

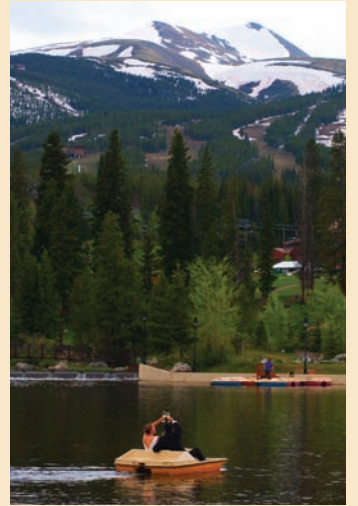
THE MAGGIE



Named after Maggie Pond just a stone's throw off the deck, with the reflection of Breckenridge's celebrated peaks shimmering on the water, you and 200 of your closest friends and family will create dreams to last a lifetime. This setting is the reason they invented the picture window, and the building is lined with them from floor to ceiling. From indoors or out on the private patio, you will find yourself enchanted by the fabulous views and mountain charm of The Maggie. Because on your day, the location has to be as beautiful as you have always dreamed. The Maggie is available May – October.



THE MAGGIE



WEDDING MENU

~Hors D'Oeuvres~ ~

Chilled Hors D'Oeuvres

(priced per person)

Domestic Cheese Display

an array of fresh cheeses served with assorted crackers

\$3.50

Hand Passed Hummus Pita Points

roasted red pepper hummus on toasted pita bread

\$3.25

Starburst of Fruit

seasonal selection of ripe melons, berries & grapes

\$3.00

Fresh Crudités

Chef's selection of fresh and pickled vegetables served with savory dips

\$3.00

Hot Hors D' Oeuvres

(priced per person)

Fried Coconut Shrimp

pineapple relish

\$4.50

Crab Stuffed Mushrooms

parmesan cheese

\$4.25

Chicken, Jack and Goat Cheese Quesadillas

pico de gallo

\$3.50

Petite Crab Cakes

herb aioli

\$4.50

Bruschetta

garbanzo bean spread, diced Roma tomato and roast sweet red pepper

\$3.25

(continued)

WEDDING MENU

Hot Hors D'Oeuvres (continued)

Cajun Chicken Strips

roasted tomato sauce

\$3.25

Chicken Brochettes

vegetables and chicken, teriyaki and peanut sauce

\$3.00

Beef Satè

thai style beef with spicy peanut sauce

\$3.50

Vegetable Egg Rolls

hot mustard and sweet and sour sauce

\$3.00

Spanakopita

spinach and feta cheese

\$3.00

Enhanced Displays

(priced per person)

Iced Jumbo Shrimp

lemons, limes and cocktail sauce

\$5.50

Antipasto Romanesque

air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, asparagus, tomatoes and olives

\$4.75

Chilled Oriental Chicken Salad

crisp wonton cup

\$4.50

Smoked Wild Alaskan Salmon

Cajun, dill and pepper smoked salmon with lemons, capers, onions, Roma tomatoes, cucumbers, cream cheese and lahvosh crackers

\$5.25

WEDDING MENU

~Salad Selections~

One selection from below is included with entrée purchase

Colorado Sunset Salad

cucumber, carrots, tomato and peppers
with peppercorn ranch dressing

Romaine Salad

cherry tomatoes, cucumbers, bell peppers
with champagne vinaigrette

Enhanced Salad Selections

(priced per person)

Boston Bibb Salad

grilled apple, carrots, grape tomato
with tarragon vinaigrette

\$3.00

Greek Salad

fennel, sundried 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

\$3.50

WEDDING MENU

~Entrée Selections~

(priced per person)

All entrée selections are served with Chef's selection of starch and seasonal vegetables, artisan rolls and butter

Duet of Top Sirloin with Shrimp and Scallops

charbroiled and topped with shrimp and scallop diavolo

\$47.00

Duet of Salmon and Prime Rib

spice rubbed salmon with sirloin and red wine demi glace

\$45.00

Top Sirloin Steak Au Poivre

green peppercorn sauce

\$40.00

Marinated Grilled Flank Steak

sautéed mushrooms

\$37.00

Filet of Salmon

fennel, red onion, tomato relish

\$37.00

Airline Breast of Chicken

cranberry chutney

\$32.00

Steelhead Trout Amandine

toasted almonds

\$34.00

Grilled Island Chicken

mango chili relish

\$32.00

Vegetable Napoleon

marinated and grilled Portobello mushrooms, peppers, zucchini, yellow squash, red onion served with red pepper coulis and roasted garlic risotto

