

Wedding A La Carte Menu

Hand-Passed Hors D'oeuvres

Priced per piece, minimum 50 pieces per selection.

† Vegetarian

Wild Mushroom and Brie Tartlet [†] Fresh Chive	\$4.50
Spinach Spanakopita [†] Rosemary Parsley Pesto	\$4.50
Vegetable [†] or Pork Dumplings Steamed with Ginger Soy Dipping Sauce	\$6.50
Buffalo Chicken Eggrolls Blue Cheese Fondue	\$5.00
Beef Satay Spicy Chimichurri Sauce	\$5.00
Southwest Crab Cake Rice Paper Crisp, Corn & Pepper Salad, Romesco	\$7.00
Tuna Poke on Crispy Wonton Seaweed Salad and Wasabi Cream	\$7.00
Lamb Lollipops Cremini Mushroom and Red Onion Compote	\$7.50

Classic Displayed Hors D'oeuvres

Priced per person.

Domestic Cheese Board [†] Chef's Selection of Domestic Cheeses, Seasonal Fresh Fruit and Assorted Crackers	\$10.00
Fruit Platter [†] Seasonal Selection of sliced Melons, Berries and Stone Fruits	\$8.00
Grilled Mediterranean Vegetable Platter [†] Assortment of Mediterranean Roasted and Marinated Vegetables served chilled	\$12.00
European Spa Charcuterie Board Assorted European Cured Meats served with Mediterranean Olives, Grilled and Marinated Vegetables and Artisanal Breads and Crackers	\$15.00

Salads

Included with dinner entrees - choice of one

† Vegetarian

Classic Caesar

Chopped Romaine, Cracked Pepper, Shaved Romano Cheese
Country Croutons and Classic Caesar Dressing

Summit Sunset[†]

Mixed Baby Greens, Cucumber, Tomato, Shaved Red Onion & Carrot
Champagne Vinaigrette

Plated Entrees

*Priced per entree. All entrees include Chef's selection of seasonal vegetables, fresh rolls with butter, and coffee service.
(Pre-selected meal choices with individual meal indicators must be provided by client)*

Herb and Cheese Stuffed Chicken Breast

Braised Cabbage & Fennel, Roasted Garlic Mashed Potato, Pan Jus
\$52.00

Seared Rainbow Trout

Wild Rice Pilaf, Herb Compound Butter
\$58.00

Sea Salt Pepper Crusted Beef Roulades

Brandied Herb Demi-glace, Roasted Fingerling Potatoes
\$60.00

Blood Orange Salmon

Roasted Chili Cous Cous, Grand Marnier Cream Sauce
\$60.00

Garlic Pepper Crusted Flat Iron

Crispy Pancetta & Red Wine Risotto, Sherry Demi
\$65.00

Seared Sea Bass

Miso Glaze, Cilantro Rice, Citrus Salsa
\$70.00

Grilled Buffalo Strip Steak

Goat Cheese Mashed Potatoes, Bourbon BBQ Butter
\$70.00

Grilled Filet Mignon

Roasted Garlic Scalloped Potatoes, Burgundy Demi-Glace, Maytag Blue Cheese
\$70.00

Baby Lamb Chops

Parmesan Steak Frites, Sundried Tomato Confit, Minted Demi-Glace
\$75.00

VEGETARIAN ENTRÉES

Grilled Portabella Mushroom

Summer Squash, Roasted Red Pepper Sauce,
Creamy Brie Risotto
\$50.00

Jumbo Quarto Fromage Ravioli

Hot House Tomato Cream Sauce, Fried Basil, Sun Dried Tomato Confit
\$50.00

CHILDREN'S MEALS

\$35.00

Choice of one, served with a fresh fruit cup

Chicken Tenders and Fries

Personal Cheese Pizza

Creamy Macaroni & Cheese

Pasta with Marinara Sauce

Pasta with Parmesan Butter

Late Night Snacks

Priced per person.

Snacks will be replenished for up to 45 minutes

**Available as hand pass*

†Vegetarian

Soft Pretzels*

Whole Grain Mustard & Cheese Dipping Sauces
\$6

Buffalo Chicken Eggrolls*

Blue Cheese Fondue
\$6

Mini Sliders

Pull apart Steak and Cheese Sliders
\$9

Chicken and Waffle Bites*

Bourbon Maple Syrup
\$7

Dessert Displays

Priced per person.

