Young adult pricing is available for ages 12 - 20. Pricing for children ages 11 and under is $35 for plated Children’s meal or chosen buffet.

If the Peak 8 package is selected, choices must be chosen from the Peak 8 options. If the Peak 9 package is selected, choices may be chosen from either the Peak 8 or Peak 9 options. If the Peak 10 package is selected, choices may be chosen from any of the package options.

PEAK 8 PACKAGE ~ $125 per person / $75 young adult (age 12-20)
PEAK 9 PACKAGE ~ $140 per person / $90 young adult (age 12-20)
PEAK 10 PACKAGE ~ $155 per person / $100 young adult (age 12-20)

PEAK 8, 9, AND 10 PLATED DINNERS
Table service dinners include choice of:
- Four hors d’oeuvres
- One salad
- One duet OR two entrée selections plus a vegetarian option
- Children’s meal
- Late night snack
- Five hour open bar with beer, wine and liquor
- Champagne / sparkling toast

If more than one entrée is chosen the wedding host is responsible for providing an exact count of each selection and providing place card meal indicators for service. All entrées include Chef’s selection of seasonal accompaniments, fresh rolls with butter and coffee service.

BUFFET DINNERS
Buffet dinners include choice of:
- Four hors d’oeuvres
- Late night snack
- Five hour bar with beer, wine and liquor
- Champagne / sparkling toast
- Children will eat from the buffet

Buffet dinners are accompanied by fresh rolls with butter, and coffee service. Buffet items are not interchangeable from one buffet to another. Buffet dinners are refreshed for up to 90 minutes
**Salads**

*Choice of 1*

- Bouquet of Homestead Hand Picked Greens and Blistered Tomatoes with Passion Fruit Vinaigrette
- Baby Romaine Hearts, White Anchovy and Pecorino Romano Dressing with Crisp Flatbread Croutons
- Spiced Black Walnut Crusted Chevre, Baby Arugula and Frisée Salad with Peppercorn Truffle Dressing
- Shaved Heirloom Tomato Carpaccio, Melted Grape Tomato and Bocconcini Salad with 50-Year Old Modena Vinegar
- Grilled Jumbo Asparagus Wrapped with Parma Ham, Slow Roasted Roma Tomato and Pea Tendril Salad with Sherry Wine Vinaigrette

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**Hors d’oeuvres**

*Choice of 4 - Hors d’oeuvres are served for one hour.*

**PEAK 8**
- Hearts of Palm Ceviche
- Maytag Bleu Cheese Tartlet with Apricot Compote
- Heirloom Tomato and Mozzarella on Focaccia Crisp with Modena Vinegar
- Vegetable Spring Rolls
- Smoked Vegetable Quesadilla with Avocado-Citrus Guacamole
- Cheeses of the World Display
- Crudité Display

**PEAK 9**
- Wild Mushroom Tartlet with Berry-Thyme Jam
- Petite Crab Cakes
- Jalapeño Glazed Shrimp with Corn Cremé
- Crostini with Roasted Tenderloin of Beef and Roquefort Crumbles
- Chicken Satay with Thai Peanut Sauce
- Smoked Salmon Display
- Antipasto Display

**PEAK 10**
- Petite Lamb Chops with Creole Mustard
- Bacon Wrapped Sea Scallops
- Cornmeal Crusted Oyster with Chipotle Aioli
- Worcestershire Glazed Beef Skewer with Creamy Horseradish
- Pork Dumplings with Sambal-Coconut Infusion
- Iced Shrimp Display with Lemons and Cocktail Sauce
- Artisan Cheese and Fruit Display with Imported and Domestic Cheeses, Dried Fruits and Berries, French Baguettes and Bread Sticks
Plated Entrees

Choice of 2 single entrees OR 1 duet entrees, plus a vegetarian.
All entrees include Chef’s selection of seasonal Vegetables and Starch, fresh rolls with butter and coffee service.

