

BREAKFAST

Buffets are served with Vail Mountain Roasters coffee, decaffeinated coffee & Signature teas. Buffets serving 20 guests or less will be subject to an additional charge of \$4 per guest. Food and beverages will be replenished for 1 hour.

High Country Display | \$35 per person

Fresh Squeezed Orange & Grapefruit Juices
Seasonal Fruits & Berries
Individual Fruit Yogurts
Assorted Cereals and House Made Granola
Assorted Breakfast Breads, Croissants, Muffins
Cream Cheese, Fruit Preserves and Butter

Spa Day Table | \$40 per person

Fresh Squeezed Orange & Grapefruit Juices
Seasonal Fruit & Berries
Individual Reduced Fat Fruit Yogurts
Grape Nuts, House Made Granola, Steel Cut Oatmeal
Egg White Frittatas with Seasonal Vegetables
Chicken Apple Sausage
Bran Muffins, Whipped Butter, Local Honey, Jams

Beaver Creek Buffet | \$45 per person

Fresh Squeezed Orange & Grapefruit Juices
Seasonal Fruit & Berries
Individual Fruit Yogurts
Assorted Cereals and House Made Granola
Steel Cut Oatmeal
Fluffy Scrambled Eggs
Breakfast Potatoes
Smoked Bacon
Chicken Apple Sausage
Buttermilk Pancakes with Warm Maple Syrup and Butter
Assorted Breakfast Breads, Pastries, Muffins
Cream Cheese, Local Honey, Fruit Preserves and Butter



Breakfast Buffet Enhancements | Price per person

Buffet enhancements are additional items to existing buffets only.

Biscuits and Gravy \$7

Egg, Ham, Tomato and Cheese Croissants \$14

Breakfast Burritos with Eggs, Cheese, Potatoes, Sausage, Peppers and Green Chile Sauce \$12

Challah French Toast with Warm Maple Syrup, House Made Fresh Berry Coulis and Butter \$7

Waffles with Warm Maple Syrup, Freshly Whipped Cream and House Made Fresh Berry Coulis \$8

Buttermilk Pancakes with Warm Maple Syrup, House Made Fresh Berry Coulis and Butter \$8

Quiche Florentine with Tomato, Spinach and Parmesan Cheese \$9

Shrimp & Grits: Creamy Polenta, Gulf Shrimp, Andouille Sausage, White Cheddar \$16

Smoked Salmon, Assorted Bagels, Cream Cheese, Capers, Chopped Egg, Pickled Red Onions \$21

Eggs Benedict with Canadian Bacon and Hollandaise Sauce on a Toasted English Muffin \$15

Breakfast Meats: Applewood Smoked Bacon, Pork Sausage or Chicken Apple Sausage \$9

BRUNCH

Brunch price listed is for groups over 25. Brunch ordered for 24 or fewer guests will incur an additional charge of \$6 per guest. Chef attendant required at \$175 per Chef. One Chef attendant per 50 guests. Food and beverages will be replenished for one hour.

The Gore Range Brunch | \$90 per person

Fresh Squeezed Orange & Grapefruit Juices

Sliced Fresh Fruits & Berries

Assorted Whole Fresh Fruit

Assorted Cereals, Skim Milk & 2% Milk

Assorted Yogurts, House Made Granola, Fresh Blueberries

Steel Cut Oatmeal, Brown Sugar, Raisins, Honey

Farm Fresh Eggs to Order, Chef Attended

Breakfast Potatoes

Hardwood Smoked Bacon

Chicken Apple Sausage

Classic Quiche Lorraine

Home Made Biscuits & Gravy

Assorted Breakfast Breads, Pastries, Muffins

Cream Cheese, Local Honey, Fruit Preserves and Butter

Vail Mountain Roasters Coffee Regular & Decaffeinated, Signature Teas

**Add Omelet Station | \$3 per person

Mimosa Bar

Bloody Mary Bar

MEETING PACKAGES

The Nine to Five | \$115 per person

Includes breakfast, a morning break, lunch and an afternoon break. Meals are replenished for one hour, breaks are replenished for a half hour.

