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BREAKFAST

Buffets are served with Vail Mountain Roasters coffee, decaffeinated coffee & Signature teas. Buffets serving 20 guests or less will be subject to an additional charge of \$4 per person. Food and beverages will be replenished for 1 hour.

High Country Display | \$35 per person

Fresh Squeezed Orange & Grapefruit Juices
Seasonal Fruits & Berries
Individual Fruit Yogurts and House Made Granola
Assorted Pastries and Muffins
Fruit Preserves and Butter

Spa Day Table | \$40 per person

Fresh Squeezed Orange & Grapefruit Juices
Seasonal Fruit & Berries
Individual Reduced Fat Fruit Yogurts
House Made Granola, Steel Cut Oatmeal
Egg White Frittatas with Seasonal Vegetables
Turkey Sausage
Apple Cinnamon Muffins
Honey, Fruit Preserves and Whipped Butter

Beaver Creek Buffet | \$45 per person

Fresh Squeezed Orange & Grapefruit Juices
Seasonal Fruit & Berries
Individual Fruit Yogurts and House Made Granola
Fluffy Scrambled Eggs
Breakfast Potatoes
Smoked Bacon
Boulder Breakfast Sausage
Buttermilk Pancakes with Warm Maple Syrup and Butter
Assorted Bagels, Breads, Pastries and Muffins
Cream Cheese, Honey, Fruit Preserves and Butter

Breakfast Buffet Enhancements | Price per person

Buffet enhancements are in addition to existing buffets only. You are required to order for half of your guest count though we suggest ordering for your entire group.

Biscuits and Gravy | \$7

Breakfast Burritos with Eggs, Cheese, Potatoes, Sausage, Peppers and Green Chile Sauce | \$12

Breakfast Burritos with Eggs, Cheese, Potatoes, Peppers and Green Chile Sauce (Veg) | \$12

Breakfast Meats: Applewood Smoked Bacon, Pork Sausage or Turkey Sausage | \$9

Brioche French Toast with Warm Maple Syrup, House Made Fresh Berry Coulis and Butter | \$7

Buttermilk Pancakes with Warm Maple Syrup, House Made Fresh Berry Coulis and Butter | \$8

Egg, Ham, Tomato and Biscuit Sandwich | \$14

Eggs Benedict with Canadian Bacon and Hollandaise Sauce on a Toasted English Muffin | \$15

Omelet Station with Assorted Fillings | \$6

Quiche Florentine with Tomato, Spinach and Parmesan Cheese | \$9

Smoked Salmon, Assorted Bagels, Cream Cheese, Capers, Chopped Egg and Pickled Red Onions | \$21

Steel Cut Oatmeal, Brown Sugar, Raisins and Honey | \$8

Waffles with Warm Maple Syrup, Freshly Whipped Cream and House Made Fresh Berry Coulis | \$8

Grab & Go Breakfast | Price per person

Exclusively for delivery or pickup, buffet not available.

Breakfast Burritos with Eggs, Cheese, Potatoes, Chorizo, Peppers and Salsa Verde | \$15

Breakfast Burritos with Eggs, Cheese, Potatoes, Peppers and Green Salsa Verde | \$15

Egg, Ham, Tomato and Biscuit Sandwich | \$15

BRUNCH

Served with Vail Mountain Roasters coffee, decaffeinated coffee & Signature teas. Buffets serving 20 guests or less will be subject to an additional charge of \$8 per person. Food and beverages will be replenished for 1 hour. Chef attendant required at \$175 per Chef. One Chef attendant per 50 guests.

The Gore Range Brunch | \$75 per person

Fresh Squeezed Orange & Grapefruit Juices

Sliced Fresh Fruits & Berries

Steel Cut Oatmeal, Brown Sugar, Raisins and Honey

Breakfast Potatoes

Scrambled Eggs

Grilled Sirloin

Hardwood Smoked Bacon

Boulder Breakfast Sausage

Smoked Salmon, Assorted Bagels Cream Cheese, Capers, Chopped Egg and Pickled Red Onions

Eggs Benedict with Spinach, Roasted Tomato and Hollandaise Sauce on a Toasted English Muffin

Classic Quiche Lorraine

Fresh Baked Bread and Charcuterie

Assorted Pastries and Muffins with Honey, Fruit Preserves and Butter

Add an Omelet Station | \$6 per person

MEETING PACKAGES

The Nine to Five | \$115 per person

Includes breakfast, a morning break, lunch and an afternoon break. Meals are replenished for one hour, breaks are replenished for a half hour.

