



Special Events A La Carte Menu



Ready Room Treats



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

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

\$ 40.00 per bucket of 6 beers



Hors d'Oeuvres



*Priced per piece, minimum 50 pieces per selection.
All selections available to be hand passed
for an additional \$35 per hour per server.*

<i>Wild Mushroom and Brie Tartlet Fresh Chive</i>	<i>\$ 4.00</i>
<i>Spinach Spanakopita Rosemary Parsley Pesto</i>	<i>\$ 4.00</i>
<i>Vegetable or Pork Dumplings Steamed with Ginger Soy dipping sauce</i>	<i>\$ 3.00</i>
<i>Buffalo Chicken Eggrolls Blue Cheese Fondue</i>	<i>\$ 4.00</i>
<i>Colorado Sausage Corndog Skewers Batter Dipped with Whole Grain Honey Mustard</i>	<i>\$ 5.00</i>
<i>Bison Satay Spicy Chimichurri Sauce</i>	<i>\$ 6.00</i>
<i>Tuna Poke & Sesame Crusted Cornets Seaweed Salad and Wasabi Cream</i>	<i>\$ 7.00</i>
<i>Colorado Lamb Lollipops with Cremini Mushroom and Red Onion Compote</i>	<i>\$ 8.00</i>
<i>Caribbean Coconut Fried Shrimp Pina Colada dipping sauce</i>	<i>\$ 7.50</i>
<i>Smashed Fingerling Potato Latkes & Smoked Salmon Dill Cucumber Compote</i>	<i>\$ 5.00</i>



Hors d'Oeuvres Displays



Priced per person.

CHEESES OF THE WORLD ~ \$ 12.00

imported and domestic cheeses and seasonal fruit with assorted crackers

FRESH CRUDITÉS ~ \$ 10.00

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

ANTIPASTO ROMANESQUE ~ \$ 12.00

*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 ~ \$ 14.00

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

NEW ENGLAND SEAFOOD DISPLAY ~ \$ 16.00

*Chef prepared ceviche shooters, mini lobster rolls, jumbo shrimp cocktail,
Atlantic seaweed salad and dipping sauces*



Chef Attended Carving Stations

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

**ROAST TENDERLOIN OF BEEF
WITH HERB JUS
\$ 29.00 per person**

**HERB ROASTED PRIME RIB
WITH CREAMY HORSERADISH AND AU JUS
\$ 25.00 per person**

**ROAST COLORADO LEG OF LAMB
WITH SAGE ROSEMARY JUS
\$ 22.00 per person**

Action Stations

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

**SALAD STATION
\$ 13.00 Per Person**

*Gourmet Salad Bar
Tossed Arugula and Baby Greens Salad
Tuscan Pasta Salad with Marinated Vegetables
Mountain Whole Grain Fingerling Potato Salad*

**Option to be Chef attended*

**BAKED POTATO BAR
\$ 12.00 Per Person**

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

**Option to be Chef attended*

**PASTA STATION
\$ 16.00 Per Person**

*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, and shrimp*

**Option to be Chef attended*

**ASIAN STREET STATION
\$ 16.00 Per Person**

*Assorted selection of
Steamed Dumplings and Dim Sum offerings
Thai Peanut Beef and Chicken Satay with dipping sauces*

**Option to be Chef attended*

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 beverage station.

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

GRILLED NEW YORK STRIP STEAK

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

SEARED RAINBOW TROUT

Wild Rice Pilaf, Herb Compound Butter
\$ 52.00

HERB AND CHEESE STUFFED STATLER CHICKEN BREAST

Braised Cabbage & Fennel, Roasted Garlic
Smashed Potato, Pan Jus
\$ 55.00

HONEY HERB CRUSTED PORK LOIN

Creamy Pasta, Spiced Cherry Glaze
\$ 53.00

DUET OF ROASTED CHICKEN BREAST & TROUT FILET

Roasted Garlic Smashed Potato, Pan Jus; Herb Compound Butter
\$ 65.00

GARLIC PEPPER CRUSTED FLAT IRON

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

BLOOD ORANGE SPICED SALMON

Roasted Chili Pico de Gallo, Grand Marnier Cream Sauce
\$ 60.00

DUET OF FLAT IRON STEAK

& BLOOD ORANGE SALMON
Crispy Pancetta & Red Wine Risotto, Sherry Demi;
Grand Marnier Cream Sauce
\$ 74.00

