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## BREAKFAST

*Breakfast buffets are served with local coffee, decaffeinated coffee, hot teas and juices. 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

Seasonal Fruits & Berries

Individual Fruit Yogurts and House Made Granola

Assorted Pastries and Muffins

Fruit Preserves, Honey and Butter

### Sunny Day Table | \$42 per person

Seasonal Fruit & Berries

Individual Berry Parfaits

House Made Muesli

GF Egg White Quiche with Seasonal Vegetables

Turkey Sausage

Apple Cinnamon Muffins

Honey, Fruit Preserves and Butter

Charter Acai Bowl

Green Juice Shooters

### Beaver Creek Buffet | \$45 per person

Yogurt, Fresh Fruit & Berries, and Honey Granola

Fluffy Scrambled Eggs

Breakfast Potatoes

Thick Cut 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, and Salsa Verde | \$14

Breakfast Burritos with Eggs, Cheese, Potatoes, Peppers and Salsa Verde (Veg) | \$12

Bacon, Egg, and Cheese Biscuit Sandwich | \$14

Breakfast Meats: Thick Cut Bacon, Boulder 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

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

Omelet Station with Assorted Fillings | \$6 | Chef Attendant Required

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

**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 Salsa Verde | \$13

Bacon, Egg, and Cheese Biscuit Sandwich | \$15

Berry Parfait | \$8

Fruit Cup | \$7

## BRUNCH

*The brunch buffet is served with local coffee, decaffeinated coffee, hot teas and juices. 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.*

*One Chef attendant per 50 guests.*

### The Gore Range Brunch | \$65 per person

Sliced Fresh Fruits & Berries

Breakfast Potatoes

Hardwood Smoked Bacon

Boulder Breakfast Sausage

Assorted Bagels Cream Cheese

Steak and Egg Benedict

Classic Quiche Lorraine

Fresh Baked Bread, Cheese, and Charcuterie – pick from below

Fresh Baked Cinnamon Rolls

Assorted Pastries and Muffins with Honey, Fruit Preserves and Butter

Avocado toast

Acai Bowl Station

Add an Omelet Station | \$6 per person | Chef attendant required

## 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. Water, coffee and hot tea available all day, juice available in the morning and soda available in the afternoon.*

#### Breakfast | High Country Display

Seasonal Fruits & Berries

Berry Parfaits

Assorted Pastries and Muffins

Fruit Preserves, Honey, and Butter

#### Morning Snack

Fresh Whole Fruit

Variety of Granola and Energy Bars

#### Lunch

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

#### Sandwiches & Wraps | Select 3 | Quantity of each required

##### 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*

##### 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

Spicy Snack Mix & Trail Mix

## 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 | \$48 per dozen

Assorted Danishes & Pastries | \$38 per dozen

Assorted Fresh Whole Fruit | \$38 per dozen

Assorted Muffins | \$36 per dozen

Variety of Granola and Energy Bars | \$36 per dozen

### Afternoon Delights

Assorted Cheesecake Bites | \$42 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.*

#### Cold

Assorted Sodas and Flavored Sparkling Water | \$6 each

Bottled Juices | \$9 each

Aqua Panna or San Pellegrino 1L | \$8 each

Lemonade or Freshly Brewed Iced Tea | \$70 per gallon

Green Juice & Turmeric Shots | \$9 per person

#### Hot - \$70 per gallon

Local Coffee or Decaffeinated Coffee

Hot Cider

Hot Chocolate

Assorted Hot Teas

## 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.*

### 14er | \$28 per person

Build your own Trail Mix

Yogurt Parfait

Bottled Coconut Water & Fresh Juices

### Cinch | \$35 per person

Assorted Meat & Cheeses

Olives & Almonds

Variety of Crackers, Vegetable Stick & Hummus Dip

Freshly Brewed Iced Tea & Lemonade

### Mile High Tailgate | \$30 per person

Pretzels & Beer Mustard

Peanuts

Kettle Corn and Salted Popcorn

Mini Corn Dogs

Freshly Brewed Iced Tea & Lemonade

### Sweet Treat | \$45 Per Person

Mini Assorted Cookies

Mini Cheesecake Bites

Assorted Bon Bons

S'mores Tart

### Monte Vista | \$28 per Person

Tortilla Chips with Queso, Pico de Gallo, and Guacamole

Horchata & Aqua Fresca

## 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 | \$55 per person**

**Starters | Select Two**

Pasta Salad

Potato Salad

Whole Fruit

Kettle Chips

Chef's Soup of the Day

**Sandwiches | Select Three**

**Black Forest Ham and Swiss Cheese**

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

**Cranberry Chicken Salad Wrap**

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

**Italian**

*ham, capicola, salami, provolone, lettuce, tomatoes, pepperoncini, and olives on ciabatta*