Breakfast | High Country Display

Fresh Squeezed Orange & Grapefruit Juices

Seasonal Fruits & Berries

Individual Fruit Yogurts and House Made Granola

Assorted Pastries and Muffins

Fruit Preserves and Butter

Vail Mountain Roasters Coffee, Decaffeinated Coffee & Signature Teas

Morning Snack

Fresh Whole Fruit

Variety of Granola and Energy Bars

Vail Mountain Roasters Coffee, Decaffeinated Coffee & Signature Teas

Lunch

Served with pasta salad, kettle chips, brownies, freshly brewed iced tea and lemonade. Quantities for each sandwich are required ahead of time.

Sandwiches & Wraps | Select 3

Black Forest Ham and Swiss Cheese

Dijon mustard, lettuce, tomato and onion on a pretzel bun

Cranberry Chicken Salad Wrap

cranberry chicken salad, mixed greens, fresh mozzarella, tomato in a spinach wrap

Grilled Portobello Mushroom Wrap

onions, spinach, goat cheese and balsamic vinaigrette in a spinach wrap

Roast Beef

cheddar cheese, lettuce, tomatoes, horseradish mayo, and onion marmalade on marble rye

The Italian

ham, capicola, salami, provolone, lettuce, tomatoes, pepperoncini and Italian dressing on ciabatta

Turkey Club

roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

Vegan Hummus Wrap

assorted grilled vegetables and red pepper hummus in a spinach wrap

Afternoon Delight

Criss Cross Potato Chips

Spicy Snack Mix & Mixed Nuts

Assorted Juices, Bottled Water & Soft Drinks

Vail Mountain Roasters Coffee, Decaffeinated Coffee & Signature Teas

A LA CARTE BREAKS

You are required to order for half of your guest count though we suggest ordering for your entire group.

Morning Snacks

Assorted Bagels with Cream Cheese | \$42 per dozen

Assorted Danishes & Pastries | \$38 per dozen

Assorted Fresh Whole Fruit | \$36 per dozen

Assorted Muffins | \$36 per dozen

Variety of Granola and Energy Bars | \$32 per dozen

Afternoon Delights

Assorted Cheesecake Bites | \$38 per dozen

Cajun Pub Mix | \$34 per 2 pounds | Serves 10 people

Fresh Baked Brownies | \$40 per dozen

Fresh Baked Cookies | \$38 per dozen

House Made Trail Mix | \$40 per 2 pounds | Serves 10 people

Beverage Enhancements

The below items are charged on consumption.

Assorted Sodas and Flavored Sparkling Water | \$4 each

Assorted Hot Teas | \$75 per gallon

Bottled Juice | \$9 each

Bottled Water | \$5 each

Decaffeinated Coffee | \$45 per gallon

Freshly Brewed Iced Tea | \$70 per gallon

Hot Cider | \$70 per gallon

Hot Chocolate | \$70 per gallon

Lemonade | \$70 per gallon

Red Bull and Sugar Free Red Bull | \$9 each

Vail Mountain Roasters Regular Coffee | \$75 per gallon

SPECIALTY BREAKS

You are required to order for half of your guest count though we suggest ordering for your entire group. Breaks will be replenished for a half hour.

Daybreak | \$26 per person

Assorted Muffins, Croissants and Pastries

Fruit Preserves and Butter

Vail Mountain Roasters Coffee & Decaffeinated Coffee

Health Nut | \$28 per person

Energy Bars

House Made Trail Mix

Individual Fruit Yogurts and House Made Granola

Seasonal Whole Fruit

Freshly Brewed Iced Tea and Lemonade

Cinch | \$26 per person

Assorted Cheeses

Hummus & Onion Dip

Variety of Crackers

Vegetable Crudités with Ranch Dip

Freshly Brewed Iced Tea & Lemonade

Tex Mex | \$26 per person

Barbacoa Taquitos

Tortilla Chips with Fresh Salsa

Freshly Brewed Iced Tea & Lemonade

LUNCH

Our menus follow the seasons. As a result, minor menu substitutions may occur.