\$32.00

Ricotta Cheese Ravioli

roasted tomato marinara sauce and zucchini, yellow squash, Roma tomato, eggplant, olives and artichokes

\$30.00

WEDDING MENU

~Wedding Buffets~

(priced per person)

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

Blue River BBQ*

Fresh Spring Leaves

toasted pine nuts and balsamic vinaigrette

Baked Potatoes

bacon, sour cream, green onions, cheddar cheese and butter

Baked Beans

Corn on the Cob

Selections from the Grill*

Barbequed Chicken Breast

shallot barbeque sauce

Top Sirloin Steak

sautéed mushrooms and onions

Vegetable Kabobs

herb marinated

Rib Eye Steak

sautéed mushrooms and onions

Spiced Rubbed Salmon Filet

fruit salsa

Breast of Chicken

mango chili relish

Baby Back Rib

spiced rub, bourbon barbeque sauce

Pork Chops

brown sugar chipotle spice

\$45.00 for two entrées

\$49.00 for three entrées

Colorado Homestead Buffet*

Tossed Greens

layered with tomatoes, carrots, cucumbers, with balsamic vinaigrette

***Chef-Carved Colorado Prime Rib**

au jus, creamed horseradish and silver dollar rolls

Steelhead Red Trout

fresh tomato relish

Seared Airline Breast of Chicken

garlic, tomato, mushroom, green onion and light jus

Roasted New Potatoes

Garden Fresh Vegetables

\$47.00

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

(continued)

WEDDING MENU

Wedding Buffets (continued)

(priced per person)

Country Boy Buffet*

Mixed Greens Salad

layered with carrots, tomatoes, cucumbers with ranch dressing

Spice Rubbed Loin of Pork*

peach chutney

Spice Rubbed Salmon

sweet mango relish

Breast of Chicken

honey cilantro lime glaze

Garden Fresh Vegetables

Garlic Mashed Potatoes

\$43.00

Mediterranean Villa Buffet

Focaccia

basil pesto and Italian cheeses

Mediterranean Salad

spinach, radicchio, Romaine lettuce, kalamata olives, Roma tomatoes, cucumber and artichokes with lemon basil vinaigrette

Chicken Cacciatore

tomatoes, onions and mushrooms

Cheese Tortellini Ratatouille

zucchini, yellow, squash, artichokes and olives with a basil pesto

Baked Ziti

sweet Italian sausage, peppers and onions, ricotta cheese and mozzarella

\$39.00

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

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 are served with fresh artisan breads.

Roast Tenderloin of Beef

green peppercorn sauce

\$13.00 enhancement/\$26.00 entrée station

Herb Roasted 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 Stations*~

(priced per person)

Chef attended stations are offered as an enhancement to a buffet or as an 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

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

Southwestern Station*

tequila lime marinated chicken and beef, sautéed peppers and onions, tortillas, cheese, diced tomatoes, shredded lettuce, jalapenos, salsa, guacamole, and sour cream

\$15.00 enhancement/ \$30.00 entrée station

Pasta Station*

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

\$14.00 enhancement/\$28.00 entrée station

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

(continued)

WEDDING MENU

Chef Attended Stations (continued)

(priced per person)

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

Baked Potato Bar

bacon, sour cream, green onions, cheddar cheese, chili rojo, green chili queso with butter

\$9.00 enhancement/ \$18.00 entrée station

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

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

Lasagna

ricotta cheese, ground beef, Italian cheeses

\$15.00

Chicken Tenders

French fries

\$15.00

Individual Pizza

cheese or pepperoni

\$12.50

Hamburger or Hot Dog

French fries

\$12.50

Bow Tie Pasta

marinara sauce

\$12.50

Buffets

Available with a guarantee of 10 or more children

Home Cooking Buffet

Hot Dogs

Chicken Tenders

Tater Tots

Apple Sauce

Fresh Sliced Fruit

Apple Pie

a la mode

\$22.00

Pizza Buffet

Choice of 3 topping styles

cheese, pepperoni, sausage or vegetables

Fresh Sliced Fruit

Cheesy Garlic Bread

Chocolate Fudge Brownies

\$18.00

(continued)

WEDDING MENU

Children's Menu (continued)

(priced per child)

Ice Cream Parlor Buffet

Brownies

Vanilla Ice Cream

Whipped Cream

Sprinkles & Candy Toppings

Chocolate & Strawberry Syrup

\$8.50

~Vendor Meals~

(priced per person)

All vendor meals served with sides of: potato salad, dill pickle, whole fresh fruit, and a cookie

