole wheat sub with Swiss cheese,
crisp lettuce, tomato

21.00

Rancher's Lunch

Sliced Colorado Roast Beef

whole wheat sub, cheddar cheese, tomato

22.25

The Italian Hero

Capicollo Ham, Salami, Turkey & Provolone

French baguette with shredded lettuce,
red onion, tomato

22.25

Breckenridge Kicker

Honey Glazed Turkey Croissant

Swiss cheese, crisp lettuce, tomato

21.00

USDA Prime

Chilled Tenderloin of Beef

sourdough baguette, Boursin cheese

25.25

All selections above are accompanied with your choice of four of the following:

Pasta Salad

onions, peppers, olives, artichokes, herb vinaigrette dressing

Red Jacket Potato Salad

green onions, celery, whole grain Dijon mustard

Fresh Fruit Salad

Pineapples, grapes, melons

Whole Fresh Seasonal Fruit

Kosher Dill Pickle

Potato Chips

Jumbo Cookie

Double Chocolate Fudge Brownie

Chocolate Chip Granola Bar

Candy Bar

One
SKI HILL PLACE
A ROCKRESORT

Specialty Breaks

Prices below are per person.

Served for 30 minutes.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

School's Out

Freshly Baked Cookies
Blonde and Chocolate Brownies
Rice Krispie Treats
7.95

Rail Slide

Giant Soft Pretzels
lightly salted with spicy brown mustard
Domestic Cheeses & Sliced Seasonal Fruit Display
fresh baked breads and lahvosh crackers
8.00

Whale's Tail Descent

Warm Asiago Artichoke Dip
French bread
Bouquet of Crisp Vegetables & Sliced Seasonal
Fruit Display
seasonal selection
8.25

Snow White Avalanche

Dove Bars, Drumsticks, Eskimo Pies,
Klondike Bars, Nestle Crunch Bars
8.25

Alpine Slide

yogurt, dried fruits, fresh berries, toasted granola,
candied assorted nuts, shaved chocolate, coconut
10.25

Take Me Out to the Ball Park

Frankfurters
buns, ketchup, mustard, relish, onions
Assorted Chips, Peanuts, Cracker Jacks
11.75

Spring Ski

made to order selections of banana and mixed
berry, orange and ginger slice, chocolate and
peanut butter smoothies, served in martini glasses
13.25*

Java Hut

Starbucks Coffee
sugar, cinnamon sticks, chocolate covered coffee
beans, whipped cream, chocolate shavings,
flavored syrups
14.25

One
SKI HILL PLACE
A ROCKRESORT

Hors D'ouvres

Pricing based on 50 pieces per order.

Add \$40.00 per hour, per server, for butler pass service.

Enhance your reception with a custom ice sculpture.

Chilled Hors D'ouvres

Duet of Young Asparagus

wrapped prosciutto, smoked turkey breast

140.00

Chilled Oriental Chicken Salad

crisp won ton cup

140.00

Smoked Salmon

lahvosh, capers, red onion

140.00

Crab Claws on Ice

lemon, cocktail sauce

225.00

Seafood Sampler

iced shrimp, snow crab claws, oysters, lemons,
cocktail sauce

300.00

Roast Beef Tenderloin

horseradish cream cheese, red pepper,
French bread crostini

155.00

Blackened Tuna

wonton chip, wasabi aioli, sesame seeds

190.00

Iced Jumbo Shrimp

lemon, cocktail sauce

225.00

Sushi Rolls

ahi tuna, salmon, scallops,
wasabi, soy sauce, pickled ginger

240.00

Roasted Red Pepper, Chevre Cheese

toasted pita point

140.00

Foie Gras Spoons

brunoise herb croutons, lingonberry jelly,
parsley curls

200.00

Antipasto Brochette

mozzarella, prosciutto ham, artichoke, tomato,
kalamata olive, aged balsamic

155.00

Poached Anjou Pear Gorgonzola

spiced pecan

155.00

Roasted Tomato Parmesan Crostini

fresh basil pesto

125.00

Market Fresh Oyster Shooters

fire roasted tomato horseradish cocktail sauce,
frisée top

320.00

Edamame Vegetable Shooters

yellow squash, tomato, red pepper, scallions,
avocado, daikon radish sprouts,
sesame ginger soy vinaigrette