Lunch on the Go | \$45 per person

*Includes a bottle of water. Quantities of each sandwich requested ahead of time to ensure efficient service.
Exclusively for delivery or pickup, buffet not available.*

Starters | Select One

Pasta Salad

roasted red peppers, olives, spinach, tomatoes, red onion and vinaigrette

Potato Salad

fingerling potatoes, celery, grilled onion and honey Dijon

Entrees | Select Three

Black Forest Ham and Swiss Cheese

Dijon mustard, lettuce, tomato and onion on a pretzel bun

Cranberry Chicken Salad Wrap

cranberry chicken salad, mixed greens, fresh mozzarella, tomato in a spinach wrap

Grilled Portobello Mushroom Wrap

onions, spinach, goat cheese and balsamic vinaigrette in a spinach wrap

Roast Beef

cheddar cheese, lettuce, tomatoes, horseradish mayo, and onion marmalade on marble rye

The Italian

ham, capicola, salami, provolone, lettuce, tomatoes, pepperoncini and Italian dressing on ciabatta

Turkey Club

roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

Vegan Hummus Wrap

assorted grilled vegetables and red pepper hummus in a spinach wrap

Dessert | Select One

Assorted Cookies

Chocolate Brownies

LUNCH BUFFETS

Buffets are served with freshly brewed iced tea and lemonade. Buffets serving 20 guests or less will be subject to an additional charge of \$4 per person. Food and beverages will be replenished for 1 hour.

Soup & Salad Lunch Buffet | \$45 per person

Served with artisan baked rolls, butter and New York cheesecake.

Soup | Select One

Chicken Tortilla Soup

Potato Leek Soup

Roasted Butternut Squash Soup

Shrimp Corn Chowder

Tomato Basil Bisque

Wild Mushroom Soup

Salad | Select Two

Cobb Salad

chopped romaine, smoked bacon, tomato, avocado, hard-boiled egg, blue cheese and chipotle ranch dressing

Niçoise Salad

spring mix, haricot vert, smoked olives, tomatoes, boiled egg, fingerling potatoes and roasted garlic vinaigrette

Southwest Chopped Salad

iceberg lettuce, black beans, sweet corn, roasted red pepper, Cotija cheese, tortilla strips and cilantro lime dressing

The Caesar Salad

romaine, pretzel croutons, shaved parmesan cheese and Roman Caesar dressing

Add Grilled Chicken or Wild Caught Shrimp | \$10 per person

Add Grilled Sirloin | \$15 per person

The Gore Range Deli | \$65 per person

Served with Chef's soup of the day, pasta salad, kettle chips and fresh baked cookies.

Sandwiches | Select Two

Black Forest Ham and Swiss Cheese

whole grain mustard, lettuce, tomato and onion on a demi-baguette

Curried Chicken Salad Wrap

creamy curried chicken breast, kiln dried grapes, Marcona almonds

Grilled Portobello Mushroom Wrap

onions, spinach, haystack goat cheese and balsamic vinaigrette

New Orleans Style Muffuletta

ham, capicola, salami, provolone, lettuce, tomatoes and olive relish on ciabatta

Roast Beef

cheddar cheese, lettuce, tomatoes, horseradish mayo, and onion on a demi-baguette

Turkey Club

roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

Vegan Hummus

sprouted wheat bread, assorted grilled vegetables, red pepper hummus

South of the Border Lunch Buffet | \$55 per person

Tortilla Chips with Salsa and Guacamole

Chopped Southwest Salad with Cilantro Lime Dressing

Carne Asada and Chicken Tinga Tacos

Pico de Gallo, Cotija Cheese and Sour Cream

Corn and Flour Tortillas

Refried Beans

Spanish Rice

Sopapillas

The BBQ Lunch Buffet | \$60 per person

Napa Cabbage Slaw

Pulled Pork

BBQ Spiced Chicken

Creamy Potato Salad

Mac n' Cheese

Collard Greens

Banana Peppers, Pickled Okra, Jalapenos, Onions and Barbeque Sauce

Peach Cobbler

PLATED LUNCH

All plated lunches are served with dinner rolls and butter. When selecting multiple entrees, entrée counts for each guest must be submitted with final guarantee. Place cards with entrée choice indicated are required for service, otherwise a \$15 per person fee will be applied. Lunches serving 20 guests or less will be subject to an additional charge of \$4 per person. Children 12 and under will be charged at half the adult price.

