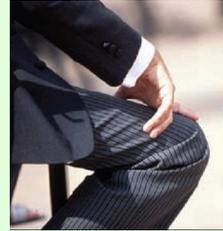


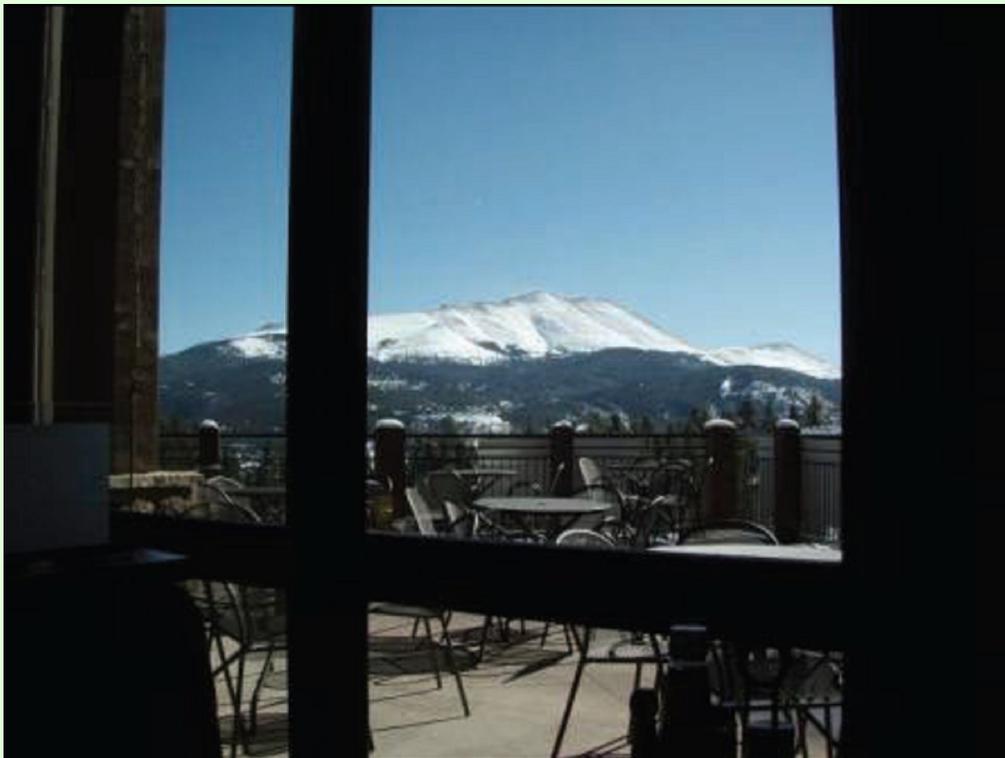
SEVENS



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



SEVENS



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

WEDDING MENU

~Hors D' Oeuvres~

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

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

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

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

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

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

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

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

Chilled Oriental Chicken Salad
crisp wonton cup
\$4.75

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

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

(continued)

WEDDING MENU

Chilled Hors D' Oeuvres (continued)

(priced per person)

Seafood Sampler

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

\$9.75

Caviar Service

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

\$13.50

Hot Hors D' Oeuvres

(priced per person)

Beef Sate

Thai style beef served with spicy peanut sauce

\$3.75

Oysters Rockefeller

spinach pernod cream and hollandaise sauce

\$6.75

Prosciutto Wrapped Shrimp

sage garlic butter

\$6.50

Petite Grilled Lamb Chops

apple mint jelly relish

\$5.75

Ginger Shrimp Skewer

sweet cilantro glaze

\$5.50

Petite Chicken Wellington

mushroom duxelle and chicken wrapped in puff pastry

\$5.25

(continued)

WEDDING MENU

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

Bacon Wrapped Scallops
broiled with apple smoked bacon
\$5.00

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

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

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

Petite Crab Cakes
herb aioli
\$4.75

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

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

Gorgonzola Baked Crostini Baguette
\$3.25

WEDDING MENU

~Salad Selections~

One selection from below is included with entrée purchase

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

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

Enhanced Salad Selections

(priced per person)