275.00

Seafood Ceviche Shooters

bay scallops, rock shrimp, pineapple jalapeño citrus
marinate, jicama sliver

320.00

Caviar Spoons

red onion, chopped egg white, crème fraiche,
toast spike

market price

Lobster Medallion Spoons

caviar, red pepper cream mousse, tomato,
chive sprig

340.00

One
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A ROCKRESORT

Hors D'ouvres

*Pricing based on 50 pieces per order.
Add \$40.00 per hour, per server, for butler pass service.*

Hot Hors D'ouvres

Petite Panini Sandwiches

ciabatta bread with Chef's selection of air dried meats, vegetables and cheeses

125.00

Crispy Chicken Wings

selections of:
honey spiced herb
sweet chili sauce
Tabasco hot sauce

105.00

Vegetable Spring Rolls

hot mustard, sweet & sour sauce

125.00

Seared Pot Stickers

wasabi ginger glaze

125.00

Chicken, Jack & Goat Cheese Quesadillas

salsa fresca

125.00

Wild Mushroom Puffs

herb cream cheese, roasted red peppers

125.00

Spanakopita

spinach & feta cheese in phyllo triangles

105.00

Mushroom Caps

spinach, brie

140.00

Chicken Saté

sweet ginger mirin glaze

125.00

Beef Saté

sweet hoisin barbecue

130.00

Cajun Chicken Strips

roasted tomato sauce

105.00

Petite Crab Cakes

herb aioli

140.00

Sweet Sea Scallops

applewood smoked bacon

200.00

Crab Rangoon

chili mango sauce

140.00

Smoked Baby Back Ribs

bourbon barbecue sauce

155.00

Prosciutto Wrapped Shrimp

sage garlic butter

225.00

Coconut Shrimp Skewer

pineapple relish

225.00

Petite Lamb Chops

Dijon, goat cheese crumb crust

225.00

Chicken Tartlets

goat cheese, sweet corn relish

130.00

Crawfish Empanadas

Cajun chive dipping sauce

175.00

Marinated Lamb, Bell Pepper, Onion Kabob

tzatziki sauce

205.00

One
SKI HILL PLACE
A ROCKRESORT

Hors D'ouvres

*One order serves approximately 50 people.
Enhance your reception with a specialty ice sculpture.*

Hors D'ouvres Displays

Snack Tray

assorted dips chips, nuts, pretzels
125.00

Fresh Crudités

crisp & pickled vegetables, savory dips
150.00

Starburst of Fruit

melons, berries, grapes, yogurt dipping sauce
175.00

Sliced Deli Platter

assortment of sliced meats, cheeses,
champagne mustard, mayonnaise,
silver dollar rolls
260.00

Artisan Cheeses of the World

imported & domestic cheeses, grapes, berries,
lahvosh crackers
250.00

Roast Vegetable Display

asparagus tips, baby carrots, pattypan squash,
baby zucchini, yellow squash, sugar snap peas,
cauliflower, tomatoes,
roasted red pepper hummus and Roquefort cream
200.00

Antipasto

air-dried meats, fresh mozzarella, marinated
artichokes, mushrooms, asparagus, tomatoes,
olives, sliced focaccia
290.00

Baked Brie

wrapped in pastry, dried fruits, nuts,
sliced baguettes, lahvosh crackers
200.00

Smoked Atlantic King Salmon

dill, Cajun and pepper smoked salmon,
lemons, capers, onions, roma tomatoes,
cucumbers, cream cheese, lahvosh crackers
325.00

Chilled Beef Tenderloin Display

capers, cornichons, red onions, roma tomatoes,
herb Alouette cheese, sliced French bread
330.00

Smoked Seafood Presentation

shrimp, salmon, scallops, oysters, trout, lemons,
cocktail sauce
425.00

Caviar Service

hard boiled eggs, red onions, crème fraiche,
toast points
served with chilled vodkas
market price

One
SKI HILL PLACE
A ROCKRESORT

Action Stations

Prices below are per person.

Prices are based on a minimum of 3 selections from:

hors d'ouvres (chilled, hot or displayed), action stations, cutting boards and/or dessert stations

A minimum of 50 people is required.

