



# Wedding Reception Packages



# Wedding Reception Packages

Young adult pricing is available for ages 12 - 20.  
Pricing for children ages 11 and under is \$40  
for plated Children's meal or chosen buffet.

*If the Colorado River package is selected, choices must come from the Colorado River options.  
If the Swan River package is selected, choices may come from either the Colorado River or the Swan River options.  
If the Blue River package is selected, choices may come from any of the package options.*

## PACKAGES (priced per person)

**COLORADO RIVER PACKAGE** - \$130 per person / \$80 young adult / \$40 children

**SWAN RIVER PACKAGE** - \$145 per person / \$89 young adult / \$40 children

**BLUE RIVER PACKAGE** - \$160 per person / \$98 young adult / \$40 children

## PLATED DINNERS

Table service packages include choice of:

- Four hors d'oeuvres
- One salad
- One duet OR two entrée selections plus a vegetarian option or dinner buffet
- Children's option (only with plated dinner)
- Late night snack
- 5.5-hour open bar with beer, wine and liquor

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

## BUFFET DINNERS

Buffet packages include choice of:

- Four hors d'oeuvres
- Dinner buffet
- Late night snack
- 5.5-hour open bar with beer, wine and liquor

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

# *Hors d'Oeuvres*

Choice of 4 - Hand passed or display  
Served for one hour

## **HAND PASSED**

### **COLORADO RIVER**

*Chilled Roasted Sweet Beet & Sour Apple Skewer with Oregano Vinaigrette\**  
*Belgian Endive Cup with Warmed Ratatouille\**  
*Spanakopita with Rosemary-Parsley Pesto*  
*Petite Crab Cake with Herb Aioli*  
*Antipasto Skewer with Pesto Marinated Mozzarella, Teardrop Tomato & Greek Olive*

### **SWAN RIVER**

*Wild Mushroom and Brie Tartlet*  
*Smoked Salmon Roulade with Herb Cream Cheese on Cucumber*  
*Bison Sate with Chimichurri Sauce*  
*Smoked Duck and Mango Quesadilla with Pico de Gallo*  
*Eggplant Caponata on Grilled Black Olive Baguette\**

### **BLUE RIVER**

*Spicy Seared Ahi Tuna on Wonton Crisp with Seaweed Salad and Sambal Aioli*  
*Prosciutto Wrapped Shrimp with Bourbon BBQ Glaze*  
*Seared Beef Tenderloin Crostini with Maytag Blue Cheese and Red Onion Marmalade*  
*Colorado Lamb Brochette with Oven Roasted Cremini Mushroom & Fig Port Wine Glaze*

## **DISPLAY**

*All Packages*

### **CHEESES OF THE WORLD**

*Imported & Domestic Cheese with Seasonal Fruit & Assorted Crackers*

### **CRUDITE**

*Selection of Fresh Vegetables with Ranch, Roasted Red Pepper Hummus & Herbed Goat Cheese Dips*

### **ANTIPASTO**

*Grilled Artichoke, Mozzarella, Marinated Mushrooms, Roasted Sweet Peppers, Sun Dried Tomatoes,  
Greek Olives, Garlic Crostini and Grilled Black Olive Bread  
(add cured Italian meats for \$7.00 additional per person)*

### **ENHANCED DISPLAYS**

*\$7.00 per person additional*

*Shrimp and Crab Claws on Ice with Lemons and Cocktail Sauce*

*Cold Smoked Salmon with Lemons, Capers, Red Onion, Cucumbers,  
Herbed Cream Cheese & Assorted Crackers*

*\*vegan*



## *Salads*

Choice of 1

### **CLASSIC CAESAR**

*Hearts of Romaine, shaved parmesan & garlic croutons  
with house made Caesar dressing*

### **WEDGE**

*Baby iceberg lettuce, crispy pancetta  
& diced tomato with Roquefort dressing*

### **COLORADO SUNSET**

*Mixed baby greens, cucumber, tomato,  
red onions & bell pepper  
with champagne vinaigrette*

### **SUNBURST**

*Baby spinach and Mache lettuce, goat cheese,  
strawberries, blueberries &  
toasted almonds with raspberry vinaigrette*

## *Soup*

Per person, choice of 1.  
Additional charges apply.

### **LOBSTER BISQUE**

*with Brie and Cognac Creme*  
\$8.00

### **BRANDIED FOREST MUSHROOM**

*with Cream and Chives*  
\$7.00

### **YELLOW TOMATO GAZPACHO**

*with Lime Oil*  
\$6.50



## *Plated Entrees*

Choice of 2 single entrees OR 1 duet entrée, plus a vegetarian.  
All entrées include Chef's Selection of seasonal accompaniments,  
fresh rolls with butter and coffee service.

### **COLORADO RIVER**

#### *Marinated Flank Steak*

marinated grilled flank steak with herb demi-glace,  
roasted fingerling potatoes and parsnips

#### *Herb Breast of Chicken Francese*

warm Italian bread salad, lemon caper butter sauce

#### *Seared Rainbow Trout*

braised fennel wild rice pilaf, brown butter citrus vinaigrette

#### *Sour Apple Brined Pork Tenderloin*

creamy smoked cheddar polenta, bourbon-honey glaze

#### *Duet of Marinated Flank Steak and Seared Rainbow Trout*

marinated grilled flank steak with herb demi-glace  
seared rainbow trout with brown butter citrus vinaigrette  
braised fennel wild rice pilaf

### **SWAN RIVER**

(may also select from Colorado River options)

#### *Grilled New York Strip Steak*

roasted fingerling potatoes and parsnips, wild mushroom sauce

#### *Blood Orange Spiced Salmon*

herbed couscous, Grand Marnier cream sauce

#### *Grilled Buffalo Strip Steak*

goat cheese-green chili mashed potatoes, bourbon BBQ butter

#### *Chicken Supreme Forestiere*

wild mushroom and gnocchi ragout

#### *Duet of New York Strip and Seared Salmon*

grilled New York Strip steak with wild mushroom sauce  
blood orange spiced salmon with Grand Marnier cream sauce  
roasted fingerling potatoes and parsnips