PEAK 8

Jalapeño Glazed Pork Loin
Jalapeño Glazed Pork Tenderloin, Roasted Root Vegetable Hash,
Tropical Fruit Relish

Gaujillo Chicken
Gaujillo Chili Rubbed Free Range Chicken,
Fork Smashed Fingerling Potatoes, Roast Shallot Jus

Peppered Filet of Beef
Grilled Petite Filet of Beef with Black Peppercorn and
Sage Polenta, Caramelized Onion Thyme Jus

Tropical Salmon
Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Beurre Blanc, Mango Relish

Duet of Bell & Evans Chicken Breast and Jumbo Shrimp
Cast Iron Seared Chicken Breast and Grilled Gulf Coast Shrimp,
Warm Chicken Jus, Herb Vinaigrette

PEAK 9

Sirloin
Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus

Pacific Red Snapper
Pan Seared Red Snapper, Braised Beluga Lentils and Blue Crab, Tropical Lemongrass Emulsion

Airline Chicken
Pan Seared Bell & Evans Chicken Breast with Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus

Duet of Top Sirloin and Split Lobster Tail
Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus
Split Cold Water Lobster Tail
PEAK 10

Filet Mignon
Cast Iron Seared Natural Tenderloin, Truffled Parsnip Puree, Perigourdine Sauce

Rack of Colorado Lamb
Mushroom Crusted Rack of Lamb, Sweet Corn Dauphinoise Potato, Rosemary Infused Jus

Sea Scallops
Cast Iron Seared Sea Scallops, Serrano Ham and Corn Polenta, Gorgonzola Cream

Bronzed Swordfish
Bronzed Atlantic Swordfish, Cabrales-Caramelized Brazilian Onion Risotto Cake, Mango Thai Chili Conserve

Duet of Tenderloin and Lump Crab Cake
Tellicherry Pepper Crusted Tournedos of Beef and Pan Seared Blue Crab Cake, Saffron and Roast Garlic Sabayon

VEGETARIAN OPTIONS
(For all packages)

Preserved Lemon Pappardelle Pasta with Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee
Shaved Elephant Garlic Chips

Ricotta Cheese Gnocchi with Baby Artichoke, Hedgehog Mushrooms, Arugula and Feta Cheese
Californian Extra Virgin Olive Oil Drizzle

CHILDREN’S MEALS
(For all packages – children ages 11 and under)
Children’s meals served with fruit cup and choice of French fries or vegetables

Chicken Fingers
Mac-n-Cheese
Grilled Chicken Breast
Buffet Dinners

Buffet dinners are refreshed for up to 90 minutes.
All buffets are accompanied by fresh rolls with butter and coffee service.
Buffet items are not interchangeable.

*Chef fee of $100 per hour per Chef applies
Minimum 1 Chef per station per 50 guests

PEAK 8
Baby Romaine Hearts, White Anchovy and Pecorino Romano Dressing, Crisp Flatbread Croutons
Bouquet of Homestead Hand Picked Greens, Blistered Tomatoes, Passion Fruit Vinaigrette
Jalapeño Glazed Pork Loin, Roasted Root Vegetable Hash, Tropical Fruit Relish
Gaujillo Chili Rubbed Free Range Chicken, Fork Smashed Fingerling Potatoes, Roast Shallot Jus
Grilled Seasonal Vegetables, Sage Butter
Garlic Whipped Potatoes

PEAK 9
Bouquet of Homestead Hand Picked Greens, Blistered Tomatoes, Passion Fruit Vinaigrette
Spiced Black Walnut and Chevre Salad, Baby Arugula, Sherry Vinaigrette
Pan Seared Bell & Evans Chicken Breast with Warm Roasted Potato and Bacon Salad, Thyme Infused Chicken Jus
*Chef carved Prime Rib, Horseradish Crema, and Dijon Mustard
Oven Roasted Seasonal Vegetables
Roasted Rosemary Potatoes

PEAK 10
Shaved Heirloom Tomato Carpaccio, Melted Grape Tomato and Bocconcini Salad, 50-Year Old Modena Vinegar
Grilled Jumbo Asparagus Salad, Chorizo, Roasted Red Peppers, Banana Peppers, Artichokes and Basil Pesto
Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Beurre Blanc, Mango Relish
*Chef Carved Tenderloin of Beef, Selection of Relish, Chutneys and Sauce
Buttermilk Whipped Mashed Potato Bar
Roasted Vegetable Casserole
Enhance your Cocktail Hour or Dinner with a Culinary Station. If served in lieu of a buffet or plated dinner, a minimum of three stations must be ordered for full guest count.

