

*Mountain Thunder Lodge, Ballrooms at One Ski Hill Place  
DoubleTree by Hilton*

**WEDDING RECEPTION PACKAGES**

*(4/1/13)*

*The following packages are for wedding receptions at Mountain Thunder Lodge, DoubleTree by Hilton, the Village at Breckenridge and One Ski Hill Place Ballrooms. All food and beverage must be provided by Breckenridge Hospitality (with the exception of a wedding cake or cupcakes – provided by a licensed vendor only).*

- **Peak 8 Package** \$115.00 per person
- **Peak 9 Package** \$130.00 per person
- **Peak 10 Package** \$145.00 per person
- **Brunch Package** \$85.00 per person
- Children age 4-11 \$30.00 per person plated, ½ price buffet or brunch
- Children age 3 and under are free

**Peaks 8, 9 and 10 Table Service Dinners**

*Table service dinners include choice of four hors d'oeuvres, one salad, intermezzo, one duet or two entrée selection plus a vegetarian 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 14 days prior to the wedding, and providing place card meal indicators for service. All entrees include Chef's selection of seasonal accompaniments and fresh rolls and butter and coffee service.*

*If the Peak 8 package is selected, choices must be chosen from the Peak 8 options.*

*If the Peak 9 package is selected, choices may be chosen from either the Peak 8 or Peak 9 options.*

*If the Peak 10 package is selected, choices may be chosen from any of the package options.*

**Peaks 8, 9 and 10 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.*

**Brunch**

*Brunch includes 3 hours of mimosas, a sparkling wine / champagne toast (from the Peak 8 or Peak 9 selections) and coffee service.*

## **HORS D'OEUVRES**

*(choice of 4)*

### ***Peak 8 - Hand Passed***

*Duet of Asparagus  
Crostini  
Salmon Buchee  
Spanakopita  
Vegetable Spring Rolls  
Beef or Chicken Satay*

### ***Peak 8 - Display***

*Crudite  
Cheeses of the World*

### ***Peak 9 – Hand Passed***

*Crab Quesadilla  
Petite Crab Cakes  
Spicy Tuna on Wonton  
California Roll  
Beef Carpaccio  
Prosciutto Wrapped Shrimp*

### ***Peak 9 – Display***

*Antipasto Romanesque  
Smoked Salmon Display*

### ***Peak 10 – Hand Passed***

*Petite Lamb Chops  
Lobster and Cucumber  
Ceviche Shooters  
Bacon Wrapped Sea Scallops  
Medallions of Elk  
Fois Gras Spoons*

### ***Peak 10 - Display***

*Oysters Rockefeller  
Crab Claws and Shrimp on Ice*

*Hors d'oeuvres are served for one hour.*

## **SALADS**

*(choice of 1)*

### ***The Caesar***

*Romaine leaves tossed with house made  
Caesar dressing and focaccia biscotti*

### ***The Bibb***

*Bibb leaves tossed with feta cheese,  
marinated artichokes, tomato and herb vinaigrette*

### ***The Lola Rosa***

*Endive and Lola Rosa leaves tossed with sugared  
Pecans, Maytag blue cheese, dried cranberries  
and raspberry vinaigrette*

### ***The Caprese***

*Fresh mozzarella and vine ripe tomatoes with  
extra virgin olive oil, basil and  
aged balsamic vinaigrette*

## **INTERMEZZO**

*Lemon or Orange Rapieno*

## **PLATED ENTREES**

*(choice of 2 single entrees plus a vegetarian option)*

*or*

*(choice of 1 duet entrée plus a vegetarian)*

### **Peak 8**

#### **Peppered Pork Loin**

*roasted center cut bone-in pork loin  
with sweet onion cabernet confit*

#### **Chicken Supreme**

*herb roasted supreme of chicken  
with morel mushroom cream sauce*

#### **Bistro Tender**

*grilled shoulder tenderloin  
with braised cremini mushrooms*

#### **Southwest Salmon**

*seared southwest spice rubber salmon filet  
with mango relish*

#### **Duet of Bistro Tender and Jumbo Shrimp**

*grilled shoulder tenderloin with braised chipolini onions;  
3 jumbo herb marinated grilled shrimp*

