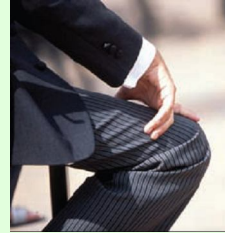


## SEVENS



Nestled into the mountain side of Peak 7 at 10,010 feet, Sevens is the setting of choice for an unforgettable celebration. Create lasting memories for you and 100 of your closest friends and family amidst the breathtaking views that surround you. Whether enjoying the panoramic views of the Continental Divide from the picture windows of the dining room, or taking in the grandeur of the Ten Mile Range from our large heated patio, your event will be as beautiful as you imagined thanks to the elegant and intimate atmosphere of Sevens. Sevens is available May through October for your special occasion.



## SEVENS



*Photos courtesy of Vail Resorts, Inc., Robin Johnson and IN Photography*

## WEDDING MENU

### ~Hors D' Oeuvres~

#### **Chilled Hors D' Oeuvres** *(priced per person)*

Cheeses of the World  
imported and domestic cheeses and fruit with lahvosh crackers  
\$5.00

Fresh Crudités  
Chef's selection of fresh and pickled vegetables served with savory dips  
\$3.00

Hand Passed Hummus Pita Points  
roasted red pepper hummus on toasted pita bread  
\$3.50

Sushi Rolls  
an assortment of sushi rolls and vegetables served with wasabi, soy sauce and pickled ginger  
\$12.00

Seared Ahi Tuna  
wasabi aioli on a wonton chip  
\$7.50

Crab Claws on Ice  
lemons, limes and cocktail sauce  
\$5.75

Iced Jumbo Shrimp  
lemons, limes and cocktail sauce  
\$5.75

Chilled Oriental Chicken Salad  
crisp wonton cup  
\$4.75

Antipasto Romanesque  
air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, asparagus, tomatoes and olives  
\$5.00

Smoked Wild Alaskan Salmon  
Cajun, dill and pepper smoked salmon with lemons, capers, onions, Roma tomatoes, cucumbers, cream cheese and lahvosh crackers  
\$5.50

*(continued)*

## WEDDING MENU

### Chilled Hors D' Oeuvres (continued)

*(priced per person)*

#### Seafood Sampler

iced jumbo shrimp, snow crab claws and oysters on the half shell

\$9.75

#### Caviar Service

hard boiled eggs, red onions, crème fraiche, blini and toast points served with chilled vodkas

\$13.50

### Hot Hors D' Oeuvres

*(priced per person)*

#### Beef Sate

Thai style beef served with spicy peanut sauce

\$3.75

#### Oysters Rockefeller

spinach pernod cream and hollandaise sauce

\$6.75

#### Prosciutto Wrapped Shrimp

sage garlic butter

\$6.50

#### Petite Grilled Lamb Chops

apple mint jelly relish

\$5.75

#### Ginger Shrimp Skewer

sweet cilantro glaze

\$5.50

#### Petite Chicken Wellington

mushroom duxelle and chicken wrapped in puff pastry

\$5.25

*(continued)*

## WEDDING MENU

### Hot Hors D' Oeuvres (continued) *(priced per person)*

Bacon Wrapped Scallops  
broiled with apple smoked bacon  
\$5.00

Smoked Duck and Mango Quesadilla  
fresh pico de gallo  
\$4.75

Baked Brie  
dried fruits and nuts wrapped in pastry with sliced baguettes and lahvosh crackers  
\$4.75

Petite Panini Sandwiches  
ciabatta bread with Chef's selection of air-dried meats, vegetables and cheeses  
\$4.75

Petite Crab Cakes  
herb aioli  
\$4.75

Wild Mushroom Tartlets  
herb cream cheese and roasted red peppers  
\$4.25

Crab Stuffed Mushrooms  
baked and finished with fresh parmesan cheese  
\$4.50

Gorgonzola Baked Crostini Baguette  
\$3.25

## WEDDING MENU

### ~Salad Selections~

*One selection from below is included with entrée purchase*

Romaine Salad  
cherry tomatoes, cucumbers, bell peppers  
with champagne vinaigrette

Colorado Sunset Salad  
cucumber, carrots, tomato and peppers  
with peppercorn ranch dressing