**Roast Beef**

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

**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*

**Dessert | Select One**

Assorted Cookies

Chocolate Brownies

**South of the Border Lunch Buffet | \$60 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

Churro Fries

**The BBQ Lunch Buffet | \$68 per person**

Cabbage Slaw

Pulled Pork

BBQ Spiced Chicken

Creamy Potato Salad

Mac n' Cheese

Chopped Iceberg Salad with Chipotle Ranch

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

Peach Cobbler

**Mediterranean | \$64 Per person**

Gazpacho

Arugula Berry Salad with Champagne Vinaigrette

Quinoa Tabbouleh

Orzo Caprese

Grilled Chimi-Churri Chicken

Broiled Citrus Salmon

Olive Oil Cake with Macerated Berries

THE  
CHARTER  
AT BEAVER CREEK

**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.*

*Served with whole fruit, kettle chips and fresh baked cookies.*

**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*

## 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 | \$50 per person**

**3 Courses | One Starter, One Entrée, One Dessert | \$60 per person**

**3 Courses | One Starter, Two Entrées, One Dessert | \$70 per person**

### First Course

#### 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, garlic croutons, shaved parmesan cheese and 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' OEUVRES

*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 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 Chicken Wings | \$7

Honey Sriracha Cauliflower Wings | \$6

Spinach and Feta Spanakopita with Balsamic Glaze | \$7

Vegetable Spring Rolls with Cilantro and a Teriyaki Glaze | \$6

Smoked Goat Cheese Stuffed Mushrooms with Balsamic Glaze | \$7

Crab Cakes with Caper Remoulade | \$8

Chicken Empanada with Mango Salsa | \$8

Thai Glazed Fried Shrimp | \$8

Bacon Wrapped Dates with a Gorgonzola Aioli | \$9

Short Rib, Horseradish Goat Cheese, Puff Pastry | \$10

### Cold

Olive and Bruschetta with Fresh Mozzarella Bruschetta | \$7

Boursin, Roasted Tomato, Balsamic Bruschetta | \$7

Bacon Deviled Eggs with Crispy Capers and Pickled Fresno | \$8

Smoked Salmon Stuffed Cucumber with Preserved Lemon Aioli | \$8

Antipasti Skewer | \$7

Caprese Skewer | \$6

Seared Ahi Tuna Wonton | \$10

Shrimp Cocktail | \$8

## RECEPTION APPETIZER DISPLAYS & ENHANCEMENTS

*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. Stations are not for stand alone purchase must be paired with another selection. Chef attendant station \$150*

### Charcuterie | \$24 per person

Assorted Local & Domestic Cured Meats, Olives, Peppers, Pickled Vegetables and Crostini's

### Combination Cheese & Charcuterie Board | \$28 per person

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

### Domestic Cheese Board | \$16 per person

Served with Artisanal Crackers and Crostini's

### Olives & Almonds | \$15 per person

Marinated Castelvetrano Olives, Smoked Kalamata Olives and Candied Almonds

### Seafood Display | Market Price, inquire with your Event Manager

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

### Seasonal Sliced Fruits & Berries | \$15 per person

### Smoked Salmon Platter | \$18 per person

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

### Flatbread Station | \$20 per person

Chef's Choice of Three Rotating Flatbreads

### Vegetable Crudité Tray | \$14 per person

Assorted Sliced Vegetables and Hummus

**Chef Attended Pasta Station: \$32 per person**

*Chef Attendant Required*

Pasta Station

Choose two sauces: Marinara, Lemon Caper, Red Pepper Alfredo, Kale Pesto

Choose Two Pastas: Three Cheese Tortellini, Linguini, Sweet Potato Gnocchi, and Cavatappi

Chef's Choice Assorted Vegetables

Assorted Proteins: Grilled Chicken, Shrimp, Portobello Mushroom, and Italian Sausage

Shaved Parmesan Cheese

**Chef Attended Carving Station**

Choice of Tenderloin or Prime Rib with Choice of Bourbon Au Jus or Chimichurri | MKT