Enhance your reception with a specialty ice sculpture.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

Chef Tossed Salads

Spinach Salad

mushrooms, red onions, chopped eggs,
honey mustard vinaigrette

Caesar Salad

shrimp, chicken, creamy garlic dressing

Gathered Field Greens

candied walnuts, pear tomatoes, Gorgonzola,
red wine vinaigrette

Fresh Baked Breads

assorted spreads

9.75*

Smashed Martini Bar

cauliflower carrot purée, Yukon turnip mash,
whipped new potato, smoked chicken,
andouille sausage, rock shrimp, broccoli,
caramelized onions, wild mushrooms, Gorgonzola
cheese, marinated tomatoes, roasted garlic, chives,
horseradish cream

16.75*

Slider Bar

Selections of:

HOT

beef, lettuce, roma tomatoes, red onion, pickle
salmon, fresh dill sour cream
braised pork, citrus relish

barbecued chicken, avocado, Swiss cheese

Chilled

grilled shrimp, mango salsa

chicken Caesar, romaine lettuce shaved parmesan
mozzarella, roma tomatoes, red onion, basil pesto

18.25*

Cheese Fondue

Gruyère and Emmenthal cheese, garlic, white
wine, Kirschwasser, fresh raw vegetables,
sourdough baguettes

13.25

Custom Made Pasta Dishes

Pastas:

mini cheese ravioli, ziti, fettuccini

Sauces:

pesto, marinara and alfredo

Toppings to include:

grilled chicken, Italian sausage, bay shrimp,
sun-dried tomatoes, tri-colored bell peppers,
squash, eggplant, mushrooms, olives

15.25*

Raw Bar

king crab legs, shrimp,
cherrystone clams, oysters, sea scallops,
lemons, limes, cocktail sauce, wasabi cream

24.75*

Table Side Steak Au Poivre

sautéed beef tenderloin medallions encrusted with
peppercorns, deglazed with brandy and finished
with demi-glace and cream

21.75*

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Sushi Rolls to Order

spicy tuna roll, smoked salmon crab roll, spicy scallops fantasy roll, California roll, Philadelphia roll, wasabi, soy sauce, pickled ginger

28.50*

Asian Stir Fry

chicken, bay shrimp, beef, Napa cabbage, green onions, snow peas, carrots, water chestnuts, bamboo shoots, broccoli, peppers, straw mushrooms, sesame seeds, cashews served over steamed white rice with sauces of sweet & sour, garlic, curry

15.25*

Noodle Bar

rice noodles, soba noodles, udon noodles, bean sprouts, tofu, scallions, ginger, Shiitake mushrooms, bamboo shoots, water chestnuts, sweet chili sauce, teriyaki sweet soy, coconut curry, miso broth

15.25*

Mini Taco & Nacho Fiesta

beef and chicken taco meat, mini taco shells, tortilla chips, tomatoes, red onions, shredded lettuce, jalapeños, shredded jack cheese, cheddar cheese, salsa, guacamole

11.00

Lettuce Wrap Station

Boston bibb lettuce wraps

Filling choices:

Asian vegetables in a Szechwan dressing
sweet chili grilles shrimp edamame, bean sprouts, avocado
barbecued chicken, sweet corn black bean relish

13.25*

Flame Fired Fajitas

chicken and beef sautéed with peppers, onions, flour tortilla, diced tomatoes, jalapeños, sour cream, cheese, salsa, guacamole

13.50*

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Cutting Boards

Prices below are per person.

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Chef carved meats with a variety of breads and condiments

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

Roast Tenderloin of Beef

green peppercorn sauce
serves approximately 15

17.75*

Top Round of Beef

roasted garlic horseradish, whole grain mustard
serves approximately 35

9.75*

Salmon in Pastry

lemon dill sauce
serves approximately 20

13.00*

Spiced Rubbed Loin of Pork

black bean corn relish
serves approximately 35

9.75*

Peppered Strip Loin of Beef

sautéed wild mushrooms
serves approximately 25

14.00*

Roast Prime Rib Au Jus

roasted garlic horseradish, whole grain mustard
serves approximately 35

12.75*

Pistachio Crumb Crust Rack of

roasted garlic rosemary jus lié
serves approximately 30

15.75*

Honey Glazed Ham

citrus pineapple salsa
serves approximately 40

8.75*

Herb Roasted Roast Turkey

cranberry chutney
serves approximately 35

8.50*

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Dessert Selections

Dessert Reception Stations

Prices below are per person.

Prices are based on a minimum of 3 selections from:

hors d'ouvres (chilled, hot or displayed), action stations, cutting boards and/or dessert stations

A minimum of 50 people is required.

Enhance your reception with a specialty ice sculpture.

County Fair Pies

a collection of the classics: lemon meringue, deep dish apple, Boston cream, southern pecan, blueberry, coconut cream, key lime

7.75

Petite French Pastries

éclairs, fruit tartlets, and chocolate tulips are among this selection of petite classics

8.25

The Alpine Slide

French vanilla, chocolate chunk and strawberries n' cream highlight this "build your own sundae" bar with toppings of whipped cream, chocolate, fresh fruits, nuts, sauces

9.00

Chocolate Avalanche

Cascading warm Swiss semi-sweet chocolate surrounded by a variety of dipping confections to include marshmallows, pretzels, strawberries, bananas, apples.