## **BLUE RIVER**

*(may also select from Colorado River and Swan River options)*

### *Pan-Seared Elk Tenderloin*

*herb and brie risotto, foie gras butter & balsamic-cocoa glaze*

### *Herb & Mustard Crusted Colorado Rack of Lamb*

*roasted porcini mushroom potatoes, Marsala-mint demi-glace*

### *Pan-Seared Halibut*

*almond-sage couscous, caramelized lemon sauce*

### *Petite Filet Mignon*

*Maytag blue & roasted garlic scalloped potatoes, burgundy demi-glace*

### *Duet of Petite Filet Mignon and Seared Halibut*

*petite filet mignon with burgundy demi-glace*

*pan-seared halibut with caramelized lemon sauce*

*almond-sage couscous*

## **VEGETARIAN OPTIONS**

*(for all packages)*

### *Grilled Portobello Mushroom*

*stuffed with green and yellow squash, roasted red pepper and mozzarella with creamy risotto*

### *Roasted Heirloom Tomato\**

*roasted garlic polenta, cremini mushrooms, grilled squash, wilted spinach & red pepper coulis*

### *Four Cheese Ravioli*

*braised fennel & sundried tomato cream sauce*

*\*vegan*

## **CHILDREN'S MEALS**

*(choice of 1 - available with plated dinner option only.)*

*(All served with fresh fruit cup and choice of french fries or seasonal vegetable)*

*Chicken Tenders*

*Cheese Pizza*

*Mac & Cheese*

*Pasta with Marinara*

*Pasta with Parmesan Butter*

## Buffet Dinners



*All Buffets come with:  
Choice of Salad  
Choice of Vegetarian Option*

### COLORADO RIVER

*Chicken Francese  
with warm Italian bread salad  
& lemon-caper butter sauce*

*Marinated Flank Steak  
marinated grilled flank steak  
with herb demi-glace  
roasted fingerling potatoes and parsnips*

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

### SWAN RIVER

*Chicken Supreme Forestiere  
with wild mushroom  
and gnocchi ragout*

*Blood Orange Spiced Salmon  
with herbed couscous  
& Grand Marnier cream sauce*

*Slow Roasted Prime Rib  
Carving Station\**

### BLUE RIVER

*Pan-Seared Halibut  
with almond-sage couscous  
& caramelized lemon sauce*

*Maple-Orange Glazed  
Breast of Duck  
with roasted fingerling potatoes*

*Roast Tenderloin of Beef  
Carving Station\*  
With sautéed mushrooms*

*Buffet dinners are refreshed for up to 90 minutes.*

*All buffets are accompanied by seasonal vegetables, fresh rolls with butter and coffee station.*

*\*Chef fee of \$100 per hour per Chef applies.*

*Minimum 1 Chef per station per 50 guests*

## Late Night Snack



*Choice of 1*

### JUMBO PRETZELS

*freshly baked pretzels served with whole grain mustard & cheese dipping sauces*

### CRAB RANGOON

*with sweet and spicy sauces*

### VEGETARIAN SPRING ROLLS

*with sweet chili-garlic sauce*

### TORTILLA CHIPS

*with salsa and guacamole*

### ASSORTED PIZZAS

## *Chef Attended Carving Stations*

Carving Stations are offered as an enhancement to buffets plated dinner and may only be ordered for full guest count. Stations are served with fresh rolls with butter.

(priced per person)

Chef-attended fee of \$100 per hour, per chef applies

### *ROAST TENDERLOIN OF BEEF WITH HERB JUS*

\$ 15.50

### *HERB ROASTED PRIME RIB WITH CREAMY HORSERADISH AND AU JUS*

\$ 13.50

### *ROAST COLORADO LEG OF LAMB WITH SAGE ROSEMARY JUS*

\$ 13.50





## *Action Stations*

Action stations are offered as an enhancement to buffets or plated dinners and may only be ordered for full guest count.

(priced per person)

\*Chef-attended fee of \$100 per hour, per chef applies

### **SALAD STATION**

**\$ 8.25**

#### **BABY SPINACH SALAD**

*green apple, walnuts, goat cheese  
and mustard vinaigrette*

#### **CAESAR SALAD**

*grilled chicken, shaved parmesan cheese, herb croutons,  
and house made Caesar dressing*

#### **GATHERED FIELD GREENS**

*pear tomatoes, fresh mozzarella  
and champagne vinaigrette*

### **BAKED POTATO BAR**

**\$ 9.50**

*grilled chicken, smoked bacon, sour cream,  
cheddar and bleu cheeses, butter,  
oven roasted mushrooms, green onions,  
horseradish, broccoli and tomato salsa*

### **PASTA STATION\***

**\$ 16.50**

*Linguine and Penne pastas*

*Marinara and Alfredo sauces*

*toppings to include*

*pesto, sun-dried tomatoes,*

*roasted sweet peppers,*

*artichoke hearts, cremini mushrooms,*

*grilled chicken, Andouille sausage,*

*calamari and shrimp*

### **MASHED POTATO BAR**

**\$ 10.50**

*Purple, Yukon Gold and Sweet Potatoes*

*grilled chicken, smoked bacon,*

*oven roasted mushrooms,*

*cheddar and bleu cheeses, butter,*

*sour cream, horseradish, caramelized shallots*

*and black pepper gravy*



**DESSERT**

*(per person – all guests receive same selection. Additional charges apply)*

*Duet of Mousse – \$ 9.00*

*dark & white chocolate mousse & accompanied by fresh berries*

*Chocolate Decadence – \$ 7.50*

*rich chocolate cake drizzled with caramel sauce*

*New York Style Cheesecake – \$ 6.00*

*drizzled with raspberry sauce*

*Seasonal Fresh Berries – \$ 8.00*

*assorted berries with a Grand Marnier sabayon*

*Rustic Apple Tart – \$ 7.75*

*with caramel sauce and fresh whipped cream*

*Tiramisu Cake – \$ 7.75*

*topped with espresso mousse & cinnamon*

**DESSERT BUFFET**

*Choose a selection of the above desserts to create your own dessert buffet*

*(priced per person)*

*Choice of Three – \$8.00*

*Choice of Five – \$10.00*

*Choice of Six – \$13.00*

**DESSERT ENHANCEMENTS/GUEST FAVORS**

*(\$5.00 per person – served in gift bag)*

**CHOICE OF:**

*Chocolate Truffles*

*Petite Fours*

*Yogurt Covered Pretzels*

*Candied Almonds*

*Chocolate Covered Strawberries*



## *Bar Packages*

Served for 5 hours

## *Beer*

Bottled - Choice of 3 from each column

### **DOMESTIC BOTTLED**

*Bud Light*  
*Budweiser*  
*Shock Top*  
*Coors Banquet*  
*Michelob Ultra Light*  
*O'Doul's Non-Alcoholic*