**Pub Snack Station | Select Two | \$26 per person**

Buffalo Chicken Wings and French Fries

Cheese and Pepperoni Pizza

Chicken Tenders and French Fries

Gourmet Mac n' Cheese

Carne Asada Street Tacos

Pretzels & Beer Mustard

Mini Corn Dogs

## 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. Chef attendant station \$150*

#### **The Steakhouse Buffet | \$125 per person**

Corn Pepper Chowder

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

Beef Tenderloin - Chef Attended Carving Station

Oven Roasted Chicken Breast

Ruby Red Trout with Warm Bacon Vinaigrette

Garlic Herb Mashed Potatoes

Seasonal Vegetables

Fresh Bake Rolls

Flourless Chocolate Cake

Lemon Tart with Berry Coulis

#### Enhancement:

Chef Attended Carving Station

Choice of Tenderloin or Prime Rib | MKT

#### **The Italian Job | \$80 per person**

Rosemary Focaccia Bread

Tomato Basil Bisque

Antipasto Tray

Caesar Salad

Wild Mushrooms Risotto

Pork Scallopini

Rigatoni Pasta with Short Rib Bolognese and Burrata Filling

Creamy Tiramisu

THE  
CHARTER  
AT BEAVER CREEK

Enhancement:

Chef Attended Pasta Station | \$25 per person

Choose two sauces: Marinara, Lemon Caper, Red Pepper Alfredo, Kale Pesto

Choose Two Pastas: Three Cheese Tortellini, Linguini, Sweet Potato Gnocchi, and Cavatappi

Chef's Choice Assorted Vegetables

Assorted Proteins: Grilled Chicken, Shrimp, Portobello Mushroom, and Italian Sausage (Upcharge \$8 Per Person)

Shaved Parmesan Cheese

**South of the Border Buffet | \$80 per person**

Southwest Salad with Cilantro-Lime Vinaigrette

Tortilla Chips with Salsa

Ancho Marinated Carne Asada

Chicken Tinga in Entomatada

Citrus Pork Carnitas

Pico de Gallo, Cheese, Guacamole, and Mexican Crema

Corn and Flour Tortillas

Refried Beans

Spanish Rice

Churro Fries

Enhancement:

Chef Attended Tortilla Station

**Colorado BBQ Buffet | \$90 per person**

Barbeque Baby Back Ribs

BBQ Rubbed Chicken

Smoked Beef Brisket

Jalapeno Cheddar Biscuits

Chopped Iceberg Salad with Chipotle Ranch

Homemade Coleslaw

Cowboy Baked Beans

Creamy Potato Salad

THE  
**CHARTER**  
AT BEAVER CREEK

Seasonal Vegetables

Warm Apple Cobbler

Pit Master Carving Station Option – See Event Manager for Details

**Build Your Own Dinner Table | \$100 per person**

**Soup and Salad | Select Two**

Corn Pepper Chowder with Basil Oil

Potato Leek Soup

Roasted Butternut Squash Bisque

Tomato Soup with Cheese Crouton

Caesar Salad with Garlic Croutons, Shaved Parmesan and 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 Two**

Applewood Smoked Pork Loin with Apple Bourbon Demi-Glace

Citrus Roasted Salmon and Caper Brown Butter

Colorado Beef Tenderloin with Chimichurri

Prime Rib with Horseradish Demi-Glace

Rocky Mountain Trout with Warm Bacon Vinaigrette

Spaghetti Squash with Peppadew Coulis

Tarragon Chicken Breast with Preserved Lemon Jus

**Additional Entrée Selection | \$15 per person**

**Sides | Select Two**

Green Chili Polenta

Garlic Herb Mashed Potatoes

Grilled Asparagus with Roasted Tomatoes

THE  
**CHARTER**  
AT BEAVER CREEK

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

Warm Apple Cobbler with Brown Butter Bourbon Caramel

**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.*

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

Three Course Plated Dinner | One Salad, Two Entrées, One Dessert | \$90 per person

Four Course Plated Dinner | One Appetizer, One Salad, One Entrée, One Dessert | \$100 per person

Four Course Plated Dinner | One Appetizer, One Salad, Two Entrées, One Dessert | \$115 per person