Breakfast | High Country Display

Fresh Squeezed Orange & Grapefruit Juices

Seasonal Cut Fruits & Berries

Fruit Yogurts, House Made Granola, Local Honey

Assorted Cereals, Skim Milk & 2% Milk

Assorted Breakfast Breads, Croissants, Muffins, Cream Cheese, Fruit Preserves and Butter

Vail Mountain Roasters Coffee Regular & Decaffeinated, Signature Teas

Morning Snack

Fresh Whole Fruit

Variety of Granola and Energy Bars

Assorted Juices, Bottled Water & Soft Drinks

Vail Mountain Roasters Coffee Regular & Decaffeinated, Signature Teas

Lunch

Served with house salad, pasta salad, kettle potato chips, kosher dills, chocolate chip cookies, brownies, freshly brewed iced tea and lemonade.

Sandwiches & Wraps | Select 3

Black Forest Ham and Swiss Cheese

whole grain mustard, lettuce, tomato and onion on a demi-baguette

Turkey Club

roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

Roast Beef

cheddar cheese, lettuce, tomatoes, horseradish mayo, and onion on a demi-baguette

New Orleans Style Muffuletta

ham, capicola, salami, provolone, lettuce, tomatoes and olive relish on ciabatta

Vegan Hummus

sprouted wheat bread, assorted grilled vegetables, red pepper hummus

Grilled Portobello Mushroom Wrap

onions, spinach, haystack goat cheese and balsamic vinaigrette

Afternoon Delight

Spicy Snack Mix & Mixed Nuts

Parmesan Truffled Popcorn

Assorted Juices, Bottled Water & Soft Drinks

Vail Mountain Roasters Coffee Regular & Decaffeinated, Signature Teas

A LA CARTE BREAKS

You are required to order enough for half of your guest count though we suggest you order for three quarters of your guest count.

Morning Snacks

Assorted Fresh Whole Fruit | \$36 per dozen

Assorted Muffins | \$36 per dozen

Assorted Danish & Pastries | \$38 per dozen

Variety of Granola and Energy Bars | \$32 per dozen

Assorted Bagels with Cream Cheese | \$42 per dozen

Afternoon Delights

Fresh Baked Brownies | \$40 per dozen

Fresh Baked Cookies | \$38 per dozen

Variety of Candy Bars | \$38 per dozen

Spicy Snack Mix | \$34 per 2 pounds | Serves 10 people

House Made Trail Mix | \$40 per 2 pounds | Serves 10 people

Beverage Enhancements | Charged on Consumption

Vail Mountain Roasters Regular Coffee & Decaffeinated Coffee | \$75 per gallon

Assorted Hot Teas | \$75 per gallon

Hot Cider | \$70 per gallon

Hot Chocolate | \$70 per gallon

Freshly Brewed Iced Tea | \$70 per gallon

Lemonade | \$70 per gallon

Assorted Soda | \$5 each

Bottled Still & Sparkling Water | \$7 each

Bottled Juice, Red Bull and Sugar Free Red Bull | \$9 each

SPECIALTY BREAKS

Breaks will be replenished for a half hour.

Daybreak | \$26 per person

Assorted Muffins
Croissants, Chocolate Croissants, Danishes
Regular and Decaffeinated Coffee

Health Nut | \$28 per person

House Made Trail Mix
Assorted Fruit Yogurts
Assorted Granola and Energy Bars
Seasonal Whole Fruit
Freshly Brewed Iced Tea and Lemonade

Cinch | \$26 per person

Assorted Cheeses
Hummus & Onion Dip
Variety of Crackers
Vegetable Crudités with Ranch Dip
Freshly Brewed Iced Tea & Lemonade

Tex Mex | \$25 per person

Tortilla Chips with Fresh Salsa
Cheese Quesadillas
Freshly Brewed Iced Tea & Lemonade
**Add Guacamole | \$2 per person

LUNCH

Lunch on the Go | \$45 per person

Includes a bottle of water. Quantities of each sandwich requested ahead of time to ensure efficient service.