BRAISED SHORT RIBS

Spiced Sweet Potatoes, Merlot Demi-Glace, Leek Chutney
\$ 62.00

GRILLED BUFFALO STRIP STEAK

Goat Cheese Mashed Potatoes, Bourbon BBQ Butter
\$ 68.00

BABY LAMB CHOPS

Parmesan Steak Frites, Sundried Tomato Confit,
Minted Demi-Glace
\$ 70.00

SHALLOW POACHED HALIBUT

Israeli Couscous, Caramelized Lemon Sauce
\$ 69.00

GRILLED FILET MIGNON

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

DUET OF FILET MIGNON & SHALLOW POACHED HALIBUT

Roasted Garlic Scalloped Potatoes, Burgundy Demi-Glace;
Caramelized Lemon Sauce
\$ 80.00

BUTTERNUT SQUASH & QUINOA HASH (vegetarian)

Lebanese Lentils, Grilled Butternut Squash,
Herbed Black Quinoa, Charred Tomatoes, Parsley Pesto
\$ 49.00

JUMBO RISOTTO CAKE (vegetarian)

Squash Pappardelle, Oyster Mushroom Shallot Cream
Sauce, Grilled Cherry Tomato
\$ 49.00

GRILLED PORTABELLA MUSHROOM (vegetarian)

Summer Squash, Roasted Red Pepper Sauce,
Melted Mozzarella, Creamy Risotto
\$ 49.00

JUMBO QUARTO FROMAGE RAVIOLI (vegetarian)

Hot House Tomato Cream Sauce, Fried Basil,
Sun Dried Tomato Confit
\$ 49.00

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)

POTATO LEEK SOUP ~ \$ 8.00

Yukon Gold Potatoes, Leek,
Crisp Pork Belly, Crème Fraiche

RED PEPPER POBLANO BISQUE (vegetarian) ~ \$ 8.00

Crispy Tortilla and Southwest Salsa

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.

(\$40.00 per child)

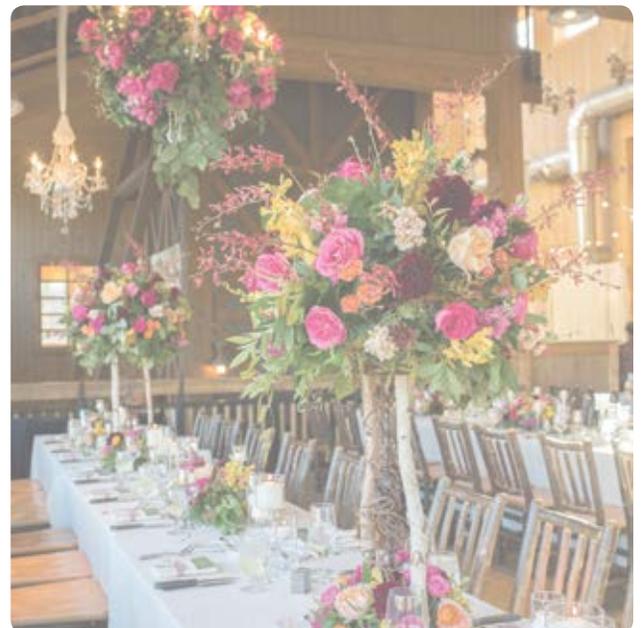
CHICKEN TENDERS

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)

PETITE FOURS DESSERT BAR ~ \$ 6.00

Selection of Various Pastries and Chocolate Dessert Bites

GOURMET S'MORES STATION ~ \$ 12.00

Graham crackers, milk chocolate, marshmallows, Oreo crumbles, shredded coconut, pistachios, caramel, bacon bits
(roasting station provided)

BERRY MARTINIS ~ \$ 8.00

Seasonal Fresh Berries with Marsala Sabayon

DONUT WALL ~ \$ 6.00

Assorted Selection

COBBLERS ~ \$ 8.00

Choice of Peach, Blueberry, or Apple

ASSORTED FRESHLY BAKED COOKIES ~ \$ 6.00

Late Night Snacks

Snacks will be replenished for up to 45 minutes.
Available as an addition to all wedding packages.
Additional price applied per person.

*Available as hand-pass

∨ Vegetarian

Soft Pretzels*∨

Whole Grain Mustard & Cheese Dipping Sauces
\$6

Vegetable Spring Rolls*∨

Sweet Chili Dipping Sauce
\$6

Donut Wall ∨

Assorted selection of Donuts
\$6

Assorted Freshly Baked Cookies ∨

\$6

Jalapeño Cheddar Stuffed Soft Pretzels ∨

Spiced Tomato Marinara
\$8

Mini Sliders

Pull apart Steak and Cheese Sliders
\$9

Chicken and Waffle Bites*

Bourbon Maple Syrup
\$7

Jumbo Wing Station

Dry Rubbed Chicken Wings with Blue Cheese and Ranch Dressings
\$8

Event Enhancements

*Available at TenMile Station only.

