

# Wedding Reception Packages

Available offerings for wedding reception can be selected from chosen package and/or any offerings from a lower-tiered package

## Plated Dinners

Table service packages include:

- Choice of four - hand passed hors d'oeuvres and/or classic displays
- Choice of one salad
- Choice of one duet or two entrée selections; plus vegetarian option
- Children's option
- 5 hour open bar with beer, wine and liquor (as reflected in adult pricing only)

The host is responsible for providing an exact count of each entrée selection, and providing place card meal indicators for service.

All entrees include Chef's selection of seasonal vegetables, fresh rolls with butter, and coffee service.

Child pricing available for children ages 4-11; young adult pricing available for ages 12-20.

**Colorado River Package** - \$140 per Adult / \$92 per Young Adult / \$40 per Child

**Swan River Package** - \$155 per Adult / \$102 per Young Adult / \$40 per Child

**Blue River Package** - \$170 per Adult / \$110 per Young Adult / \$40 per Child

## Buffet Dinners

Buffet packages include:

- Choice of four - hand passed hors d'oeuvres and/or classic displays
- Choice of one salad (salad can be preset as first course, or offered on the buffet)
- Choice of dinner buffet offerings; options based on selected packages
- 5 hour open bar with beer, wine and liquor (as reflected in adult pricing only)

Buffet dinners are refreshed for up to 90 minutes.

Buffet dinners include Chef's selection of seasonal vegetables, fresh rolls with butter, and coffee service.

Child pricing available for children ages 4-11; young adult pricing available for ages 12-20.

**Colorado River Package** - \$140 per Adult / \$92 per Young Adult / \$40 per Child

**Swan River Package** - \$155 per Adult / \$102 per Young Adult / \$40 per Child

**Blue River Package** - \$170 per Adult / \$110 per Young Adult / \$40 per Child

## Hors D'oeuvres

Included in all packages - choice of four - hand-passed hors d'oeuvres and/or classic displays

Served for one hour.

\* Vegetarian

### COLORADO RIVER PACKAGE

hand passed hors d'oeuvres

**Wild Mushroom and Brie Tartlet**\* Fresh Chive

**Spinach Spanakopita**\* Rosemary Parsley Pesto

**Avocado Quesadilla Cups**\* Citrus Spiked Salsa

**Vegetable\* or Pork Dumplings** Steamed with Ginger Soy Dipping Sauce

**Bison Philly Crostini's** Caramelized Onion and Peppered Blue Cheese

**Tomato Mozzarella Shooters**\* Chilled Gazpacho, Marinated Mozzarella and Basil

### SWAN RIVER PACKAGE

hand passed hors d'oeuvres

**Tater Kegs** Buffalo or Bacon Cheddar with Ranch

**Buffalo Chicken Eggrolls** Blue Cheese Fondue

**Seafood Roll** Chili Mayo and Micro Cilantro

**Pork Bahn Mi Sliders** Pickled Carrot & Cucumber, Jalapeno, Sriracha Aioli

**Pork Belly BLT** Bao bun, Roasted Garlic Aioli

**Beef Satay** Spicy Chimichurri Sauce

### BLUE RIVER PACKAGE

hand passed hors d'oeuvres

**Southwest Crab Cake** Rice Paper Crisp, Corn & Pepper Salad, Romesco

**Tuna Poke on Crispy Wonton** Seaweed Salad and Wasabi Cream

**Lamb Lollipops** Cremini Mushroom and Red Onion Compote

**Caribbean Coconut Fried Shrimp** Pina Colada Dipping Sauce

**Braised Short Rib & Polenta Bites** Gruyere Cheese, Balsamic Drizzle

**Smashed Fingerling Potato Latkes & Smoked Salmon** Dill Cucumber Compote

**Mini Lobster Tostadas** Lemon Aioli and Spring Onion

## CLASSIC DISPLAYS

### Domestic Cheese Board<sup>v</sup>

Chef's Selection of Domestic Cheeses, Seasonal Fresh Fruit and Assorted Crackers

### Fruit Platter<sup>v</sup>

Seasonal Selection of sliced Melons, Berries and Stone Fruits

### Grilled Mediterranean Vegetable Platter<sup>v</sup>

Assortment of Mediterranean Roasted and Marinated Vegetables served chilled

## ENHANCED DISPLAYS

*Available as an addition to all wedding packages  
Additional price applied per person*