### **IMPORTS & MICROBREW BOTTLED**

*Corona*  
*Stella Artois*  
*Hoegaarden Wheat*  
*Breck Agave Wheat*  
*Breck Avalanche*  
*Breck Vanilla Porter*  
*Breck IPA*  
*Breck Oatmeal Stout*  
*Breck Mango Mosaic*  
*Breck Seasonal*  
*Omission Pale Ale*  
*Goose Island IPA*  
*O'Dells 90 Shilling*

## *Liquor*

Liquor brands subject to substitutions of similar quality

### **COLORADO RIVER**

*Spring 44 Vodka*  
*Spring 44 Gin*  
*Jim Beam Bourbon*  
*Sauza Giro Tequila*  
*Cruzan Silver Rum*  
*Highland Mist Scotch*

### **SWAN RIVER**

*Tito's Vodka*  
*Jack Daniel's Whiskey*  
*Buffalo Trace Bourbon*  
*Tanqueray Gin*  
*Espalon Tequila*  
*Bacardi Superior Rum*  
*Seagrams 7*  
*J&B Scotch*

### **BLUE RIVER**

*Breckenridge Vodka*  
*Breckenridge Bourbon*  
*Crown Royal*  
*Jameson's Irish Whiskey*  
*Hendrick's Gin*  
*Patron Silver Tequila*  
*Captain Morgan Spiced Rum*  
*Glenfiddich 12-year Scotch*  
*Martell VS Cognac*

## *Add Cordials*

Available on consumption only – (\$9.25 per drink)

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



## COLORADO RIVER

(choice of 1 white & 1 red)

### WHITES:

Charles Smith Kung Fu Girl Reisling, Columbia Valley, WA  
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

(choice of 1 white & 1 red)

### WHITES:

Estancia Pinot Grigio, CA  
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand  
Franciscan Chardonnay, Napa Valley, CA  
Simi Chardonnay, Sonoma County, CA

### REDS:

Estancia Pinot Noir, Central Coast, CA  
Dreaming Tree Crush Red Blend, North Coast, CA  
Estancia Cabernet Sauvignon, Paso Robles, CA  
The Dreaming Tree Cabernet Sauvignon, North Coast, CA  
Diseno Old Vine Malbec, Mendoza, Argentina

## BLUE RIVER

(choice of 2 white & 2 red)

### WHITES:

Urlo Pinot Grigio, Venezia Giulia, Italy  
Van Duzer Pino Gris, Willamette Valley, OR  
Silverado Miller Ranch Sauvignon Blanc, Napa Valley, CA  
Simi Russian River Chardonnay, Sonoma, CA  
Franciscan Cuvee Sauvage Chardonnay, Carneros, CA

### REDS:

Van Duzer Pinot Noir, Willamette Valley, OR  
Estancia Meritage Blend, Paso Robles, Central Coast, CA  
Simi Cabernet Sauvignon, Alexander Valley,  
Sonoma County, CA  
Franciscan Cabernet Sauvignon, Napa Valley, CA  
Rodney Strong Merlot, Sonoma County, CA  
Infinite Monkey Theorem Malbec, CO  
Prisoner Wine Saldo Red Zinfandel, CA

### SPARKLING WINES AVAILABLE - priced per bottle:

|  |          |
|--|----------|
| Ruffino Prosecco, Italy                                  | \$ 38.50 |
| Ruffino Rose, Italy                                      | \$ 38.50 |
| Mumm Napa Brut Champagne,<br>Napa Valley, CA             | \$ 65.75 |
| Domaine Carneros Brut Champagne,<br>Los Carneros, CA     | \$ 94.95 |
| Vueve Cliquot Orange Brut Champagne<br>Champagne, France | \$149.95 |







**BRIDE AND GROOM'S ROOM PACKAGES ~ \$15.00 per person**  
(TenMile Station & The Maggie)

*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.*

**WEDDING DAY**

*fresh fruit, gourmet cheeses, assorted pastries and croissants, fresh orange juice, sparkling water*

**FEATHER FAIR**

*smoked salmon herb cream cheese pinwheels, seasonal fresh fruit, assorted fruit smoothies*

**LADIES GOURMET PLATTER**

*deli style tortilla pinwheel sandwiches, smoked salmon on a cucumber flower,  
roasted red hummus with pita points, sparkling water*

**GENTLEMAN'S GOURMET PLATTER**

*deli style tortilla pinwheel sandwiches, cheeses of the world with assorted crackers, gourmet deviled eggs, sparkling water*

**READY ROOM SNACK PACK**

*assorted candy bars and chips, trail mix, granola bars, sparkling water*

**ADD MIMOSAS TO ANY OF THE ABOVE ~ \$ 38.50 per bottle of bubbly (Ruffino Prosecco)**  
**\$10 Carafe of fresh orange juice**

**ADD A BEER BUCKET TO ANY OF THE ABOVE ~ \$ 35.00 per bucket of 6 beers**





## **FOR THE TABLE**

**Table Runners – \$12.00 each**  
*krinkle, pintuck, bengaline, satin, burlap*

**Cocktail Table Overlays – \$25.00 each**  
*swirling fantasy, damask, crush, imperial strip,  
bengaline, lace, satin*

**Chair Ties – \$3.00 each**  
*organza, satin, lame, pintuch, crush, bengaline, krinkle, burlap*

## **FOR THE BAR**

**Breckenridge Imprinted Keepsake  
Moscow Mule Mug – \$11.00 each**  
*(Minimum order 100)*

**Red Bull and/or Ginger Beer – \$4.00 each**

**Sangria – \$80.00 per gallon**  
*red or white*

**Blue Cheese Stuffed Olives – \$15.00 per pound**

**Signature Cocktails – \$11.00 each**  
*(See wedding menu)*

## **FOR THE FUN OF IT**

**Wine Barrels – \$50.00 each**

**Yard Games – \$200.00**  
*corn hole, giant Jenga, ladderball,  
bocce ball, giant checkers, giant Yatzee,  
(substitutions may occur)*