### Enhanced Salad Selections

*(priced per person)*

Roasted Goat Cheese Stuffed Pear Salad  
baby lettuce with shallot rice wine vinaigrette  
\$3.75

Spinach Radicchio Salad  
red onions, mushrooms and egg with Maytag blue cheese  
with sherry walnut vinaigrette  
\$3.50

Boston Bibb Salad  
grilled apple, carrots, grape tomato  
with tarragon vinaigrette  
\$3.50

Greek Salad  
fennel, sun dried tomato, feta cheese, kalamata olives, red onions  
with red wine vinaigrette  
\$3.25

Sunburst Salad  
spinach, fresh sliced strawberries, mandarin oranges, candied pecans  
with poppy seed vinaigrette  
\$3.25

## WEDDING MENU

### ~Soups~

*(priced per person)*

Lobster and Scallop Bisque  
cognac and crème fraiche with a fleuron  
\$6.00

Roasted Chile Corn Chowder  
tortilla strips  
\$6.00

Roasted Tomato Bisque  
saffron basil  
\$5.50

White Bean Tomato Soup  
shaved asiago cheese  
\$5.50

Brandied Forrest Mushroom Soup  
cream and chives  
\$5.50

### ~Plated Appetizers~

*(priced per person)*

Sesame Seared Ahi Tuna  
ginger cucumber relish with wasabi aioli  
\$12.00

Buffalo Carpaccio  
field greens, tomatoes, red onions, capers and olives  
with a balsamic glaze  
\$9.75

Chilled Jumbo Shrimp & Crab Cocktail  
roasted tomato horseradish sauce  
\$9.25

Asian Spring Roll  
soba noodles, napa cabbage, carrots, bamboo shoots, water chestnuts,  
scallions, red pepper with sweet garlic chili sauce  
\$7.00

*Open Faced Quesadilla*  
*grilled chicken, artichokes, sun dried tomatoes, scallions, roasted garlic, goat and Monterey jack cheeses*  
\$7.50

## WEDDING MENU

### Duet Plates

*(priced per person)*

#### ~Choice of Two~

Medallions of Venison or Elk  
blackberry glaze

Petite Filet Mignon  
sautéed mushrooms and shallots with jus lie

Roasted Duck Breast  
bigarade sauce

Sea Scallops and Prawns  
tomato relish

Lobster Tail  
drawn butter and lemon  
\$81

#### ~Choice of Two~

Petite Filet Mignon  
charbroiled and served with a red wine jus lie

Pan Seared Halibut  
macadamia nut encrusted

Spiced Rubbed Alaskan Wild Salmon  
mango relish

Chicken Oscar  
asparagus, lump crabmeat, with béarnaise sauce

Breast of Chicken Milano  
sautéed mushrooms and marsala mozzarella cream sauce  
\$73

#### ~Choice of Two~

Roasemary Encrusted Prime Rib  
horseradish sauce and au jus

Chicken Picatta  
white wine, lemon and caper sauce

Mahi Mahi  
pineapple coconut cream sauce

Steelhead Trout Amandine  
toasted almonds  
\$65



## WEDDING MENU

### ~ Entrée Selections ~

*(priced per person)*

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

Medallions of Venison or Elk  
wild mushrooms and a blackberry glaze  
\$63.00

Roast Colorado Rack of Lamb  
herb encrusted, served with rosemary jus lie  
\$63.00

Filet Mignon  
charbroiled and served with a red wine jus lie  
\$59.00

Buffalo Strip Steak Au Poivre  
brandied green peppercorn sauce  
\$59.00

Crab Stuffed Filet of Sole  
lemon lime beurre blanc  
\$53.00

Sesame Encrusted Ahi Tuna  
baby bok choy and a mango chili relish  
\$51.00

Macadamia Encrusted Halibut  
citrus beurre blanc  
\$50.00

Southwestern Spiced Rubbed Salmon  
fennel, red onion and tomato relish  
\$49.00

Chicken Oscar  
asparagus, lump crabmeat, with a béarnaise sauce  
\$49.00

Breast of Chicken Milano  
sautéed mushrooms and a marsala mozzarella cream sauce  
\$47.00

Portobello Mushroom Napoleon  
eggplant, zucchini, roasted red pepper, over roasted garlic mascarpone risotto with a yellow tomato coulis  
\$43.00