### European Spa Charcuterie Board-\$15

Assorted European Cured Meats served with Mediterranean Olives, Grilled and Marinated Vegetables and Artisanal Breads and Crackers

### Cold Smoked Salmon Platter-\$14

Cured Cold Smoked Salmon, Preserved Lemons, Pickled Red Onion, Cucumber Dill Cream Cheese and Assorted Crackers

## Salads

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*Included all packages - choice of one  
<sup>v</sup>Vegetarian*

### Classic Caesar

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

### Chophouse Wedge

Roma Tomato, Red Onion, Crumbled Blue Cheese, Applewood Smoked Bacon  
Spring Onions and Ranch Dressing

### Summit Sunset<sup>v</sup>

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

### Caramelized Goat Cheese Salad<sup>v</sup>

Baby Spinach, Frisee, Toasted Almonds, Fresh Berries, Teardrop Tomato,  
Raspberry Vinaigrette

## Plated Entrees

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*Choice of 2 single entrées or 1 duet entrée; plus 1 vegetarian option  
All entrees include Chef's selection of seasonal vegetables, fresh rolls with butter, and coffee service.*

### COLORADO RIVER PACKAGE

#### Sea Salt Pepper Crusted Beef Roulades

Brandied Herb Demi-glace, Roasted Fingerling Potatoes

#### Seared Rainbow Trout

Wild Rice Pilaf, Herb Compound Butter

#### Herb and Cheese Stuffed Chicken Breast

Braised Cabbage & Fennel, Roasted Garlic Mashed Potato, Pan Jus

#### Honey Herb Crusted Pork Loin

Creamy Pasta, Spiced Cherry Glaze

#### Duet of Stuffed Chicken Breast & Trout Filet

Roasted Garlic Mashed Potato, Pan Jus; Herb Compound Butter

### SWAN RIVER PACKAGE

#### Double Cut Pork Chop

White Bean Truffle Ragout, Saffron Rice, Pan Jus

#### Garlic Pepper Crusted Flat Iron

Crispy Pancetta & Red Wine Risotto, Sherry Demi

#### Seared Sea Bass

Miso Glaze, Cilantro Rice, Citrus Salsa

#### Blood Orange Salmon

Roasted Chili Cous Cous, Grand Marnier Cream Sauce

#### Seared Lamb Loin

Cauliflower Potato Puree with Sage, Forest Mushroom Jus

#### Duet of Flat Iron Steak & Blood Orange Salmon

Crispy Pancetta & Red Wine Risotto, Sherry Demi; Grand Marnier Cream Sauce

## BLUE RIVER PACKAGE

### Braised Short Ribs

Spiced Sweet Potatoes, Merlot Demi-Glace, Leek Chutney

### Grilled Buffalo Strip Steak

Goat Cheese Mashed Potatoes, Bourbon BBQ Butter

### Baby Lamb Chops

Parmesan Steak Frites, Sundried Tomato Confit, Minted Demi-Glace

### Shallow Poached Halibut

Israeli Couscous, Caramelized Lemon Sauce

### Grilled Filet Mignon

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

### Citrus Ginger Salmon

Herb Infused Basmati Rice, Candied Pepper Marmalade

### Duet of Filet Mignon & Shallow Poached Halibut

Roasted Garlic Scalloped Potatoes, Burgundy Demi-Glace;  
Caramelized Lemon Sauce