Petite Fours Dessert Bar

Selection of Various Petite Fours
\$8

Gourmet S'mores Station

Graham Crackers, Milk Chocolate, Marshmallows, Oreo Crumbles, Shredded
Coconut, Pistachios
(roasting station provided)
\$8

Donut Wall

Assorted Selection of Donuts
(display wall provided)
\$6

Fruit Cobbler

Peach, Blueberry, or Apple - *choose one*
\$8

Assorted Freshly Baked Cookies

\$6

Hosted Bar Menu

Beer

Charged on consumption, per can/keg

DOMESTIC CANS

\$6.95

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

DOMESTIC KEGS

\$450

Budweiser
Bud Light
Coors Banquet
Coors Lite

IMPORT / CRAFT CANS

\$7.50

Breckenridge Avalanche Ale
Breckenridge Agave Wheat
Breckenridge Mango Mosaic
Breckenridge Hop Peak IPA
Odell 90 Shilling
Sierra Nevada Hazy IPA
Upslope Craft Lager
Modelo
Stella Artois
Angry Orchard Cider

IMPORT / CRAFT KEGS

\$550

Breckenridge Avalanche Ale
Breckenridge Agave Wheat
Breckenridge Session IPA
Stella Artois
Blue Moon

Liquor

Charged on consumption, per drink

Liquor brands subject to substitution of similar quality

CALL BRANDS

\$7.75

Spring 44 Vodka

Spring 44 Gin

Cruzan Rum

Sauza Blue Tequila

Jim Beam White Label Whiskey

Highland Mist Scotch

PREMIUM BRANDS

\$9.25

Absolut Vodka

Tanqueray Gin

Bacardi Silver Rum

Espolon Tequila

Buffalo Trace Bourbon

Jack Daniels Whiskey

Seagram's 7 Whiskey

Dewar's White Label Scotch

TOP-SHELF BRANDS

\$10.50

Breckenridge Distillery Vodka

Titos Vodka

Hendricks Gin

Captain Morgan Spiced Rum

Bacardi Ocho Rum

Don Julio Tequila

Breckenridge Distillery Bourbon

Jameson Irish Whisky

Johnnie Walker Black Label Scotch

Cordials \$9.95

Charged on consumption, per drink

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

Wine List

Charged on consumption, per bottle

WHITES:

Sparkling

Chloe Prosecco \$42.95
Veneto, Italy

LaMarca Prosecco \$49.95
Italy

Mumm Napa Brut Champagne \$74.50
Napa Valley, CA

J Vineyards Cuvee 20 Brut \$99.95
California

Pinot Grigio/Gris

Estancia Pinot Grigio \$41.25
California

Ruffino Borgo Pinot Grigio \$52.50
Tuscany, Italy

Van Duzer Pinot Gris \$59.50
Willamette Valley, OR

Santa Margherita Pinot Grigio \$78.95
Trento-Alto Adige, Italy

Sauvignon Blanc

Simi Sauvignon Blanc \$39.95
Sonoma County, CA

Kim Crawford Sauvignon Blanc \$46.50
Marlborough, New Zealand

Silverado Miller Ranch Sauvignon Blanc \$69.50
Napa Valley, CA

Chardonnay

Robert Mondavi Private Selection Chardonnay \$34.50
Central Coast, CA

Kendal Jackson Chardonnay \$49.95
Sonoma Valley, CA

Chalk Hill Chardonnay \$59.95
Sonoma Coast, CA

Sonoma Cutrer Russian River Ranches Chardonnay \$74.50
Sonoma Valley, CA

REDS:

Pinot Noir

Mark West Pinot Noir \$39.95
Appellation, CA

Estancia Pinot Noir \$52.50
Central Coast, CA

Meomi Pinot Noir \$66.50
Central Coast, CA

Merlot

Charles Smith Velvet Devil Merlot \$46.95
Washington

Rodney Strong Merlot \$67.50
Sonoma County, CA

Cabernet Sauvignon

Robert Mondavi Private Selection Cabernet \$39.95
North Coast, CA

Joel Gott "815" Cabernet Sauvignon \$69.50
California

Justin Cabernet Sauvignon \$89.95
Paso Robles, CA

Franciscan Cabernet Sauvignon \$79.95
Napa Valley, CA

Malbec

Portillo Malbec \$49.95
Mendoza, Argentina

Ready Room Platters

*Enhance your wedding day by adding one of these pampering packages for you and your closest friends as you get ready for your big day.
Charged \$15.00 per person*

THE CONTINENTAL

Seasonal fresh fruit
Gourmet cheeses
Assorted pastries
Fresh orange juice
Sparkling water

FEATHER FAIR

Seasonal fresh fruit
Smoked Salmon & Herb Cream Cheese Roulade
Assorted Fruit Smoothies
Sparkling water

THE SPREAD

Deli Style Pinwheel Sandwiches
Smoked Salmon Cucumber Flower
Roasted Red Hummus with Pita Points
Sparkling water