The Hero Bagged Meal

capicola ham, salami, turkey, and provolone on a French baguette with crisp lettuce, red onion and tomato

\$21.50

Breckenridge Bagged Meal

honey glazed turkey served on a croissant with Swiss cheese, crisp lettuce and tomato

\$20.50

Hiker's Back Pack Bagged Meal

smoked ham and Swiss served on a soft whole wheat sub with crisp lettuce and tomato

\$20.50

Very Veggie Wrap Bagged Meal

grilled vegetable, herb cream cheese, guacamole, tomato, crisp lettuce, wrapped in an herb tortilla

\$19.50

WEDDING MENU

~Desserts~

(priced per person)

Plated Desserts

Chocolate Decadence

rich chocolate cake drizzled with caramel sauce

\$6.25

New York Style Cheesecake

graham cracker crust and topped with raspberries

\$5.75

Cinnamon Bread Pudding

toasted almonds & brandied raisins

\$5.25

Apple Pie A La Mode

home-style pie topped with vanilla bean ice cream

\$4.75

Berry Cobbler

berries and fresh whipped cream

\$4.75

Small Bites Arrangement

Assorted Petit Fours

Chocolate Dip Strawberries

Chocolate Covered Wafers

Chocolate Truffles

\$5.75

WEDDING MENU

Desserts (continued)

Dessert Buffets

Tiramisu
Crème Brule 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
Snickers' 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

BEVERAGES & LIQUOR

Bottled Beer

Import Bottled Beer \$5.25
Bass, Becks, Stella Artois, Hoegaarden

Microbrew Bottled Beer \$5.25
Red Hook ESB, Red Hook IPA, Widmer Drop Top Amber Ale, Shock Top Belgian Wheat, Kona Seasonal Brew, Landshark

Domestic Bottled Beer \$4.75
Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale, Budweiser Select, Bud Light Lime, O'Doul's (non-alcoholic)

Kegs

Microbrew/Import \$395
Red Hook ESB, Widmer Drop Top Amber Ale, Widmer Hefeweizen, Kona Seasonal Brew, Bass Ale, Beck's, Shock Top Belgian Wheat, Landshark

Domestic \$295
Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale, Budweiser Select

Liquor

Cordials \$8.00
GrandMarnier, Bailey's Irish Cream, Kahlua, Amaretto DiSarrono, Starbucks Cream, Starbucks Liqueur, Chambord, Cointreau, Tuaca, Jägermeister

Top Shelf \$7.75
Grey Goose Vodka, Van Gogh Vodka (flavors), Tommy Bahama Rum, Herradura Tequila, Bombay Sapphire Gin, Van Gogh Gin, Crown Royal Whiskey, Gentleman Jack Whiskey, Jack Daniels Single Barrel Whiskey, Woodford Reserve Bourbon, Glenlivet 12 year Scotch, Remy Martin VS Cognac

Premium Liquors \$6.75
Three Olives Vodka, Captain Morgan Rum, Malibu Rum, 1800 Tequila, Beefeater Gin, Jack Daniels Whiskey, Jameson Irish Whiskey, Chivas Regal Scotch, Christian Brothers Brandy, Southern Comfort

Call Liquors \$6.00
Finlandia Vodka (regular & flavors), Bacardi Silver Rum, Bacardi Select (Dark) Rum, Jose Cuervo Tequila, Seagrams Gin, Jim Beam Whiskey, Dewar's Scotch, Korbel Brandy

Specialty Beverage Stations*

(priced per adult per hour)

Premier Martini Bar \$15
Top Shelf Vodkas and Gins with gourmet olives and finishes

Margarita Bar \$12
A variety of margarita flavors, enhanced salts and sugars

Mojito Bar \$10
Fresh mint leaves and fresh sliced lime

Bloody Mary Bar \$12
Signature blend of fresh ingredients and spices with assorted garnishes

Premier Bacardi Flavor Bar \$10
Variety of Bacardi Rum flavors and mixers

Fresh Squeezed Lemon and Lime Aide Station \$5 (add Liquor \$7)

Gourmet Olives \$50
Fresh stuffed original, jalapeño and blue cheese

SIGNATURE COCKTAILS \$50
Menu and customized options available through your catering manager

