

TEN MILE CREEK WEDDING RECEPTION PACKAGE

(revised 1/2018)

Adult age 21+ \$90.00 per person
Young Adults age 12-20 \$60 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, 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 at the Maggie Restaurant*

~ **HORS D'OEUVRES** ~

(choice of 2)

Chilled Roasted Sweet Beet & Sour Apple Skewer with Oregano Vinaigrette*

Belgian Endive Cup with Warmed Ratatouille*

Spanakopita with Rosemary-Parsley Pesto

Petite Crab Cake with Herb Aioli

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

~ **SOUP** ~

(per person - choice of 1 - additional charges apply)

Lobster Bisque with Brie and Cognac Creme

~ \$8.00 ~

Brandied Forest Mushroom with Cream and Chives

~ \$7.00 ~

Yellow Tomato Gazpacho with Lime Oil

~ \$6.50 ~

~ PLATED ENTREES ~

(choice of 3 - 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 fingerling potatoes and parsnips
brandy herb demi-glace*

Seared Rainbow Trout
*braised fennel wild rice pilaf
brown butter citrus vinaigrette*

Herb Breast of Chicken Francese
*warm Italian bread salad
lemon caper butter sauce*

Sour Apple Brined Pork Tenderloin
*creamy smoked cheddar polenta
bourbon-honey 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 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)*

DUET OF MOUSSE

~ \$ 9.00 ~

dark and white chocolate mousse and accompanied by fresh berries

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

~ \$8.00~

CHOICE OF FIVE

~ \$10.00~

CHOICE OF SIX

~ \$13.00~

~BEER~
(choice of 2 kegs)

Budweiser, Bud Light, Michelob Ultra-Light, Shock Top
Stella Artois, Goose Island IPA, O'Dells 90 Shilling,
Breck Oatmeal Stout, Breck IPA, Breck Avalanche, Breck Vanilla Porter, Breck Agave Wheat

~WINE~
(choice of 2)

Ruffino Prosecco, Italy
Ruffino Pinot Grigio, Italy
Simi Sauvignon Blanc, Sonoma, California
Robert Mondavi Private Selection Chardonnay, Central Coast, California
Charles Smith Kung Fu Girl Riesling, Columbia Valley, Washington
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* ~ \$6.75 per drink

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

PREMIUM BRANDS* ~ \$ 8.25 per drink

J&B Scotch, Jack Daniel's Whiskey, Seagram's 7 Whiskey, Tanqueray Gin,
Tito's Vodka, Espalón Tequila, Bacardi Rum, Buffalo Trace Bourbon

TOP SHELF BRANDS* ~ \$ 9.75 per drink

Crown Royal Whiskey, Jameson's Irish Whiskey, Glen Fiddich 12 yr Scotch, Hendricks' Gin
Patron Silver Tequila, Breckenridge Distillery Vodka and Bourbon,
Captain Morgan Spiced Rum, Martell VS Cognac

CORDIALS* ~ \$ 9.25 per drink

Kahlua, Amaretto Disaronno, Frangelico, Grand Marnier, Chambord, Bailey's Irish Cream, Tuaca

EVENT ENHANCEMENTS

For the Table

- Table Runners \$ 12.00 each
(krinkle, pintuck, bengaline, satin, burlap)
- Cocktail Table Overlays \$ 25.00 each
(swirling fantasy, damask, crush, satin, imperial strip, bengaline, lace)
- Chair Ties \$ 3.00 each
(organza, satin, lame, pintuck, crush, bengaline, krinkle, burlap)

For the Bar

- Breckenridge Imprinted Keepsake Moscow Mule Mug \$ 11.00 each (minimum order 100)
- Red Bull and/or Ginger Beer \$ 4.00 each
- Sangria (red or white) \$ 80.00 per gallon
- Blue Cheese Stuffed Olives \$ 15.00 per pound
- Signature Cocktails (see wedding menu) \$ 11.00 each

For the Palate

- Guest Favors \$ 5.00 per person
(chocolate truffles, petite fours, yogurt covered pretzels, candied almonds or chocolate covered strawberries)
- Infused Butter \$ 1.00 per person
(sea salt, Tuscan herb, honey, goat cheese and garlic or chili lime)
- Chocolate Covered Strawberries \$ 36.00 per dozen
(served with wedding cake or dessert)
- S'Mores Classic \$ 6.00 per person
(graham crackers, chocolate and marshmallows)
- S'Mores Gourmet \$ 12.00 per person
(graham crackers, white and dark chocolate, Reeses mini cups, caramel, Oreo crumbles, peppermint patties, shredded coconut, bacon bits, pistachios, sea salt)

For the Fun of It

- Wine Barrels \$ 50.00 each
- Yard Games \$ 200.00
- Photo Booth \$ 1,500.00

~ 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 \$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 – charged on consumption only.

Vendor meals will be billed out at \$25 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 20% Service Charge applies to all packages.
State and local taxes (currently 8.88%) apply to all packages.