GOURMET PLATTER

Deli Style Pinwheel Sandwiches
Cheeses of the World
Assorted Crackers
Gourmet deviled eggs
Sparkling water

SNACK PACK

Assorted Candy Bars
Assorted Chips
Trail Mix
Granola Bars
Sparkling Water

Ready Room Beverage Package

*Enhance your wedding day by adding beer or sparkling wine for you and your closest friends as you get ready for your big day.
Available as an addition to all reception packages*

SPARKLING WINE

charged on consumption per bottle

Chloe Prosecco, Veneto, Italy
\$42.95

LaMarca Prosecco, Italy
\$49.95

Mumm Napa Brut Champagne, Napa Valley, CA
\$74.50

J Vineyards Cuvee 20 Brut, CA
\$99.95

MAKE IT A MIMOSA

Add a Carafe of Orange Juice - \$10

BUCKET OF BEER

\$45 - bucket of 6 beers of your choice

Event Enhancements

Enhance your wedding day by adding these décor options - no stress, we'll handle the set-up and tear-down at no charge!

BRUSHED GOLD FLATWARE \$.85++/piece (\$4.25++ for full flatware setting)



GAS FIREPIT \$375.00/each (max 2)



PAPER LANTERNS \$200/set of 25 assorted sizes (available at TenMile Station Only)



RUSTIC BARREL TABLE \$150



YARD GAMES \$200 includes assorted games and fun chalkboard sign



WOODEN 1/2 WALL \$50

table-top wall with 50 pegs - great for donuts, hanging placecards, etc.



SPECIALTY LINENS

Price based on selection - *we will handle the set up and return!*
Visit www.werentlinens.com



The Fine Print

Service Charges and Taxes

A taxable service charge of 22% 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.

Attendance Guarantee

For weddings and rehearsal dinners, a confirmation of guaranteed attendance is required per the contract date. This will be considered the guaranteed count and is not subject to reduction. For all other events, a confirmation of guaranteed attendance is required a minimum of 5 business days prior to the function. Groups will be charged for the guaranteed number or actual number of guests, whichever is higher.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board. The individual properties of Breckenridge Ski Resort are not private resorts and as such cannot permit any alcoholic beverages to be brought into the conference/event facilities. Additionally, the state liquor laws of Colorado do not recognize a "corkage" policy. In support of those laws, all alcoholic beverages consumed within the boundaries of our state issued licenses must be purchased through Breckenridge Ski Resort and its individual properties. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Outside Food and Beverage

All food and beverage consumed in Breckenridge Ski Resort event spaces must be purchased through Breckenridge Ski Resort and its individual properties. Clients and guests of our clients are not permitted to bring outside food and/or beverage of any kind into the event spaces. Breckenridge Ski Resort reserves the right at its own discretion to place additional charges on the group's billing for any violations of this policy. Exception to this policy - wedding cakes, cupcakes, or ornate dessert displays that are brought in to the venue and displayed by a licensed, outside vendor are permitted. Outside cake vendors are responsible for the delivery of the cake and/or desserts to the venue and for setting up / displaying of their product.

Remaining Food or Beverage

Our Colorado food and beverage license prohibits us from packaging any unused food for later consumption, either on premises or off. Our license also prohibits the carrying over of food items from one function to another. In addition, food and beverage items may not be removed from the designated meeting space.

Decorations and Displays

We will schedule ample time prior to your event for decorating. 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 damage to fixtures and furnishings may be prevented. All decorations and personal property must be removed at the conclusion of the event. A cleaning fee will be assessed at manager discretion, for items left behind. Additionally, flower petals, leaves, tape and glue are very difficult to clean and/or remove. Use of these items on the patio or indoors may result in additional cleaning/damage fees. Use of sparklers requires removal of all debris by the event host at the end of the event. Venue Managers reserve the right to charge a cleaning/damage fee based on discretion of the business.

Audio/Visual Equipment

A/V equipment is priced a la carte. Pricing is available from your Catering Sales Manager.

Dietary Restrictive Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. We are happy to describe in detail how each meal is prepared, the exact ingredients and will help in planning meals for your special dietary concerns. We ask that dietary restrictions are communicated in advance of the event date in order to properly accommodate the needs of our guests.

Vendors

Chef's selection vendor meals are available for \$35.00 per vendor. Vendors must supply all necessary equipment for their display / product, including but not limited to tape, extension cords, vases, scissors, water pitchers, display items and decor. All outside décor/equipment brought into the event space by vendors is expected to be cleaned up and packed out by vendor or event host at the end of the evening. We do not allow any décor or equipment to be stored on-site before or after your event.