Also available in white or milk chocolate

Optional fountain rental of \$350.00

13..75

Dessert Buffet

Tiramisu, Crème Brûlée with fresh berries, Gourmet Carrot Cake, Chocolate Raspberry Cake, Cappuccino Cake, Black Forrest Cake, New York Style Cheesecake, Raspberry Cheesecake, Chocolate Chip Cheesecake, Chocolate Ganache Cheesecake, Chocolate Fondant, Lemon Tart, Key Lime Pie, Boston Cream Pie, Dutch Apple Pie, Caramel Apple Pie, Strawberry Rhubarb Pie, Southern Pecan Pie, Blueberry Pie

Choice of five 8.25

Choice of seven 10.00

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 A ROCKRESORT

Dinner Buffets

Fresh brewed Starbucks coffee, decaffeinated coffee, hot tea.

Buffet will be replenished for ninety minutes.

\$4.00 surcharge per person for parties less than 25.

Prices below are per person.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

China Town

Dim Sum

Chinese pot stickers, wontons, egg rolls,
 hot mustard, sweet & sour sauce

Szechwan Vegetable Salad

Napa cabbage, ginger, carrots, green onions,
 sugar snap peas, bamboo shoots, water chestnuts

Tropical Fruit

pineapple, papaya, melon with coconut dip

Entrée selections:

Peking Spareribs

spicy plum glaze

Char-Broiled Ginger Beef

teriyaki glaze

Kung Pao Chicken

water chestnuts, celery, bamboo shoots, cashews,
 bok choy, dried chillies

Pineapple Glazed Mahi Mahi

citrus scallion relish

Fried Rice

pea pods, carrots

Fortune Cookies

Mango Ginger Tart

Two entrée choices 41.75

Three entrée choices 47.25

Four entrée choices 52.75

Blue River Barbecue

Salad Bar with all the Fixings

tomatoes, cucumbers, carrots, black olives,
 red onions, cheese, croutons,
 ranch and herb vinaigrette dressings

Baked Potato Bar

bacon, sour cream, broccoli, green onions,
 cheddar cheese, butter

Choices from the Grill

Barbecued Chicken

shallot barbecue sauce

Grilled Steelhead Trout

garlic herb butter

Shrimp Skewer

citrus marinated

Sirloin Steak

compound butter

Baby Back Ribs

spiced rub, bourbon barbecue sauce

Vegetable Kabobs

herb marinated

Pork Chops

chipotle rub

Rib Eye Steak

sautéed mushrooms and onions

Baked Beans

Corn on the Cob

Biscuits and Rolls

Sliced Watermelon

Assorted Country Style Pies

Two entrée choices 56.00*

Three entrée choices 61.50*

Four entrée choices 67.00*

One
SKI HILL PLACE
 A ROCKRESORT

Dinner Buffets

Gondola

Gorgonzola Stuffed Baguettes

Radicchio and Spinach Salad

balsamic vinaigrette

Antipasto

air-dried meats, fresh mozzarella,
 marinated artichokes, mushrooms, roasted red
 peppers, asparagus, tomatoes, olives

Entrée Selections:

Veal Saltimbocca

tomato, sage, prosciutto, parmesan cheese

Chicken Marsala

caramelized orzo, mushrooms, tomatoes,
 green onions

Jumbo Cheese Ravioli

shrimp and scallop diavolo

Vegetable Cannelloni

spinach, mushroom, brie, sautéed zucchini,
 red onions, garlic, tomatoes

Tiramisu

ladyfingers soaked in coffee liqueur,
 layered with sweet mascarpone

Two entrée choices 49.00

Three entrée choices 54.00

Four entrée choices 59.00

Quandary Peak Buffet

Colors of Colorado Salad

carrots, tomatoes, cucumbers,
 roasted tomato vinaigrette and ranch dressing

Breads and Rolls

sweet butter

Chef Carved Roast Prime Rib of Colorado Beef

au jus, creamy horseradish, silver dollar rolls

Ruby Red Trout

herb encrusted

Hunter's Style Chicken

tomatoes, scallions, mushrooms

Garden Fresh Vegetables

sweet basil butter

Yukon and New Potato Mashers

roasted garlic, sour cream

Old Fashioned Pies and Cakes

chocolate and fruit desserts

59.00*

One Ski Hill BBQ

Gathered Field Greens

pear tomatoes, mushrooms, carrots, cucumbers,
 honey balsamic vinaigrette and peppercorn ranch