Starters | Select One

Pasta Salad

roasted red peppers, chickpeas, spinach, grape tomatoes, vinaigrette

Potato Salad

red jacket potatoes, celery, red pepper, chives, duke's mayo

Entrees | Select Three

Black Forest Ham and Swiss Cheese

whole grain mustard, lettuce, tomato and onion on a demi-baguette

Turkey Club

roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

Roast Beef

cheddar cheese, lettuce, tomatoes, horseradish mayo, and onion on a demi-baguette

New Orleans Style Muffuletta

ham, capicola, salami, provolone, lettuce, tomatoes and olive relish on ciabatta

Curried Chicken Salad Wrap

creamy curried chicken breast, kiln dried grapes, marcona almonds

Vegan Hummus

sprouted wheat bread, assorted grilled vegetables, red pepper hummus

Grilled Portobello Mushroom Wrap

onions, spinach, haystack goat cheese and balsamic vinaigrette

Dessert | Select One

Chocolate Chip Cookies

Chocolate Brownies

Oatmeal Cookies

LUNCH DISPLAYS

Our menus follow the seasons. As a result, minor menu substitutions may occur. Buffets are served with freshly brewed iced tea and lemonade. Buffets serving 20 guests or less will be subject to an additional charge of \$4 per guest. Food and beverages will be replenished for 1 hour.

Soup & Salad Lunch Buffet | \$45 per person

Served with artisan baked rolls and mini assorted cheesecakes.

Soup | Select One

Potato Leek Soup

Tomato Basil Bisque

Wild Mushroom Soup

Olathe Corn Bisque

Roasted Butternut Squash Soup

Chicken Tortilla Soup

Salad | Select Two

Cobb Salad

*chopped romaine, smoked bacon, tomato, avocado, red onion, blue cheese,
grilled chicken, green goddess dressing*

The Caesar Salad

whole leaf romaine, white anchovy, roasted red pepper bruschetta, grilled chicken

Niçoise Salad

blackened rare tuna, haricot vert, kalamata olives, cucumbers, tomatoes, boiled egg, vinaigrette

Iceberg Wedge Salad

applewood smoked bacon, tomatoes, cool creamy Maytag blue cheese, grilled shrimp

The Gore Range Deli | \$60 per person

Served with house salad, pasta salad, kettle potato chips, kosher dills, fresh baked assorted cookies & brownies.

Chef's Soup of the Day

Sandwiches | Select Two

Black Forest Ham and Swiss Cheese

whole grain mustard, lettuce, tomato and onion on a demi-baguette



Turkey Club

roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

Roast Beef

cheddar cheese, lettuce, tomatoes, horseradish mayo, and onion on a demi-baguette

New Orleans Style Muffuletta

ham, capicola, salami, provolone, lettuce, tomatoes and olive relish on ciabatta

Grilled Portobello Mushroom Wrap

onions, spinach, haystack goat cheese and balsamic vinaigrette

Curried Chicken Salad Wrap

creamy curried chicken breast, kiln dried grapes, marcona almonds

Vegan Hummus

sprouted wheat bread, assorted grilled vegetables, red pepper hummus

South of the Border Lunch Buffet | \$55 per person

Tortilla Chips with Salsa and Guacamole

Chopped Green Salad, Chipotle Buttermilk Dressing

Grilled Beef & Chicken Fajitas

Pico de Gallo, Cheese and Sour Cream

Corn and Flour Tortillas

Refried Beans

Spanish Rice

Tres Leches

The BBQ Lunch Buffet | \$60 per person

Chopped Iceberg Salad, Smoky Blue Cheese Dressing

Slow Cooked Beef Brisket

Herb Roasted Chicken

Creamy Potato Salad

Cowboy Beans

Seasonal Vegetables

Kosher Dills, Pickled Okra, Jalapenos, Onions and Barbeque Sauce

Peach Cobbler

PLATED LUNCH

Served with assorted rolls, butter, freshly brewed iced tea & lemonade.