### **Peak 9**

#### **Top Sirloin**

*grilled top sirloin steak  
with forest mushroom demi glace*

#### **Pacific Red Snapper**

*seared pacific snapper filet  
with lemon thyme buerre blanc*

#### **Chicken Oscar**

*breast of chicken topped  
with lump crab meat, asparagus and sauce béarnaise*

#### **Duet of Top Sirloin and Colorado Trout**

*grilled top sirloin steak with roast shallot sauce;  
pan seared Colorado trout with lemon caper brown butter*

### **Peak 10**

#### **Crab Topped Filet Mignon**

*charbroiled 8 oz tenderloin of beef topped  
with lump crab meat and sauce béarnaise*

#### **Rack of Colorado Lamb**

*herb crusted standing rack  
with melted leeks*

#### **Sea Scallops**

*seared jumbo sea sclops  
with warm arugula and English pea puree*

#### **Crab Encrusted Halibut**

*baked crab encrusted Halibut  
with tomato dill buerre blanc*

#### **Duet of Tenderloin and Split Lobster Tail**

*charbroiled tenderloin of beef with glace de viande;  
split cold water lobster tail with herb garlic butter*

***Vegetarian Options  
(for all packages)***

*Spicy Eggplant  
Stuffed Portobello Mushroom  
Baked Orchiotto*

***Children's Meals  
(for all packages)***

*Chicken fingers  
Mac-N-Cheese  
Individual Cheese Pizza  
Grilled Chicken Breast  
(children's meals served with fruit cup, fresh vegetables,  
and choice of french fries or mashed potatoes)*

***BUFFET DINNERS***

***Peak 8***

*The Caesar  
Fresh Fruit  
Peppered Pork Loin  
Chicken Supreme  
Seasonal Vegetables  
Garlic Mashed Potatoes*

***Peak 9***

*The Lola Rosa  
Fresh Fruit  
Chicken Oscar  
Chef carved Prime Rib\*  
Seasonal Vegetables  
Roasted Rosemary Potatoes  
or Wild Rice Pilaf*

***Peak 10***

*The Caprese  
Fresh fruit  
Crab Encrusted Halibut  
Chef carved Tenderloin of Beef\*  
Seasonal Vegetables  
Mashed Potato Bar*

*\* 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.*

## **BEER**

(bottled only - choice of 6)

### Domestic

*Budweiser & Bud Light*  
*Coors and Coors Light*  
*Shock Top*  
*Michelob Ultra*  
*O'Douls*

### Import and Microbrew

*Bass Ale*      *Breck Avalanche*  
*Fat Tire*      *Amstel Light*  
*Corona*      *Stella Artois*  
*Heineken*      *Red Hook ESB*

## **LIQUOR & WINE**

### **Peak 8**

#### Liquor:

*Taaka Gin*  
*Mr. Boston Rum*  
*Sauza Gold Tequila*  
*Seagrams 7 Whiskey*  
*Kentucky Gentleman Bourbon*  
*Lauders Scotch*  
*Taaka Vodka*

### **Peak 9**

*Beefeaters Gin*  
*Barcardi & Malibu Rums*  
*Jose Cuervo Gold Tequila*  
*Seagrams VO Whiskey*  
*Jim Beam Bourbon*  
*Famous Grouse Scotch*  
*Pinnacle Vodka*  
*Korbel Brandy*

### **Peak 10**

*Bombay Sapphire*  
*Captain Morgan Rum*  
*Patron Silver Tequila*  
*Bushmills Irish Whiskey*  
*Crown Royal*  
*Dewars White Label Scotch*  
*Ketel One Vodka*  
*Christian Brothers Brandy*  
*Kahlua*  
*Bailey's Irish Cream*

#### Wine:

(Choice of 2)

***Terrazas, Des Los Andes,***  
***Altos Del Plata, Argentina***  
*Chardonnay*  
*Cabernet Sauvignon*  
*Merlot*  
***Stellina de Notte*** *Pinot Grigio*  
***Bonterra*** *Sauvignon Blanc*

***Terrazas, Des Los Andes,***  
***Reserva, Argentina***  
*Torrontes, Chardonnay*  
*Cabernet Sauvignon*  
*Malbec*  
***Irony*** *Pinot Noir*  
***Kim Crawford*** *Sauvignon Blanc*

