

The Maggie

TEN MILE CREEK WEDDING RECEPTION PACKAGE

- Ten Mile Creek Package \$85.00 per person
- Children age 4-11 \$35.00 per person plated, ½ price buffet
- Children age 3 and under are free

All Table Service Dinners

Table service dinners include choice of two hors d'oeuvres, salad, two entrée selections plus a vegetarian option, children's option, sparkling wine toast and five hour bar with domestic beer and wine. 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, fresh rolls and butter, and coffee service.

The Ten Mile Creek Package is our most cost effective option and is only offered at the Maggie Restaurant.

All Buffet Dinners

Buffet dinners include choice of two hors d'oeuvres, buffet dinner, five hour domestic beer and wine bar and sparkling wine toast. Buffet dinners are accompanied by fresh rolls and butter, as well as coffee service.

HORS D'OEUVRES

(choice of 2)

Hand Passed

Hummus Pita Points
Crab Stuffed Mushrooms
Vegetable Spring Rolls
Beef or Chicken Satay

Display

Crudite Platter

Hors d'oeuvres are served for one hour.

SALAD

Romaine

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

PLATED ENTREES

(choice of 2 single entrees plus a vegetarian option)

Sirloin Steak

Charbroiled Sirloin strip served with a
peppercorn demi

Ruby Red Trout

Ruby Red Trout served over rice pilaf
with a lemon buerre blanc

Breast of Chicken Milano

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

Vegetarian Options

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

Children's Meals

Chicken Tenders with French Fries or Fruit Cup
Bow Tie Pasta Marinara

BUFFET DINNER

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

The buffet will be accompanied by baskets of artisan breads and rolls with butter.

BEER

(bottled only - choice of 2)

Budweiser, Bud Light, Michelob Ultra Light, Coors Light, Coors Banquet, O'Doul's Non-Alcoholic

WINE

(choice of 2)

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

ADDITIONAL COURSES & SPECIALTY ITEMS

Enhance your dinner with the following options:

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

NY Style Cheesecake, Apple Pie, Rhubarb Pie, Chocolate Cake, Carrot Cake, Cherry Pie, Lemon Bars

Dessert Enhancements/Guest Favors

Chocolate Truffles served in a gift box, 2 per person
\$3.75

THE FINE PRINT

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

For this package a maximum of two domestic beers and two wines may be selected.

The Ten Mile Creek beer / wine package is for five hours of continuous service and includes the dinner hour. Availability of specific brands can vary. Substitutions of similar quality and price may occur without notice. Additional charges of \$10 per person apply for an additional hour of service.

Add \$10 per person to this package price for table service of wine throughout dinner.

Liquor may be added to this package as either a cash bar or a hosted bar - on consumption only.

Vendor meals will be billed out at \$20 per person.

No outside food and beverage of any kind will be permitted in the resort's function space with the exception of the wedding cake, ornate dessert display, or cupcakes – provided by an approved licensed vendor. 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 20% Service Charge applies to all packages.
State and local taxes (currently 8.28%) apply to all packages.