Spinach Shallot Shitake Mushroom and Cheese Ravioli  
Roma tomatoes and a parmesan cream sauce  
\$43.00

# WEDDING MENU

## ~Wedding Buffets~

*(priced per person)*

*All buffets are accompanied by baskets of artisan breads and rolls with butter*

### **The TenMileBuffet\***

Sunburst Salad

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

Crostini

buffalo mozzarella and 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 and garlic

\$65.00

### **Alpine Meadow Wedding Buffet\***

Spinach Salad

mandarin oranges, strawberries, toasted almonds with rice wine vinaigrette

Fresh Mozzarella, Asparagus and Roma Tomatoes Salad

balsamic vinaigrette

Rosemary Roasted Potatoes

Zucchini Provencale

Chicken Milano

sautéed mushrooms and marsala mozzarella cream sauce

Filet of Salmon

fennel, red onion and tomato relish

Roast Prime Rib Carving Station\*

horseradish and au jus

\$59.00

### **Mountain Wedding Buffet**

Colorado Sunset Salad

cucumber, carrots, tomato and peppers with peppercorn ranch dressing

Wild Rice Pilaf

Fresh Green Beans

Breast of Chicken Dijon

Dijon cream sauce

Steelhead Trout

citrus salsa

Spinach, Sun Dried Tomato and Cheese Ravioli

zucchini, yellow squash, Roma tomatoes and a basil pesto sauce

\$53.00

## WEDDING MENU

### ~ Chef Attended 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*

*\*Chef-attended fee of \$100 per hour, per 100 guests applies*

Roast Tenderloin of Beef  
green peppercorn sauce  
\$13.00 enhancement/\$26.00 entrée station

Herb Roasted Roast Prime Rib  
fresh horseradish and au jus  
\$11.00 enhancement/\$22.00 entrée station

Spice Rubbed Loin of Pork  
caramelized onion peach chutney  
\$8.00 enhancement/\$16.00 entrée station

### ~ Chef Attended Action Stations\* ~

*(priced per person)*

*Chef attended stations are offered as an enhancement to buffets or as an entrée station*

*\*Chef-attended fee of \$100 per hour, per 100 guests applies*

#### **Salad Station\***

Spinach Salad

mushrooms, red onions, chopped eggs and honey mustard vinaigrette

Caesar Salad

grilled chicken and creamy garlic dressing

Gathered Field Greens

candied walnuts, pear tomatoes, Gorgonzola with red wine vinaigrette

Fresh Baked Breads and Bread Sticks

with butter

\$8.00 enhancement/\$16.00 entrée station

#### **Chef Attended Raw Bar\***

assorted nigiri and sushi rolls, king crab legs, shrimp, and oysters on the half shell with lemons, limes,  
cocktail sauce and wasabi cream

\$26.00 enhancement/ \$52.00 entrée station

#### **Steak Diane Station\***

beef tenderloin medallions sautéed with shallots, garlic, and mushrooms, deglazed with red wine and  
brandy and finished with demi-glaze and cream

\$19.00 enhancement/ \$38.00 entrée station

*(continued)*

## WEDDING MENU

### **~Chef Attended Action Stations\* ~continued**

*(priced per person)*

*Chef attended stations are offered as an enhancement to buffets or as an entrée station*

*\*Chef-attended fee of \$100 per hour, per 100 guests applies*

#### **Shrimp Scampi Station\***

shrimp tossed with shallots, garlic and tomatoes over angel hair pasta, topped with a white wine butter sauce

\$17.00 enhancement/ \$34.00 entrée station

#### **Pasta Station\***

gnocchi, penne, cheese tortellini pastas, sauces of pesto, marinara and alfredo with toppings to include sun-dried tomatoes, tricolored bell peppers, zucchini and yellow squash, eggplant, mushrooms, olives, grilled chicken, Italian sausage and bay shrimp

\$14.00 enhancement/\$28.00 entrée station

#### **Crepe Station\***

savory or dessert crepes

seasonal berries, whipped cream, raspberry and mango sauces, chocolate and caramel, finished with powdered sugar

spinach, scallions, tomatoes, mushrooms, peppers, grilled chicken, smoked ham, Swiss cheese