***Sonoma Cutrer*** *Chardonnay*  
***Cloudy Bay*** *Sauvignon Blanc*  
***Cloudline*** *Pinot Noir*  
***Newton "Red Label"*** *Cabernet Sauvignon*

#### Sparkling Wine / Champagne:

***Stellina de Notte Il Prosecco***

***Chandon*** *Sparkling Brut Classic*

***Chandon*** *Sparkling Reserve Chardonnay Brut*

## **LATE NIGHT SNACK**

(choice of 1)

*Donut Shop – Assorted donuts with whole and chocolate milk shooters.*

*Sliders and Dogs – Mini beef sliders and corn dogs with assorted cheeses, toppings and sauces.*

*Pizza Party – Assorted meat, cheese and veggie pizzas.*

## **BRUNCH**

*(minimum 25 guests)*

*\$ 85.00 per person*

### **Cold & Salad Station**

*Caesar Salad with Crisp Bacon and Honey Mustard Dressing  
Assorted Seasonal Melons and Fresh Berries  
Imported and Domestic Cheese Display  
Smoked Salmon and Trout with Lemon, Capers and Onions  
European Breads and Rolls*

### **Chilled Seafood**

*Jumbo Shrimp and Crab Claws on Ice  
Cocktail and Brandy Sauces with Lemon Wedges*

### **Eggs, Omelets and Breakfast Selections**

*Omelets and Eggs made to order\*  
Traditional Eggs Benedict  
Smoked Bacon and Country Sausage  
Breakfast Potatoes  
Malted Waffles with Assorted Toppings and Maple Syrup  
NY Style Bagels with Flavored Cream Cheeses*

### **Entrees**

*Pacific Red Snapper Provencal  
Cabernet Braised Beef Short Ribs  
Wild Mushroom Ravioli in Lemon Thyme Sauce  
Orange and Hickory Glazed Chicken Breast  
Steamed Baby Vegetables*

### **Desserts and Pastry Station**

*Breakfast Pastries  
Danish and Mini-Muffins  
Array of five Chef Selected Desserts*

*Brunches are refreshed for up to 90 minutes.*

## **ADDITIONAL COURSES**

*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*

*Jumbo Crab Cake over Pepper Relish*

*Warm Salmon Medallion with Preserved Lemon and Chive Cous Cous*

*Court Boullion Poached Jumbo Shrimp with Fiery Cocktail Sauce*

### **Soup**

*(choice of 1)*

**\$6.00 per person**

*Lobster Bisque with Chive Oil*

*Charred Tomato Bisque with Basil*

*Potato Leek*

*Wild Mushroom with Truffle Oil*

### **Dessert**

*(choice of 1)*

**\$6.00 per person**

*(buffet with 4 selections)*

**\$7.75 per person**

*Vanilla Crème Brulee with Chocolate Dipped Shortbread*

*Chocolate Bundt Cake with Crème Anglais*

*Key Lime Pie with Swiss Meringue*

*Apple Tart Tartain with Maple Sayboyne*

*Black Forest Cake*

*Bourbon Pecan Torte with Crème Anglais*

*Wild Berry Tart with Fresh Whipped Cream*

*Small Bites (chocolate covered strawberries and petite fours)*

## **THE FINE PRINT**

*All beverages must be provided by Breckenridge Hospitality per liquor licensing. Unfinished beverages may not be removed from the event premises, per liquor licensing.*

*For dinner packages a maximum of six beers and two wines may be selected. Imports and microbrews may not exceed one half of the beer selections. A sparkling wine / champagne toast is included in all packages.*

*The Peak 8, Peak 9 and Peak 10 bar packages are for five hours of continuous service and include the dinner hour. Additional charges of \$10 per person apply for an additional hour of service. Maximum bar service time for any event is six hours.*

*Add \$10 per person to all package prices for table service of wine throughout dinner.*

*Liquor selections from a higher priced package may be added to a lower priced package at a per bottle cost.*

*No outside food and beverage of any kind will be permitted in Resort's function space with the exception of the wedding cake or cupcakes – provided by a licensed vendor only. 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 20% Service Charge applies to all packages.*

*State and local taxes (currently 8.28%) apply to all packages.*

*Taxable 2% Civic Assessment applies to packages at Mountain Thunder Lodge and One Ski Hill Place.*