Five Bean Vegetarian Chili

rainbow peppers

Roasted Garden Vegetable and Relish Display

red pepper dip

Green Chile Cheddar Cheese Muffins, Biscuits,

Assorted Grain and Oat Rolls

creamy butter, honey butter

Yukon and Sweet Potato Bar

bacon, sour cream, broccoli, green onions,
 cheddar cheese, sweet butter

Build-Your-Own Strawberry Shortcake

home-style butter sponge cake

Chocolate Tuaca Cake, Lemon Meringue Pie,

Boston Cream Pie

Choices from the Grill

Bacon Wrapped Shrimp Skewer

pineapple jalapeño marinade

Seared Salmon Fillet

spice rubbed, mango chili relish

New York Strip Steak

sautéed wild mushrooms

Roast Duckling

dried fruit compote

Lamb Chops

cracked black pepper honey Dijon
 barbecue sauce

Breast of Chicken

honey cilantro lime glaze

Buffalo Top Sirloin

compound butter

Two entrée choices 62.75*

Three entrée choices 69.25*

Four entrée choices 76.75*

One
SKI HILL PLACE
A ROCKRESORT

Table Service Dinners

*Fresh brewed Starbucks coffee, decaffeinated coffee, hot tea.
All dinner entrées are served with a choice of soup or salad and dessert.
Chef's selection of fresh vegetables rolls and butter
\$5.00 for an additional course of salad
\$7.50 for an additional course of soup
\$14.00 for appetizer course
\$3.00 for intermezzo
Prices below are per person.*

Dinner Entrées

Portobello Mushroom Napoleon
eggplant, zucchini, roasted red pepper , with
roasted garlic mascarpone risotto yellow tomato
coulis
37.50

Cheese Ravioli
spinach, shallot, shitake mushroom,
roma tomatoes with parmesan cream sauce
37.50

Breast of Chicken Niçoise
artichokes, olives, capers, sun-dried tomato
with roasted new potatoes
43.50

Ancho Chicken
black bean corn relish
with Spanish rice
40.75

Chicken Saltimbocca
prosciutto, sage, mushrooms
with asparagus risotto
43.50

Bacon Wrapped Top Sirloin Steak
Matradee butter
with whipped roasted garlic potatoes
27.50

Herb, Pepper, Encrusted New York Steak
mushroom garlic cream, bleu cheese
with au gratin potatoes
52.75

Tenderloin of Beef
forest mushroom sauce, horseradish
with whipped potatoes
57.75

Grilled Ahi Tuna Fillet
grape tomatoes, red onion relish, balsamic glaze
with wasabi whipped potatoes
61.50

Seared Ruby Red Trout
tart cherry peach relish
with Israeli couscous
40.75

Spiced Rubbed Salmon
citrus mango relish
with sweet potato mash
46.50

Pan Seared Halibut
cilantro beurre blanc
with wild rice croquette
50.50

Honey, Sage, Grilled Center Cut Pork Chop
apple, red onion and Calvados slaw,
with dauphine potatoes
39.50

Roast Colorado Lamb
mint cherry relish
with chevre whipped Yukon potatoes
59.00

Veal Chop
forest mushroom ragout
with herb garlic gnocchi
58.25

Roast Loin of Veal
pine nut encrusted, shallot jus lié
with oven roasted fingerling potatoes
59.75

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Table Service Dinners

Dinner Entrées

Breast of Chicken and Crab Stuffed Shrimp

truffle lobster cream
with wild rice pilaf

47.25

Beef Tenderloin & Rock Lobster Tail

à la périgourdine, drawn butter
with truffle whipped potatoes

70.50

**Goat Cheese Encrusted Lamb Chops &
Pan Seared Elk**

tournée vegetables, pomegranate glaze
with custard potatoes

72.50

Beef Tournedo and Muscovy Duck

cracked black pepper, red currant sauce,
with arborio rice cake

51.75

Mixed Grill of Veal, Quail and Elk
chanterelle mushroom, grilled apple stuffing,
lingonberry with demi-duchesse potatoes

