TenMile Station, Sevens, TBAR, Ski Hill Grill, and The Maggie

WEDDING RECEPTION PACKAGES

- Colorado River Package $125.00 per person ($75.00 for young adult age 12-20)
- Swan River Package $140.00 per person ($84.00 for young adult age 12-20)
- Blue River Package $155.00 per person ($93.00 for young adult age 12-20)
- Children age 4-11 $35.00 plated children's meal or chosen buffet
- Children age 3 and under are free

All Table Service Dinners

Table service dinners include choice of four hors d'oeuvres, one salad, one duet or two entrée selections plus a vegetarian option, children's option, late night snack, five hour bar, and champagne toast. If more than one entrée is chosen, the wedding is responsible for providing an exact count of each selection, and providing place card meal indicators for service. All entrees include Chef's selection of seasonal accompaniments, fresh rolls and butter, and coffee service.

If the Colorado River package is selected, choices must be chosen from the Colorado River options.
If the Swan River package is selected, choices may be chosen from either the Colorado River or the Swan River options.
If the Blue River package is selected, choices may be chosen from any of the package options.

All Buffet Dinners

Buffet dinners include choice of four hors d'oeuvres, late night snack, five hour bar and sparkling wine / champagne toast. Buffet dinners are accompanied by fresh rolls and butter, as well as coffee service. Buffet items are not interchangeable from one buffet to another.

HORS D'OEUVRES

(choice of 4)

Colorado River - Hand Passed
Duet of Asparagus
Hummus Pita Points
Crab Stuffed Mushrooms
Spanakopita
Vegetable Spring Rolls
Beef or Chicken Satay

Swan River – Hand Passed
Caprese Skewers
Petite Crab Cakes
Spicy Tuna on Wonton
Sushi Rolls
Beef Carpaccio
Proscuitto Wrapped Shrimp

Blue River – Hand Passed
Petite Grilled Lamb Chops
Lobster and Cucumber
Ginger Shrimp Skewer
Bacon Wrapped Sea Scallops
Medallions of Elk
Fois Gras Spoons

Colorado River - Display
Crudite Platter
Fresh Fruit Display

Swan River – Display
Cheeses of the World Display
Smoked Salmon Display

Blue River - Display
Oysters Rockefeller
Crab Claws and Shrimp on Ice

Hors d'oeuvres are served for one hour.

SALADS

(choice of 1)

Romaine
Fresh romaine with tomato, cucumber, bell pepper, and champagne vinaigrette

Goat Cheese & Pear
Roasted goat cheese stuffed pear over baby lettuce with shallot rice wine vinaigrette

Colorado Sunset
Seasonal greens with cucumber, carrot, tomato, bell pepper, and peppercorn ranch dressing

Sunburst
Fresh sliced strawberries, mandarin oranges, candied pecans, and poppy seed vinaigrette

PLATED ENTREES

(choice of 2 single entrees plus a vegetarian option)
or
(choice of 1 duet entrée plus a vegetarian)

Colorado River

New York Strip Steak
Charbroiled New York strip served with a wild mushroom demi

Breast of Chicken Milano
Breast of chicken topped with sautéed mushrooms, and a marsala cream sauce

Southwestern Spice Rubbed Salmon
Southwestern spice rubbed salmon filet with fennel, red onion, and tomato relish

Buffalo Strip Steak au Poivre
Buffalo strip steak with a brandied green peppercorn sauce

Duet of New York Strip Steak and Rainbow Trout Almondine
Charbroiled New York Strip with a wild mushroom demi and Rainbow trout served with toasted almonds

Swan River

Filet Mignon
Charbroiled filet mignon served with a red wine jus lie

Macadamia Encrusted Halibut
Macadamia encrusted halibut with a citrus buerre blanc

Duet of Petite Filet Mignon and Pan Seared Halibut
Charbroiled petite filet mignon with a red wine jus lie and Macadamia nut encrusted pan seared halibut

Blue River

Medallions of Venison or Elk
Medallions of venison or elk with wild mushrooms and a blackberry glace

Roast Colorado Rack of Lamb
Herb encrusted, roasted Colorado rack of lamb with rosemary jus lie

