Wedding Package Menus
Wedding Reception Packages

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 Frisee 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

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 entreés OR 1 duet entreés, plus a vegetarian. All entreés 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
$23 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 shaved 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 Com Chowder with Herb Oil
- Grilled Vine Ripe Tomato and Aged Balsamic Bisque
- Potato Leek Bisque
- Truffled Asparagus Bisque

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**Late Night Snack**

Choice of 1

- **Ball Park**
  *Mini Hot Dogs, Salted Pretzels, Beer Cheese Sauce*

- **Tailgate**
  *“Mile High” Nacho Bar, Mini Corn Dogs*

- **Slide Along**
  *Fried Green Tomato Slider, Beef Slider, Colorado Lamb Slider, Assorted Mayonnaise and Remoulade, Sweet Pickles, Brioche Bun*
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 Tartain
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 Rm
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 Sliver Tequila
Jack Daniels/Breck Bourbon
Bushmills Irish Whiskey
Johnnie Walker Black Scotch
Hennessy VS Cognac

Liqueurs & Cordials

$9.00 Per Drink

Kahlua
Cointreau
Amaretto Di Saronno
Bailey’s Irish Cream
Chambord

Frangelico
Tuaca
Jägermeister
Southern Comfort
Gallo Sweet & Dry Vermouth

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

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
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DOMESTIC
Budweiser
Bud Light
Coors
Michelob Ultra
O’Doul’s Non-Alcoholic
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.
Attendance Guarantee
An estimated attendance number must be provided to the Conference Service Manager 30 days prior to your first event. The Hotel will charge for the actual number attending or the guaranteed number, whichever is greater. If the final guaranteed attendance is more than a 10% reduction of the estimated number, you will be charged for 90% of your estimated number or your actual attendance, whichever is greater. For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12:00 pm 3 days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction. Actual attendance of 10% or more than the guaranteed will incur a 10% service charge (above the additional per person cost). When choosing more than one entrée option for Table Service Meals, all guaranteed numbers for entrée choices are due 72 hours in advance. You are responsible for providing entrée cards denoting entrée selections per person.

Banquet Event Orders (BEO)
All BEOs must be signed prior to arrival. Upon arrival, should a meeting room set need to be changed from the agreed upon set on the BEO, a $150 room set fee will be assessed. Any deviations from the BEO which apply to Menu changes, start or end time of an event, will be assessed a 20% surcharge.

Outside Food and Beverage
No food or beverage is permitted in hotel meeting spaces and common areas unless provided by Breckenridge Hospitality. A $25 per person fee will be assessed in the event outside food and/or beverage is brought in.

Remaining Food
In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

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 conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Pricing
All pricing is per guest unless otherwise noted. Certain events require a minimum number of attendees. Should you not meet this there is a $100 fee. Should you wish to extend your meal an hour beyond the allowed time frame, a $4 per person fee will be assessed. At all properties a 20% taxable service charge applies to all Food & Beverage and Audio Visual. At Mountain Thunder Lodge, One Ski Hill Place, Crystal Peak Lodge and Sevens restaurant, an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Attendant Fees. Tax, service charge and Civic Assessment do not apply to site fees or rentals.

Limited Diet Menus
Our Conference Services Managers and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions. Menus are noted with the following dietary needs: Gluten Free (GF), Dairy Free (DF), and Vegetarian (V).

Sustainable Cuisine
We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably 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.
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**Conference Inclusive Package**

- Room set up
- (1) Meeting room plus (1) additional break out room per 50 people
- Event materials (tables, chairs, up to 2 flip charts)
- Fruit infused water stations
- (1) LCD projector and screen
- Wi-Fi access
- “**Continental Divide**” Buffet breakfast plus scrambled eggs, breakfast potatoes and choice of bacon or sausage
- 4hr AM Beverage Break and Chefs’ choice of rotating Morning Snack (selection to include sliced fruit display, assorted muffins, pastries, yogurt parfait bar, or similar)
- Working Lunch (choose from selections on banquet menu)
- Chefs’ choice of rotating Afternoon Snack (selection to include cookies, fruit & cheese platter, crudité & dips, or similar)

**0-15 people - $170++/day**

**16+ people - $110++ per person/day**

**Enhancements:**

- Substitute any specialty break for an AM or PM snack add **$12/person** per break substitution
- 2 hour welcome reception **$33 per person**, includes:
  - Banquet room set up and rental
  - (1) attendant hand passed service per 50 people
  - (3) hors d’oeuvres
  - (1) bartender service per 50 people
  - Bar Service (per 100 people) - (1) call liquor selection, premium house wine and beer

**Continental Buffets**

Breakfast Buffets will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® tea. **Minimum of 20 guests**

*An additional $4 per person charge applies when group does not meet the minimum*

**The Continental Divide -$19.00 (DF/V)**

Chilled fruit juices
Fresh seasonal melons, fruits and berries
Selection of house made pastries

**The Fresh Start -$23 (V)**

Chilled fruit juices
Fresh seasonal melons, fruits and berries
Granola station with dried fruits and nuts
Greek honey yogurt
Buttery blueberry, banana nut, and chocolate chunk muffins
Croissants with sweet butter and jam

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.
Breakfast Buffets
Breakfast Buffets will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® tea. Minimum of 20 guests

An additional $100 charge applies when group does not meet the minimum

**Peak 9 Sunrise- $27.50**
Chilled fruit juices
Fresh seasonal melons, fruits and berries
Assorted individual cereal with whole and skim milk
Fluffy scrambled eggs
Applewood smoked bacon and pork sausage
Skillet fried breakfast potatoes with peppers and onions
Selection of house made pastries and/or buttery croissants