THE  
CHARTER  
AT BEAVER CREEK

**Plated Appetizer**

Shrimp Cocktail

Rotating Bruschetta

Blistered Shishito

Beet Salad

**Salad**

**Cobb Salad**

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

**Nicoise 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**

6 oz Petit Filet with Wild Mushroom Risotto, Roasted Cauliflower and a Red Wine Demi

Broiled Salmon with Pepper Jack Grits, Sautéed Swiss Chard and Brown Butter Hollandaise

Grilled Pork Chop with Roasted Fingerlings, Sautéed Spinach, and a Bourbon Demi

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

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

Spaghetti Squash with Peppadew Coulis and Seasonal Vegetables (Vegan)

**Dessert**

Brioche Bread Pudding with Bourbon Caramel Sauce

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

Apple Huckleberry Cobbler with Chai Cream

## CHILDREN'S PLATED MENU

*Children's menu intended for kids 12 and under.*

### Select One | \$25 per person

Crispy Chicken Tenders and French Fries

Grilled Cheese Sandwich with French Fries

Hamburger with French Fries

Macaroni and Cheese

Spaghetti with Red Sauce and Parmesan Cheese

Sirloin with Baby Carrots and French Fries | \$2 upcharge

## ENHANCEMENTS

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

Graham Crackers, Marshmallows and Hershey's Milk Chocolate

### Enhanced S'mores Station | \$15 per person

Assorted Chocolates, Graham Crackers, Oreos, Chocolate Chip Cookies, Marshmallows

### Petit Dessert Display | Select Three | \$20 per person

Brown Butter Cake with Berries and Whipped Cream

Chocolate Mousse Cups with Espresso Cream

Carmel Apple Empanadas

Cheesecake Bites

THE  
CHARTER  
AT BEAVER CREEK

Chocolate Dipped Strawberries  
Fruit Tarts  
Raspberry Mousse Cups  
Chocolate Assorted Bon Bons  
Turtle Pecan Cookies

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

*Available only in addition 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  
Carne Asada Street Tacos

**BEVERAGE PACKAGES**

*There are three options for beverage packages, On-Consumption, Cash Bar or All-Inclusive. Shots are prohibited for all beverage packages. A \$150 bartender charge will be added to each event.*

**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. All cash bars will be charged a \$250 cash bar setup fee.*

**Assorted Sodas | \$6 on-consumption**  
Coke Products and Flavored Sparkling Water

THE  
CHARTER  
AT BEAVER CREEK

**Domestic Beer, Import, and Hard Seltzers | \$8 on-consumption**

Coors Light, Blue Moon, New Belgium Mountain Time Lager, Athletic Non-Alcoholic, Modelo, and Assorted Seltzers

**House Wine | \$14**

Mondavi Cabernet

Josh Chardonnay

J Roget Champagne

**Well Bar | \$12**

Gin

Rum

Scotch

Tequila

Vodka

Whiskey

**Colorado Proud | \$16 | May change with availability**

Spring 44 Gin

Mythology Vodka

Breckenridge

Midturn Whiskey

10<sup>th</sup> Mountain Distillery

Dona loca Distillery Tequila

Stone Yard

**Call Bar | \$14**

Aviation Gin

Bacardi Rum

Dewar's Scotch

Four Roses Bourbon

Real Valle Tequila

Tito's Vodka

**Premium Bar | \$18**

Bombay Sapphire Gin

Glenlivet 12yr Scotch

Grey Goose Vodka

Hamilton White Stacie Rum

Herradura Reposado Tequila

Volans Tequila

Woodford Reserve Bourbon

**Signature Cocktails | Market Price | Charged on Consumption**

*Please send desired cocktail recipe to your Event Manager for approval. For example, His & Hers, event themed cocktails, etc.*

**ALL-INCLUSIVE BANQUET BAR PRICING**

*The All-Inclusive Packages are priced per person, per hour and require a two-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 | \$25 per person

THE  
**CHARTER**  
AT BEAVER CREEK

Additional Hours | \$16 per person

**Premium Bar Package**

First Hour | \$30 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 | \$14 per glass**

Mondavi Cabernet

Josh Chardonnay

J Roget Champagne

**Call Wine Package | \$18 per glass**

**Premium Wine Package | \$22 per glass**

Create your package with the event manager

## TERMS AND CONDITIONS

### Guarantee

In arranging for private functions, the estimated guest count must be specified and communicated to your Event Manager 14 days prior to the event. A guaranteed guest count must be specified and communicated to the Event Manager 3 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 25% 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.