

THE MAGGIE



Named after Maggie Pond just a stone's throw off the deck, with the reflection of Breckenridge's celebrated peaks shimmering on the water, you and 200 of your closest friends and family will create dreams to last a lifetime. This setting is the reason they invented the picture window, and the building is lined with them from floor to ceiling. From indoors or out on the private patio, you will find yourself enchanted by the fabulous views and mountain charm of The Maggie. Because on your day, the location has to be as beautiful as you have always dreamed. The Maggie is available May – October.



THE MAGGIE



WEDDING MENU

~Hors D' Oeuvres~

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

Domestic Cheese Display
an array of fresh cheeses served with assorted crackers
\$3.50

Hand Passed Hummus Pita Points
roasted red pepper hummus on toasted pita bread
\$3.25

Starburst of Fruit
seasonal selection of ripe melons, berries & grapes
\$3.00

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

Iced Jumbo Shrimp
lemons, limes and cocktail sauce
\$5.50

Antipasto Romanesque
air-dried meats, fresh mozzarella, marinated artichokes, mushrooms,
asparagus, tomatoes and olives
\$4.75

Chilled Oriental Chicken Salad
crisp wonton cup
\$4.50

Smoked Wild Alaskan Salmon
Cajun, dill and pepper smoked salmon with lemons, capers, onions,
Roma tomatoes, cucumbers, cream cheese and lahvosh crackers
\$5.25

WEDDING MENU

Hot Hors D' Oeuvres

(priced per person)

Fried Coconut Shrimp
pineapple relish
\$4.50

Crab Stuffed Mushrooms
parmesan cheese
\$4.25

Chicken, Jack and Goat Cheese Quesadillas
pico de gallo
\$3.50

Petite Crab Cakes
herb aioli
\$4.50

Bruschetta
garbanzo bean spread, diced Roma tomato and roast sweet red pepper
\$3.25

Cajun Chicken Strips
roasted tomato sauce
\$3.25

Chicken Brochettes
vegetables and chicken, teriyaki and peanut sauce
\$3.00

Beef Satè
Thai style beef with spicy peanut sauce
\$3.50

Vegetable Egg Rolls
hot mustard and sweet and sour sauce
\$3.00

Spanakopita
spinach and feta cheese
\$3.00

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)

Boston Bibb Salad
grilled apple, carrots, grape tomato
with tarragon vinaigrette
\$3.00

Greek Salad
fennel, sundried 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
\$3.50

WEDDING MENU

~ Entrée Selections ~

(priced per person)

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

Duet of Top Sirloin with Shrimp and Scallops
charbroiled and topped with shrimp and scallop diavolo
\$47.00

Duet of Salmon and Prime Rib
spice rubbed salmon with sirloin and red wine demi glace
\$45.00

Top Sirloin Steak Au Poivre
green peppercorn sauce
\$40.00

Marinated Grilled Flank Steak
sautéed mushrooms
\$37.00

Filet of Salmon
fennel, red onion, tomato relish
\$37.00

Airline Breast of Chicken
cranberry chutney
\$32.00

Steelhead Trout Amandine
toasted almonds
\$34.00

Grilled Island Chicken
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

WEDDING MENU

~Wedding Buffets~

(priced per person)

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

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

Blue River BBQ*

Fresh Spring Leaves

toasted pine nuts and balsamic vinaigrette

Baked Potatoes

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

Baked Beans

Corn on the Cob

Selections from the Grill*

Barbequed Chicken Breast

shallot barbeque sauce

Top Sirloin Steak

sautéed mushrooms and onions

Vegetable Kabobs

herb marinated

Rib Eye Steak

sautéed mushrooms and onions

Spiced Rubbed Salmon Filet

fruit salsa

Breast of Chicken

mango chili relish

Baby Back Rib

spiced rub, bourbon barbeque sauce

Pork Chops

brown sugar chipotle spice

\$45.00 for two entrées

\$49.00 for three entrées

Colorado Homestead Buffet*

Tossed Greens

layered with tomatoes, carrots, cucumbers, with balsamic vinaigrette

*Chef-Carved Colorado Prime Rib

au jus, creamed horseradish and silver dollar rolls

Steelhead Red Trout

fresh tomato relish

Seared Airline Breast of Chicken

garlic, tomato, mushroom, green onion and light jus

Roasted New Potatoes

Garden Fresh Vegetables

\$47.00

(continued)

