

# RIVERWALK WEDDING RECEPTION PACKAGE

(REVISED 8/2019)

Adult age 21+ \$110 per person  
Young Adults age 12-20 \$75 per person  
Children age 4-11 \$40.00 per person

## PLATED DINNER

Plated dinners include choice of two hors d'oeuvres, salad, three entrée selections (2 protein and 1 vegetarian), children's option, 2 kegs of beer and 5 hour wine bar.

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.

## BUFFET DINNER

Buffet dinner includes choice of two hors d'oeuvres, buffet dinner, 2 kegs of beer and 5 hour wine bar. Buffet dinners are accompanied by fresh rolls and butter, and coffee station.

*The Ten Mile Creek Package is our most cost effective option and is only offered on a limited basis.*

~ HORS D'OEUVRES ~

*(choice of 2)*

Wild Mushroom and Brie Tartlett

Veggie or Pork Potstickers with Scallion Soy Broth

Spanakopita with Rosemary-Parsley Pesto

Chicken Satay with Coconut Curry Cream

Antipasto Skewer with Pesto Marinated Mozzarella, Teardrop Tomato & Greek Olive

Cheeses of the World

*Imported & Domestic Cheese with Seasonal Fruit & Assorted Crackers*

Crudite

*Selection of Fresh Vegetables with Ranch, Roasted Red Pepper Hummus & Herbed Goat Cheese Dips*

*\*vegan*

~ SALAD ~

*(choice of 1)*

Classic Caesar

*hearts of Romaine, shaved parmesan & garlic croutons with house made Caesar dressing*

Colorado Sunset

*mixed baby greens, cucumber, tomato, red onions & carrot with champagne vinaigrette*

~ PLATED ENTREES ~

*choice of 3 (2 protein & 1 vegetarian) - an exact count of each selection and place card meal indicators required for service)*

*Entrees accompanied by Chef's selections seasonal vegetables, rolls and butter and coffee service*

Grilled Marinated Flank Steak

*roasted garlic herb potatoes*

*brandy demi-glace*

**Seared Rainbow Trout**

*Wild rice pilaf  
Meyer Lemon shallot cream*

**Herb Breast of Chicken**

*With Wild Mushroom Compote  
Garlic Mashed Potatoes*

**Honey Herb Crusted Pork Loin**

*Creamy Pasta and Port Cherry Glaze*

**Roasted Heirloom Tomato\***

*roasted garlic polenta, cremini mushrooms  
grilled squash, wilted spinach & red pepper coulis*

**Four Cheese Ravioli\*\***

*Braised fennel & sundried tomato cream sauce*

*\*\*vegetarian*

*\*vegan*

**~ BUFFET DINNER ~**

Choice of Salad

Wild Rice Pilaf OR Roasted Rosemary Potatoes

Roasted Garden Vegetables

Choice of 2 proteins from plated selections above

Choice of 1 Vegetarian/Vegan option from above

*The buffet will be accompanied by baskets of artisan breads and rolls with butter and a coffee station  
Buffet will be refreshed for up to 90 minutes.*

**~ CHILDREN'S MENU ~**

*(children age 11 and under; choice of 1)*

*(available with plated dinner only - if buffet is selected children will eat from the buffet)*

*All entrées are plated & served with a fruit cup & choice of French fries or steamed vegetables*

**Chicken Tenders**

**Individual Cheese Pizza**

**Mac & Cheese**

**Pasta with Marinara**

**Pasta with Butter Sauce**

**~ DESSERTS ~**

*All guests will receive the same selection  
(priced per person)*

**CHOCOLATE DECADENCE**

**~ \$ 7.50 ~**

*rich chocolate cake drizzled with caramel sauce*

NEW YORK STYLE CHEESECAKE

~ \$ 6.00~

*drizzled with raspberry sauce*

SEASONAL FRESH BERRIES

~ \$ 8.00~

*assorted berries with a Grand Marnier whipped cream*

RUSTIC APPLE TART

~ \$ 7.75~

*caramel sauce and fresh whipped cream*

TIRAMISU Cake

~ \$ 7.75~

*topped with espresso mousse and cinnamon*

~**DESSERT BUFFET**~

*Choose a selection of the above desserts to create your own dessert buffet  
(priced per person)*

CHOICE OF THREE

~ \$10.00~

CHOICE OF FIVE

~ \$12.00~

~**BEER**~

*(choice of 2 kegs)*

Budweiser, Bud Light, Michelob Ultra, Shock Top, Coors Lite, Breckenridge Avalanche, Breckenridge Bumps and Jumps IPA (exclusive to Vail Resorts), Breckenridge Agave Wheat, Breckenridge Hop Peak IPA, O'Dell's Rupture IPA, New Belgium Fat Tire, Up Slope Craft Lager, Pacifico, Stella Artois

~WINE~

(choice of 2)

Ruffino Prosecco, Italy  
Ruffino Pinot Grigio, Italy  
Simi Sauvignon Blanc, Sonoma, California  
Robert Mondavi Private Selection Chardonnay, Central Coast, California  
Mark West Pinot Noir, California  
Charles Smith Velvet Devil Merlot, Washington State  
Robert Mondavi Private Selection Cabernet Sauvignon, North Coast, California

~LIQUOR~

(hosted or cash bar – charged on consumption)

CALL BRANDS\* ~ \$8.00 per drink

Highland Mist Scotch, Jim Beam Bourbon, Spring 44 Gin and Vodka, Sauza Blue Tequila, Cruzan Rum

PREMIUM BRANDS\* ~ \$ 9.50 per drink

Dewar's White Label Scotch, Jack Daniel's Whiskey, Seagram's 7 Whiskey, Tanqueray Gin,  
Absolut Vodka, Espolon Tequila, Bacardi Silver Rum, Buffalo Trace Bourbon

TOP SHELF BRANDS\* ~ \$ 10.50 per drink

Jameson's Irish Whiskey, Johnny Walker Black Scotch, Hendricks' Gin  
Don Julio Tequila, Breckenridge Distillery Vodka and Bourbon,  
Captain Morgan Spiced Rum, Bacardi Ocho Rum

CORDIALS\* ~ \$ 9.75 per drink

Kahlua, Amaretto Disaronno, Frangelico, Chambord, Bailey's Irish Cream, Tuaca, Rum Chata, Cointreau

*\*All brands subject to substitution of similar quality*

# EVENT ENHANCEMENTS

- Wine Barrels (up to 5) \$ 50.00 each
- Yard Games \$ 200.00
- Propane Fire Pit (up to 2 available) \$ 375.00 each
- Gold Flatware \$ 4.25 per setting  
(includes salad fork, dinner fork, salad knife, dinner knife, & butter knife)
- Specialty Linen – please talk to your Catering Sales Manager for options and pricing

## ~ 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.

A confirmation of guaranteed attendance is required per the contract date, or two weeks prior to the event, whichever is earlier. This will be considered the guaranteed count and is not subject to reduction.

Add \$5 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 – charged on consumption only.

Vendor meals will be billed out at \$35 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 a licensed vendor. These items must be provided, delivered, set up and removed at the end of the event by the 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 22% Service Charge applies to all packages.  
State and local taxes apply to all packages.