

Breckenridge Hospitality Wedding Menu

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CHILLED HORS D' OEUVRES

50 pieces per order

Assorted Crostini

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

Deviled Eggs

Chives, red peppers & capers
\$ 85

Tea Sandwiches

Savory finger sandwiches
\$85

Duet of Asparagus

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

Fresh Mozzarella Pinwheels

*Sun-dried tomato,
prosciutto & 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 & cucumber
\$130

Spicy Tuna Roll

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

Lobster and Cucumber

Lobster medallion on a dill cucumber slice
\$135

Caviar and Bellini

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

Iced Crab Claws

Lemons & rosemary cocktail sauce
\$140

Iced Jumbo Shrimp

Lemons & rosemary cocktail sauce
\$135

Oysters on the Half Shell

Chardonnay mignonette
\$150

Iced Seafood Sampler

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

HOT HORS D' OEUVRES

50 pieces per order

Spanakopita

*Spinach & feta cheese
in phyllo triangles*

\$100

Vegetable Spring Rolls

Hot mustard and sweet & sour sauce

\$95

Stuffed Mushrooms

Spinach & brie

\$110

Asiago Stuffed Mushrooms

With sun dried tomato

\$110

Warm Tomato Brochette

*Toasted French bread
topped with garlic tomato & basil*

\$100

Dim Sum

*Chinese pot stickers,
won tons & 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 & 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 wonton
sweet chili mango sauce*

\$110

Oysters Rockefeller

*Baked with garlic, spinach & 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 & 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 & kalamata olives with hummus & garden ranch dip

\$ 80

Starburst of Fruit

Melons, berries & grapes with honey walnut yogurt dipping sauce

\$ 95

Warm Brie en Croute

Fresh berries & French baguette bread

\$110

Sliced Deli Platter

*Assorted sliced meats & cheeses served with silver dollar rolls,
Champagne mustard & dill mayonnaise*

\$120

Antipasto Romanesque

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

\$130

American Dairy Land

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

\$145

Chilled Beef Tenderloin

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

\$170

Smoked Atlantic Salmon

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

\$175

Cheeses of the World

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

\$175

Plated Dinner Service

~ Appetizer Selection ~

(Priced per person)

Hot

Grilled Shrimp & Seared Scallops

*Sweet potato cakes,
Chervil beurre blanc and chive oil*

\$10.00

Chicken Roulade

*Stuffed with sun-dried tomato pesto,
onion & leek compote, with
roasted red pepper coulis*

\$6.00

Seared Veal Loin

*Scalloped potatoes,
black trumpet mushroom au jus*

\$8.00

Chilled

Pepper Crusted Beef Carpaccio

*Toast points, olive oil drizzle,
horseradish crème & herb relish*

\$7.00

Sushi Trio

*Ahi Sashimi, spicy tuna roll, California roll
micro greens, soy reduction & wasabi aioli*

\$12.00

Insalata Caprese

*Fresh mozzarella, tomato & basil
olive oil, balsamic reduction*

\$10.00

~ Soup Selections ~

(Priced per person)

Crab and Asparagus Bisque

Cognac & crème fraiche

\$6.00

Hunter's Soup

Wild game with tomatoes

\$5.50

Cream of Roast Tomato

Saffron basil

\$5.00

Brandied Forest Mushroom Soup

Cream & chives

\$5.50

Five Onion Soup

Gruyere cheese gratinee

\$5.00

~ Salad Selections ~

(Priced per person)

Cucumber Salad

*Grape tomato, red onion,
fresh basil crouton & fresh mozzarella
Tossed in a champagne vinaigrette*

\$4.50

Boston Bibb Salad

*Bibb lettuce, grilled apple,
carrot & grape tomato
With balsamic vinaigrette*

\$4.00

Colors of Colorado Salad

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

\$4.00

Mediterranean Salad

*Spinach, radicchio, romaine lettuce, kalamata olives,
sun-dried tomatoes & artichokes
With red wine vinaigrette*

\$4.50

Asparagus Salad

*Bibb lettuce, asparagus,
roasted red peppers & mushrooms
Tossed with a tarragon vinaigrette*

\$4.75

Sunburst Salad

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

\$4.50

~Entrée Selections~

(priced per person)

All entrée selections are served with Chef's selection of starch, seasonal vegetables, artisan rolls and butter.

Also includes freshly brewed Starbucks organic regular and decaffeinated coffee and a selection of Tazo teas.