2 Courses | One Starter, One Entree | \$44 per person

3 Courses | One Starter, One Entrée, One Dessert | \$48 per person

3 Courses | One Starter, Two Entrées, One Dessert (pre-selected entrees required) | \$58 per person

Starters

Classic Caesar Salad

Mixed Greens with Berries, Candied Pecans and Haystack Goat Cheese

Baby Gem Lettuces, Parmesan Vinaigrette, Roasted Red Pepper Bruschetta

Greek Salad with Arugula, Vine Ripened Tomatoes, Kalamata Olives and Feta Cheese

Iceberg Wedge with Applewood Smoked Bacon, Tomatoes and Maytag Blue Cheese

Entrees

Grilled NY Strip Steak Au Poivre and Frites

Penne Pasta with a Ragout of Zucchini, Tomato & Wild Mushrooms

Buttermilk Fried Chicken with Potato Salad and Coleslaw

Grilled Salmon with Garlic Mashies and Grilled Asparagus

Roasted Pork Loin with Caramelized Onion Jus, Creamed Corn Polenta and Zucchini

Pappardelle Pasta, Portobello Mushroom, Sage Cream

Desserts

Warm Peach Cobbler

Flourless Chocolate Cake

New York Cheesecake

Callebaut Chocolate Mousse

RECEPTION HORS D' OEUVRES

Minimum order is one piece of each item for half of your guest count, though we suggest one piece for three quarters. Minimum order of 25 pieces.

Appetizers may be passed for \$50 per server per hour. Two servers for every 50 people. 6 to 8 pieces per person recommended for one hour of service.

Hot

Vegetable Spring Rolls with Cilantro and Ponzu | \$6

Spinach and Feta Spanakopita | \$6

Spinach and Artichoke Profiterole | \$6

Honey Chicken Sriracha Meatballs | \$6

Chicken Satay with Sweet Garlic Chili Sauce | \$6

Short Rib Sliders with Horseradish Cream | \$8

Pork Pot Stickers with Soy Sake Glaze | \$8

Crab Cakes with Caper Remoulade | \$8

Beef Satay with Thai Peanut Sauce | \$8

Thai Glazed Fried Shrimp | \$8

Cold

Mozzarella, Basil and Tomato Bruschetta | \$6

Hummus and Roasted Red Pepper Crostini | \$6

Goat Cheese and Roasted Red Pepper Bruschetta | \$6

Caramelized Onion Flatbread with Blue Cheese | \$6

Mushroom and Boursin Profiteroles | \$6

Prosciutto Wrapped Asparagus with Lemon Aioli | \$8

Smoked Salmon Canape, Horseradish Crema, Dill | \$8

Tuna Poke on Crispy Taro Root | \$8

Prime Beef Tartare on Brioche | \$8

Deviled Eggs, Caviar, Pickled Red Onion, Dill | \$8

RECEPTION APPETIZER DISPLAYS

Minimum of 25 guests.

Imported and Domestic Cheese Board | \$16 per person

Served with Artisanal Crackers & Crostinis

Charcuterie | \$20 per person

Assorted Local & Domestic Cured Meats, Olives, Peppers, Marinated Artichokes, Crostinis

Combination Cheese & Charcuterie Board | \$25 per person

Smoked Salmon Platter | \$18 per person

Bagel Chips, Smoked Salmon, Cream Cheese, Tomatoes, Onions, Capers and Chopped Egg

Seafood Display | Market price

Shrimp, Crab Claws, Tuna Poke, Smoked Trout & Salmon, Remoulade, Horseradish Sauce, Mignonette

Vegetable Crudité Tray | \$14 per person

Assorted Sliced Vegetables, Hummus

Seasonal Sliced Fruits & Berries | \$12 per person

Sweet Tooth | 22 per person

Lemon Tarts, Mini Cheesecakes, Assorted Macaroons, Chocolate Mousse Cups, Fruit Tartlets

DINNER BUFFET

Our menus follow the seasons. As a result, minor menu substitutions may occur. Buffets are served with freshly brewed iced tea and lemonade. Buffets serving 20 guests or less will be subject to an additional charge of \$4 per guest. Food and beverages will be replenished for 1 hour. Children 12 and under eating off the buffet will be charged at half the adult price.