## *Menu Glossary*

### **Hors d'oeuvres**

- *Duet of Asparagus – fresh asparagus spears wrapped in prosciutto and boursin cheese*
- *Croistini – Build your own bar with Hummus, baba ganoush, tapenade and tomato basil relish and toasted garlic bread*
- *Salmon Bouchee – smoked salmon mousse piped into a bouchee pastry*
- *Spanakopita – spinach and feta cheese in phyllo triangles*
- *Vegetable Spring Rolls – with hot mustard, sweet Thai chili sauce*
- *Beef or Chicken Satay – strips of marinated chicken or beef grilled on a stick with ginger mirin glaze*
- *Crab Quesadilla – lump crab meat with pico de gallo and queso fresco on grilled flour tortillas*
- *Petite Crab Cakes – served with ancho chili aioli*
- *Spicy Tuna on Wonton – Ahi tuna with wasabi aioli and fried chive*
- *California Roll – crab, avocado, cucumber accompanied by wasabi, fresh ginger and soy sauce*
- *Beef Carpaccio – thinly sliced filet of beef with tomato chutney on toasted herb crostini*
- *Pancetta Wrapped Shrimp – jumbo shrimp wrapped in pancetta, sage garlic butter*
- *Petite Lamb Chops – grilled and accompanied by Cucumber mint salsa*
- *Lobster and Cucumber – lobster medallion on a cucumber slice with dill aioli*
- *Ceviche Shooter – shrimp and scallop ceviche shooters with mango and citrus vinaigrette*
- *Bacon Wrapped Sea Scallops – sea scallop wrapped in applewood smoked bacon and finished with chipotle raspberry glaze*
- *Medallions of Elk – grilled and accompanied by blueberry syrup on toasted herb crostini*
- *Fois Gras Spoons – seared Hudson valley fois gras with huckleberry relish*

## Salads

- *The Caesar – Romaine leaves tossed with house made Caesar dressing and focaccia biscotti*
- *The Lola Rosa – Endive and Lola Rosa leaves tossed with sugared pecans, Maytag blue cheese, dried cranberries and raspberry vinaigrette*
- *The Bibb – Bibb lettuce leaves tossed with marinated artichokes, Feta cheese, tomato and herb vinaigrette*
- *The Caprese – Fresh mozzarella and vine ripe tomatoes with extra virgin olive oil, aged balsamic vinaigrette and basil*

## Entrees

- *Peppered Pork Loin – Roasted center cut bone in pork loin with sweet onion cabernet confit*
- *Bistro Tender - Grilled shoulder tenderloin with braised cremini mushrooms*
- *Southwest Salmon – Seared southwest spice rubbed salmon file with mango relish*
- *Top Sirloin – Grilled top sirloin with forest mushroom demi glace*
- *Pacific Red Snapper –Seared pacific snapper filet with lemon thyme buerre blanc.*
- *Herb roasted supreme of chicken with morel mushroom cream sauce*
- *Duet of Top Sirloin and Colorado Trout – grilled top sirloin with roast shallot sauce; pan seared Colorado trout with lemon caper brown butter*
- *Crab Topped Filet Mignon – charbroiled 8 oz tenderloin topped with lump crab meat and sauce Béarnaise*
- *Crab encrusted Alaskan Halibut with tomato dill burre blanc*
- *Rack of Lamb – herb crusted standing rack of Colorado lamb with melted leeks.*
- *Sea Scallops – Seared jumbo sea scallops with warm arugula and English pea puree*
- *Duet of Bistro Tender and Jumbo Shrimp - Grilled shoulder tenderloin with braised chipolini onions; 3 jumbo herb marinated grilled shrimp*
- *Duet of Tenderloin and Split Lobster Tail – Grilled tenderloin of beef with glace de viand; Split cold water lobster tail with herb garlic butter.*

## Buffets

- *Ruby Red Trout – fresh trout filet with lemon, caper brown butter.*
- *Shrimp Scampi- baby shrimp in Alfredo sauce over linguine.*
- *Mashed Potato Bar –Selections of mashed Yukon Gold, Peruvian Purple and Sweet potatoes with toppings of butter, sour cream, maple syrup, brown sugar, chopped chives, bacon, blue cheese, Reggiano, cheddar, spinach, roasted mushrooms and garlic.*