WEDDING MENU

Wedding Buffets (continued)

(priced per person)

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

Country Boy Buffet*

Mixed Greens Salad

layered with carrots, tomatoes, cucumbers with ranch dressing

Spice Rubbed Loin of Pork*

peach chutney

Spice Rubbed Salmon

sweet mango relish

Breast of Chicken

honey cilantro lime glaze

Garden Fresh Vegetables

Garlic Mashed Potatoes

\$43.00

Mediterranean Villa Buffet

Foccacia

basil pesto and Italian cheeses

Mediterranean Salad

spinach, radicchio, Romaine lettuce, kalamata olives, Roma tomatoes,
cucumber and artichokes with lemon basil vinaigrette

Chicken Cacciatore

tomatoes, onions and mushrooms

Cheese Tortellini Ratatouille

zucchini, yellow, squash, artichokes and olives with a basil pesto

Baked Ziti

sweet Italian sausage, peppers and onions, ricotta cheese and mozzarella

\$39.00

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 are served with fresh artisan breads.*

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

Herb Roasted 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 Stations* ~

(priced per person)

*Chef attended stations are offered as an enhancement to a buffet or as an entrée station.
Chef-attended fee of \$100 per hour, per 100 guests applies

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

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

Southwestern Station*

tequila lime marinated chicken and beef, sautéed peppers and onions, tortillas, cheese,
diced tomatoes, shredded lettuce, jalapenos, salsa, guacamole, and sour cream
\$15.00 enhancement/ \$30.00 entrée station

Pasta Station*

gnocchi, penne, cheese tortellini pastas, sauces of pesto, marinara and alfredo
with toppings to include: sun-dried tomatoes, tri-colored bell peppers, zucchini and yellow squash,
eggplant, mushrooms, olives, grilled chicken, Italian sausage and bay shrimp
\$14.00 enhancement/\$28.00 entrée station

(continued)

WEDDING MENU

Chef Attended Stations (continued)

(priced per person)

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

Crepe Station*

savory or dessert crepes

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

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

\$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

Baked Potato Bar

bacon, sour cream, green onions, cheddar cheese, chili rojo, green chili queso with butter

\$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

Lasagna

ricotta cheese, ground beef, Italian cheeses

\$15.00

Chicken Tenders

French fries

\$15.00

Individual Pizza

cheese or pepperoni

\$15.00

Hamburger or Hot Dog

French fries

\$15.00

Bow Tie Pasta

marinara sauce

\$15.00

(continued)

WEDDING MENU

Children's Menu (continued) *(priced per child)*

Buffets

Available with a guarantee of 10 or more children

Home Cooking Buffet

Hot Dogs
Chicken Tenders
Tater Tots
Apple Sauce
Fresh Sliced Fruit
Apple Pie
a la mode
\$22.00

Pizza Buffet

Choice of 3 topping styles
cheese, pepperoni, sausage or vegetables
Fresh Sliced Fruit
Cheesy Garlic Bread
Chocolate Fudge Brownies
\$18.00

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

Chocolate Decadence
rich chocolate cake drizzled with caramel sauce
\$6.25

New York Style Cheesecake
graham cracker crust and topped with raspberries
\$5.75

Cinnamon Bread Pudding
toasted almonds & brandied raisins
\$5.25

Apple Pie A La Mode
home-style pie topped with vanilla bean ice cream
\$4.75

Berry Cobbler
berries and fresh whipped cream
\$4.75

Small Bites Arrangement

Assorted Petit Fours
Chocolate Dip Strawberries
Chocolate Covered Wafers
Chocolate Truffles
\$5.75

(continued)

WEDDING MENU

Desserts (continued)

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
Snickers' 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, Jägerrmeister, 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.