2 Courses | One Starter, One Entree | \$44 per person

3 Courses | One Starter, One Entrée, One Dessert | \$48 per person

3 Courses | One Starter, Two Entrées, One Dessert | \$58 per person

Starters

Cobb Salad

chopped romaine, smoked bacon, tomato, avocado, hard-boiled egg, blue cheese and chipotle ranch dressing

Niçoise Salad

spring mix, haricot vert, smoked olives, tomatoes, boiled egg, fingerling potatoes and roasted garlic vinaigrette

The Caesar Salad

romaine, pretzel croutons, shaved parmesan cheese and Roman Caesar dressing

Entrees

Grilled Tenderloin Medallions, Roasted Fingerling Potatoes, Asparagus Tips and a Red Wine Demi

Pasta Primavera with Seasonal Vegetables (*Veg*)

Roasted Pork Loin with Pepper Jack Grits, Succotash and an Ancho Bourbon Steak Sauce

Rotisserie Chicken, Garlic Mashed Potatoes, Haricot Verts and Herb Jus

Ruby Red Trout with Wild Rice, Sautéed Spinach and Brown Butter

Spaghetti Squash with a Red Pepper Coulis and Seasonal Vegetables (*Vegan*)

Desserts

Crème Brûlée Cheesecake

Flourless Chocolate Cake

Lemon Tart with Berry Coulis

RECEPTION HORS D' OEUUVRES

You are required to order for half of your guest count though we suggest ordering for your entire group. 3 to 4 appetizers per person recommended for one hour of service. Minimum order of 25 pieces. Appetizers may be passed for \$50 per server per hour. One server for every 50 people.

Hot

- Caramelized Onion Flatbread with Blue Cheese | \$6
- Chicken Tinga Tostada with Mexican Crema and Cilantro | \$6
- Honey Sriracha Pork Meatballs | \$6
- Spinach and Feta Spanakopita with Balsamic Glaze | \$6
- Vegetable Spring Rolls with Cilantro and a Teriyaki Glaze | \$6
- Crab Cakes with Caper Remoulade | \$8
- Chicken Empanada with Mango Salsa | \$8
- Thai Glazed Fried Shrimp | \$8
- Beef Satay with Garlic Chili Sauce | \$10
- Short Rib Sliders with Horseradish Cream | \$10

Cold

- Boursin Roasted Tomato Bruschetta | \$6
- Mozzarella, Basil and Tomato Bruschetta | \$6
- Mushroom and Boursin Profiteroles | \$6
- Bacon Deviled Eggs with Crispy Capers and Pickled Fresno | \$8
- Prosciutto Wrapped Asparagus with Brown Butter Hollandaise | \$8
- Smoked Salmon Stuffed Cucumber with Preserved Lemon Aioli | \$8
- Ahi Tuna Wonton Tacos | \$10
- Bay Scallop Ceviche with Coconut Yuzu Broth in a Wonton Cup | \$12

RECEPTION APPETIZER DISPLAYS

You are required to order for half of your guest count though we suggest ordering for your entire group. Minimum of 25 guests. Displays are stationed only, passed is not an option.

Charcuterie | \$20 per person

Assorted Local & Domestic Cured Meats, Olives, Peppers, Pickled Vegetables and Crostinis

Combination Cheese & Charcuterie Board | \$25 per person

Served with Artisanal Crackers, Crostinis, Assorted Local & Domestic Cured Meats, Olives, Peppers and Pickled Vegetables

Imported and Domestic Cheese Board | \$16 per person

Served with Artisanal Crackers and Crostinis

Olives & Almonds | \$15 per person

Marinated Castelvetrano Olives, Smoked Kalamata Olives and Candied Almonds

Seafood Display | \$50 per person

Shrimp Cocktail, Crab Claws, Tuna Poke, Scallop Ceviche and Accoutrements

Seasonal Sliced Fruits & Berries | \$12 per person

Smoked Salmon Platter | \$18 per person

Bagel Chips, Smoked Salmon, Cream Cheese, Tomatoes, Onions, Capers and Chopped Egg

Vegetable Crudit  Tray | \$14 per person

Assorted Sliced Vegetables and Hummus

DINNER

Our menus follow the seasons. As a result, minor menu substitutions may occur.