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

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

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

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

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

WEDDING MENU

~Soups~

(priced per person)

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

Roasted Chile Corn Chowder
tortilla strips
\$6.00

Roasted Tomato Bisque
saffron basil
\$5.50

White Bean Tomato Soup
shaved asiago cheese
\$5.50

Brandied Forrest Mushroom Soup
cream and chives
\$5.50

~Plated Appetizers~

(priced per person)

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

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

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

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

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

WEDDING MENU

Duet Plates

(priced per person)

~Choice of Two~

Medallions of Venison or Elk
blackberry glaze

Petite Filet Mignon
sautéed mushrooms and shallots with jus lie

Roasted Duck Breast
bigarade sauce

Sea Scallops and Prawns
tomato relish

Lobster Tail
drawn butter and lemon
\$81

~Choice of Two~

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

Pan Seared Halibut
macadamia nut encrusted

Spiced Rubbed Alaskan Wild Salmon
mango relish

Chicken Oscar
asparagus, lump crabmeat, with béarnaise sauce

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

~Choice of Two~

Roasemary Encrusted Prime Rib
horseradish sauce and au jus

Chicken Picatta
white wine, lemon and caper sauce

Mahi Mahi
pineapple coconut cream sauce

Steelhead Trout Amandine
toasted almonds
\$65

WEDDING MENU

~ Entrée Selections ~

(priced per person)

*All entrée selections are served with Chef's selection of starch and seasonal vegetables, artisan rolls & butter
A \$300 surcharge applies to plated entrées served family style. Family style entrées are limited to three
selections. The highest entrée price will apply to all selections.*

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

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

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

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

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

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

Macadamia Encrusted Halibut
citrus beurre blanc
\$50.00

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

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

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

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

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

WEDDING MENU

~Wedding Buffets~

(priced per person)

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

The TenMileBuffet*

Sunburst Salad

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

Crostini

buffalo mozzarella and Roma tomato, olive tapenade, sliced baguettes with balsamic vinaigrette

Roasted Garlic Mashed Potatoes

Vegetable Medley

Chicken Oscar

asparagus, lump crabmeat, with béarnaise sauce

Shrimp Scampi

shallots, garlic and tomatoes in a white wine butter sauce over fettuccini

Roast Tenderloin of Beef Carving Station*

sautéed mushrooms, shallots and garlic

\$65.00

Alpine Meadow Wedding Buffet*

Spinach Salad

mandarin oranges, strawberries, toasted almonds with rice wine vinaigrette

Fresh Mozzarella, Asparagus and Roma Tomatoes Salad

balsamic vinaigrette

Rosemary Roasted Potatoes

Zucchini Provencale

Chicken Milano

sautéed mushrooms and marsala mozzarella cream sauce

Filet of Salmon

fennel, red onion and tomato relish

Roast Prime Rib Carving Station*

horseradish and au jus

\$59.00

Mountain Wedding Buffet

Colorado Sunset Salad

cucumber, carrots, tomato and peppers with peppercorn ranch dressing

Wild Rice Pilaf

Fresh Green Beans

Breast of Chicken Dijon

Dijon cream sauce

Steelhead Trout

citrus salsa

Spinach, Sun Dried Tomato and Cheese Ravioli

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

\$53.00

WEDDING MENU

~ Chef Attended Carving Stations* ~

(priced per person)

Carving Stations are offered as an enhancement to buffets or as an entrée station

Chef carved meats served with fresh artisan breads

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

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

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

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

~ Chef Attended Action Stations* ~

(priced per person)

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

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

Salad Station*

Spinach Salad

mushrooms, red onions, chopped eggs and honey mustard vinaigrette

Caesar Salad

grilled chicken and creamy garlic dressing

Gathered Field Greens

candied walnuts, pear tomatoes, Gorgonzola with red wine vinaigrette

Fresh Baked Breads and Bread Sticks

with butter

\$8.00 enhancement/\$16.00 entrée station

Chef Attended Raw Bar*

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

\$26.00 enhancement/ \$52.00 entrée station

Steak Diane Station*

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

\$19.00 enhancement/ \$38.00 entrée station

(continued)