**Mt. Buffalo Breakfast- $32.00**
Chilled fruit juices
Fresh seasonal fruit display
Banana buttermilk pancakes with fresh berries and maple syrup
Oatmeal bar with brown sugar, butter, cream, assorted nuts and dried fruits
Fluffy scrambled eggs
Applewood smoked bacon and chicken apple sausage
Skillet fried breakfast potatoes with peppers and onions
Variety of house made muffins and breakfast breads with butter, seasonal jams and preserves

**The Breckenridge Breakfast -$34.00**
Chilled fruit juices
Yogurt with house granola and dried fruit
Sliced seasonal fruit with fresh berries
Cinnamon swirl and lemon poppy seed coffee cake
House green Chile cheddar biscuits and chorizo gravy

**Build Your Own Breakfast Tacos:**
Smoked bacon and pork sausage, scrambled eggs, shredded cheese, fire roasted salsas, Yukon Gold breakfast potatoes, and flour and corn tortillas

**Fuel Your Body -$36.00**
Chilled fruit juices
Naked Juice smoothies
Greek yogurt parfaits with house granola and selection of berries and nuts
Sliced seasonal fruit
Smoked salmon, capers, onions, heirloom tomatoes, N.Y. style bagel chips
All natural egg white frittata with wild arugula, foraged mushrooms, baby tomatoes
Heirloom potatoes and roasted vegetable hash
Fluffy scrambled eggs, chicken apple sausage, herb grilled sirloin
Blueberry chunk scones and house made muffins

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.
**Build Your Own Breakfast Buffet $36**

Your customized breakfast comes with a Seasonal fruit display, your choice of Egg scramble, Breakfast meats (2), Potato offering, Bakery selection, and Breakfast enhancements (2). You may also add breakfast enhancements to any of our regular breakfast buffet offerings. Enhancements are not available on their own. Priced per person.

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<tr>
<td><strong>Egg Scramble (GF/DF/V)</strong></td>
<td></td>
</tr>
<tr>
<td>Fluffy Scrambled Eggs</td>
<td>Included $3.00</td>
</tr>
<tr>
<td>Denver Scramble with ham, peppers and onions</td>
<td>$2.00 $5.00</td>
</tr>
<tr>
<td>West Coast Scramble with mushrooms, tomatoes and spinach</td>
<td>$2.00 $5.00</td>
</tr>
<tr>
<td>Egg White Quiche with roasted leeks and heirloom tomatoes</td>
<td>$2.50 $6.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Breakfast Meats (GF/DF)</strong> (Choose Two)</th>
<th>Included $3.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applewood smoked bacon</td>
<td></td>
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<tr>
<td>Grilled Canadian bacon</td>
<td></td>
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<tr>
<td>Breakfast pork sausage</td>
<td></td>
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<tr>
<td>Chicken apple sausage</td>
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<tr>
<td>Chorizo patty</td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>Potato offerings (GF/DF/V)</strong> (Choose One)</th>
<th>Included $3.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skillet fried breakfast potatoes with peppers and onions</td>
<td></td>
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<tr>
<td>Chorizo sweet potato hash</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Bakery Selection (V)</strong> (Choose One)</th>
<th>Included $3.00</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Comes with butter, seasonal jams and preserves</em></td>
<td></td>
</tr>
<tr>
<td>Assorted sliced breads*</td>
<td></td>
</tr>
<tr>
<td>Assortment of bagels with cream cheeses</td>
<td></td>
</tr>
<tr>
<td>Variety of house made muffins and sweet breakfast breads*</td>
<td></td>
</tr>
<tr>
<td>Selection of house pastries and/or buttery croissant</td>
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</tbody>
</table>

| **Breakfast Enhancements (Choose Two)** | |
|----------------------------------------| |
| Build Your Own Granola (GF/DF/V) | Included $8.50 |
| House granola and selection of dried fruit, berries, nuts and local honey | |
| Individual Cereal (V) with whole and skim milk | Included $4.00 |
| Oatmeal Bar (GF/V) | Included $6.50 |
| Selection of brown sugar, butter, cream, assorted nuts, dried fruits and berries | |
| Banana Buttermilk Pancakes (V) with fresh berries and maple syrup | Included $7.00 |
| Belgium Waffle Bar (V) | Included $9.00 |
| Maple syrup, fresh berries, chocolate chips, toasted almonds, whipped butter | |
| Brioche French Toast (V) with powdered sugar and maple syrup | Included $6.00 |
| Buttermilk Biscuits with country sausage gravy | Included $5.00 |

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.
Additional Enhancements to Buffets
*Requires Chef attended Action Station. $100 per Chef per hour

Omelet Station*(DF) (Fresh egg and egg white omelets) ................. $10/person
With ham, bacon, sausage, peppers, onions, tomatoes, mushrooms, spinach and jalapenos

Breakfast Croissant Sandwich ......................... $5.50/person
Scrambled eggs, sausage patty and smoked cheddar cheese

Breckenridge Breakfast Burrito ......................... $6.50/person
Eggs, potatoes, Chorizo, roasted green Chiles and Jack cheese

Bagels and Lox ........................................... $9.00/person
Plain and everything bagels, capers, onions, tomatoes and cream cheeses

Breaks A la Carte
Available for one hour *A gallon serves approximately 16 guests

A la Carte Beverages
Starbucks® Organic Serena Blend regular and decaffeinated coffee with flavored syrups - $59 per gallon
Tazo® Teas - $59 per gallon
Hot chocolate - $45 per gallon
Hot apple cider - $45 per gallon
Bottled Tropicana fruit juices - $4 each
Regular, diet and decaffeinated Pepsi® Brand soft drinks - $3.50 each

Lemonade - $33 per gallon
Ice Tea - $33 per gallon
Bottled Iced tea, lemonade, sports drinks, coconut water and Aquafina® - $4 each

Sparkling water Small- $4.00 each Large- $6.50 each
Starbucks® Frappuccino - $6.50 each
Red Bull® Energy drinks - $4.95 each
Naked Juice® Fruit smoothies - $4.50 each
Fruit infused water - $15 per gallon