*Chef fee of $100 per hour per Chef applies
Minimum 1 Chef per station per 50 guests

Baked Potato Bar {GF}
$19 per person
Sweet Potatoes and Yukon Gold Potatoes
Toppings to include:
Maple syrup, brown sugar, sour cream, chives, bacon, whipped butter, bleu cheese, Reggiano, roasted mushrooms, Rock Shrimp, roasted garlic and cheddar cheese

Pasta Station
$19 per person
Ravioli, Orecchiette, and Penne Pasta
accompanied by basil pesto, fresh tomato sauce and alfredo sauce, shrimp, fresh herbs, shaved Parmesan, roasted mushrooms, red peppers, and roasted leeks, fresh ground black pepper, herb infused olive oil, chopped garlic and warm artisan breads

Custom Mac ‘n Cheese
$25 per person
Lensi Pene pasta with smoked Gouda truffle cheese sauce and fresh tomato sauce, bacon, pesto chicken, sautéed shrimp, roasted peppers, grape tomatoes, blue cheese and shredded Parmesan

Tender Belly Pork Loin* {GF/DF}
$320
High Altitude Coffee BBQ Rub, Root Beer Jus
Serves 30 people per order

Sustainable Salmon* {GF/DF}
$500
Red miso-chili rub, tropical salpicon and assortment of rolls
Serves 20 people per order

Roasted Rib Eye Beef® {GF}
$575
Horseradish cream sauce, pan jus and assortment of rolls
Serves 25 people per order

Grass Fed Frontier Tenderloin of Beef®
{GF/DF} $550
Cabernet demi-glace and assortment of rolls
Serves 25 people per order

Whole Roasted Berkshire Suckling Pig* (GF/DF)$525
Sour orange mojo, mustard barbecue and sweet rolls
Serves 40 people per order

Ceviche Station* {DF}
$25 per person
Ahi tuna poke, salmon belly tartar and Tiger Prawn Ceviche all prepared fresh by our professional chefs, Served with assorted root chips and crackers for your enjoyment

Citrus Maple Turkey Breast* {DF}
$295
Creole mustard, apricot and Cipollini marmalade and stone ground corn bread
Serves 35 people per order

Oven Roasted Beef Tenderloin®
$375
Served with horseradish cream, gourmet mustard, and an assortment of rolls
Serves 20 people per order

Smoked Pork Loin* {GF/DF}
$295
Served with assorted mustards and bourbon honey glaze
Serves 25 people per order
Additional Courses

Enhance your dinner with the following options:

**PLATED APPETIZER**
(Choice of 1 – $12.00 per person)

- Smoked Tomato and Asiago Cheese Risotto, Wilted Braising Greens, Macadamia Nut, Sage, and Pesto
- Pan Fried Blue Crab, Collard Greens, Sweet Corn Remoulade
- Stone Ground Grits, Spicy Chorizo, Shrimp, Blistered Tomato, Buerre Fondue
- Wild Mushroom Ravioli with Pancetta and Lemon Thyme Cream
- Pan Seared Gnocchi, Wilted Spinach, Blistered Tomatoes, Double Smoked Bacon, Queen Corn

**SOUP**
(Choice of 1 – $7.00 per person)

- Spiced Corn Chowder with Herb Oil
- Grilled Vine Ripe Tomato and Aged Balsamic Bisque
- Potato Leek Bisque
- Truffled Asparagus Bisque
Dessert

Choice of 1 – $6.00 per person
Buffet with 4 selections – $7.75 per person

Vanilla Creme Brulee
With Chocolate Dipped Shortbread

Chocolate Bundt Cake
With Crème Anglais and fresh Berries

Apple Tart Tartin
With Maple Sabayon

Black Forest Cake

Flourless Chocolate Torte
With Fresh Berries and Whipped Cream

Bourbon Pecan Torte
With Crème Anglais

Wild Berry Tart
With Fresh Whipped Cream

Small Bites
Chocolate covered Strawberries and Petite Fours
**Liquor/Spirits**

Liquor of similar quality may be substituted.