**Photo Booth – \$1,500.00**

## **FOR THE PALATE**

**Guest Favors – \$5.00 per person**  
*chocolate truffles, petite fours, yogurt covered pretzels,  
candied almonds or chocolate covered strawberries*

**Infused Butter – \$1.00 per person**  
*sea salt, Tuscan herb, honey,  
goat cheese and garlic or chili lime*

**Chocolate Covered Strawberries – \$36.00 per dozen**  
*served with wedding cake or dessert*

**S'Mores Classic – \$6.00 per person**  
*graham crackers, chocolate and marshmallows*

**S'Mores Gourmet– \$12.00 per person**  
*graham crackers, white and dark chocolate,  
Reeses mini cups, caramel, Oreo Crumbles,  
peppermint patties, shredded coconut,  
bacon bits, pistachios, sea salt, and marshmallows*



# *Policies & General Information*

## *THE FINE PRINT*

*All food and beverages must be provided by Breckenridge Mountain Dining per state law and liquor licensing. Unfinished beverages and food may not be removed from the event premises.*

*Bar packages are for five and one half hours of continuous service and include the dinner hour.*

*Availability of specific bar brands can vary; substitutions of similar quality and price may occur without notice.*

*Beverages beyond 5.5 hours are charged on consumption.*

*Additional charges of \$10 per person apply for table service of wine throughout dinner.*

*Buffet items are not interchangeable with other buffets or with plated entrée items.*

*Vendor meals are Chef's choice and will be billed out at \$25.00 per person.*

*No outside food and beverage of any kind will be permitted in the resort's function space, including the Bride and Groom ready rooms, with the exception of the wedding cake, ornate dessert display, or cupcakes. These items must be provided, delivered, set up and removed at the end of the event by the approved, licensed vendor.*

*Refrigeration on site and display items (stands, plates, knives, etc) are not available to outside vendors.*

*Resort reserves the right to levy a fine of \$25.00 per person, based on the final guarantee, in the event unauthorized outside food and/or beverage is brought onto the premises.*

*Taxable Service Charge (20%) and state / local taxes apply to all packages.*

*Taxable Forest Service Fee applies at TenMile Station.*

*Taxable Civic Assessment (2%) applies at the TBar, Sevens and One Ski Hill Place.*





*Special Events A La Carte Menu*







## **BRIDE AND GROOM'S ROOM PACKAGES - \$15.00 per person** (TenMile Station & The Maggie)

*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.*

### **WEDDING DAY**

*fresh fruit, gourmet cheeses, assorted pastries and croissants, fresh orange juice, sparkling water*

### **FEATHER FAIR**

*smoked salmon herb cream cheese pinwheels, seasonal fresh fruit, assorted fruit smoothies*

### **LADIES GOURMET PLATTER**

*deli style tortilla pinwheel sandwiches, smoked salmon on a cucumber flower, roasted red hummus with pita points, sparkling water*

### **GENTLEMAN'S GOURMET PLATTER**

*deli style tortilla pinwheel sandwiches, cheeses of the world with assorted crackers, gourmet deviled eggs, sparkling water*

### **READY ROOM SNACK PACK**

*assorted candy bars and chips, trail mix, granola bars, sparkling water*

### **ADD MIMOSAS TO ANY OF THE ABOVE**

**\$ 38.50 per bottle of bubbly (Ruffino Prosecco) + \$ 10 Carafe of Fresh Orange Juice**


### **ADD A BEER BUCKET TO ANY OF THE ABOVE**

**\$ 35.00 per bucket of 6 beers**



## *Hot Hors d'Oeuvres*


*Passed or display, priced per person.*



|  |                |
|--|----------------|
| <i>Spanakopita (spinach and feta stuffed filo dough) with rosemary-parsley pesto</i> | <i>\$ 3.75</i> |
| <i>Prosciutto Wrapped Shrimp with bourbon-barbeque glaze</i>                         | <i>\$ 7.00</i> |
| <i>Smoked Duck and Mango Quesadilla with fresh pico de gallo</i>                     | <i>\$ 5.00</i> |
| <i>Petite Crab Cakes with herb aioli</i>   | <i>\$ 6.00</i> |
| <i>Wild Mushroom and Brie Tartlet</i>  | <i>\$ 4.50</i> |
| <i>Bison Sate with chimichurri sauce</i>   | <i>\$ 6.50</i> |
| <i>Colorado Lamb Brochettes with crimini mushroom and summer fig port glaze</i>      | <i>\$ 8.00</i> |
| <i>Belgian Endive with warmed ratatouille (vegan)</i>                                | <i>\$ 5.00</i> |

## *Chilled Hors d'Oeuvres*

*Passed or display, priced per person.*



|  |                |
|--|----------------|
| <i>Roasted Beet and Sour Apple Skewer with oregano vinaigrette (vegan)</i>               | <i>\$ 4.75</i> |
| <i>Spicy Seared Ahi Tuna on a wonton crisp with seaweed salad and sambal aioli</i>       | <i>\$ 8.25</i> |
| <i>Antipasto Skewer with pesto marinated mozzarella, teardrop tomato and Greek olive</i> | <i>\$ 5.00</i> |
| <i>Seared Beef Tenderloin crostini with Maytag bleu cheese and red onion marmalade</i>   | <i>\$ 9.75</i> |
| <i>Eggplant Caponata on grilled black olive baguette (vegan)</i>                         | <i>\$ 4.50</i> |
| <i>Smoked Salmon roulade with herb cream cheese on cucumber</i>                          | <i>\$ 7.00</i> |

# *Hors d'Oeuvres Displays*

*Priced per person.*



## **CHEESES OF THE WORLD ~ \$ 6.75**

*imported and domestic cheeses and seasonal fruit with assorted crackers*

## **FRESH CRUDITÉS ~ \$ 3.75**

*chef's selection of fresh vegetables served with ranch, hummus and herbed goat cheese dips*

## **ICED SHRIMP COCKTAIL & SNOW CRAB CLAWS~ \$ 7.00**

*with lemons and cocktail sauce*

## **ANTIPASTO ROMANESQUE ~ \$ 6.75**

*grilled artichokes, fresh mozzarella, marinated mushrooms, roasted sweet peppers, sun-dried tomatoes and Greek olives served with garlic crostini and grilled black olive bread*

*Add: Cured Italian meats for \$ 7.00 additional per person*

## **SMOKED SALMON ~ \$ 6.75**

*cold smoked salmon with lemons, capers, red onion, Roma tomatoes, cucumbers, herbed cream cheese and assorted crackers*



## *Chef Attended Carving Stations*

Carving Stations are offered as an enhancement to buffets or as an entrée station and may only be ordered for full guest count. A minimum of two stations are required when serving as entrées. Stations are served with fresh rolls with butter and coffee station.