DINNER BUFFETS

Buffets are served with freshly brewed iced tea and lemonade. Buffets serving 20 guests or less will be subject to an additional charge of \$4 per person. Food and beverages will be replenished for 1 hour. Children 12 and under eating off the buffet will be charged at half the adult price.

The Steakhouse Buffet | \$125 per person

Corn Pepper Chowder

Chopped Salad with Smoked Bacon, Tomatoes, Smoked Blue Cheese and Dill Dressing

Colorado Leg of Lamb

Slow Braised Beef Short Ribs

Ruby Red Trout with Warm Bacon Vinaigrette

Garlic Mashed Potatoes

Seasonal Vegetables

Sweet Yeast Rolls

Flourless Chocolate Cake

Lemon Tart with Berry Coulis

The Italian Job | \$80 per person

Rosemary Focaccia Bread

Antipasto Tray

Caesar Salad

Wild Mushrooms Risotto

Pork Scaloppini

Rigatoni Pasta with Short Rib Bolognese and Burrata Filling

Creamy Tiramisu

South of the Border Buffet | \$75 per person

Southwest Salad with Cilantro-Lime Vinaigrette

Tortilla Chips with Salsa and Guacamole

Ancho Marinated Carne Asada

Chicken Tinga in Entomatada

Citrus Pork Carnitas

Pico de Gallo, Cheese and Mexican Crema

Corn and Flour Tortillas

Frijoles Charros

Spanish Rice

Sopapilla with Honey

Colorado BBQ Buffet | \$90 per person

Barbeque Baby Back Ribs

BBQ Rubbed Chicken

Smoked Beef Brisket

Jalapeno Corn Bread

Chopped Iceberg Salad with Chipotle Ranch

Homemade Coleslaw

Cowboy Baked Beans

Creamy Potato Salad

Seasonal Vegetables

Warm Peach Cobbler

Build Your Own Dinner Table

Soup and Salad | Select Two

Olathe Corn Pepper Chowder with Basil Oil

Potato Leek Soup

Roasted Butternut Squash Bisque

Tomato Soup with Cheese Crouton

Caesar Salad with Pretzel Croutons, Shaved Parmesan and Roman Caesar Dressing

Mixed Greens with Blueberries, Candied Pecans and Smoked Bleu Cheese, Roasted Tomato Vinaigrette

Spring Mix with Pickled Beets, Goat Cheese, Pine Nuts and Roasted Garlic Vinaigrette

Niçoise Salad with Haricot Verts, Smoked Olives, Tomatoes, Boiled Egg, Fingerling Potatoes and Roasted Garlic Vinaigrette

Entrees | Select One

Applewood Smoked Pork Loin with Apple Bourbon Demi Glaze | \$70 per person

Citrus Roasted Salmon and Caper Brown Butter | \$75 per person

Colorado Beef Tenderloin with Truffle Butter | \$85 per person

Prime Rib with Horseradish Demi Glaze | \$85 per person

Rocky Mountain Trout with Warm Bacon Vinaigrette | \$70 per person

Spaghetti Squash with Truffle Cream Sauce and Mushroom Ravioli | \$65 per person *(Veg)*

Tarragon Chicken Breast with Preserved Lemon Jus | \$70 per person

Additional Entrée Selection | \$15 per person

Sides | Select Two

Creamy Parmesan Polenta

Garlic Whipped Mashed Potatoes

Grilled Asparagus with Roasted Tomatoes

Haricot Verts

Roasted Seasonal Vegetables

Rosemary Fingerling Potatoes

Wild Mushroom Risotto

Desserts | Select One

Brioche Bread Pudding with Bourbon Caramel Sauce

Crème Brûlée Cheesecake and Fresh Berry Coulis

Flourless Chocolate Cake with Crème Anglaise

Vanilla Bean Panna Cotta and Blackberry Coulis

Warm Peach Cobbler with Chantilly Cream

PLATED DINNER

All plated dinners are served with dinner rolls and butter. When selecting multiple entrees, entrée counts for each guest must be submitted with final guarantee. Place cards with entrée choice indicated are required for service, otherwise a \$15 per person fee will be applied. Dinners serving 20 guests or less will be subject to an additional charge of \$4 per person. Children 12 and under will be charged at half the adult price.