A la Carte Snacks
Prepared In House
Whole fruit basket (GF/DF/V) Apples, oranges, bananas and pears - $32 per dozen
Crudité (V) with peppercorn ranch and red pepper hummus - $120 (accommodates 25 people per order)
Kettle chips and dip Blue cheese bacon dip, caramelized French onion dip - $48 (accommodates 25 people per order)
Sliced seasonal fruit display (GF/DF/V) fresh melons and berries - $120 (accommodates 25 people per order)

Bake Shop Goodies
Chocolate fudge brownies (V) - $38 per dozen
Assorted cookies (V) - $38 per dozen
Muffins (V) Blueberry, banana nut and chocolate chunk - $32 per dozen
Daylight Donuts (V) - $32 per dozen
Breakfast breads (V) Chefs’ selection - $32 per dozen
Croissants (V) Flaky butter and Belgian chocolate - $32 per dozen
Pastries (V) Flaky cheese, berry and apple - $32 per dozen

Snacks on the Run
Individual assorted fruit yogurts (GF/V) - $3 each
Individual trail mix (V) - $4 each
Assorted granola bars (V) - $3 each
Assorted bags of popcorn, pretzels and potato chips (V) - $4 each

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Specialty Breaks

Available for one hour and priced per person. Minimum of 20 guests

An additional $50 charge applies when group does not meet the minimum.

The Pepsi Center - $23
Assorted sodas to include: Pepsi, Mtn Dew, Mug Root Beer
Gatorade and Aquafina
Rold Gold Pretzels with spicy mustard
Munchies Snack Mix
Fritos and chips with Tostitos bean dip
Tostitos Scoops and beer cheese
Mini corn dogs

Gives You Wings (GF/V) - $16
Assorted Red Bull® to include: Regular, Sugar Free, Total Zero, and flavored editions
Dark chocolate covered berries
Granola energy bites
Roasted edamame and almonds

Seattle Break (V) - $18
Starbucks Coffee, iced coffee
Frappuccino, Double Shots
Starbucks Refreshers and Tazo Iced Teas
Assorted scones, muffins, croissants
Coffee cake

Beverage Break (GF/DF/V)
Fresh brewed Starbucks Coffee with flavored syrups
Fruit infused water
Iced peach tea and fresh squeezed lemonade
1 HOUR PACKAGE - $8
HALF-DAY (4 HOURS) PACKAGE - $13
FULL DAY (8 HOURS) PACKAGE - $18

Sweet Treat (V) - $14
Chocolate covered Rice Crispy Treats
Lemon bars, double chocolate brownie bars
Snickerdoodle cookies

Movie Time (V) - $17
Caramel, cheese, and buttered popcorn
BBQ, Cajun, and Fiesta seasonings
Original, black, and berry licorice

Story of the 3 Sisters (V) - $16
Grilled corn salsa
Blistered squash “Guac”
Black bean relish
Local hot sauces
Fresh corn chips

Athletes’ Break (V) - $17
Bagel chips with hummus
Crisp vegetables served with spinach dip
Tangerines
Bowl of spicy nut mix
Soft jumbo pretzels served with spicy mustard

The Hiker - $19
Local beef, bison, and elk jerky
House granola
Roasted almonds, cashews, pistachios, pecans
Flatbread crackers and Lavash
Longview White Cheddar
Spiced Broken Shovels Goat cheese

Colorado Trail Mix (GF/V) - $16
Create your own treat by mixing:
Walnuts, pecans, almonds, pistachios,
Macadamia nuts, white chocolate bits, milk chocolate chips, M&M’s, raisins, dried cherries, apricots, pineapple, and granola

Hot Chocolate Bar - $15
Rich Hot Chocolate with assorted toppings to include:
marshmallows, white chocolate shavings, fresh orange peels, cinnamon sticks and peppermint dust, ground close and allspice and fresh whipped cream

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Working Lunch Buffets *(GF/DF Options available on request at additional $2 per person)*

Served with iced tea, lemonade and assorted cookies for 90 Minutes

**Boardroom Working Lunch $32**

Pick One: Soups
- Tomato Bisque, Creamy Potato, Chicken Gumbo, Tuscan Vegetarian, Broccoli Cheddar, Chicken Noodle, Vegetable Beef and Barley, Chicken and Wild Rice

Pick One: Salads
- **Field greens** with tomatoes, onions, carrots, cucumbers, olives with raspberry dressing and balsamic vinaigrette
- **Classic Caesar** with chopped Romaine, croutons and parmesan cheese and Caesar dressing
- **Cobb salad** with bacon, turkey, tomatoes, blue cheese and peppercorn ranch dressings

Pick One: Salad Sandwich
- **Tuna salad** with assorted rolls and breads
- **Roasted chicken and apple salad** walnuts & raisins with assorted rolls and breads

Pick One: Premade Sandwich
- **Sourdough chilled steak sandwich** horseradish cream and pickled onion
- **Italian hoagie** ham, Cappicola, lettuce, tomatoes, pepperoncini, mozzarella and balsamic glaze
- **Grilled chicken B.L.T** croissant and avocado mayonnaise

**Butcher's Block $27** *(GF/DF Bread available on request at additional $2 per person)*

- Chicken Gumbo
- Southern style potato salad
- Creamy cole slaw
- Deli style tuna salad
- Selection of deli meats: roast beef, turkey breast and Honey ham
- Assortment of sliced cheeses
- Bakery fresh sandwich breads and rolls
- Mustard, mayonnaise and dill pickles
- Jumbo chocolate chip cookies

**Mountain Picnic -$34** *(GF/DF Bread available on request at additional $2 per person)*

- Chopped salad with roasted tomatoes, garlic croutons, creamy bleu cheese dressing
- Tomato and cheese tortellini salad with fresh basil, Kalamata olives and balsamic reduction
- Spinach salad with roasted tomatoes, grilled onions, shaved Grana Padano and a red wine vinaigrette