(priced per person)  
Chef-attended fee of \$100 per hour, per chef applies

### *ROAST TENDERLOIN OF BEEF WITH HERB JUS*

*\$ 15.50 Enhancement*

*\$ 29.00 Entrée*

### *HERB ROASTED PRIME RIB WITH CREAMY HORSERADISH AND AU JUS*

*\$ 13.50 Enhancement*

*\$ 25.00 Entrée*

### *ROAST COLORADO LEG OF LAMB WITH SAGE ROSEMARY JUS*

*\$ 13.50 Enhancement*

*\$ 25.00 Entrée*





## *Action Stations*

Action stations are offered as an enhancement to buffets or as an entrée station and may only be ordered for full guest count. A minimum of two stations are required when serving as entrées. Stations are served with fresh rolls and butter.

(priced per person)

\*Chef-attended fee of \$100 per hour, per chef applies

### **SALAD STATION**

**\$ 8.25 Enhancement**

**\$ 16.50 Entrée**

#### **BABY SPINACH SALAD**

green apple, walnuts, goat cheese  
and mustard vinaigrette

#### **CAESAR SALAD**

grilled chicken, shaved parmesan cheese, herb croutons,  
and house made Caesar dressing

#### **GATHERED FIELD GREENS**

pear tomatoes, fresh mozzarella  
and champagne vinaigrette

### **BAKED POTATO BAR**

**\$ 9.50 Enhancement**

**\$ 19.00 Entrée**

grilled chicken, smoked bacon, sour cream,  
cheddar and bleu cheeses, butter,  
oven roasted mushrooms, green onions,  
horseradish, broccoli and tomato salsa

### **PASTA STATION\***

**\$ 16.50 Enhancement**

**\$ 26.00 Entrée**

Linguine and Penne pastas  
Marinara and Alfredo sauces  
toppings to include

pesto, sun-dried tomatoes,  
roasted sweet peppers,  
artichoke hearts, cremini mushrooms,  
grilled chicken, Andouille sausage,  
calamari and shrimp

### **MASHED POTATO BAR**

**\$ 10.50 Enhancement**

**\$ 20.00 Entrée**

Purple, Yukon Gold and Sweet Potatoes  
grilled chicken, smoked bacon,  
oven roasted mushrooms,  
cheddar and bleu cheeses, butter,  
sour cream, horseradish, caramelized shallots  
and black pepper gravy

## *Dinner Buffets*

All buffets are accompanied by fresh rolls  
with butter and coffee station.

(priced per person)

\* Chef attended fee of \$100 per hour per chef applies

### **THE TENMILE BUFFET\* ~ \$ 70.00**

Choice of salad and vegetarian entree

Seasonal baby vegetables

Maple-Orange Glazed Breast of Duck with roasted fingerling potatoes

Pan-Seared Halibut with almond couscous and caramelized lemon sauce

Roast Tenderloin of Beef carving station\* with sauteed mushrooms

### **ALPINE MEADOW BUFFET\*~ \$ 65.00**

Choice of salad and vegetarian entree

Seasonal baby vegetables

Chicken Supreme Forestiere with roasted red potatoes and wild mushroom demi-glace

Blood Orange Spiced Salmon with herbed couscous and Grand Marnier cream sauce

Slow Roasted Prime Rib carving station\*

### **MOUNTAIN BUFFET ~ \$57.00**

Choice of salad and vegetarian entree

Seasonal baby vegetables

Chicken Francese with warm Italian bread salad and lemon-caper butter sauce

Marinated Flank Steak with roasted potatoes, shallots and mushrooms and burgundy sauce

Rainbow Trout with braised fennel wild rice pilaf and brown butter citrus vinaigrette

### **MOUNTAIN BBQ**

**\$ 57.00 for two entrées / \$ 65.00 for three entrées**

Choice of salad and vegetarian entree

Baked potato bar with smoked bacon, sour cream, green onions, oven roasted mushrooms, cheddar cheese, broccoli and butter

Corn on the Cob

Molasses Baked Beans

#### **Entrée Selections:**

Barbecued Chicken Breast

NY Strip Steak

Grilled Ancho-Spiced Salmon

Smoked Pork Ribs

## Table Service Duet Plates

All entrée selections are accompanied by choice of dinner salad,  
Chef's selection of starch and seasonal vegetables,  
fresh rolls with butter and coffee service.

CHOICE OF 2  
(all guests receive the same selections)

\$ 84.00 per person

### GRILLED BUFFALO STRIP STEAK

*bourbon barbeque butter*

### BUTTER POACHED PETITE LOBSTER TAIL

### HERB & MUSTARD CRUSTED

#### RACK OF LAMB

*marisala-mint demi-glaze*

### PAN-SEARED HALIBUT

*caramelized lemon sauce*

\$ 75.00 per person

### PETITE FILET MIGNON

*burgundy demi-glaze*

### BLOOD ORANGE SPICED SALMON

*Grand Marnier cream sauce*

### CHICKEN SUPREME

#### FORESTIERE

*forest mushroom ragout*

### SOUR APPLE BRINED

#### PORK TENDERLOIN

*with bourbon-honey glaze*

\$ 67.00 per person

### GRILLED NEW YORK

#### STRIP STEAK

*wild mushroom jus*

### HERB BREAST OF CHICKEN FRANCESE

*lemon-caper butter sauce*

### MARINATED GRILLED

#### FLANK STEAK

*herb demi-glaze*

### SEARED RAINBOW TROUT

*brown butter citrus vinaigrette*



## Table Service Dinners

All entrée selections are accompanied by choice of dinner salad,  
Chef's selection of starch and seasonal vegetables,  
fresh rolls with butter and coffee service.