WEDDING MENU

~Chef Attended Action Stations* ~continued

(priced per person)

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

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

Shrimp Scampi Station*

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

\$17.00 enhancement/ \$34.00 entrée station

Pasta Station*

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

\$14.00 enhancement/\$28.00 entrée station

Crepe Station*

savory or dessert crepes

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

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

\$12.00 enhancement/ \$24.00 entrée station

Omelets Prepared to Order*

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

\$9.00 enhancement/ \$18.00 entrée station

WEDDING MENU

~Children's Menu~

(priced per child)

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

Plated Options

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

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

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

Bow Tie Pasta
marinara sauce
\$15.00

Chicken Tenders
French fries
\$15.00

Individual Pizza
cheese or pepperoni
\$15.00

Hamburger or Hot Dog
French fries
\$15.00

Macaroni and Cheese
\$15.00

Buffets

Available with a guarantee of 10 or more children

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

~Vendor Meals~

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

\$20.00 per person.

WEDDING MENU

~Desserts~

(priced per person)

Plated Desserts

Duet of Mousse

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

Chocolate Carmel Pyramid

drizzled with crème anglaise and strawberry fan

\$8.50

Crème Brulee

rolled wafer and fresh berries

\$8.25

Seasonal Fresh Berries

assorted berries with a Grand Marnier cream sauce

\$7.75

Apple Tarte Tatin

caramel sauce and fresh whipped cream

\$7.50

Create Your Own Dessert Mosaic

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

\$9.25

Small Bites Arrangement

Assorted Petit Fours

Chocolate Dip Strawberries

Chocolate Covered Wafers

Chocolate Truffles

\$5.75

Dessert Buffets

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

Choice of Five \$6.75

Choice of Seven \$8.75

WEDDING MENU

~Specialty Items~

Ice Sculptures

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

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

Chocolate Displays

Chocolate Fondue

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

Deluxe Chocolate Fondue

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

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

Dessert Enhancements/Guest Favors

(2 per person in a gift box)

Chocolate Covered Strawberries

Chocolate Truffles

\$3.75

BARS & SPIRITS

~Hosted Bar~

Prices do not include 8.28% state & local taxes, or 20% taxable service charge.

- Call brands \$6.50 each
- Premium brands \$7.50 each
- Top Shelf brands \$9.00 each
- Locally Sourced Brands \$7.50 each
- Gluten Free Brands \$8.00 each
- Low Calorie Brands \$8.00 each
- Kosher Brands \$8.00 each
- House wine \$7.00 glass
- Premium house wine \$9.00 glass
- Cordials \$8.50 each
- Soft drinks \$3.50 each
- Bottled water \$3.50 each
- Beer - domestic \$4.75 each
- Beer – imported/specialty \$5.25 each
- Beer – Gluten Free, Locally Sourced, Kosher, Low-Cal \$5.25 each
- Beer – keg, domestic \$325.00 each
- Beer – keg, imported or specialty \$425.00 each

~Cash Bar~

Prices include state & local taxes. They do not include gratuity.

- Call brands \$7.00 each
- Premium brands \$8.00 each
- Top Shelf brands \$9.50 each
- Locally Sourced Brands \$7.75 each
- Gluten Free Brands \$7.75 each
- Low Calorie Brands \$7.75 each
- Kosher Brands \$8.50 each
- House wine \$8.00 glass
- Premium House wine \$9.50 glass
- Cordials \$9.00 each
- Soft drinks \$3.50 each
- Bottled water \$3.50 each
- Bottled beer – domestic \$5.50 each
- Bottled beer – imported/ specialty \$6.00 each
- Bottled beer – Gluten Free, Locally Sourced, Low-Cal \$6.25 each

~Hosted Bars~

By the Hour: Specialty Martini

Belvedere Vodkas and Hendrick's Gin with all the martini accoutrements
\$15 per person per hour.