Choose 3 Sandwiches:
- **Pressed Cuban sandwich** with ham, pulled pork, Swiss cheese, pickles
- **Southern Fried Chicken Sandwich** with Provolone cheese
- **Tuna Melt** with sharp white cheddar and heirloom tomatoes
- **Grilled Veggie Sandwich**

Bread pudding bites and lemon bars

Add a soup $4.00 per person

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**Lunch Buffets**
Served with iced tea and lemonade for 90 minutes. *Minimum of 20 guests*

*An additional $125 charge applies when group does not meet the minimum.*

**Red White & Blue $33** *(GF/DF Bread available on request at additional $2 per person)*
Tossed garden greens, cherry tomatoes, sliced cucumbers, Bermuda onions
Balsamic vinaigrette and Ranch dressing
Red Skin potato salad
Corn on the cob
Boston Baked Beans
Choose 3 From the Grill:
  - Angus beef hamburgers
  - Barbeque chicken
  - All beef hot dogs
  - Beer braised bratwursts
  - Chipotle black bean wursties
Platters of green leaf lettuce, tomatoes, red onions, pickles, pepperoncini and olives
Condiments to include: mayonnaise, yellow mustard, Dijon mustard, ketchup and BBQ sauce
Basket of hot dog rolls, seeded and plain buns
Freshly baked apple pies

**High Country Buffet $32**
Chicken and wild rice soup
Baby spinach with toasted almonds, grapes, Maytag Blue Cheese, raspberry vinaigrette
Pan roasted Salmon
Sweet corn sauce
Marinated flank steak
Honey bourbon roasted sweet potato spears
Pecan pie

**Quandary Mountain Luncheon $33**
Colorado white chicken chili
Field green salad with tomatoes, carrots, onions, cucumbers and Ranch and Balsamic dressings
Grilled asparagus with lemon butter
Colorado striped bass with heirloom tomato relish
Lamb flank steak with cucumber mint chimichurri
Herb wild rice pilaf
Chocolate Bundt cake

**The “Boot” Buffet $34**
Vegetarian white bean and tomato soup
Cucumber and arugula salad with shaved red onions, olives, Feta cheese and white balsamic vinaigrette
Panzanella grilled tomato salad
Roasted zucchini with lemon and Pecorino Romano
Slow roasted chicken breast with a tomato caper sauce
Herb marinated pork chop with a basil pesto
Seared polenta cakes
Garlic bread basket
Raspberry lemon tartlets and chocolate dusted tiramisu

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Buena Vista Luncheon $34 (GF available on request at additional $2 per person)
Southwest chicken soup
Grilled shrimp chop salad with black beans, roasted corn, tomatoes, roasted peppers and green onions
Cilantro lime vinaigrette and Jalapeno Ranch
Ranch style black beans and Spanish rice
Street Taco Bar:
- Oven braised Chipotle lime chicken
- Roasted garlic and Guajillo beef
- Grilled Mahi with pineapple relish
- Corn and flour tortillas
- Cotija Cheese, sour cream, chopped cabbage and cilantro onions
Chips and Salsa Bar: Fire roasted salsa, avocado salsa verde and pico de gallo
Tres leche cakes and spiced chocolate flan

Oh Mexico $36 (GF available on request at additional $2 per person)
Tortilla soup
Southwestern black bean salad
Chicken Fajitas: strips of chicken breast, grilled onions and green peppers
Cumin dusted Mahi Mahi with fire roasted corn and black salsa
Flour Tortillas, tomato salsa, guacamole and sour cream
Spanish rice
Borracho beans
Sopaipillas with honey, cinnamon and sugar

Living Local $38.00
*100 % of product produced within 100 miles
Slow braised Colorado lamb stew
Field greens, summer heirloom tomatoes, squash, seasonal berries and citrus vinaigrette
Bulgur wheat and barley salad
Citrus grilled Rocky Mountain Trout, blistered tomatoes and slaw
Local cherry glazed pork loin, sweet corn and poblano succotash
Herb grilled asparagus, foraged mushrooms and local goat cheese
Roasted cauliflower and white cheddar potato cake
Grilled peach cobbler

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Plated Luncheons *(GF available on request at additional $2 per person)*
Served with iced tea, lemonade and baskets of house rolls and artisan breads
*For more plated options, see Dinner Section

**Fresh Berry & Fig Salad $25 (GF/V)**
Fresh berry selection
Local goat cheese
Candied figs & Marcona almonds
Baby arugula and fresh spinach leaves
Vanilla bean vinaigrette

**Fajita Salad $24 (GF)**
Tender grilled chicken breast strips
Mixed greens, sautéed peppers, onions and shredded cheese
Tortilla chips, tomato salsa, guacamole and sour cream
(Substitute marinated, grilled flank steak strips add $3 per person)

**Chicken Caesar Salad $23 (GF)**
Grilled tender breast of chicken
Crisp Romaine lettuce, garlic croutons and Parmesan cheese
Seasonal fresh fruit
Bakery fresh rolls
(Substitute Tequila lime shrimp or marinated, grilled flank steak add $3 per person)

**Chef’s Chop $26 (GF)**
Mixed greens, tomatoes, onions, cucumbers and shredded carrots
Diced turkey breast and baked ham and crumbled bacon
Imported Swiss and mild cheddar cheeses
Chopped hard boiled eggs
Balsamic vinaigrette

**Desserts** *(Choice of one)*
**Vanilla Cheesecake** Strawberry mint reduction
**Flourless Chocolate Cake (GF)** Fresh berries and raspberry coulis
**Apple Pie** Caramel glaze and fresh whipped cream

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**The Hikers Kit (GF on request at additional $2 per person)**

To-Go Box Lunches $27

All selections include: Seasonal whole fruit, potato salad, chips, Dill pickle spear, jumbo cookie and your choice of assorted soft drinks in a reusable tote bag