Up to three entrees may be selected – an exact count of each selection  
and meal indicator cards must be provided.  
(priced per person)

### PAN SEARED ELK TENDER ~ \$ 71.00

herb and brie risotto, foie gras buter and balsamic-cocoa glaze

### HERB & MUSTARD CRUSTED

### COLORADO RACK OF LAMB ~ \$ 65.00

roasted porcini mushroom potatoes and marsala-mint demi-glace

### PETITE FILET MIGNON ~ \$ 64.00

Maytag bleu cheese and roasted garlic scalloped potatoes,  
burgundy demi-glace

### GRILLED BUFFALO STRIP STEAK ~ \$ 62.00

goat cheese green chile mashed potatoes and  
bourbon barbecue butter

### GRILLED NEW YORK STRIP STEAK ~ \$ 57.00

roated fingerling potatoes and parsnips, wild mushroom sauce

### SOUR APPLE BRINED PORK TENDERLOIN ~ \$ 50.00

creamy smoked cheddar polenta and bourbon-honey glaze

### PAN-SEARED HALIBUT ~ \$ 65.00

almond-sage couscous and caramelized lemon sauce

### MARINATED GRILLED FLANK STEAK ~ \$ 52.00

with roasted fingerling potatoes and parsnips, herb demi-glace

### BLOOD ORANGE SPICED SALMON ~ \$ 57.00

herbed couscous and Grand Marnier cream sauce

### SEARED RAINBOW TROUT ~ \$ 49.00

braised fennel wild rice pilaf and brown butter  
citrus vinaigrette

### CHICKEN SUPREME FORESTIERE ~ \$ 51.00

wild mushroom and gnocci ragout

### HERBED BREAST OF CHICKEN FRANCESE ~ \$ 47.00

warm Italian bread salad and lemon-caper butter sauce

### \* GRILLED PORTOBELLO MUSHROOM ~ \$ 45.00

stuffed with green and yellow squash, roasted  
red pepper and mozzarella served with creamy  
risotto and red pepper coulis

### \* FOUR CHEESE RAVIOLI ~ \$ 47.00

with braised fennel and sun-dried tomato cream sauce

### \* ROASTED HEIRLOOM TOMATO (vegan) ~ \$ 47.00

roasted garlic polenta, cremini mushrooms,  
grilled squash, wilted spinach and red pepper coulis

\* Vegetarian





## Table Service Selections

### CHOICE OF DINNER SALAD

(included with plated dinners)

#### CLASSIC CAESAR

hearts of romaine, shaved parmesan cheese,  
spicy garlic croutons and house made Caesar dressing

#### WEDGE

baby iceberg lettuce, crispy pancetta bacon,  
diced tomatoes and Roquefort dressing

#### COLORADO SUNSET

mixed baby greens with cucumber, tomato, red onions,  
bell pepper and champagne vinaigrette

#### SUNBURST

baby spinach & mache lettuce, goat cheese, strawberries,  
blueberries, toasted almonds and raspberry vinaigrette

### ADD A SOUP

(priced per person)

#### LOBSTER BISQUE ~ \$ 8.00

with brie and cognac creme

#### BRANDIED FOREST MUSHROOM ~ \$ 7.00

with cream and chives

#### YELLOW TOMATO GAZPACHO ~ \$6.50

with lime oil

## Children's Menu

Children's menu is available for children age 11 and under.  
One entrée selection permitted. All entrées are plated and served  
with a fruit cup and choice of French fries or seasonal vegetable.

(\$15.50 per child)

### CHICKEN TENDERS

### INDIVIDUAL CHEESE PIZZA

### PASTA WITH MARINARA SAUCE

### PASTA WITH PARMESAN BUTTER

### MAC AND CHEESE





## *Desserts*

*All guests will receive the same selection.*

*(priced per person)*

### **DUET OF MOUSSE ~ \$ 9.00**

*dark and white chocolate mousse accompanied by fresh berries*

### **CHOCOLATE DECADENCE ~ \$ 7.50**

*rich chocolate cake drizzled with caramel sauce*

### **NEW YORK STYLE CHEESECAKE ~ \$ 6.00**

*drizzled with raspberry sauce*

### **SEASONAL FRESH BERRIES ~ \$ 8.00**

*assorted berries with Grand Marnier whipped cream*

### **RUSTIC APPLE TART ~ \$ 7.75**

*with caramel sauce and fresh whipped cream*

### **TIRAMISU ~ \$ 7.75**

*topped with espresso mousse and cinnamon*

### **DESSERT BUFFETS**

*Choose a selection of the above desserts to create your own dessert buffet*

**CHOICE OF THREE ~ \$8.00**

**CHOICE OF FIVE ~ \$10.00**

**CHOICE OF SIX ~ \$13.00**

### **DESSERT ENHANCEMENT / GUEST FAVORS**

*\$5.00 per person — served in a gift bag*

*Choice Of:*

**CHOCOLATE TRUFFLES**

**PETITE FOURS**

**YOGURT COVERED PRETZELS**

**CANDIED ALMONDS**

**CHOCOLATE COVERED STRAWBERRIES**

## *Late Night Snack*

Choice of 1

(\$6.00 per person)

### **JUMBO PRETZELS**

*freshly baked pretzels served with whole grain mustard & cheese dipping sauces*

### **CRAB RANGOON**

*with sweet and spicy sauces*

### **VEGETARIAN SPRING ROLLS**

*with sweet chili-garlic sauce*

### **TORTILLA CHIPS**

*with salsa and guacamole*

### **ASSORTED PIZZAS**





## FOR THE TABLE

**Table Runners – \$12.00 each**  
krinkle, pintuck, bengaline, satin, burlap

**Cocktail Table Overlays – \$25.00 each**  
swirling fantasy, damask, crush, imperial strip,  
bengaline, lace, satin

**Chair Ties – \$3.00 each**  
organza, satin, lame, pintuch, crush, bengaline, krinkle, burlap

## FOR THE BAR

**Breckenridge Imprinted Keepsake  
Moscow Mule Mug – \$11.00 each**  
(Minimum order 100)

**Red Bull and/or Ginger Beer – \$4.00 each**

**Sangria – \$80.00 per gallon**  
red or white

**Blue Cheese Stuffed Olives – \$15.00 per pound**

**Signature Cocktails – \$11.00 each**  
(See wedding menu)

## FOR THE FUN OF IT

**Wine Barrels – \$50.00 each**

**Yard Games – \$200.00**  
corn hole, giant Jenga, ladderball,  
bocce ball, giant checkers, giant Yatzee,  
(substitutions may occur)