71.50

Tenderloin of Beef and Spiced Rubbed Salmon

jus lié, mango relish
with purple potato mash

62.50

Dinner Soups

Lobster & Scallop Bisque

cognac, crème fraîche

Yukon Potato Leek Soup

fried leeks

Roasted Tomato Bisque

saffron basil

Brandied Wild Mushroom Soup

cream, chives

Roasted Chili Crab Corn Chowder

tortilla strips

Smoked Pheasant & Cranberry Soup

butternut squash

Five Onion Soup

Gruyère cheese gratinée

Dinner Salads

Colorado Sunset Salad

sun-dried cranberries, golden raisins, toasted
walnuts, goat cheese,
white balsamic vinaigrette

Roasted Goat Cheese & Stuffed Pear Salad

baby lettuce, shaved carrot, grape tomatoes,
shallot rice wine vinaigrette

Romaine Salad

beefsteak tomatoes, cucumbers, bell peppers,
peppercorn ranch dressing

Organic Field Greens

edamame, dried cranberries, feta cheese,
cilantro pesto vinaigrette

Boston Bibb Salad

grilled apple, carrot threads, grape tomatoes,
tarragon vinaigrette

Vine Ripened Tomatoes & Buffalo Mozzarella

prosciutto, red onions with fresh basil,
extra virgin olive oil

Red Oak Salad

bibb lettuce, cucumbers, baby pear tomatoes,
balsamic vinaigrette

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Table Service Dinners

Chilled Dinner Appetizers

Buffalo Carpaccio

field greens, tomatoes, red onions, capers,
olives, balsamic reduction

Lobster Spring Roll

Asian vegetables, soba noodles,
sweet garlic chili vinaigrette

Sesame Seared Tuna

ginger cucumber relish, wasabi aioli

Smoked Muscovy Duck

apple chive slaw, lingonberry vinaigrette

Chilled Jumbo Shrimp & Crab Cocktail

roasted tomato horseradish sauce

Hot Dinner Appetizers

Shrimp & Scallop Ravioli

roasted sweet pepper chive sauce

Soy & Molasses Cured Moulard Duck Breast

apple & pear slaw, tamarind vinaigrette

Stuffed Eggplant

ricotta cheese, toasted pine nuts, wilted spinach,
roasted tomato coulis

Petite Lamb Chops

roasted beets, mint cherry relish

Wild Mushroom Ragout

roasted garlic, mascarpone cheese polenta

Intermezzo

Sorbets

Raspberry
Forest Berry
Lemon
Passion Fruit
Mandarin
Lime

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Table Service Dinners

Table Service Desserts

Specialize your reception with a specialty ice sculpture.

Duet of Mousse

dark and white chocolate mousse served in a chocolate ring and accompanied by fresh berries

Seasonal Fresh Berries

rolled wafer

Chocolate Fondant Cake

crème anglaise, raspberry sauce

Apple Tart Tatin

caramel sauce, fresh whipped cream

Crème Brûlée

rolled wafer, fresh berries

Create Your Own Dessert Mosaic

a choice of 3 of the above desserts offered as a sampling portion of each

Cranberry Orange Cheesecake

whipped cream

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Banquet Accompaniments

Freshly Baked Muffins 35.25/dozen	Whole Fruit 1.75 ea
Breakfast Fruit Breads 33.00/dozen	Granola Bars 2.75 ea
Coffee Cakes 33.00/dozen	Fruit and Nut Trail Mix 3.50/bag
Danish Pastries 37.25/dozen	Mixed Nuts 28.00/lb
Bagels with Cream Cheese 39.50/dozen	Assorted Fruit Bars 35.25/dozen
Assorted Filled Croissants 39.50/dozen	Assorted Chips and Pretzels 3.00/bag
Pecan Sticky Buns 39.50/dozen	Hot Pretzels spicy brown mustard 38.50/dozen
Cinnamon Rolls 39.50/dozen	Jumbo Cookies 37.50/dozen
Doughnuts 33.00/dozen	Chocolate Fudge Brownies 37.50/dozen
Apple Turnovers 37.50/dozen	Individual Ice Cream Bars 4.50 ea

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Banquet Accompaniments

Beverages

Lemonade
34.00/gallon

Iced Tea
34.00/gallon

Fruit Punch
34.00/gallon

Fresh Fruit Juices
23.00/quart

Milk
23.00/quart

Assorted Bottled Fruit Juices
3.75 ea

Assorted Gatorade™
3.50 ea

Hot Chocolate
44.00/gallon

Coffee, Decaffeinated Coffee, Hot Tea
51.75/gallon
whipped cream, sugar, cinnamon sticks, shaved
chocolate, flavored syrups
4.50 per coffee order