Crab Stuffed Filet of Sole
Filet of sole stuffed with crabmeat, and served with a lemon lime buerre blanc

Sesame Encrusted Ahi Tuna
Black Sesame encrusted ahi tuna with baby bok choy and a mango chili relish

Duet of Petite Filet Mignon and Split Lobster Tail
Charbroiled petite filet mignon with sautéed mushrooms & shallots with jus lie and Lobster tail with drawn butter and lemon

Vegetarian Options
(for all packages)

Spinach, shallot, shitake mushroom and cheese ravioli with roma tomatoes and a parmesan cream sauce

Portobello mushroom napoleon with eggplant, zucchini, and roasted red pepper over roasted garlic mascarpone risotto with a yellow tomato coulis

Children's Meals
(for all packages)

Chicken Tenders with French Fries or Fruit Cup
Bow Tie Pasta Marinara with Fruit Cup
Individual Cheese or Pepperoni Pizza with Fruit Cup

BUFFET DINNERS

Colorado River

Choice of Salad
Wild Rice Pilaf
Fresh Green Beans
Breast of Chicken Picatta
Colorado Rainbow Trout
Spinach, Sundried Tomato, and Cheese Ravioli

Swan River

Choice of Salad
Fresh Mozzarella, Asparagus, and Roma Tomatoes Salad
Rosemary Roasted Potatoes
Honey Glazed Green Beans
Chicken Milano
Filet of Salmon
Herb Roast Prime Rib Carving Station*

Blue River

Choice of Salad
Crostini
Vegetable Medley
Chicken Oscar
Fettucini Alfredo with Shrimp
Roast Tenderloin of Beef
Carving Station*

** Chef fee of $100 per hour per Chef applies. Minimum 1 Chef per station per 50 guests. Buffet dinners are refreshed for up to 90 minutes. All buffets are accompanied by baskets of artisan breads and rolls with butter.*

LATE NIGHT SNACK

(choice of 1)

Pretzel Cart– Freshly baked salted and unsalted pretzels served with whole grain mustard
Crudite Platter – with house made hummus
Crab Rangoon – with sweet and spicy sauces
Jalapeno Poppers – with ranch dressing
Fried Mushrooms – with bleu cheese dip
Mozzarella Sticks – with marinara sauce

BEER

(bottled - choice of 6)

Domestic

Budweiser, Bud Light, Micheloeb Ultra Light, O'Doul's Non-Alcoholic

Import and Microbrew

Stella Artois, Corona, Hoegaarden Wheat, Fat Tire, Newcastle Nut Brown Ale, Breck Avalanche, O'Dell's IPA

LIQUOR

(these brands or similar)

Colorado River

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

Swan River

Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon, Tanqueray Gin, Ketel One Vodka, Jose Cuervo Tequila, Bacardi Rum, Captain Morgan Rum

Blue River

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

Cordials

(add $10 per person for 5 hour bar)

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

WINE

Colorado River (choice of 2, plus Sparkling Wine)
Sparkling: Mionetto il Prosecco, Prosecco, Italy

Whites:
Terrazas de los Andes Chardonnay, Mendoza, Argentina
Cupcake Sauvignon Blanc, Marlborough, New Zealand
Lagaria Pinot Grigio, Italy

Reds:
Terrazzas de los Andes Cabernet, Mendoza, Argentina
Terrazzas de los Andes Malbec, Mendoza, Argentina
Lodi 181 Merlot, Lodi, California
Irony Pinot Noir, Monterey, California

Swan River (choice of 2, plus Sparkling Wine)
Sparkling: Chandon Sparkling Brut Classic, Napa Valley, California

Whites:
Guy Drew Unoaked Chardonnay, McElmo Canyon, Colorado
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand

Reds:
Terrazzas de los Andes Reserva Cabernet, Mendoza, Argentina
Concannon Conservancy Merlot, Livermore Valley, California
Kunde Syrah, Sonoma, California
Llai Llai Pinot Noir, Bio Bio Valley, Chile