## VEGETARIAN ENTRÉES

<sup>from</sup> *Vegetarian*

### Butternut Squash & Quinoa Hash <sup>vegan</sup>

Lebanese Lentils, Grilled Butternut Squash, Quinoa, Charred Tomatoes  
Parsley Pesto

### Jumbo Risotto Cake

Squash Pappardelle, Oyster Mushroom Shallot Cream Sauce  
Grilled Cherry Tomato

### Grilled Portabella Mushroom

Summer Squash, Roasted Red Pepper Sauce,  
Creamy Brie Risotto

### Jumbo Quarto Fromage Ravioli

Hot House Tomato Cream Sauce, Fried Basil, Sun Dried Tomato Confit

## CHILDREN'S MEALS

*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

## Buffet Dinners

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*Choice of 2 options per package; plus 1 vegetarian option*

*All buffet dinners include Chef's selection of seasonal vegetables, fresh rolls with butter, and coffee service.*

<sup>v</sup> *Vegetarian*

## COLORADO RIVER PACKAGE

### Sea Salt Pepper Crusted Beef Roulades

Brandied Herb Demi-glace, Roasted Fingerling  
Potatoes

### Seared Rainbow Trout

Wild Rice, Herb Compound Butter

### Herb and Cheese Stuffed Chicken Breast

Roasted Garlic Mashed Potatoes, Pan Jus

### Honey Herb Crusted Pork Loin

Creamy Pasta, Spiced Cherry Glaze

## SWAN RIVER PACKAGE

### Garlic Pepper Crusted Flat Iron

Pancetta Red Wine Risotto, Pearl Onion Sherry  
Reduction

### Blood Orange Spiced Salmon

Roasted Chili Cous Cous, Grand Marnier Cream

### Double Cut Pork Chop

White Bean Ragout, Saffron Rice, Pan Jus

### Seared Sea Bass

Miso Glaze, Cilantro Rice, Citrus Salsa

## BLUE RIVER PACKAGE

### Grilled Buffalo Strip Steak

Goat Cheese Mashed, Bourbon BBQ Butter

### Braised Short Ribs

Spiced Sweet Potatoes, Merlot Demi, Leek Chutney

### Baby Lamb Chops

Parmesan Steak Frites, Sundried Tomato Confit,  
Minted Demi-Glace

### Grilled Filet Mignon

Scalloped Potatoes, Burgundy Demi-Glace, Maytag  
Blue Cheese

### Citrus Ginger Salmon

Herb Infused Basmati Rice, Pepper Marmalade

## ADD-ON SIDE DISHES

Available as add-on to all Buffet Dinner packages  
Additional sides \$6.00, applied per person

**Roasted Fingerling Potatoes**  
**Wild Rice Pilaf**  
**Pancetta & Parmesan Risotto**  
**Rosemary Whipped Potatoes**  
**Cilantro Rice**  
**Smoked Sugar Spiced Sweet Potato**  
**Roasted Garlic Scalloped Potato**  
**Herb Infused Basmati Rice**

## VEGETARIAN OPTIONS

Choice of 1 - Included in all Buffet Dinner packages  
<sup>Vegan</sup> Vegan

**Butternut Squash & Quinoa Hash<sup>Vegan</sup>**  
Lebanese Lentils, Grilled Butternut Squash, Quinoa, Charred Tomatoes  
Parsley Pesto

**Seared Polenta Cakes**  
Squash Pappardelle, Oyster Mushroom Shallot Cream Sauce  
Grilled Cherry Tomato

**Grilled Portabella Mushroom**  
Summer Squash, Roasted Red Pepper Sauce  
Creamy Brie Risotto

**Jumbo Quarto Fromage Ravioli**  
Hot House Tomato Cream Sauce, Fried Basil  
Sun Dried Tomato Confit

## Carving Stations

Available as an addition to all Buffet Dinner packages; additional price applied per person

Chef fee of \$100 per hour/per chef applies  
(Minimum 1 chef per station, per 50 guests)