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

Red Bull and/or Ginger Beer – \$5.00 each



FOR THE FUN OF IT

Wine Barrels – \$50.00 each
(2 maximum, available at TenMile Station only)

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

FOR THE PALATE

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

TenMile Station Candy Bar*
An assortment of 19 dispensed candies
for your guests to help themselves
\$20/per pound (candy boxes provided)
Priced on consumption



Hosted Bar



Charged on consumption, per drink

*Liquor brands subject to substitutions of similar quality.

CALL BRANDS* ~ \$7.50 per drink

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

PREMIUM BRANDS* ~ \$ 8.95 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* ~ \$ 10.25 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* ~ \$ 9.75 per drink

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

DOMESTIC BOTTLED BEER ~ \$ 6.75 per beer

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

IMPORT / SPECIALTY / GLUTEN FREE BOTTLED BEER ~ \$ 7.25 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 ~ \$ 450.00 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.

Wine List



Priced on consumption per bottle.

WHITE WINE

SPARKLING

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

PINOT GRIGIO / PINOT GRIS

Estancia Pinot Grigio, CA	\$ 33.25
Ruffino Pinot Grigio, Tuscany, Italy	\$ 42.75
Van Duzer Pinot Gris, Willamette Valley, OR	\$ 58.50
Santa Margherita Pinot Grigio, Trentino-Alto Adige, Italy	\$ 74.95

REISLING

Charles Smith Kung Fu Girl Reisling, Columbia Valley, WA	\$ 35.95
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SAUVIGNON BLANC

Simi Sauvignon Blanc, Sonoma County, CA	\$ 35.95
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	\$ 49.50
Silverado Miller Ranch Sauvignon Blanc, Napa Valley, CA	\$ 69.75

CHARDONNAY

Robert Mondavi Private Selection Chardonnay, Central Coast, CA	\$ 37.50
Franciscan Chardonnay, Napa Valley, CA	\$ 49.50
Simi Chardonnay, Sonoma County, CA	\$ 49.50
Simi Russian River Chardonnay, Russian River, CA	\$ 71.95
Sonoma Cutrer Les Pierres Chardonnay, Sonoma County, CA	\$ 79.95

RED WINE

PINOT NOIR

Mark West Pinot Noir, Appellation, CA	\$ 35.95
Estancia Pinot Noir, Central Coast, CA	\$ 49.50
Van Duzer Pinot Noir, Willamette Valley, OR	\$ 79.50

MERLOT

Charles Smith Velvet Devil Merlot, WA	\$ 35.95
Rodney Strong Merlot, Sonoma County, CA	\$ 67.50

CABERNET SAUVIGNON

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

MALBEC

Diseno Old Vine Malbec, Mendoza, Argentina	\$ 40.50
Infinite Monkey Theorem Malbec, CO	\$ 79.50

OTHER REDS

Dreaming Tree Crush Red Blend, North Coast, CA	\$ 44.95
Estancia Meritage Blend, Paso Robles, Central Coast, CA	\$ 67.50
Prisoner Wine Saldo Red Zinfandel, CA	\$ 78.75



Bar Packages

5 hour open bar with beer, wine and liquor.

COLORADO RIVER – \$48 per person

SWAN RIVER – \$53 per person

BLUE RIVER – \$60 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
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

Beer

Bottled - Choice of 3 from each column - all packages.

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:

- Santa Margherita Pinot Grigio, Trentino-Alto Adige, Italy*
- Van Duzer Pino Gris, Willamette Valley, OR*
- Silverado Miller Ranch Sauvignon Blanc, Napa Valley, CA*
- Simi Russian River Chardonnay, Sonoma, CA*
- Sonoma Cutrer Les Pierres Chardonnay, Sonoma, 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:

<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, Los Carneros, CA</i>	\$ 94.95
<i>Vueve Cliquot Orange Brut Champagne, Champagne, France</i>	\$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 event 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, cupcakes, or ornate dessert displays that are brought in to the venue and displayed by a licensed, outside vendor are permitted. Outside cake vendors are responsible for the delivery of the cake and/or 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. We ask that dietary restrictions are communicated in advance of the event date in order to properly accommodate the needs of our guests.

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 \$35.00 per vendor.

Vendors must supply all necessary equipment for their display / product, including but not limited to tape, extension cords, vases, scissors, water pitchers, display items and decor. Necessary tables and linens will be provided by the venue.