The Steakhouse Buffet | \$125 per person

Palisade Tomato Bisque

Lump Crab Cakes with Beurre Blanc

Wedge Salad with Smoked Bacon, Tomatoes and Maytag Blue Cheese

Colorado Lamb T-Bones

Slow Braised Beef Short Ribs

Grilled Angus NY Strip Steak

Sauteed Red Trout with Lentil Vinaigrette

Garlic Mashed Potatoes

Green Beans

Parker House Rolls

Flourless Chocolate Cake

Key Lime Cream Pie

The Italian Job | \$85 per person

Rosemary Focaccia Bread

Vegetable Minestrone

Antipasto Tray

Caesar Salad

Risotto with Wild Mushrooms and Broccoli Rabe

Roasted Pork Loin with Orange Glaze

Rigatoni Pasta with Veal Bolognese and Herb Ricotta

Creamy Tiramisu

Almond Cookies

South of the Border Buffet | \$75 per person

House Salad with Cilantro-Lime Vinaigrette
Tortilla Chips with Salsa and Guacamole
Marinated Steak Fajitas with Grilled Poblano Peppers and Onions
Chicken Fajitas with Grilled Poblano Peppers and Onions
Slow Roasted Pork Carnitas
Pico de Gallo, Cheese and Sour Cream
Corn and Flour Tortillas
Refried Beans
Spanish Rice
Cinnamon Churros with Local Honey

Colorado BBQ Buffet | \$90 per person

Barbeque Baby Back Ribs
Herb Roasted Chicken
Low & Slow Beef Brisket
Spicy Grilled Sausage
Jalapeno Corn Bread
Chopped Iceberg Salad with Chipotle Vinaigrette
Crispy Home Fries
Cowboy Baked Beans
Creamy Potato Salad
Seasonal Vegetables
Warm Peach Cobbler
Flourless Chocolate Cake

Build Your Own Dinner Table

Soup and Salad | Select Two

Potato Leek Soup
Palisade Tomato Soup with Cheese Crouton
Olathe Corn Bisque with Basil Oil
Roasted Butternut Squash Soup
Chicken Noodle Soup with Cheese Tortellini
Whole Leaf Caesar Salad with Roasted Red Pepper Bruschetta

Mixed Greens with Raspberries, Candied Pecans and Haystack Goat Cheese
Arugula Salad with Local Beets, Basil Oil and Ricotta Salata
Little Gem Lettuces, Herb Vinaigrette, Toasted Pine Nuts, Roasted Red Pepper

Entrees | Select One

Herb Roasted Chicken, Lemon Thyme Glaze | \$65 per person
Balsamic Glazed Pork Loin with Caramelized Onion Jus | \$65 per person
Grilled Angus NY Steak, Wild Mushroom, Demi-Glace | \$80 per person
Roasted Beef Tenderloin, Au Poivre Sauce | \$80 per person
Grilled Scottish Salmon | \$70 per person
Pan Seared Local Red Trout, Caper Brown Butter Sauce | \$65 per person
Porcini Tortellini with Butternut Squash and Sage Cream | \$55 per person

Sides | Select Two

Rosemary Red Potatoes
Garlic Whipped Mashed Potatoes
Creamy Parmesan Polenta
Roasted Seasonal Vegetables
Haricot Verts
Three Cheese Macaroni
Summer Squash with Cherry Tomatoes

Desserts | Select One

Flourless Chocolate Cake with Crème Anglaise
Warm Palisade Peach Cobbler with Chantilly Cream
New York Cheesecake with Fresh Berry Coulis
Brioche Bread Pudding with Bourbon Caramel Sauce
Vanilla Bean Panna Cotta with Blackberry Coulis

PLATED DINNER

Our menus follow the seasons. As a result, minor menu substitutions may occur. All plated dinners are served with dinner rolls, butter, Vail Mountain Roasters coffee and Signature teas. When selecting multiple entrees, entrée counts for each guest must be submitted with final guarantee. Place cards are required for service. Children 12 and under being served the plated meal will be charged at half the adult price.