Please make selections within the following thresholds

- 1-50 people = 2 sandwich or wrap selections, plus vegetarian
- 51+ people = 3 sandwich or wrap selections, plus vegetarian

**Grilled Vegetarian Panini (V)** Zucchini, portabella mushroom, squash, roasted red peppers and arugula on Greek pita

**Black Forest Ham** Lacey Swiss, Bibb lettuce, heirloom tomatoes, onions and Boursin mayo on whole wheat

**Cranberry Turkey BLT Wrap** Turkey, Jack cheese, Applewood bacon and cranberry dressing on Spinach tortilla

**Sliced Roast Beef** Horseradish aioli, smoked cheddar cheese, lettuce and tomatoes on soft Brioche roll

**Italian Hoagie** Ham, Salami, Capicola, prosciutto, provolone, lettuce, tomatoes, red onions and pepperoncini

**Shrimp and Avocado Baguette** Poached shrimp in a light dill cream, avocado, lettuce and tomatoes on crispy baguette

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Reception Presentations
Each display accommodates 50 people; Priced per display unless otherwise noted

Grilled and Chilled Vegetable Display $225 (GF/V)
Bountiful assortment of grilled, marinated, and raw seasonal vegetables with peppercorn ranch and roasted red pepper hummus

Mediterranean Antipasto Display $400
Sliced cured meats, sweet and spicy sausages, Feta and Mozzarella cheese, selection of pates, grilled asparagus, cherry tomatoes, artichokes, green and black olives with Greek spice, sundried tomatoes and herb focaccia with Extra Virgin Olive Oil

Tropical Fruit Selections $225 (GF/V)
Sweet honeydew melon, pineapple, cantaloupe, grapes and berries with honey yogurt dip

Chef’s Artisanal Cheese Board $300 (V)
Chef’s selection of imported and domestic cheese, fresh berries, crostini and rustic breads

Sushi Display $350 (GF/DF)
Assortment of Chef’s selection of hand rolled sushi, soy sauce, pickled ginger and wasabi

Honey Smoked Salmon Board $350
Lemons, capers, red onions, cucumbers, arugula, chopped eggs, whipped Boursin with crostini and water crackers

Chilled Seafood Display $350 (GF/DF)
Jumbo prawns and crab claws with cracked pepper mignonette and house cocktail sauce

Pulled Pork Slider $275 (DF)
Smoked pulled pork, butter pickles, sweet barbeque sauce

Mini Grilled Cheese $250 (GF on request)
Smoked cheddar, balsamic glazed bacon

Bruschetta Bar $15 per person (GF/DF)
Minimum charge will be for 25 people
Tomato basil, white bean puree with truffle oil and roasted mushroom and sweet pepper tapenade, herb crostini and grilled pita

Fish Taco $18 per person
Minimum charge will be for 25 people
Mahi and Rocky Mountain ruby red trout, lime, cilantro, red and green salsa, shredded Napa slaw, pickled onions, buttermilk tortillas, chipotle aioli, avocado crema, grilled corn pico de gallo

Quesadilla Bar $17 per person
Minimum charge will be for 25 people
Pork Carnitas with pickled onions and cilantro, chipotle chicken and grilled corn, shrimp and fire roasted Chilies, homemade salsa, guacamole and cilantro lime sour cream

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Interactive Receptions
Please ask your Conference Services Manager for date availability.
A great way to bring a group together, meet the Chefs, and have a unique, educational and fun experience. Priced per person

Whole Salmon Demo and Preparations 20-40 People $75 (GF/DF on request)
*Minimum charge will be for 20 people*
Culinary team will process a 12-15 pound sustainable, organic salmon. Then break up into smaller groups to produce 4-5 different preparations of this amazing fish.

Local Brews $55 (DF/V on request) *Minimum charge will be for 15 people*
Specially selected, local, Colorado beer tasting with regionally inspired appetizers and small bites. Tasting progresses from light to dark amber beers while taking a trip through the flavors inspired by the Great State of Colorado.

Build Your Own Salsa Competition $50 (DF/V, GF on request) *Minimum charge will be for 25 people*
Which team can create the most flavorful and exciting salsa recipe? We will provide you with an extensive ingredient list and a personal Chef to help your groups create the most delectable salsas possible. Our Chef will guest judge your competition and announce the winner. Enjoy premium South of the Border beer selections and fresh tortilla chips once the competition is over.

Brunch on the Patio 10-20 People $65 (GF/DF/V on request) *Minimum charge will be for 10 people*
*Weather dependent, not available at Village at Breckenridge*
From start to finish the chefs will write a brunch menu, brunch drink menu, and execute the food with the help of the clients of course. We will create craft cocktails, mimosas, ceviche, smoked salmon plates, and beautiful egg and meat dishes.

Hors D’ Oeuvres
Priced per piece, minimum 25 pieces per selection. *All selections available to be hand passed for an additional $35 per hour per server*

**Chilled**
- Tuna Poke *(DF)* Crispy wonton, pickled ginger, sweet ginger soy sauce $4
- Curried Chicken Salad *(DF)* Sun dried cherries, bouchee $3.50
- Prosciutto Wrapped Asparagus *(GF)* Haystack Mountain goat cheese, balsamic glaze $3
- Seared Elk Tartar *(GF/DF)* Blackberry compote, crispy cornet $4
- Beef Carpaccio *(GF/DF)* Crispy capers, watercress and truffle aioli $4
- Tomato, Mozzarella, Fresh Basil Skewer *(GF/V)* with balsamic reduction $3
- Roasted Beets *(V)* Blue cheese, candied walnut, grilled crostini $3.75

