

TABLE OF CONTENTS

Breakfast.....	2 – 3
Brunch.....	4
Meeting Packages.....	5 – 6
Buffet Lunch.....	8 – 12
Plated Lunch.....	12
Hors d’ Oeuvres.....	14 – 15
Buffet Dinner.....	16 – 18
Plated Dinner.....	19 – 20
Enhancements.....	21
Beverage Packages.....	22 – 25
Policies.....	26

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

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' 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 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 & ENHANCMENTS

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 Crudit  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

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

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

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

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

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

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

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

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

10th 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

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.