Three Course Plated Dinner | One Soup/Salad, One Entrée, One Dessert | \$65 per person

Three Course Plated Dinner | One Soup/Salad, Two Entrées, One Dessert | \$75 per person

Four Course Plated Dinner | One Soup, One Salad, One Entrée, One Dessert | \$90 per person

Four Course Plated Dinner | One soup, One salad, Two Entrées, One Dessert | \$100 per person

Soup

Potato Leek Soup

Palisade Tomato Soup with Cheese Crouton

Olathe Corn Bisque with Basil Oil

Roasted Butternut Squash Soup

Chicken Noodle Soup with Cheese Tortellini

Salad

Whole Leaf Caesar Salad with Roasted Red Pepper Bruschetta

Mixed Greens with Raspberries, Candied Pecans and Haystack Goat Cheese

Arugula Salad with Local Beets, Basil Oil and Ricotta Salata

Little Gem Lettuces, Herb Vinaigrette, Toasted Pine Nuts, Roasted Red Pepper

Entrees

Roasted Salmon with a White Bean, Andouille Sausage and Spinach Cassoulet

Pan-Seared Colorado Chicken Breast with Lemon Thyme Glaze, Haricot Verts and Garlic Mashed Potatoes

Grilled Center Cut Pork Chop with Melting Cabbage, Scalloped Potatoes and Stilton Sauce

Colorado River Trout Meuniere with Haricot Verts and Roasted Potatoes

Slow Braised Short Ribs over Creamy Parmesan Polenta with Grilled Asparagus

Angus New York Strip with Aligot Potatoes, Wild Mushroom Ragout and Bearnaise Sauce

Wild Mushroom Ravioli with Butternut Squash and Sage Cream

Dessert

Flourless Chocolate Cake with Crème Anglaise

Lemon Tart with Fresh Berries

Warm Peach Cobbler with Chantilly Cream

New York Cheesecake with Fresh Berry Coulis

Brioche Bread Pudding with Bourbon Caramel Sauce

Vanilla Bean Panna Cotta with Blackberry Coulis

Callebaut Chocolate Mousse with Espresso Cream

Fresh Berry Parfait with Grand Marnier Pastry Cream

CHILDREN'S MENU

Children 12 and under. Includes soft drinks, fresh fruit and a cookie.

Select One for the Group | \$25 per person

Macaroni and Cheese

Individual Pepperoni Pizza

Spaghetti with Red Sauce and Parmesan Cheese

Grilled Cheese Sandwich with French Fries

Crispy Chicken Tenders and French Fries

Hamburger with French Fries

ENHANCEMENTS

S'mores | \$10 per person for individual bags | \$8 per person for a station

Graham Crackers, Marshmallows and Hershey's Milk Chocolate

Petit Dessert Display | Select Four | \$15 per person

Lemon Tart with Fresh Berries

Vanilla Bean Panna Cotta with Blackberry Coulis

Cheesecake Bites

Almond Cake with Berries and Whipped Cream

Callebaut Chocolate Mousse Cups with Espresso Cream

Chocolate Dipped Strawberries

Late Night Snack Station | Select One | \$25 per person

Available only in additional to a buffet or plated meal, not available as dinner service. Replenished for half an hour.

Gourmet Mac n' Cheese

Chicken Tenders and French Fries

Buffalo Chicken Wings and French Fries

Cheese and Pepperoni Pizza

BEVERAGE PACKAGES

There are three options for beverage packages, On-Consumption, Cash Bar or All-Inclusive. Shots are strictly prohibited for all beverage packages.

ON-CONSUMPTION & CASH BAR BANQUET PRICING

On-Consumption packages are charged by the drink to the master bill. An itemized receipt will be sent to the client post event.

For any events offering a cash bar, all beverages will be charged to the individual, not the master bill. A \$1 surcharge will be added to each beverage. All cash bars will be charged a \$150 cash bar setup fee.