**Hot**
- Beer Battered Zucchini *(DF/V)* Mustard aioli $3
- Savory Caramelized Onions and Goat Cheese Tartlet *(V)* $3.50
- Petite Crab Cake *(DF)* Creole mustard sauce $4.50
- Grilled Beef Skewer *(GF/DF)* Chimichurri roasted onions $4
- Marinated Chicken Satay *(GF/DF)* Spicy peanut sauce - $3.75
- Thai Shrimp Roll *(GF)* Coconut curry sauce with lemongrass and cilantro $6
- Chicken Drummy Sweet and Spicy glaze, buttermilk dressing $4
- Lamb Lollipop *(GF/DF)* Red onion compote - $6

**Sweet**
- Dark Chocolate Truffles - $4
- Assorted Petit Fours - $3.50
- Mini Wild Berry Cheesecakes - $4.50
- Variety of Citrus Tarts - $4
- Chefs’ Selection Dessert Cornets - $4.25

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Culinary Presentation Stations
Our Specialty Chef Stations will be refreshed for two hours and can be added to any of our signature buffets or you can create a unique reception by choosing two or more offerings for you and your guests to enjoy. Priced per person. $100 charge when group guarantees fewer than 20 guests. *Requires Chef attended Action Station. $100 per Chef per hour

Baked Potato Bar (GF) $19
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
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 $23
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
Feeds approximately 30 people

Sustainable Salmon* (GF/DF) $500
Red miso-chili rub, tropical salpicon and assortment of rolls
Feeds approximately 20 people

Roasted Rib Eye Beef* (GF) $575
Horseradish cream sauce, pan jus and assortment of rolls
Feeds approximately 25 people

Grass fed Frontier Tenderloin of Beef* (GF/DF) $550
Cabernet demi-glace and assortment of rolls
Feeds approximately 25 people

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

Ceviche Station* (DF) $25
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
Feeds approximately 35 people

Oven Roasted Beef Tenderloin* $375
Served with horseradish cream, gourmet mustard, and an assortment of rolls
Feeds approximately 20 people

Smoked Pork Loin* (GF/DF) $295
Served with assorted mustards and bourbon honey glaze
Feeds approximately 25 people

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Dinner Buffets
Served with iced tea, lemonade, regular and decaffeinated Starbucks Brands coffees and Tazo Teas
Served for 90 minutes; Minimum of 20 guests

An additional $125 charge applies when group does not meet the minimum.

High Alpine Barbeque $56
Fresh field green salad with tomatoes, cucumbers and shaved carrots
Superfood coleslaw with creamy poppy seed dressing
Loaded home style red bliss potatoes with bacon, green onions, cheddar cheese
Roasted corn and summer squash succotash
Homemade biscuits and cornbread
Choose Three Entrees:
- Slow Cooked Baby Back Pork Ribs, Bourbon peach BBQ
- Barbecue Chicken, Maple and brown sugar glazed
- Ruby Red Trout, Grilled lemons and sage brown butter
- Smoked Brisket, Ancho coffee mole
- Green Tea Brined Pork Chop, Apple thyme compote

Pecan Pie and Chocolate Torte

Rio Grande Connection $52 (GF on request at additional $2 per person)
Grilled corn and fire roasted pablano salad, fresh greens, tomatoes and lime vinaigrette
Monterey Jack smothered black beans with crispy tortilla strips
Saffron rice with grilled tomatoes and roasted green onions
Choose Three Entrees:
- Braised Pork Carnitas, with corn tortillas, cilantro slaw and fire roasted salsa
- Broiled Red Snapper with heirloom tomatoes pico de gallo
- Grilled Flank Steak Carne Asada with tomatillo relish
- Nopales and Three Cheese Enchiladas, Cotija and tomatoes

Mini Churros with spiced chocolate honey
Traditional flan with fresh berries

High Country Boil $50 (GF on request at additional $2 per person)
Corn Chowder
Tomato, onion and cucumber salad with herb infused vinaigrette
Creamy cole slaw
Corn on the cob
High Country Boil:
- Steamed shrimp, new potatoes and sausage simmered in Old Bay Seasoning

Bourbon Marinated Grilled Rib Eye Steak
Colorado Country BBQ Chicken
Roasted Red Bliss Potatoes and fresh garlic
Freshly baked green chili cornbread, honey butter
Warm bread pudding with rum sauce
Pecan pie

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**Roman Feast $58.00**

Antipasto display of local and house cured meats, hard and soft cheeses, marinated and grilled vegetables, olives  
Grilled Caesar salad with herb roasted tomatoes, shaved Pecorino, rosemary croutons  
Roasted red pepper and tomato soup  
Tuscan potatoes roasted in herb infused olive oil and roasted garlic  
Cider glazed root vegetables  
Rustic herbed focaccia  
---  
Choose Three Entrees:  
- **Chicken Picatta** over braised seasonal greens with lemon caper sauce  
- **Rosemary Rubbed Strip Loin** topped with roasted onions, red peppers, and Porcini Madera Sauce  
- **Fire Roasted Mediterranean Sea Bass** with baby carrots, zucchini, pearl onions  
- **Capellini Primavera** with fresh seasonal vegetables, white wine tomato broth  
---  
Ricotta cheeseecake and tiramisu  

**Mountain Living $60 (GF on request at additional $2 per person)**

Sweet potato and crab chowder  
Chopped wedge salad with cherry tomatoes, smoked bacon, bleu cheese crumbles and peppercorn dressing  
Spinach salad with bleu cheese crumbles, toasted almonds, red onions and raspberry vinaigrette  
---  
Choose Three Entrees:  
- **Marinated Flank Steak**  
- **Smoked Pulled Pork**  
- **Wild Boar Barbecue Ribs**  
- **Slow Roasted Bone in Chicken**  
- **Roasted Wild Salmon**  

Bourbon honey glazed sweet potatoes  
Southern style green beans  
Green Chile cornbread  
Rich chocolate layered cake  
Seasonal cobbler  

