

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 120 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 year round for your special occasion.



SEVENS



W E D D I N G M E N U

~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

Enhanced Chilled Displays (priced per person)

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

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

Seafood Sampler
iced jumbo shrimp, snow crab claws and oysters on the half shell
\$9.75

Caviar Service*
hard boiled eggs, red onions, crème fraîche, blini and toast points served with chilled vodkas
\$13.50

*server attended, \$100 per hour fee

W E D D I N G M E N U

Hot Hors D'Oeuvres (priced per person)

Beef Satè
Thai style beef with spicy peanut sauce
\$3.75

Enhanced Hot Hors D'Oeuvres (priced per person)

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

Bacon Wrapped Scallops
broiled with apple smoked bacon
\$5.00

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

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

Wood Oven Fired Baked Brie
roasted elephant garlic, toasted almonds, granny smith apples and New York flatbread
\$5.75

(continued)

W E D D I N G M E N U

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

Petite Crab Cakes
herb aioli
\$4.75

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

Gorgonzola Baked Crostini Baguette
\$3.25

~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)

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

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

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

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

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

W E D D I N G M E N U

~Soups~

(priced per person)

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

Roasted Tomato Bisque
saffron basil
\$5.50

Roasted Chile Corn Chowder
tortilla strips
\$6.00

White Bean Tomato Soup
shaved asiago cheese
\$5.50

Brandied Forest Mushroom Soup
cream and chives
\$5.50

~Plated Appetizers~

(priced per person)

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

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

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

W E D D I N G M E N U

~Duet Plates~ (priced per person)

~Choice of Two~

Medallions of Venison or Elk
blackberry glacé
Petite Filet
sautéed mushrooms and shallots with jus lié
Roasted Duck Breast
bigarade sauce
Sea Scallops and Prawns
tomato relish
Lobster Tail
drawn butter and lemon
\$81

~Choice of Two~

Petite Filet
charbroiled and served with a red wine jus lié
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~

Rosemary 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

W E D D I N G M E N U

~Entrée Selections~

(priced per person and served with Chef's selection of starch, seasonal vegetables, artisan rolls and butter)

Medallins of Venison or Elk
wild mushrooms and a blackberry glacé
\$67.00

Roast Colorado Rack of Lamb
herb encrusted, served with rosemary jus lié
\$67.00

Filet Mignon
charbroiled and served with a red wine jus lié
\$63.00

Buffalo Strip Steak Au Poivre
brandied green peppercorn sauce
\$63.00

Crab Stuffed Filet of Sole
lemon lime beurre blanc
\$57.00

Sesame Encrusted Ahi Tuna
baby bok choy and a mango chili relish
\$55.00

Macadamia Encrusted Halibut
citrus beurre blanc
\$55.00

Southwestern Spiced Rubbed Salmon
fennel, red onion and tomato relish
\$53.00

Chicken Oscar
asparagus, lump crabmeat, with a béarnaise sauce
\$54.00

Breast of Chicken Milano
sautéed mushrooms and a marsala mozzarella cream sauce
\$52.00

Portobello Mushroom Napoleon
eggplant, zucchini, roasted red pepper, oven roasted garlic mascarpone risotto with a yellow tomato coulis
\$46.00

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

W E D D I N G M E N U

~Wedding Buffets~

(priced per person)

Due to space constraints and our focus on exceptional guest experiences, Buffets are available for a maximum guest count of 75.

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

*The Ten Mile Buffet

Sunburst Salad

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

Crostini

buffalo mozzarella an 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 Provençale

Chicken Milano

sautéed mushrooms and marsala mozzarella cream sauce

Filet of Salmon

fennel, red onion and tomato relish

*Roast Prime Rib Carving Station

horseradish 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

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

W E D D I N G M E N U

~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.

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 Action Stations*~

(priced per person)

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

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

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

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

W E D D I N G M E N U

Chef Attended Action Stations (continued)

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

Crêpe Station*

dessert or savory crêpes

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

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

W E D D I N G M E N U

~Children's Menu~

(priced per person)

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 entrées may be selected to create a children's duet plate.
Served with salad, side of vegetables and rolls with butter.

Macaroni and Cheese

\$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

Ice Cream Parlor Buffet

Brownies

Vanilla Ice Cream

Whipped Cream

Sprinkles & Candy Toppings

Chocolate & Strawberry Syrup

\$8.50

~Vendor Meals~

As an industry courtesy, we provide your vendors with the same delectable meal options as your guests for a price of \$20.00 per plate.

W E D D I N G M E N U

~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 Caramel Pyramid

drizzled with crème anglaise and strawberry fan

\$8.50

Crème Brûlée

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

(continued)

W E D D I N G M E N U

Desserts (continued)

Dessert Buffets

- Tiramisu
- Crème Brulee with fresh berries
- Gourmet Carrot Cake
- Chocolate Raspberry Cake
- Chocolate Thunder Cake
- Black Forest 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

W E D D I N G M E N U

~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
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

S I T E F E E D E T A I L S

Times for Weddings

Evening (Mid April - October): 4:00 PM - 10:00 PM

*The venue is available at 2:00PM for decorating and set-up. Exceptions to times may be available for additional costs.

Evening (November - Mid April): 6:00 PM - 11:00PM

*The venue is available at 4:00PM 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 120 guests
- Dining tables and chairs for up to 120 guests
- Building cleaning prior to and after event
- Three votive candles in vases per table

Ceremony Site Fee/deposit

\$250

- Set-up for outside seating for up to 120 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.

Spring, Summer, Fall (Mid April - October)

Minimums (Saturday): \$6,000

Minimums (Sunday - Friday): \$5,000

Winter (November - Mid April)

Minimums (Saturday): \$7,000

Minimums (Friday): \$6,000

Minimums (Sunday - Thursday): \$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 Event 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 14 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.