Starbucks Doubleshot
5.50 ea

Soft Drinks
3.50 ea

Bottled Waters
3.50 ea

Sparkling Waters
3.50 ea

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Banquet Accompaniments

Bottled Beer

Import Bottled Beer

Bass, Becks, Stella Artois, Hoegaarden

5.25

Microbrew Bottled Beer

Red Hook ESB, Red Hook IPA, Widmer Drop Top Amber Ale, Shock Top Belgian Wheat,
Kona Seasonal Brew, Landshark

5.25

Domestic Bottled Beer

Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale, Budweiser Select, Bud Light Lime,
O'Doul's (non-alcoholic)

4.75

Kegs

Microbrew/Import

Red Hook ESB, Widmer Drop Top Amber Ale, Widmer Hefeweizen, Landshark Kona Seasonal Brew,
Bass Ale, Beck's, Shock Top Belgian Wheat, Breckenridge Avalanche, Breckenridge IPA,
Breckenridge Summer Bright

395.00

Domestic

Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale

295.00

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Banquet Accompaniments

Liquor

Cordials

Grand Marnier, Bailey's Irish Cream, Kahlua, Amaretto DiSarrono, Chambord, Frangelico Cointreau, Tuaca, Jägermeister, Sambuca, Leopold Brothers Rocky Mountain Blackberry, Leopold Brothers Tart Cherry

8.00

Top Shelf

Johnnie Walker Black Scotch, Bushmills Irish Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon, Tanqueray No. Ten Gin, Don Julio Blanco Tequila, Ciroc Vodka, Grey Goose Vodka, Effen Black Cherry Vodka, 360 Chocolate Vodka, Oronoco Light Rum, Zacapa Dark Rum, Hennessy VS Cognac

7.75

Premium Liquors

Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Tanqueray Gin, Ketel One Vodka, Jose Cuervo Gold Tequila, Bacardi Rums, Captain Morgan Rum

6.75

Call Liquors

Scoresby Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Gordon's Gin, Smirnoff Vodkas, Sauza Gold Tequila, Appleton White Rum, Malibu Rum

6.00

Specialty Beverage Stations

Prices below are per adult, per hour.

Additional Bartender/Server fee of \$100 per hour not included in prices below.

Premier Martini Bar

Top Shelf Vodkas and Gins with gourmet olives and finishes

15.00

Margarita Bar

A variety of margarita flavors, enhanced salts and sugars

12.00

Mojito Bar

fresh mint leaves, fresh sliced lime

10.00

Bloody Mary Bar

Signature blend of fresh ingredients and spices with assorted garnishes

12.00

Fresh Squeezed Lemon and Lime Aide Station

5.00 (add Liquor 7.00)

Gourmet Olives

Fresh stuffed original, jalapeño, blue cheese

50.00

Signature Cocktails

Create a customized cocktail to reflect your unique personality - discuss with your catering manager.

One


SKI HILL PLACE

A ROCK RESORT

Banquet Accompaniments

Wine & Bubbly

**Wines available by the glass, \$7.00 per glass. All pricing below is per bottle.*

 *The grapes and/ or wineries are sustainably farmed, biodynamic or certified organic.*

White Wine

-  Bonterra Chardonnay* Mendocino, California **28.00**
-  Bonterra Sauvignon Blanc* Mendocino, California **28.00**
-  Kunde Sauvignon Blanc Sonoma, California **32.00**
-  Dr. Loosen Riesling, Germany **30.00**
-  Five Rivers Pinot Grigio Monterey, California **28.00**
- Sonoma Cutrer Russian River Chardonnay Sonoma Coast, California **45.00**
- Geyser Peak Chardonnay Alexander Valley, California **32.00**
- Kendall Jackson Grand Reserve Chardonnay Arroyo Seco, California **40.00**
- Ferrari-Carano Chardonnay Alexander Valley, California **60.00**
- Matanzas Creek Sauvignon Blanc Sonoma, California **40.00**
- Maso Poli Pinot Grigio Trentino, Italy **35.00**
- Cloudline Pinot Gris Willamette Valley, Oregon **32.00**
- Christine Andrew Viognier Lodi & Sierra, California **30.00**
- Parallèle 45 Rosé Rhone, France **30.00**