Three Course Plated Dinner | Salad, One Entrée, One Dessert | \$65 per person

Three Course Plated Dinner | Salad, Two Entrées, One Dessert | \$75 per person

Four Course Plated Dinner | One Soup, One Salad, One Entrée, One Dessert | \$90 per person

Four Course Plated Dinner | One soup, One Salad, Two Entrées, One Dessert | \$100 per person

Soup

Chicken Tortilla Soup

Potato Leek Soup

Roasted Butternut Squash Soup

Shrimp Corn Chowder

Tomato Basil Bisque

Wild Mushroom Soup

Salad

Cobb Salad

chopped romaine, smoked bacon, tomato, avocado, hard-boiled egg, blue cheese and chipotle ranch dressing

Niçoise Salad

spring mix, haricot vert, smoked olives, tomatoes, boiled egg, fingerling potatoes and roasted garlic vinaigrette

Southwest Chopped Salad

iceberg lettuce, black beans, sweet corn, roasted red pepper, Cotija cheese, tortilla strips and cilantro lime dressing

The Caesar Salad

romaine, pretzel croutons, shaved parmesan cheese and Roman Caesar dressing

Entrees

Angus New York Strip with Wild Mushroom Risotto, Roasted Cauliflower and a Red Wine Demi

Broiled Salmon with a White Bean Ragout, Sautéed Spinach and Brown Butter Hollandaise

Grilled Sakura Pork Chop with Braised Red Cabbage, Roasted Fingerlings and an Apple Bourbon Demi

Rotisserie Chicken, Garlic Mashed Potatoes, Haricot Verts and Herb Jus

Ruby Red Trout with Wild Rice, Sautéed Spinach and Brown Butter
Slow Braised Short Ribs over Pepper Jack Grits with Grilled Asparagus
Spaghetti Squash with a Red Pepper Coulis and Seasonal Vegetables (*Vegan*)

Dessert

Brioche Bread Pudding with Bourbon Caramel Sauce
Callebaut Chocolate Mousse with Espresso Cream
Flourless Chocolate Cake with Crème Anglaise
Fresh Berry Parfait with Grand Marnier Pastry Cream
Lemon Tart with Fresh Berries
New York Cheesecake with Fresh Berry Coulis
Peach Tart with Chantilly Cream
Vanilla Bean Panna Cotta with Blackberry Coulis

CHILDREN'S PLATED MENU

Children's menu intended for kids 12 and under.

Select Two | \$25 per person

Crispy Chicken Tenders and French Fries
Grilled Cheese Sandwich with French Fries
Hamburger with French Fries
Individual Pepperoni Pizza
Macaroni and Cheese
Spaghetti with Red Sauce and Parmesan Cheese

ENHANCEMENTS

S'mores | \$10 per person for individual bags | \$8 per person for a station

Graham Crackers, Marshmallows and Hershey's Milk Chocolate

Petit Dessert Display | Select Four | \$15 per person

Almond Cake with Berries and Whipped Cream

Callebaut Chocolate Mousse Cups with Espresso Cream

Carmel Apple Empanadas

Cheesecake Bites

Chocolate Dipped Strawberries

Lemon Tart with Fresh Berries

S'mores Tartlet

Late Night Snack Station | Select One | \$25 per person

Available only in additional to a buffet or plated meal, not available as dinner service. Snacks will be replenished for a half hour.

Buffalo Chicken Wings and French Fries

Cheese and Pepperoni Pizza

Chicken Tenders and French Fries

Gourmet Mac n' Cheese

BEVERAGE PACKAGES

There are three options for beverage packages, On-Consumption, Cash Bar or All-Inclusive. Shots are prohibited for all beverage packages.

ON-CONSUMPTION & CASH BAR BANQUET PRICING

On-Consumption packages are charged by the drink to the master bill. An itemized receipt will be sent to the client post event.

Cash Bar packages are charged by the drink to the individual onsite. Master billing will not be an option. A \$1 surcharge will be added to each beverage. All cash bars will be charged a \$250 cash bar setup fee.