**PEAK 8**
- Taaka Vodka
- Taaka Gin
- Castillo Rum
- Montezuma Silver Tequila
- Kentucky Gentleman Bourbon
- Seagram’s VO Whiskey
- Famous Grouse Scotch
- Korbel Brandy

**PEAK 9**
- Spring 44 Vodka
- Spring 44 Gin
- Bacardi Rum
- Sauza Blue Tequila
- Jim Beam Bourbon
- Jameson Irish Whiskey
- Dewars White Label Scotch
- Christian Brothers Brandy

**PEAK 10**
- Tito’s/Absolut/Breck Vodka
- Bombay Sapphire Gin
- Captain Morgan Rum
- Patron Silver Tequila
- Jack Daniel’s/Breck Bourbon
- Bushmills Irish Whiskey
- Johnnie Walker Black Scotch
- Hennessy VS Cognac

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**Liqueurs & Cordials**

$9.00 Per Drink

- Kahlua
- Cointreau
- Amaretto Di Saronno
- Bailey’s Irish Cream
- Chambord

- Frangelico
- Tuaca
- Jaegermeister
- Southern Comfort
- Gallo Sweet & Dry Vermouth

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**Beer**

Bottled only - Choice of 5 domestic and 5 import/Microbrew.

**IMPORTS & MICROBREW**
- Shock Top
- Corona
- Stella Artois
- Breckenridge Avalanche
- Breckenridge Vanilla Porter
- Goose Island IPA

**DOMESTIC**
- Budweiser
- Bud Light
- Coors
- Michelob Ultra
- O’Doul’s Non-Alcoholic
**Wine List**

**PEAK 8**
*Edna Valley Vineyards, Central Coast, California*
- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir

**PEAK 9**
*DaVinci, Pinot Grigio, Delle Venezie, Italy*
- Starborough, Sauvignon Blanc, Marlborough, New Zealand
- Frei Brothers, Pinot Noir, Russian River, Argentina
- Don Miguel Gascon Red Blend, Mendoza, Argentina
- Boom Boom! Syrah, Walla Walla, WA

**PEAK 10**
*Maso Canali, Pinot Grigio, Trentino, Italy*
- MacMurray Ranch, Chardonnay, Sonoma, CA
- Frei Brothers, Chardonnay, Russian River Valley, CA
- Whitehaven, Sauvignon Blanc, Marlborough, New Zealand
- Columbia Winery, Merlot, Columbia Valley, WA
- Columbia Winery, Cabernet Sauvignon, Columbia Valley, WA
- Frei Brothers, Zinfandel, Sonoma, CA
Bar
The Peak 8, Peak 9 and Peak 10 bar packages are for five hours of service. Beverages beyond five hours will be charged on consumption. Maximum bar service time for any event is six hours.

Add $10 per person to all package prices for table service of wine throughout dinner.

 Attendance Guarantee
An exact attendance number must be provided to your Catering Sales or Conference Services Manager per the dates outlined in your event contract. This will be considered your guaranteed count, and is not subject to reduction. The venue will charge for the actual number attending or the guaranteed count, whichever is greater.

 Banquet Event Orders (BEO)
A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing in the form of a BEO per the dates outlined in your event contract. A $150.00 room flip fee will be assessed for any requested changes to the room set agreed upon on the BEO made within 24 hours of the start of any event.

Outside Food and Beverage
All food and beverage consumed in Breckenridge Hospitality event spaces must be purchased through Breckenridge Hospitality 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 Hospitality reserves the right at its own discretion to place additional charges of $25.00 per person, based on the guaranteed count, on the group’s billing for any violations of this policy. Exception to this policy - Wedding Cakes and/or cupcakes that are brought in through a licensed, outside vendor are permitted. Outside cake vendors are responsible for the delivery of the cake and/or cupcakes to the venue and for setting up / displaying of their product.

Remaining Food or Beverage
In accordance with proper food handling regulations and liquor licensing, we do not permit the removal of remaining food and/or beverage for later consumption either on premises or off property. 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 event space.

Alcoholic Beverages
Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the event facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Service Charge and Taxes
A 20% taxable service charge applies to all Food & Beverage. At Mountain Thunder Lodge an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Site Fees. All charges are subject to applicable state and local taxes. These charges are above and beyond the food and beverage minimums.

Limited Diet 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. Your Catering Sales Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

Sustainable Cuisine
We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainability managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.

Vendors
Chef’s selection vendor meals are available for $25.00 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. Necessary tables and linens will be provided by the venue.

12.2017