Red Wine

-  Bonterra Syrah Mendocino, California **35.00**
-  Bonterra Zinfandel* Mendocino, California **28.00**
-  Bonterra Cabernet Sauvignon* Mendocino, California **28.00**
-  Bonterra Merlot* Mendocino, California **28.00**
-  Kunde Cabernet Sauvignon Sonoma, California **40.00**
-  Folie a Deux Red Blend, California **28.00**
- Silver Palm Cabernet Sauvignon North Coast, California **32.00**
- Trincheri Chicken Ranch, Napa Valley, California **60.00**
- Columbia Winery Merlot Columbia Valley, Washington **35.00**
- Matanzas Creek Merlot Sonoma, California **50.00**
- Trefethern Merlot Napa, California **60.00**
- Irony Pinot Noir Monterey, California **30.00**
- Carmel Road Pinot Noir Monterey, California **35.00**
- Cloudline Pinot Noir Willamette Valley, Oregon **40.00**
- Artesa Pinot Noir Carneros, California **55.00**
- Wakefield Estate Shiraz Clare Valley, Australia **32.00**
- Concannon Petite Syrah Central Coast, California **32.00**
- Melini Granaio Chianti, DOCG, Tuscany, Italy **32.00**
- Inkberry Shiraz Cabernet, Central Australia **32.00**
- Broquel Malbec Mendoza, Argentina **32.00**

Champagne, Sparkling Wine and Prosecco

- Dom Perignon CV Champagne, France **250.00**
- Lanson Brut Rose Riems, France **100.00**
- Veuve Clicquot Brut RSRV CV Riems, France **90.00**
- Moët White Star Champagne, France **75.00**
- Mumm Brut Rose, Napa Valley, California **50.00**
- Mumm Brut Reserve, Napa Valley, California **50.00**
- Gloria Ferrer Brut Sonoma, California **35.00**
-  Korbelt Organic Brut Champagne, California
- Korbelt Brut, California **30.00**
- Korbelt Rose, California **30.00**
- Mionetto IL Prosecco, Italy **28.00**
- Martinelli's Sparkling Cider (non-alcoholic) **15.00**

Dessert Wine

-  Bonterra Muscat (375ml), Mendocino, California **28.00**
- Cockburn's 10yr Tawny Port, Northern Portugal **60.00**



One
SKI HILL PLACE
A ROCK RESORT

General Banquet Information

Service Charges and Taxes

A service charge of 20% will be added to all food and beverage prices. All food, beverage and service charges are subject to applicable taxes. These charges are above and beyond the food and beverage minimums.

Attendance Guarantee

For meeting events, a confirmation of guaranteed attendance is required 72 working hours, or 3 business days prior to the function. For wedding events, a confirmation of guaranteed attendance is required 14 days prior to the event.

Groups will be charged for the guaranteed number or actual number of guests, whichever is higher.

We will prepare for 5% over the guaranteed figure.

Outside Food and Beverage

All food and beverage consumed in Breckenridge Resort meeting spaces must be purchased through Breckenridge Resort and its individual properties. Clients and guests of our clients are not permitted to bring outside food and/or beverage of any kind into the meeting spaces. Breckenridge Resort reserves the right at its own discretion to place additional charges on the group's billing for any violations of this policy. Wedding Cakes that are brought in through an outside vendor will be subject to a \$2.00 per person cutting and serving fee. Cakes by outside vendors must be delivered to the wedding venue no later than 4 hours prior to the event start time as outlined on the Banquet Event Order (BEO). Outside cake vendors are responsible for the transportation of the cake to the venue and for setting up the cake at the venue.

Remaining Food

Our Colorado food and beverage license prohibits us from packaging any unused food for later consumption, either on premises or off. Our license also prohibits the carrying over of food items from one function to another.

In addition, food and beverage items may not be removed from the designated meeting space.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board. The individual properties of Breckenridge Resort are not private resorts and as such cannot permit any alcoholic beverages to be brought into the conference/event facilities. Additionally, the state liquor laws of Colorado do not recognize a "corkage" policy. In support of those laws, all alcoholic beverages consumed within the boundaries of our state issued licenses must be purchased through Breckenridge Resort and its individual properties. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

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.

Decorations and Displays

Your event is special, and tastes vary, so Breckenridge Resort does not provide any floral displays or room decorations. We will schedule time prior to your event for decorating. All decorations and personal property must be removed at the conclusion of the event. Decorations and/or displays will be subject to approval of the Event Manager. Items may not be attached to any wall, floor, handrail, window or ceiling with nails, staples, tape or any other material so that damage to fixtures and furnishings may be prevented. Breckenridge Resort does provide decorations and displays for buffets and appetizer stations.

Audio/Visual Equipment

A/V equipment is priced a la carte. Pricing is available from your Sales Manager.

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.

Sustainable Cuisine

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. To support this effort we offer fish and seafood selections from sustainably managed resources, 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.