**Ranch Comfort $65**

Sweet corn and potato chowder  
Tomato, onion and cucumber salad  
Horseradish coleslaw  
**Roasted BBQ Chicken** with sweet and tangy BBQ sauce  
**Grilled New York Strip Steak** in Bourbon demi-glace  
**Steamed Mussels** with garlic and herbs  
---  
Baked potato bar:  
- Toppings: bacon bits, cheddar cheese, chives, sour cream, butter  
---  
Sweet corn on the cob  
Cornbread, dinner rolls and sweet butter  
Banana, chocolate and coconut bread pudding  
Wild berry pie  

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.
Sustainable Surf and Turf * $65.00

Our Chefs help you choose seafood that’s fished, and animals that are farmed, in ways that have less impact on the environment

Chesapeake Bay Blue Crab salad
Hydroponic greens, organic cherry tomatoes, pickled onions, baby cucumber, creamy lime vinaigrette
Grilled Corn Bisque, Cholula crème fraiche, corn and black bean pico de gallo
Summer Colorado Squash Medley

Grass Fed Homestead Beef Grilled Sirloin (El Paso County, Colorado)
Chefs’ butter, roasted garlic demi

Mangalitsa Pork Chops (Boulder, Colorado)
Roasted apple chutney

Herb Roasted Creative Salmon (Vancouver, B.C.)
Grilled seasonal peach Chardonnay butter
Braised local potato, parsnip, and turnip succotash
House baked 9 grain loaves
Whipped local honey butter
Crème Brulee made with farm fresh organic eggs (Boulder, Co)
Local organic berries, fruits, cherries, and toppings

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**Plated Dinners**

Served with iced tea, lemonade, regular and decaffeinated Starbucks Brands coffees and Tazo Teas

Baskets of house rolls and artisan breads provided for each table. Plated meals are based on three courses.

Please select one salad, up to two entrees inclusive of vegetarian needs, and one dessert.

Entrée guarantees to be made a minimum of 72 business hours prior to event. Client is responsible for providing entrée cards to guests denoting selection.

Meals are priced per person. When multiple entrees are ordered, the highest price will be charged for all entrees.

### Salads

- **Tossed Field Greens (GF/DF/V)** Vine ripe tomatoes, carrots, onions, cucumbers and balsamic vinaigrette
- **Garden Greens (GF/V)** Crumbled Feta, candied walnuts, cucumbers and raspberry vinaigrette

### Entrees

- **Chimichurri Flank Steak (GF/DF)** $52
  
  Roasted shallot fingerling potatoes, grilled asparagus, cilantro basil chimichurri sauce

- **Grilled Filet Mignon (GF/DF)** $60
  
  Olive oil crushed red bliss potatoes, Tobacco onions, roasted garlic asparagus, forest mushroom demi

- **Colorado Rack of Lamb** $62
  
  Rosemary crusted lamb rack, Chardonnay whipped Yukon potatoes, apple mint chutney

- **Espresso Dusted Venison Loin (GF)** $64
  
  Creamy polenta cake, roasted heirloom carrots, blackberry thyme gastrique

- **Citrus Herb Chicken (GF/DF)** $50
  
  Slow roasted natural chicken, lemon thyme jus

- **Coffee Barbeque Rubbed Pork Tenderloin (GF)** $54
  
  High country hash, apple cider gastrique

- **Sustainable Salmon (GF)** $65
  
  Lemon tarragon rice, horseradish cream

- **Surf and Turf (GF)** $85
  
  Roasted filet of beef and garlic shrimp, rosemary crispy potatoes

### Vegetarian Entrees

- **Balsamic Glazed Tofu (GF)** $36
  
  Grilled portabella mushroom, creamy polenta cake, roasted root vegetables

- **Baked Penne Pasta** $32
  
  Fire roasted tomato sauce, creamy goat cheese, garlic braised spinach

- **Roasted Quinoa Ratatouille (GF)** $34
  
  Stewed vegetables and grilled tofu

- **Seared Gnocchi (GF)** $38
  
  Blue cheese fondue, roasted forest mushrooms

- **Fried Spinach and Ricotta Ravioli** $33
  
  Roasted garlic basil marinara, fresh mozzarella

### Desserts

- **Flourless Chocolate Cake (GF)** Fresh berries and raspberry coulis

- **Wild Berry Tartlet (GF)** Vanilla pastry cream and spiced Chantilly

- **Bourbon Bread Pudding** Roasted pecan brown sugar glaze

- **Lemon Pot de Crème (GF)** Blueberry compote

- **Pistachio Gelato (GF)**

- **New York Style Cheesecake**

- **Tiramisu and Shaved Chocolate Coffee Anglaise**

- **Strawberry Shortcake and Whipped Cream**

---

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Dinner Enhancements
Priced per person

Soups
- Charred Tomato Bisque (GF) $6
- Creamy Potato Leek (GF) $6
- Forest Mushroom Puree (GF) $6

Salads
- Caesar Salad $4
  Romaine lettuce, freshly grated Parmesan Cheese, toasted garlic croutons and traditional Caesar dressing
- Caprese Salad (GF/V) $4
  Soft buffalo mozzarella cheese, sliced Roma tomatoes, fresh basil, Extra Virgin Olive Oil and balsamic
- Baby Bibb Wedge (GF/DF) $4
  Crumbled bacon, heirloom tomatoes, onion and peppercorn dressing

Appetizers
- Fried Gnocchi (GF/DF/V) $7
  Heirloom tomato emulsion, garlic braised spinach
- Classic Crab Cake (DF) $14
  Lump jumbo crab and fresh herbs, tropical fruit relish, creole mustard sauce
- Traditional Shrimp Cocktail (GF) $14
  Coastal jumbo shrimp, tangy cocktail sauce, horseradish panna cotta and sliced lemons
- Seared Sea Scallop (GF) $12
  Melted leek, wild mushroom ragout
- Wild Boar Medallion (GF) $8
  Sweet potato puree, apple glaze