Duet of Top Sirloin with Shrimp

Charbroiled & topped with shrimp diavolo
\$47.00

Duet of Rocky Mountain Trout and Prime Rib

Rainbow trout and rosemary encrusted prime rib with red wine demi glace
\$45.00

Top Sirloin Steak Au Poivre

Green peppercorn sauce
\$38.00

Marinated Grilled Flank Steak

Sautéed mushrooms
\$34.00

Filet of Salmon

Fennel, red onion, tomato relish
\$35.00

Breast of Chicken

Bone-in chicken breast, cranberry chutney
\$32.00

Grilled Island Chicken

Bone-in chicken breast, mango chili relish
\$32.00

Vegetable Napoleon

Marinated and grilled portobello mushrooms, peppers, zucchini, yellow squash, red onion
Served with red pepper coulis and roasted garlic risotto
\$32.00

Ricotta Cheese Ravioli

Roasted tomato marinara sauce and zucchini, yellow squash, Roma tomato, eggplant, olives and artichokes
\$30.00

Entrée Duets

~Choice of Two~

\$60 per person

Seared Elk Tenderloin

Blackberry glaze
Add \$4.00

Petite Filet

Sautéed mushrooms & shallots

Bourbon Venison Chops

Cabernet jus
Add \$4.00

Herb Encrusted Prime Rib

Horseradish sauce & au jus

Rack of Lamb

Shallot rosemary jus lie
Add \$3.00

Sea Scallops and Prawns

Chive beurre blanc

Lobster Tail

Drawn butter & lemon
Add \$5.00

Mahi Mahi

Pineapple coconut cream sauce

Spiced Rubbed Alaskan Wild Salmon

Mango relish

Pan Seared Halibut

Macadamia nut encrusted
Add \$2.00

Roasted Duck Breast

Red currant port jus

Grilled Pheasant Breast

Peach barbeque glaze

Chicken Milano

Bone-in chicken breast, sautéed mushrooms, marsala mozzarella cream sauce

Grilled Pork Chop

Mushroom Madeira cream sauce

~Dessert Selections~

(Priced per person)

Chocolate Decadence

Dark & white chocolate mousses

\$3.25

New York Cheesecake

Brandied cherry topping

\$4.25

Fresh Fruit Tart

Berry coulis

\$3.50

Chocolate Mousse

Chocolate tulip cup with gaufrette cookie

\$3.25

Flourless Chocolate Hazelnut Cake

Raspberry coulis

\$4.25

Bread Pudding

Praline sauce

\$3.50



Wedding Buffets

(Priced per person)

*All buffets are accompanied by baskets of artisan breads & rolls with butter,
freshly brewed Starbucks organic regular & decaffeinated coffee & a selection of Tazo teas.*

***The Seven Creeks Buffet**

Sunburst Salad

Spinach, fresh sliced strawberries, mandarin oranges & candied pecans

With poppy seed vinaigrette

Crostini

Buffalo mozzarella & Roma tomato, olive tapenade, sliced baguettes with balsamic vinaigrette

Roasted Garlic Mashed Potatoes

Vegetable Medley

Chicken Oscar

Asparagus, lump crabmeat, with béarnaise sauce

Shrimp Scampi

Shallots, garlic and tomatoes in a white wine butter sauce over fettuccini

***Roast Tenderloin of Beef Carving Station**

Sautéed mushrooms, shallots & garlic

\$65.00

***Blue River Buffet**

Asparagus Salad

Bibb lettuce, asparagus, roasted red peppers & mushrooms

Tossed with a tarragon vinaigrette

Fresh Mozzarella, Roma Tomatoes & Basil Salad

Balsamic vinaigrette

Rosemary Roasted Potatoes

Zucchini Provencale

Chicken Milano

Bone-in chicken breast, sautéed mushrooms & marsala mozzarella cream sauce

Fillet of Salmon

Fennel, red onion & tomato relish

***Roast Prime Rib Carving Station**

Horseradish & au jus

\$59.00

***Gold Run Buffet**

Colors of Colorado Salad

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

Wild Rice Pilaf

Fresh Green Beans

Breast of Chicken Dijon

Bone-in chicken breast, Dijon cream sauce

***Spice Rubbed Loin of Pork**

Caramelized onion peach chutney

Spinach, Sun Dried Tomato & Cheese Ravioli

Zucchini, yellow squash, Roma tomatoes & a basil pesto sauce

\$55.00

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

Buffet Enhancements

~ Carving Stations ~

(Priced per person)

Carving Stations are offered as an enhancement to buffets or as an entrée station.