\$12.00 enhancement/ \$24.00 entrée station

#### **Omelets Prepared to Order\***

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

\$9.00 enhancement/ \$18.00 entrée station

## WEDDING MENU

### ~Children's Menu~

*(priced per child)*

*Children's menu is available for children age 12 and under*

#### Plated Options

*One selection for 1-4 children, 2 selections for 5 or more children.*

*Two entrees may be selected to create a children's duet plate.*

*Served with salad, side of vegetables, and rolls with butter*

Bow Tie Pasta  
marinara sauce  
\$15.00

Chicken Tenders  
French fries  
\$15.00

Individual Pizza  
cheese or pepperoni  
\$15.00

Hamburger or Hot Dog  
French fries  
\$15.00

Macaroni and Cheese  
\$15.00

#### Buffets

*Available with a guarantee of 10 or more children*

Ice Cream Parlor Buffet  
Brownies  
Vanilla Ice Cream  
Whipped Cream  
Sprinkles & Candy Toppings  
Chocolate & Strawberry Syrup  
\$8.50

### ~Vendor Meals~

*Chef's Selection of either a Chilled Boxed Meal or a Hot Meal*

*\$20.00 per person.*

## WEDDING MENU

### ~Desserts~

*(priced per person)*

#### **Plated Desserts**

Duet of Mousse

dark and white chocolate mousse served in a chocolate ring and accompanied by fresh berries  
\$8.75

Chocolate Carmel Pyramid

drizzled with crème anglaise and strawberry fan

\$8.50

Crème Brulee

rolled wafer and fresh berries

\$8.25

Seasonal Fresh Berries

assorted berries with a Grand Marnier cream sauce

\$7.75

Apple Tarte Tatin

caramel sauce and fresh whipped cream

\$7.50

#### **Create Your Own Dessert Mosaic**

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

\$9.25

#### **Small Bites Arrangement**

Assorted Petit Fours

Chocolate Dip Strawberries

Chocolate Covered Wafers

Chocolate Truffles

\$5.75

#### **Dessert Buffets**

Tiramisu, Crème Brulee with fresh berries, Gourmet Carrot Cake, Chocolate Raspberry Cake, Chocolate Thunder Cake, Black Forrest Cake, New York Style Cheesecake, Chocolate Raspberry Cheesecake, Chocolate Chip Cheesecake, Lemon Tart, Key Lime Pie, Boston Cream Pie, Dutch Apple Pie, Caramel Apple Pie, Strawberry Rhubarb Pie

Southern Pecan Pie, Blueberry Pie, Snicker's Bar Pie,

Choice of Five \$6.75

Choice of Seven \$8.75

# WEDDING MENU

## ~Specialty Items~

### Ice Sculptures

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

Particularly striking is the use of your names or other emblem in an ice carving to highlight the purpose and theme of your wedding. Each is individually carved from blocks of ice weighing 300 lbs., and some sculptures are actually several blocks welded together. The prices are based on the degree of difficulty, size and number of welded parts necessary for the piece.

### Chocolate Displays

#### Chocolate Fondue

includes fine chocolate, strawberries, apples, bananas, Rice Crispy squares, marshmallows  
\$6.25

#### Deluxe Chocolate Fondue

includes fine chocolate, strawberries, apples, bananas, marshmallows, Rice Crispy squares,  
gaufrette cookies, assorted gourmet breads and cakes  
\$7.50

\*Upgrade to chocolate fountain available for a rental fee of \$200 is not included in the above  
Chocolate Fondue prices

### Dessert Enhancements/Guest Favors

(2 per person in a gift box)

Chocolate Covered Strawberries

Chocolate Truffles

\$3.75

## **BEVERAGES & LIQUOR**

### **~Beer~**

#### **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, Fat Tire, Breckenridge Avalanche  
\$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, Kona Seasonal Brew, Bass Ale,  
Beck's, Shock Top Belgian Wheat, Landshark, Fat Tire, Breckenridge Avalanche  
\$395

##### Domestic

Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale, Budweiser Select  
\$295



## BEVERAGES & LIQUOR

### ~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, Absolut Flavored Vodkas, 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

## **BEVERAGES & LIQUOR**

### **~Specialty Beverage Stations~**

*(priced per adult per hour)*

Premier Martini Bar  
Top Shelf Vodkas and Gins with gourmet olives and finishes  
\$15