By the hour: Bloody Mary

Ketel One and Breckenridge Distillery Vodkas with a variety of fresh ingredients and garnishes
\$12 per person per hour

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%.

SPIRITS

Call Brands*

Scoresby Scotch, Jim Beam Bourbon, Gordon's Gin, Smirnoff Vodkas, Sauza Gold Tequila, Appleton White Rum, Malibu Rum

Premium Brands*

Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Seagram's 7 Whiskey, Tanqueray Gin, Ketel One Vodkas, Jose Cuervo Tequila, Bacardi Rums, Captain Morgan Rum

Top Shelf Brands*

Crown Royal Whiskey, Jameson's Irish Whiskey, Johnnie Walker Black Scotch, Hendricks' Gin, Patron Tequilas, Belvedere Vodkas, Breckenridge Distillery Vodka, 10 Cane Rum, Hennessy VS Cognac

Cordials*

Kahlua, Amaretto Di Saronno, Frangelico, Grand Marnier, Chambord, Southern Comfort, Bailey's Irish Cream, Sambuca, Tuaca, Jägermeister

The Following are Available by Special Order, Specify Quantities Please

Locally Sourced Leopold Brothers Spirits

Silvertree Vodka, American Small Batch Gin, American Small Batch Whiskey, New York Apple Whiskey, Rocky Mtn. Blackberry Whiskey, Rocky Mtn. Peach Whiskey, Maryland Style Rye Whiskey,

Liqueurs: Rocky Mtn. Blackberry, Michigan Tart Cherry, New England Cranberry, American Orange, Frenchpress Style American Coffee, Three Pins Alpine Herbal, Maraschino Cherry, New York Sour Apple, Rocky Mtn. Peach, Fernet Branca

Gluten Free Spirits

Absolut Vodka and Flavors All Tequilas are Gluten Free

Low Calorie Spirits

SkinnyGirl Vodka, and Flavors Cucumber Vodka, Tangerine Vodka

Martini and Cocktail Lists

Choose beforehand or let your guests choose. We have cocktail lists available should someone not know what they want.

*Some locations may substitute brands. If a particular brand is requested, please make a note as a special request.

BEER

Domestic Bottled Beer*

Budweiser, Bud Light, Michelob Ultra Light, Coors Light, O'Doul's [non-alcoholic]

Imported Bottled Beer*

Stella Artois, Corona, Hoegaarden Wheat

Microbrew Bottled Beer*

Fat Tire, Breck Oatmeal Stout, Breck Lucky U IPA

The Following are Available by Special Order, Full Cases Only, Specify Quantities Please.

Locally Sourced Bottled Beer

Breckenridge Brewery Avalanche, Vanilla Porter, Agave Wheat
Dillon Dam Brewery Beers

Gluten Free Bottled Beer

Bard's Gluten Free Beer

Low Calorie Bottled Beer

MGD 64

Kosher Bottled Beer

Sam Adams, Coors Original, Coors Light

Kegs

Domestic

Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale, Coors Light

Imported

Stella Artois, Hoegaarden Wheat, Heineken, Beck's, Amstel Light

Microbrew

Fat Tire, Shock Top Belgian White, Breck Avalanche, Breck Agave Wheat, Breck Vanilla Porter, Breck Lucky U IPA,
Breck Oatmeal Stout, Bass Ale, Landshark, Kona Seasonal Brew

*Some locations may substitute brands. If a particular brand is requested, please make a note as a special request.

The above prices are subject to 20% taxable service charge and State & local taxes of 8.28%.

WINE

Not seeing what you are looking for? Given enough lead time, we may be able to accommodate special requests for your wine selection. Please inquire with your conference service agent for availability and pricing. Some availability may be subject to change.