**Additional Bar/Service fee of \$100 per hour applies*

Other

Individual Serving Bottled and Sparkling Water (Fiji, Voss, Pellegrino) \$3

1 Liter Bottled and Sparkling Water (Fiji, Voss, Pellegrino) \$5

Energy Drinks \$5

WINE

White Wine

Bonterra Chardonnay (organic grapes)	Mendocino, California	\$28
Sonoma Cutrer Russian River Chardonnay	Sonoma Coast, California	\$45
Toasted Head Chardonnay	North Coast, California	\$32
Kendall Jackson Grand Reserve Chardonnay	Arroyo Seco, California	\$40
Ferrari-Carano Chardonnay	Alexander Valley, California	\$60
Bonterra Sauvignon Blanc (organic grapes)	Mendocino, California	\$28
Kunde Sauvignon Blanc (organic grapes)	Sonoma, California	\$32
Matanzas Creek Sauvignon Blanc	Sonoma, California	\$40
Five Rivers Pinot Grigio	Monterey, California	\$28
Maso Poli Pinot Grigio	Trentino, Italy	\$35
Adelsheim Pinot Gris	Willamette, Oregon	\$32
Dr. Loosen Riesling (organic grapes)	Germany	\$30
Christine Andrew Viognier	Lodi & Sierra, California	\$30
Parallèle 45 Rosé	Rhone, France	\$30

Red Wine

Bonterra Cabernet Sauvignon (organic grapes)	Mendocino, California	\$28
Silver Palm Cabernet Sauvignon	North Coast, California	\$32
Kunde Cabernet Sauvignon (organic grapes)	Sonoma, California	\$40
Raymond Reserve Cabernet Sauvignon	Napa, California	\$60
Bonterra Merlot (organic grapes)	Mendocino, California	\$28
Clos du Bois Merlot	Sonoma, California	\$35
Matanzas Creek Merlot	Sonoma, California	\$50
Trefethern Merlot	Napa, California	\$60
Irony Pinot Noir	Monterey, California	\$30
Carmel Road Pinot Noir	Monterey, California	\$35
A to Z Pinot Noir	Oregon	\$45
Artesa Pinot Noir	Carneros, California	\$55
Bonterra Syrah (organic grapes)	Mendocino, California	\$35
Bonterra Zinfandel (organic grapes)	Mendocino, California	\$28
Wakefield Estate Shiraz	Clare Valley, Australia	\$32
Concannon Petite Syrah	Central Coast, California	\$32
Melini Granaio Chianti, DOCG	Tuscany, Italy	\$32
Penfolds Shiraz Cabernet	South Australia	\$32
Folie a Deux Red Blend	California	\$28
Broquel Malbec	Mendoza, Argentina	\$32

Champagne, Sparkling Wine and Prosecco

Dom Perignon CV	Champagne, France	\$250
Lanson Brut Rose	Riems, France	\$100
Veuve Clicquot Brut RSRV CV	Riems, France	\$90
Moët White Star	Champagne, France	\$75
Penley Sparkling Rose	Coonawara, South Australia	\$50
Gloria Ferrer Brut	Sonoma, California	\$35
Korbel Brut	California	\$30
Korbel Rose	California	\$30
Mionetto IL Prosecco	Italy	\$28
Martinelli's Sparkling Cider (non-alcoholic)		\$15

Dessert Wine

Bonterra Muscat (375ml)	Mendocino, California	\$28
Cockburn's 10yr Tawny Port	Northern Portugal	\$60

SITE FEE DETAILS

Times for Weddings

Day: 8:00 AM – 2:00 PM

Evening: 4:00 PM – 11:00 PM

*The venue is available at 7:00 AM and 3:00 PM for decorating and set-up. Exceptions to times may be available for additional costs.

Reception Site Fee/deposit*

\$750

- Standard room set-up and tear down
- Champagne table linens
- Black table skirting on display tables
- China, cutlery and glassware for up to 200 guests
- Dining tables and chairs for up to 200 guests
- Building cleaning prior to and after event
- Three votive candles in vases per table

Ceremony Site Fee/deposit

\$350

- Set-up for outside seating for up to 200 guests
- Set-up of back-up inside seating
- Beverage station during ceremony including water, iced tea, lemonade, Starbucks coffee and gourmet teas
- One hour of scheduled rehearsal time

*The site fee is required as a non-refundable deposit to reserve the date of your event

Food & Beverage

Each site requires a minimum purchase of food and beverage catered through Breckenridge Mountain Dining. The amount spent on food and beverage items such as hors d'oeuvres, meals and all beverages catered through Breckenridge Mountain Dining is applied toward this minimum. Facility fees, service charges, A/V fees and taxes do not apply toward satisfying the minimum. If the minimum is not achieved the difference between the actual and minimum will be assessed. Minimums do not change for party size.