Assorted Sodas | \$4 on-consumption | \$5 cash bar

Coke Products

Domestic Beer | \$7 on-consumption | \$8 cash bar

New Belgium Mountain Time Lager and Colorado Native Amber

Imports and Micro Brews | \$8 on-consumption | \$9 cash bar

Blue Moon, Sierra Nevada Pale Ale, New Belgium Voodoo Ranger IPA, Modelo, Oskar Blues Pale Ale and Rotating Colorado Microbrew

House Wine | \$12 per glass on-consumption | \$48 per bottle on-consumption

\$13 per glass cash bar | \$52 per bottle cash bar

CK Mondavi

Premium Bar | \$12 on-consumption | \$13 cash bar

Labels May Include:

Family Jones Gin

Gosling's Black Rum

Bacardi Rum

Skyy Vodka

Deep Eddy Lemon Vodka

Deep Eddy Ruby Red Vodka

Cimarron Blanco Tequila

Four Roses Whiskey



Law Rye Whiskey

Dewar's Scotch

Signature Bar | \$14 on-consumption | \$15 cash bar

Labels May Include:

Bombay Sapphire Gin

Hendrick's Gin

Bacardi Superior White Rum

Bacardi Reserva 8 Yr. Dark Rum

Tito's Vodka

Grey Goose Vodka

Teremana Anejo Tequila

Tequila Ocho Plata Tequila

Jameson Irish Whiskey

Eagle Rare 10 Yr. Bourbon

Elijah Craig Small Batch Bourbon

Chivas Regal 12 Yr. Scotch

ALL-INCLUSIVE BANQUET BAR PRICING

The All-Inclusive Packages are priced per person, per hour and require a four-hour event minimum. If you select an all-inclusive premium or signature cocktail package for your event, the call wine package will be offered. Tableside wine service is not included with premium or signature packages.

Beer and Wine Package

First Hour | \$14 per person

Additional Hours | \$8 per person

Premium Bar Package

First Hour | \$30 per person

Additional Hours | \$16 per person

Signature Bar Package

First Hour | \$35 per person

Additional Hours | \$18 per person



WINE PROGRAM

For a more extensive wine list, please speak with your Event Manager.

House Select Wine | Available On-Consumption or All-Inclusive

CK Mondavi Cabernet

CK Mondavi Chardonnay

Champagne/Sparkling (Rotates)

\$12 per glass

Premium Wine Package | On-Consumption Only

J Lohr Chardonnay

Rodney Strong Cabernet

\$18 per glass

Signature Wine Package | On-Consumption Only

Rombauer Chardonnay

Justin Cabernet

\$25 per glass



TERMS AND CONDITIONS

Guarantee

In arranging for private functions, the guaranteed guest count must be specified and communicated to the Event Manager by 10 working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be the guaranteed number or actual attendance, whichever is greater. If a guarantee is not given to the Hotel by noon on the day it is due, the numbers on the Contract will become the guarantee.

Food and Beverage

All food and beverages served within the hotel's event spaces must be provided by the hotel. Menus must be submitted to your Event Manager at least 14 days prior to your event.

Pricing

While we make every attempt not to increase prices once your selections have been made, economic conditions dictate that we have this flexibility. All prices subject to change.

Tax and Service Charge

Menu prices do not include 9.99% taxes and 24% service charge.

Colorado Law

All food and beverage must be purchased from The Charter at Beaver Creek in accordance with Colorado State Law. Wedding cakes are an exception to the rule. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another. The Colorado State Division of Alcoholic Beverages and Tobacco regulates the sale of alcoholic beverages. The Charter is responsible for the administration of those regulations. Colorado law prohibits alcoholic beverages to be brought in or taken out of the restaurant and meeting spaces.

Audio Visual Equipment

In house audio/visual equipment and services are available on a rental basis. Audio visual arrangements must be made 7 days in advance of your function.

Entertainment

All entertainment within the Restaurant and Patio must conclude no later than 10:00 pm. This is in respect to other hotel guests. This is in accordance with Beaver Creek ordinances.