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# Bar Service

## Spirits List

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Call Brands</th>
<th>Premium Brands</th>
<th>Top Shelf Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taaka</td>
<td>Spring 44</td>
<td>Tito’/Absolut/Breck</td>
<td></td>
</tr>
<tr>
<td>Taaka</td>
<td>Spring 44</td>
<td>Bombay Sapphire</td>
<td></td>
</tr>
<tr>
<td>Castilla</td>
<td>Sauza Blue</td>
<td>Captain Morgan</td>
<td></td>
</tr>
<tr>
<td>Montezuma Silver</td>
<td>Jim Beam</td>
<td>Patron Silver</td>
<td></td>
</tr>
<tr>
<td>Kentucky Gentleman</td>
<td>Jameson</td>
<td>Jack Daniels/Breck</td>
<td></td>
</tr>
<tr>
<td>Seagram’s VO</td>
<td>Dewars White Label</td>
<td>Bushmills Irish</td>
<td></td>
</tr>
<tr>
<td>Famous Grouse</td>
<td>Christian Brothers Brandy</td>
<td>Johnnie Walker Black</td>
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</tr>
</tbody>
</table>

## Liqueurs & Cordials

<table>
<thead>
<tr>
<th>Liqueurs &amp; Cordials</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kahlua</td>
</tr>
<tr>
<td>Cointreau</td>
</tr>
<tr>
<td>Chambord</td>
</tr>
<tr>
<td>Tuaca</td>
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<tr>
<td>Southern Comfort</td>
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## Beer List

<table>
<thead>
<tr>
<th>Imported/ Specialty Bottled Beer</th>
<th>Domestic Bottled Beer</th>
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<tbody>
<tr>
<td>Shock Top</td>
<td>Budweiser</td>
</tr>
<tr>
<td>Corona</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>Coors</td>
</tr>
<tr>
<td>Breckenridge Brewery Avalanche</td>
<td>Michelob Ultra</td>
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<tr>
<td>Breckenridge Vanilla Porter</td>
<td>O’Doul’s Non-Alcoholic</td>
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<tr>
<td>Goose Island IPA</td>
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## Kegs

<table>
<thead>
<tr>
<th>Imported/ Specialty Beer- $495</th>
<th>Domestic Beer- $395</th>
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</table>

## Bar Packages: Includes beer, wine, liquor and soda: by the hour/per person

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<thead>
<tr>
<th>Duration</th>
<th>Call</th>
<th>Premium</th>
<th>Top Shelf</th>
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<tr>
<td>One Hour</td>
<td>$14.00</td>
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<tr>
<td>Each Additional Hour</td>
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## Consumption Bar

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<th>Call Brands</th>
<th>Premium</th>
<th>Top Shelf</th>
<th>Non-Hosted</th>
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<td>“On Consumption”</td>
<td>“Cash Bar” – tax included</td>
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<tr>
<td>$6.50/DRINK</td>
<td>$6.50/DRINK</td>
<td>$7/DRINK</td>
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<tr>
<td>$7.50/DRINK</td>
<td>$7.50/DRINK</td>
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<tr>
<td>$8.50/DRINK</td>
<td>$8.50/DRINK</td>
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<tr>
<td>Bartender Fee</td>
<td>$50/HOUR/BARTENDER</td>
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<tr>
<td>Minimums</td>
<td>$200 1ST HOUR/$100 EACH ADD’L HR</td>
<td>$200 1ST HOUR/$100 EACH ADD’L HR</td>
<td></td>
</tr>
</tbody>
</table>

## Specialty Bars

- **Martini ~ $15.00/person/hour**
  - Premium and Top Shelf Vodka and Gin with all of the Traditional and Latest Enhancements
- **Bloody Mary & Mimosa ~ $12.00/person/hour**
  - Premium Vodka with a Garden of Fresh Ingredients and Garnishes; Fresh Orange Juice and Chandon Brut Sparkling White Wine
- **Margarita** ~ $12.00/person/hour
  - Hand Selected Tequilas, Ranging in Style and Craft, Accompanied with Your Favorite Mixers

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**Wine List**

*Availability may be subject to change*

### House Wine - $29.00/Bottle
Edna Valley Vineyards, Central Coast, California
- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir

### Premium House Wine - $39.00/Bottle
- Sauvignon Blanc - Whitehaven, Marlborough, New Zealand
- Chardonnay - Frei Brothers, Russian River Valley, CA
- Merlot - Columbia Winery, Columbia Valley, WA
- Cabernet Sauvignon - Columbia Winery, Columbia Valley, WA

### White

#### Sparkling White Wine & Champagne
- La Marca Prosecco, Veneto, Italy: 33
- Chandon *étoile* Brut: 70
- Veuve Clicquot Yellow Label Brut, France Champagne: 139

#### Other Whites
- DaVinci, Pinot Grigio, Delle Venezie, Italy: 30
- Maso Canali, Pinot Grigio, Trentino, Italy: 38

### Red

#### Pinot Noir
- Frei Brothers, Russian River, Argentina: 25
- Gallo Signature Series, CA: 60

#### Other Reds
- Don Miguel Gascon Red Blend, Mendoza, Argentina: 30
- Boom Boom! Syrah, Walla Walla, WA: 30
- Almos Malbec, Mendoza, Argentina: 35
- Don Miguel Gascon Malbec, Mendoza, Argentina: 35
- Frei Brothers Zinfandel, Sonoma, CA: 39

#### Sauvignon Blanc
- Starborough, Marlborough, New Zealand: 27

#### Chardonnay
- MacMurray Ranch, Sonoma, CA: 44
- William Hill, Napa, CA: 52
- Gallo Signature Series, CA: 66

#### Merlot
- Ghost Pines, Napa Valley, CA: 48
- William Hill, Napa, CA: 60

#### Cabernet Sauvignon
- Frei Brothers, Alexander Valley, CA: 49
- Louis Martini, Alexander Valley, CA: 66
- Gallo Signature Series, CA: 82
- William Hill, Napa Valley, CA: 88

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