**Photo Booth – \$1,500.00**

## FOR THE PALATE

**Guest Favors – \$5.00 per person**  
chocolate truffles, petite fours, yogurt covered pretzels,  
candied almonds or chocolate covered strawberries

**Infused Butter – \$1.00 per person**  
sea salt, Tuscan herb, honey,  
goat cheese and garlic or chili lime

**Chocolate Covered Strawberries – \$36.00 per dozen**  
served with wedding cake or dessert

**S'Mores Classic – \$6.00 per person**  
graham crackers, chocolate and marshmallows

**S'Mores Gourmet – \$12.00 per person**  
graham crackers, white and dark chocolate,  
Reeses mini cups, caramel, Oreo Crumbles,  
peppermint patties, shredded coconut,  
bacon bits, pistachios, sea salt, and marshmallows



## *Hosted Bar*

*Charged on consumption, per drink*

*\*Liquor brands subject to substitutions of similar quality.*



### **CALL BRANDS\* ~ \$6.75 per drink**

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

### **PREMIUM BRANDS\* ~ \$ 8.25 per drink**

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

### **TOP SHELF BRANDS\* ~ \$ 9.75 per drink**

*Crown Royal Whiskey, Jameson's Irish Whiskey, Glenfiddich 12-year Scotch, Hendricks' Gin, Patron Silver Tequila,  
Breckenridge Distillery Vodka, Martell VS Cognac, Breckenridge Distillery Bourbon, Captain Morgan Spiced Rum*

### **CORDIALS\* ~ \$ 9.25 per drink**

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

### **DOMESTIC BOTTLED BEER ~ \$ 6.25 per beer**

*Budweiser, Bud Light, Michelob Ultra Light, Coors Banquet, Shock Top, O'Doul's [non-alcoholic]*

### **IMPORT / SPECIALTY / GLUTEN FREE BOTTLED BEER ~ \$ 6.75 per beer**

*Stella Artois, Corona, Hoegaarden Wheat, Breck Oatmeal Stout, Breck Lucky U IPA, Breck Avalanche,  
Breck Vanilla Porter, Breck Agave Wheat, Breck Mango Mosaic, Breck Seasonal,  
O'dell's 90 Shilling, Goose Island IPA, Omission Gluten Free Pale Ale*

### **KEGS – DOMESTIC ~ \$ 425.00 each**

*Budweiser, Bud Light, Michelob Ultra, Shock Top*

### **KEGS – IMPORT / SPECIALTY ~ \$ 550.00 each**

*Stella Artois, Breck Avalanche, Breck Vanilla Porter, Breck Agave Wheat, Breck IPA,  
Breck Oatmeal Stout, Goose Island IPA, O'Dell's 90 Shilling*

## **CASH BAR**

*We are happy to stock a bar for cash sales at no additional cost to the event host.*

*Cash and credit card accepted.*





## WHITE WINE

### SPARKLING

|  |           |
|--|-----------|
| <i>Ruffino Prosecco, Italy</i>                                   | \$ 38.50  |
| <i>Ruffino Rose, Italy</i>                                       | \$ 38.50  |
| <i>Mumm Napa Brut Champagne, Napa Valley, CA</i>                 | \$ 65.75  |
| <i>Domaine Carneros Brut Champagne,<br/>Los Carneros, CA</i>     | \$ 94.95  |
| <i>Vueve Cliquot Orange Brut Champagne<br/>Champagne, France</i> | \$ 149.95 |

### PINOT GRIGIO / PINOT GRIS

|  |          |
|--|----------|
| <i>Estancia Pinot Grigio, CA</i>                   | \$ 33.25 |
| <i>Ruffino Pinot Grigio, Tuscany, Italy</i>        | \$ 42.75 |
| <i>Urlo Pinot Grigio, Venezia Giulia, Italy</i>    | \$ 53.95 |
| <i>Van Duzer Pinot Gris, Willamette Valley, OR</i> | \$ 58.50 |

### REISLING

|   |          |
|---|----------|
| <i>Charles Smith Kung Fu Girl Reisling,<br/>Columbia Valley, WA</i> | \$ 35.95 |
|---|----------|

### SAUVIGNON BLANC

|  |          |
|--|----------|
| <i>Simi Sauvignon Blanc, Sonoma County, CA</i>                     | \$ 35.95 |
| <i>Kim Crawford Sauvignon Blanc,<br/>Marlborough, New Zealand</i>  | \$ 49.50 |
| <i>Silverado Miller Ranch Sauvignon Blanc,<br/>Napa Valley, CA</i> | \$ 69.75 |

### CHARDONNAY

|   |          |
|---|----------|
| <i>Robert Mondavi Private Selection Chardonnay,<br/>Central Coast, CA</i> | \$ 37.50 |
| <i>Franciscan Chardonnay, Napa Valley, CA</i>                             | \$ 49.50 |
| <i>Simi Chardonnay, Sonoma County, CA</i>                                 | \$ 49.50 |
| <i>Simi Russian River Chardonnay,<br/>Russian River, CA</i>               | \$ 71.95 |
| <i>Franciscan Cuvee Sauvage Chardonnay,<br/>Carneros, CA</i>              | \$ 74.95 |

## RED WINE

### PINOT NOIR

|  |          |
|--|----------|
| <i>Mark West Pinot Noir, Appellation, CA</i>       | \$ 35.95 |
| <i>Estancia Pinot Noir, Central Coast, CA</i>      | \$ 49.50 |
| <i>Van Duzer Pinot Noir, Willamette Valley, OR</i> | \$ 79.50 |