Blue River (choice of 4, plus Sparkling Wine)
Sparkling: Chandon Sparkling Reserve Chardonnay Brut, Napa Valley, California

Whites:
Sonoma Cutrer Chardonnay, Russian River Valley, California
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

Reds:
Raymond Reserve Cabernet, Napa Valley, California
Trefethen Merlot, Napa Valley, California
D'Arenburg Laughing Magpie Shiraz, McLaren Vale, Australia
Cloudline Pinot Noir, Willamette, Oregon

ADDITIONAL COURSES & SPECIALTY ITEMS

Enhance your dinner with the following options:

Plated Appetizer

(choice of 1 - $11.00 per person)

Wild Mushroom Ravioli with Pancetta and Lemon Thyme Cream
Seared Scallop on Baby Leek with Fingerling Ragout
Asian Spring Roll filled with soba noodles, napa cabbage, bamboo shoots, water chestnuts, scallions, and red pepper with a sweet garlic chili sauce
Buffalo Carpaccio with field greens, tomatoes, red onions, capers & olives drizzled in balsamic glaze
Iced Jumbo Shrimp & Crab Cocktail with roasted tomato horseradish sauce

Soup

(choice of 1 - $6.00 per person)

Lobster and Scallop Bisque with cognac, crème fraiche, and a fleuron
Roasted Tomato and Saffron Basil Bisque
Potato Leek
Brandied Forest Mushroom with cream and chives

Dessert

(choice of 1 - $6.00 per person)
(buffet with 4 selections - $7.75 per person)

Duet of Mousse – white and dark chocolate mousse served in a chocolate ring with fresh berries
Crème Brulee with a rolled wafer and fresh berries
Seasonal Fresh Berries with a Grand Marnier cream sauce
Apple Tart Tatin with caramel sauce and fresh whipped cream
Small Bites Arrangement – Assorted Petit Fours, Chocolate Dip Strawberries, Chocolate Covered Wafers, and Chocolate Truffles

Dessert Enhancements/Guest Favors

($3.75 per person)

Chocolate Covered Strawberries or Chocolate Truffles served in a gift box, 2 per person

Bride and Groom's Room Packages

(Priced for 6 persons)

Enhance your wedding day by adding one of these pampering packages for you and your closest friends as you get ready for your big day. Customized packages available, please contact your catering manager.

Beverage service is available for Bride's and Groom's rooms.
Please ask, as outside liquor, beer and wine are not allowed in the building.

For the Girls

Fresh fruit, yogurt and granola, muffins, fresh orange juice, bottled water

$65.00

Bride's Day

Fresh fruit, yogurt, gourmet cheeses, assorted pastries and croissants, fresh orange juice, sparkling water

$85.00

Groom's Room Package

Gourmet deli platter, bottled water

$68.00

THE FINE PRINT

All food and beverages must be provided by Breckenridge Mountain Dining per state law and liquor licensing. Unfinished beverages and food may not be removed from the event premises.

Bar: Packages are for five hours of continuous service and include the dinner hour. Import and microbrew beers may not exceed one half of the beer selections. Availability of specific bar brands can vary; substitutions of similar quality and price may occur without notice. Additional charges of $10.00 per person apply for one additional hour of bar service. Additional charges of $10 per person apply for table service of wine throughout dinner. Liquor selections from a higher priced package may not be added to a lower priced package.

Vendor meals are Chef's choice and will be billed out at $20.00 per person.

No outside food and beverage of any kind will be permitted in the resort's function space, including the Bride and Groom ready rooms, with the exception of the wedding cake, ornate dessert display, or cupcakes. These items must be provided, delivered, set up and removed at the end of the event by the approved, licensed vendor. Refrigeration on site and display items (stands, plates, knives, etc) are not available to outside vendors.

Resort reserves the right to levy a fine of $25.00 per person, based on the final guarantee, in the event unauthorized outside food and/or beverage is brought onto the premises.

Taxable Service Charge (20%) and state / local taxes (roughly 8%) apply to all packages.
Taxable Forest Service Fee (2%) applies at TenMile Station.
Taxable Civic Assessment (2%) applies at the TBar, Sevens and Ski Hill Grill.