 *In the interest of environmental awareness, we support organic and sustainable wineries where you see this moniker on the list*

~White Wine~

Sparkling White Wine & Champagne

Chandon Sparkling Brut Classic	California	\$50
Chandon Sparkling Reserve Chardonnay Brut	California	\$62
Chandon etoile Brut	California	\$87
Moet & Chandon Imperial	Champagne, France	\$89
Chandon etoile Rose	California	\$98
Veuve Clicquot Yellow Label Brut	Champagne, France	\$139
Moet & Chandon Nectar Imperial	Champagne, France	\$150

Chardonnay

 Terrazas de los Andes	Argentina	\$29
Cupcake	Central Coast, California	\$32
 Terrazas de los Andes Reserva	Argentina	\$39
Newton Red Label	Napa Valley, California	\$43
Sonoma Cutrer	Russian River Valley, California	\$48
Cloudy Bay	New Zealand	\$54
Domaine Chandon	Carneros	\$61
Cape Mentelle	Australia	\$71

Sauvignon Blanc

Cupcake	Marlborough, New Zealand	\$30
Kim Crawford	New Zealand	\$37
Cloudy Bay	New Zealand	\$54
Chateau de Sancerre	Loire, France	\$68

Rose

 Bonterra	California	\$29
Arnot-Roberts	Touriga National Lake County, California	\$42
Adelsheim	Willamette Valley Pinot Noir	\$60
Chateaux Pradeaux	France	\$81

Other Whites

Cupcake Moscato D'Asti		\$28
Stellina de Notte Pino Grigio		\$29
Cape Mentelle Sauvignon Blanc/Semillon	Australia	\$30
 Dr. Loosen Riesling	Germany	\$32
 Terrazas de los Andes Reserva Torrontes	Argentina	\$39
Chambers Muscat 375ml		\$25

WINE

Not seeing what you are looking for? Given enough lead time, we may be able to accommodate special requests for your wine selection. Please inquire with your conference service agent for availability and pricing. Some availability may be subject to change.

 *In the interest of environmental awareness, we support organic and sustainable wineries where you see this moniker on the list*

~Red Wine~

Pinot Noir

Irony	Monterrey	\$31
Cloudline	Willamette, Oregon	\$47
Acacia	Carneros	\$56
Sonoma Cuterer	Russian River	\$77
Domaine Chandon	Carneros	\$79
Cloudy Bay	New Zealand	\$96

Merlot

 Lodi 181	Central Coast, California	\$30
Geyser Peak	Alexander Valley, California	\$38
Provenance	Carneros	\$62
 Robert Sinskey	Napa Valley, California	\$70

Cabernet Sauvignon

 Terrazas de los Andes	Argentina	\$29
 Terrazas de los Andes Reserva	Argentina	\$39
Newton Red Label	Napa Valley, California	\$43
Baulieu Vineyards	Rutherford	\$58
Provenance	Rutherford	\$76
Newton Unfiltered	Napa Valley, California	\$110
Cape Mentelle	Australia	\$132

Shiraz

BV Coastal Syrah	California	\$29
 Innocent Bystander	Victoria, Australia	\$48
Cape Mentelle	Australia	\$68

Other Reds

 Terrazas de los Andes Malbec	Argentina	\$29
A by Acacia Red Blend	California	\$35
 Terrazas de los Andes Reserva Malbec	Argentina	\$39
Newton Red Label Claret (Bordeaux blend)	Napa Valley, California	\$43
Cape Mentelle Cabernet Merlot	Australia	\$54
Bodega Numanthia "Termes"	Tempranillo, Spain	\$71
Domaine Chandon Pinot Meunier	Carneros	\$79
Navarro Correas Ultra Cabernet Malbec blend	Mendoza, Argentina	\$92

WINE

Locally Sourced Wines

Guy Drew Vineyards Unoaked Chardonnay, Viognier, Gewurztraminer, Reisling, Rose, Merlot, Syrah, Crooked Creek Meritage, (53% Cabernet Sauvignon, 24% Cabernet Franc, 20% Merlot, 3% Petit Verdot)
\$36-\$50 per bottle

Low Calorie Wines

SkinnyGirl Rose \$38
SkinnyGirl White Sangria \$38

Kosher Wines

Kedem Kosher White Champagne \$42
Baron Herzog Kosher Sauvignon Blanc \$38
Baron Herzog Kosher Chardonnay \$46
Baron Herzog Kosher Cabernet Sauvignon \$46

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.