Chef carved meats served with fresh artisan breads

Roast Tenderloin of Beef*

Cabernet Sauvignon Reduction

\$13.00

Rosemary Encrusted Roast Prime Rib*

Fresh horseradish & au jus

\$11.00

Spice Rubbed Loin of Pork*

Caramelized onion peach chutney

\$8.00

Sage Roasted Turkey*

Traditional home-style gravy

\$9.50

Flakey Pastry Wrapped Salmon*

Herb butter sauce

\$8.50

~ Action Stations ~

(Priced per person)

Salad Station

~Choice of Two~

Spinach Salad

Mushrooms, red onions, chopped eggs & honey mustard vinaigrette

Chicken Caesar Salad

Grilled chicken & creamy garlic dressing

Gathered Greens Salad

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

Ranch & d herb vinaigrette dressings

Fresh Baked Breads & Rolls

Creamy butter

\$8.00

Raw Bar

Assorted sushi rolls, king crab legs & claws, iced shrimp & oysters on the half shell with lemons, cocktail sauce & wasabi

\$26.00

Steak Diane Station*

Beef tenderloin medallions sautéed with shallots, garlic & mushrooms, deglazed with red wine & brandy

Finished with demi-glaze & cream

\$19.00

Shrimp Scampi Station*

Shrimp tossed with shallots, garlic & tomatoes over angel hair pasta

Topped with a white wine butter sauce

\$18.00

Pasta Station*

Penne & cheese tortellini pastas, sauces of pesto, marinara & Alfredo with toppings to include sun-dried tomatoes, tri-colored bell peppers, zucchini & yellow squash, sweet onions, mushrooms, olives,

grilled chicken, sweet Italian sausage & bay shrimp

\$14.00

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

Dessert Buffet

Tiramisu
Gourmet Carrot Cake
Chocolate Raspberry Cake
Black Forrest Cake
New York Style Cheesecake
Chocolate Raspberry Cheesecake
Chocolate Chip Cheesecake
Lemon Tart
Key Lime Pie
Boston Cream Pie
Caramel Apple Pie
Strawberry Rhubarb Pie
Southern Pecan Pie
Blueberry Pie

Choice of Five \$6.75 per person

Small Bites Arrangement

Assorted Petit Fours
Chocolate Dip Strawberries
Chocolate Covered Wafers
Chocolate Truffles

\$5.75 per person

~Children's Menu~

One selection per 10 kids; 2 selections for 11 or more kids

Chicken Fingers, Mac-N-Cheese, Fruit Cup
Hamburger, French Fries, Fruit Cup
Individual Pepperoni Pizza, Fruit Cup
\$15 per child

Children under age 12 are 1/2 price off dinner buffets.

~Vendor Meals~

As an industry courtesy, we provide your vendors with the same delectable meal options as your guests for a price of \$20.00 per plate

BARS AND SPIRITS LISTS

CASH BAR

Prices include state & local taxes. They **do not** include gratuity.

House Brands \$5.25 each
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 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

HOSTED BARS

By the Hour: Specialty

Martini

Ketel One Vodkas and Tanqueray 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

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

Spirits List

House Brands

*Early Times Bourbon / Santa Cruz Rum/ Cluny Scotch/ Popov Vodka/
Taaka Gin / Matador Tequila/ Korbel Brandy*

Call Brands

*Scoresby Scotch/ Jim Beam Bourbon / Gordon's Gin/
Smirnoff Vodkas/ Sauza Gold Tequila/
Appleton White Rum/ Malibu Rum*

Premium Brands

*Johnnie Walker Red Scotch/ Jack Daniel's Whiskey/
Seagram's 7and VO Whiskey/ Tanqueray Gin/ Ketel One Vodkas/
Jose Cuervo Gold Tequila/ Bacardi Rums/ Captain Morgan Rum*

Top Shelf Brands

*Bushmills Irish Whiskey/ Crown Royal Whiskey/ Johnnie Walker Black Scotch
Tanqueray No. Ten Gin/ Don Julio Blanco Tequila/ Ciroc Vodkas/
Oronoco Light and Zacapa Dark Rums/ Courvoisier VS Cognac*

Cordials

*Kahlua/ Amaretto Di Saronno/ Frangelico
Cointreau/ Chambord/ Southern Comfort/ Bailey's Irish Cream/
Sambuca/ Tuaca/ Jaegermeister*

Beer List

Imported/Specialty Bottled Beer

*Amstel Light/ Corona/ Newcastle/ Stella Artois/ New Belgium Fat Tire
Breckenridge Brewery Avalanche/ Shock Top Belgian White*

Domestic Bottled Beer

Budweiser/ Bud Light/ Michelob Ultra/ 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.*

POLICIES AND GENERAL INFORMATION

Attendance Guarantee

For wedding reception, rehearsal dinners and bridal brunches, a confirmation of guaranteed attendance is required 14 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, with the exception of the wedding cake, is permitted in public meeting spaces or banquet / reception facilities 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 guestrooms 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 or banquet / reception 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 an emblem in an ice carving to highlight the theme of your wedding. 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 wine list.