Assorted Sodas | \$5 on-consumption | \$6 cash bar

Coke Products and Flavored Sparkling Water

Domestic Beer | \$7 on-consumption | \$8 cash bar

Coors Light and New Belgium Mountain Time Lager

Imports, Micro Brews & Hard Seltzers | \$8 on-consumption | \$9 cash bar

Athletic Non-Alcoholic, Modelo, Seasonal Vail Valley Craft Beer and Assorted High Noon Seltzers

House Wine | \$12 on-consumption | \$13 cash bar

CK Mondavi Cabernet

CK Mondavi Chardonnay

J Roget Champagne

Well Bar | \$10 on-consumption | \$11 cash bar

Gin

Rum

Scotch

Tequila

Vodka

Whiskey

**THE
CHARTER**
AT BEAVER CREEK

Call Bar | \$12 on-consumption | \$13 cash bar

Aviation Gin
Bacardi Rum
Dewar's Scotch
Four Roses Bourbon
Real Valle Tequila
Tito's Vodka

Premium Bar | \$14 on-consumption | \$15 cash bar

Bombay Sapphire Gin
Glenlivet 12yr Scotch
Grey Goose Vodka
Hamilton White Stacie Rum
Herradura Reposado Tequila
Ketel One Vodka
Ocho Plata Tequila
Woodford Reserve Bourbon

Specialty Drinks | \$4 upcharge on-consumption | \$5 upcharge cash bar

Notify your event manager if you would like to have specialty cocktails available during your event.

Manhattan
Margarita
Martini
Old Fashioned

ALL-INCLUSIVE BANQUET BAR PRICING

The All-Inclusive Packages are priced per person, per hour and require a four-hour event minimum. If you select an all-inclusive call or premium cocktail package for your event, the house wine will be offered. Tableside wine service is not included with call or premium all-inclusive packages.

Beer and Wine Package

First Hour | \$14 per person

Additional Hours | \$8 per person

Well Bar Package

First Hour | \$20 per person

Additional Hours | \$12 per person

Call Bar Package

First Hour | \$30 per person

Additional Hours | \$16 per person

Premium Bar Package

First Hour | \$35 per person

Additional Hours | \$18 per person

WINE PROGRAM

For a more extensive wine list, please speak with your Event Manager. Call wine and premium wine packages not available for the all-inclusive packages.

House Select Wine | Available on-consumption or all-inclusive | \$12 per glass | \$13 cash bar

CK Mondavi Cabernet

CK Mondavi Chardonnay

J Roget Champagne

Call Wine Package | \$18 per glass on-consumption | \$19 cash bar

J Lohr Chardonnay

Rodney Strong Cabernet

Premium Wine Package | \$25 per glass on-consumption | \$26 cash bar

Rombauer Chardonnay

Justin Cabernet

TERMS AND CONDITIONS

Guarantee

In arranging for private functions, the guaranteed guest count must be specified and communicated to the Event Manager 10 days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be the guaranteed number or actual attendance, whichever is greater. If a guarantee is not given to the Hotel by noon on the day it is due, the numbers on the Contract will become the guarantee.

Food and Beverage

All food and beverages served within the hotel's event spaces must be purchased from the hotel. Food and beverage menus must be submitted to your Event Manager 30 days prior to the event.

Pricing

While we make every attempt not to increase prices once your selections have been made, economic conditions dictate that we have this flexibility. All prices subject to change.

Tax and Service Charge

Menu prices do not include 10.49% taxes and 24% service charge.

Colorado Law

All food and beverage must be purchased from The Charter at Beaver Creek in accordance with Colorado State Law. Wedding cakes are an exception to the rule. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another. The Colorado State Division of Alcoholic Beverages and Tobacco regulates the sale of alcoholic beverages. The Charter is responsible for the administration of those regulations. Colorado law prohibits alcoholic beverages to be brought in or taken out of the restaurant and meeting spaces.

Audio Visual Equipment

In house audio/visual equipment and services are available on a rental basis. Audio visual arrangements must be made 7 working days prior to the event.

Entertainment

All entertainment within the Restaurant and Patio must conclude no later than 10:00 pm. This is in respect to other hotel guests and in accordance with Beaver Creek ordinances.