### MERLOT

|  |          |
|--|----------|
| <i>Charles Smith Velvet Devil Merlot, WA</i>   | \$ 35.95 |
| <i>Rodney Strong Merlot, Sonoma County, CA</i> | \$ 67.50 |

### CABERNET SAUVIGNON

|   |          |
|---|----------|
| <i>Robert Mondavi Private Selection<br/>Cabernet Sauvignon, North Coast, CA</i> | \$ 37.50 |
| <i>The Dreaming Tree Cabernet Sauvignon,<br/>North Coast, CA</i>                | \$ 44.95 |
| <i>Estancia Cabernet Sauvignon, Paso Robles, CA</i>                             | \$ 47.25 |
| <i>Simi Cabernet Sauvignon, Alexander Valley,<br/>Sonoma County, CA</i>         | \$ 67.50 |
| <i>Franciscan Cabernet Sauvignon, Napa Valley, CA</i>                           | \$ 71.95 |

### MALBEC

|   |          |
|---|----------|
| <i>Diseno Old Vine Malbec, Mendoza, Argentina</i> | \$ 40.50 |
| <i>Infinite Monkey Theorem Malbec, CO</i>         | \$ 79.50 |

### OTHER REDS

|  |          |
|--|----------|
| <i>Dreaming Tree Crush Red Blend,<br/>North Coast, CA</i>          | \$ 44.95 |
| <i>Estancia Meritage Blend, Paso Robles,<br/>Central Coast, CA</i> | \$ 67.50 |
| <i>Prisoner Wine Saldo Red Zinfandel, CA</i>                       | \$ 78.75 |



## *Bar Packages*

Bar packages served for 5 hours

COLORADO RIVER – \$50 per person

SWAN RIVER – \$56 per person

BLUE RIVER – \$62 per person

## *Liquor*

Liquor brands subject to substitutions of similar quality

### COLORADO RIVER

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

### SWAN RIVER

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

### BLUE RIVER

Breckenridge Vodka  
Breckenridge Bourbon  
Crown Royal  
Jameson's Irish Whiskey  
Hendrick's Gin  
Patron Silver Tequila  
Captain Morgan Spiced Rum  
Glenfiddich 12-year Scotch  
Martell VS Cognac

## *Beer*

Bottled - Choice of 3 from each column

### DOMESTIC BOTTLED

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

### IMPORTS & MICROBREW BOTTLED

Corona  
Stella Artois  
Hoegaarden Wheat  
Breck Agave Wheat  
Breck Avalanche  
Breck Vanilla Porter  
Breck IPA  
Breck Oatmeal Stout  
Breck Mango Mosaic  
Breck Seasonal  
Omission Pale Ale  
Goose Island IPA  
O'Dells 90 Shilling



## COLORADO RIVER

(choice of 1 white & 1 red)

### WHITES:

Charles Smith Kung Fu Girl Reisling, Columbia Valley, WA  
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

(choice of 1 white & 1 red)

### WHITES:

Estancia Pinot Grigio, CA  
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand  
Franciscan Chardonnay, Napa Valley, CA  
Simi Chardonnay, Sonoma County, CA

### REDS:

Estancia Pinot Noir, Central Coast, CA  
Dreaming Tree Crush Red Blend, North Coast, CA  
Estancia Cabernet Sauvignon, Paso Robles, CA  
The Dreaming Tree Cabernet Sauvignon, North Coast, CA  
Diseno Old Vine Malbec, Mendoza, Argentina

## BLUE RIVER

(choice of 2 white & 2 red)

### WHITES:

Urlo Pinot Grigio, Venezia Giulia, Italy  
Van Duzer Pino Gris, Willamette Valley, OR  
Silverado Miller Ranch Sauvignon Blanc, Napa Valley, CA  
Simi Russian River Chardonnay, Sonoma, CA  
Franciscan Cuvee Sauvage Chardonnay, Carneros, CA

### REDS:

Van Duzer Pinot Noir, Willamette Valley, OR  
Estancia Meritage Blend, Paso Robles, Central Coast, CA  
Simi Cabernet Sauvignon, Alexander Valley,  
Sonoma County, CA  
Franciscan Cabernet Sauvignon, Napa Valley, CA  
Rodney Strong Merlot, Sonoma County, CA  
Infinite Monkey Theorem Malbec, CO  
Prisoner Wine Saldo Red Zinfandel, CA

### SPARKLING WINES AVAILABLE - priced per bottle:

|  |          |
|--|----------|
| Ruffino Prosecco, Italy                                  | \$ 38.50 |
| Ruffino Rose, Italy                                      | \$ 38.50 |
| Mumm Napa Brut Champagne,<br>Napa Valley, CA             | \$ 65.75 |
| Domaine Carneros Brut Champagne,<br>Los Carneros, CA     | \$ 94.95 |
| Vueve Cliquot Orange Brut Champagne<br>Champagne, France | \$149.95 |



# *Policies & General Information*

## **Service Charges and Taxes**

A taxable service charge of 20% 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.

## **Outside Food and Beverage**

All food and beverage consumed in Breckenridge Resort event spaces must be purchased through Breckenridge 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 meeting spaces. Breckenridge 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 and/or cupcakes 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 cupcakes 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.

## **Alcoholic Beverages**

Alcoholic Beverage sales are governed by the Colorado Liquor Board. The individual properties of Breckenridge 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 Resort and its individual properties. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

## **Decorations and Displays**

Your event is special, and tastes vary, so Breckenridge Resort does not provide any floral displays or room decorations. We will schedule 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 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 fees. Use of sparklers requires removal of all debris by the event host at the end of the event.

## **Audio/Visual Equipment**

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

## **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. 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.

## **Sustainable Cuisine**

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, event menu and our wine list. To support this effort we offer fish and seafood selections from sustainably managed resources, 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.

## **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.



# EVENT ENHANCEMENTS

## For the Table

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

## For the Bar

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

## For the Palate

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

## For the Fun of It

- Wine Barrels \$ 50.00 each
- Yard Games \$ 200.00  
(choice of four: corn hole, giant Jenga, ladderball, bocce ball, giant checkers, giant Yatzee, giant connect four)
- Photo Booth \$ 1,500.00