**Center Cut Ribeye**  
Horseradish Cream Sauce  
\$29

**Rosemary Thyme Roasted Lamb**  
Mint Demi-Glace  
\$22

**Tequila Lime Pork Loin**  
Roasted Peach Puree  
\$16

**Slow Roasted Prime Rib**  
Au Jus and Horseradish  
\$24

## Late Night Snacks

Available as an addition to all wedding packages; additional price applied 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

**Vegetable Spring Rolls\*<sup>v</sup>**  
Sweet Chili Dipping Sauce  
\$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

**Jumbo Wing Station**  
Dry Rubbed Chicken Wings with Blue Cheese and Ranch Dressings  
\$8

## Dessert Displays

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*Available as an addition to all wedding packages; additional price applied 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

# Bar Packages

5 hour open bar with beer, wine and liquor (included in adult package pricing)

## Bottled/Canned Beer

*Included in all packages - choice of 3 from each column*

### DOMESTIC

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

### IMPORT / CRAFT

Breckenridge Avalanche Ale  
Breckenridge Agave Wheat  
Breckenridge Mango Mosaic  
Breckenridge Hop Peak IPA  
Odell IPA  
New Belgium Voodoo Ranger IPA  
Upslope Craft Lager  
Pacifico  
Stella Artois  
Stella Cidre  
Omission Pale Ale (Low Gluten)

## Liquor

*Liquor brands subject to substitution of similar quality*

### COLORADO RIVER PACKAGE

Spring 44 Vodka  
Spring 44 Gin  
Cruzan Rum  
Sauza Blue Tequila  
Jim Beam White Label Whiskey  
Highland Mist Scotch

### SWAN RIVER PACKAGE

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

### BLUE RIVER PACKAGE

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

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Available as an addition to all bar packages; charged on consumption at \$9.75 per drink

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

## Wine

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### COLORADO RIVER PACKAGE

*Choice of 1 white wine & 1 red wine*

#### WHITES:

**Ruffino Pinot Grigio**, Tuscany, Italy

**Simi Sauvignon Blanc**, Sonoma County, CA

**Robert Mondavi Private Selection Chardonnay**,  
Central Coast, CA

#### REDS:

**Mark West Pinot Noir**, Appellation, CA

**Robert Mondavi Private Selection Cabernet  
Sauvignon**, North Coast, CA

**Charles Smith Velvet Devil Merlot**, WA

### SWAN RIVER PACKAGE

*Choice of 1 white wine & 1 red wine*

#### WHITES:

**Estancia Pinot Grigio**, CA

**Kim Crawford Sauvignon Blanc**,  
Marlborough, New Zealand

**Kendal Jackson Chardonnay**,  
Sonoma Valley, CA

#### REDS:

**Estancia Pinot Noir**, Central Coast, CA

**Joel Gott "815" Cabernet Sauvignon**, CA

**Portillo Malbec**, Mendoza, Argentina

### BLUE RIVER PACKAGE

*Choice of 2 white wines & 2 red wines*

#### WHITES:

**Santa Margherita Pinot Grigio**, Alto Adige, Italy

**Silverado Miller Ranch Sauvignon Blanc**,  
Napa Valley, CA

**Sonoma Cutrer Russian River Ranches  
Chardonnay**, Sonoma Valley, CA

**Chalk Hill Chardonnay**, Sonoma Coast, CA

#### REDS:

**Meomi Pinot Noir**, Central Coast, CA

**Justin Cabernet Sauvignon**, Paso Robles, CA

**Franciscan Cabernet Sauvignon**,  
Napa Valley, CA

**Rodney Strong Merlot**, Sonoma County, CA

### SPARKLING WINE

*Available as an addition to all bar packages;  
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

## Ready Room Platters

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*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.  
Available as an addition to all reception packages; 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 Bubbles

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*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**

*(assortment based on your wedding day beer selection)*



## 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!  
Available as an addition to all reception packages

### 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](http://www.werentlinens.com)



# The Fine Print

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## 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.