Margarita Bar  
A variety of margarita flavors, enhanced salts and sugars  
\$12

Mojito Bar  
Fresh mint leaves and fresh sliced lime  
\$10

Bloody Mary Bar  
Signature blend of fresh ingredients and spices with assorted garnishes  
\$12

Fresh Squeezed Lemon and Lime Aide Station  
\$5  
*(add Liquor \$7)*

Gourmet Olives  
Fresh stuffed original, jalapeño and blue cheese  
\$50

### **~Signature Cocktails~**

Menu and customized options available through your catering manager

### **~Other~**

Soft Drinks  
\$3.50


Individual Serving Bottled and Sparkling Water  
*(Fiji, Voss, Pellegrino)*  
\$3

1 Liter Bottled and Sparkling Water  
*(Fiji, Voss, Pellegrino)*  
\$5





Energy Drinks  
\$5

## WINE

*\*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
 Bonterra Sauvignon Blanc*	Mendocino, California	\$28
 Kunde Sauvignon Blanc*	Sonoma, California	\$36
 Dr. Loosen Riesling	Germany	\$30
Sonoma Cutrer Russian River Chardonnay	Sonoma Coast, California	\$54
Geyser Peak Chardonnay	Alexander Valley, California	\$32
Kendall Jackson Grand Reserve Chardonnay	Arroyo Seco, California	\$48
Ferrari-Carano Chardonnay	Alexander Valley, California	\$60
Matanzas Creek Sauvignon Blanc	Sonoma, California	\$61
Maso Poli Pinot Grigio	Trentino, Italy	\$50
Cloudline Pinot Gris	Willamette Valley, Oregon	\$39
Christine Andrew Viognier	Lodi & Sierra, California	\$30
Parallèle 45 Rosé	Rhone, France	\$30

### Red Wine

 Bonterra Syrah	Mendocino, California	\$43
 Bonterra Zinfandel*	Mendocino, California	\$28
 Bonterra Cabernet Sauvignon*	Mendocino, California	\$28
 Bonterra Merlot*	Mendocino, California	\$28
 Kunde Cabernet Sauvignon	Sonoma, California	\$55
 Folie a Deux Red Blend	California	\$28
Silver Palm Cabernet Sauvignon	North Coast, California	\$41
Cabernet Trinchero Chicken Ranch	Napa Valley, California	\$72
Matanzas Creek Merlot	Sonoma, California	\$80
Trefethern Merlot	Napa, California	\$60
Irony Pinot Noir	Monterey, California	\$30
Carmel Road Pinot Noir	Monterey, California	\$39
Cloudline Pinot Noir	Willamette Valley, Oregon	\$49
Artesa Pinot Noir	Carneros, California	\$55
Wakefield Estate Shiraz	Clare Valley, Australia	\$39
Concannon Petite Syrah	Central Coast, California	\$32
Melini Granaio Chianti, DOCG	Tuscany, Italy	\$46
Inkberry Shiraz Cabernet	Central Australia	\$32
Broquel Malbec Mandoza,	Argentina	\$37

## WINE


*All pricing below is per bottle.*

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

### Champagne, Sparkling Wine and Prosecco

Dom Perignon CV	Champagne, France	\$250
Lanson Brut Rose	Riems, France	\$100
Veuve Clicquot Brut RSRV CV	Riems, France	\$90
Moët White Star	Champagne, France	\$75
Mumm Brut Rose	Napa Valley, California	\$50
Mumm Brut Reserve	Napa Valley, California	\$50
Gloria Ferrer Brut	Sonoma, California	\$35
 Korbelt Organic Brut	California	
Korbelt Brut	California	\$30
Korbelt Rose	California	\$30
Mionetto IL Prosecco	Italy	\$28
Martinelli's Sparkling Cider (non-alcoholic)		\$15

### Dessert Wine

 Bonterra Muscat (375ml)	Mendocino, California	\$28
Cockburn's 10yr Tawny Port	Northern Portugal	\$60

## **GENERAL EVENT 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. Exception to this policy - Wedding Cakes that are brought in through a licensed, outside vendor. 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.

## **GENERAL EVENT INFORMATION**

### **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.