Minimums (Saturday): Day: \$5,000 - Evening: \$8,000

Minimums (Friday and Sunday): Day \$4,000 - Evening: \$6,000

Minimums (Monday - Thursday): Day: \$4,000 - Evening \$5,000

Note: higher minimums may apply on holiday weekends

GENERAL EVENT INFORMATION

Ceremony Rehearsal

If you would like, your Event Manager will schedule a ceremony rehearsal prior to your event. In the event that your ceremony site is unavailable for your rehearsal, it will be scheduled in an alternate location as similar to your actual ceremony site as possible.

Food and Beverage Service

Each site requires a minimum purchase of food and beverage. All food and beverage must be catered through Breckenridge Mountain Dining using the current menu packet with the only exception being the wedding cake. All food and beverage catered by Breckenridge Mountain Dining will count towards the group's minimum. Wedding Cakes that are brought in through an outside vendor will be subject to a \$2.00 per person cutting and serving fee. 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. Menu availability and menu pricing will be confirmed no later than six months prior to event date. Food and beverage selections will be memorialized on a Banquet Event Order (BEO). Catering costs will be finalized upon final selection of the menu for the event. Event menu must be finalized with the Catering Manager at least 2 months prior to the event. Upon completion of the BEO, its terms shall become an integrated part of this agreement. If the minimum is not achieved the difference between the actual and minimum will be assessed. Minimums do not change for party size. Breckenridge Resort holds liquor licenses granted by the State of Colorado and Local Governments and is held responsible for complying with all regulations concerning the service of alcohol. This includes but is not limited to, Age Verification (must be 21 years of age to consume alcohol), right to refuse service, and hours of operation. Breckenridge Resort facilities are licensed; therefore neither patrons, nor their invited guests will be allowed to bring alcohol onto the premise. Food or alcohol may not be taken off property by the host or invited guest.

Event Arrangements

Facility fees, rental fees, chef fees, service charges, A/V fees and taxes do not apply toward satisfying the minimum. Room set-up and other details are to be finalized with the Event Manager at least one month prior to the event

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.

Decorations and Displays

Your event is special, and tastes vary, so Breckenridge Mountain Dining 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 we may prevent damage to fixtures and furnishings. Breckenridge Mountain Dining 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.

Deposits and Payments

A non-refundable deposit in the amount of the total facility fee is required to book the date on a definite status. Breckenridge requires 50% of the estimated food and beverage expense as defined by the menu estimate, including service charge and tax, due 180 days prior to event. The remaining food and beverage expense as defined by the menu estimate, including service charge and tax, is due 90 days prior to the event. At the conclusion of the event, the actual food and beverage charges will be billed, less any amounts received, and are due net 30 days.

GENERAL EVENT INFORMATION

Attendance Guarantee

The exact number of persons in attendance must be given to the Event Manager 7 days prior to the event. This number is not subject to reduction; however, Breckenridge Mountain Dining will prepare to serve 5% above the guaranteed number. If no guarantee is received, the number of guests indicated on the banquet event order will be considered as such. You will be charged for the guarantee or the number attending, whichever is greater.

Food and Beverage Cancellation

A specific non-refundable deposit will be required for each separate food and beverage function. Breckenridge must receive cancellation by the Group in writing. Should the Group cancel this contract prior to arrival, the Group shall pay Breckenridge liquidated damages according to the following schedule:

- i) 180 days or more prior to the event – forfeiture of advance deposit
- ii) 90 - 179 days prior to the scheduled event – 50% of the minimum food and beverage amount will be non-refundable.
- iii) 0 - 89 days prior to the scheduled event – 100% of the minimum food and beverage amount will be non-refundable.

Force Majeure

Except for any payment obligations, neither party shall be deemed to be in default or liable for any delays in the event and to the extent that performance thereof is delayed or prevented by acts of God, civil disorder, fire, flood, explosion, riot, labor disputes, work stoppage or strike, any act or order of any governmental authority, or any other cause beyond the parties' control making performance impossible.

Indemnity

Damage to the Resort premises by the Group or its appointed outside contractors will be the Group's responsibility. The Resort is not responsible for any loss or damage no matter how caused, to any samples, displays, properties, or personal effects brought into the Resort. The Group shall indemnify, defend and hold harmless the Resort and its owners, officers, directors, agents and employees from and against any and all demands, claims, damages to persons or property (including death), losses and liabilities, including reasonable attorney's fees arising out of or caused by the Group's acts, omissions, or negligence in connection with Group's activities pursuant to this contract, its provision of services or the use of the Resort facilities.