



BEAVER RUN
RESORT & CONFERENCE CENTER

Post Office Box 2115 • 620 Village Road • Breckenridge, Colorado 80424-2115
970-453-6000 • 800-288-1282 • www.beaverrun.com



PREMIER RESORTS
where you belong

Printed on Recycled Paper. 

Custom Welcome Gifts

Simple Pleasures

our special house wine
assortment of cheese and crackers
seasonal whole fruit
placed on an elegant cutting board
\$57

Rocky Mountain Picnic

our special house wine
assortment of cheese and crackers
seasonal whole fruit
Wolfgang Puck Organic coffee
Toblerone bar
\$54

Breckenridge Mountain

assorted mineral waters
trail mix, whole fruit
assortment of cheese and Carr's crackers
Wolfgang Puck Organic coffee
Toblerone bar
specialty cookies
\$48

Grocery Basket

our special house wine
assortment of cheese and crackers
seasonal whole fruit
Wolfgang Puck Organic coffee
specialty cookies, Toblerone bar
Colorado herbal teas
assorted dry snacks
\$68

Suite Romance

chocolate covered strawberries
our special champagne
souvenir champagne glasses & ice bucket
\$58

Cookie Tin

souvenir tin filled with cookies
\$25

Alotta Latte

Wolfgang Puck Organic coffee
after coffee mints
hot chocolate
souvenir thermal coffee cup
\$33

Altitude Adjustment

lip balm, sunscreen
playing cards
bottle opener
souvenir picture frame, bottled water (2)
Breckenridge beer (2)
\$41

Hole in One

Titleist golf balls (3)
golf towel & tees
rain cover
Breckenridge beer (2)
bottled water (2)
\$50
Add Golf Shirt for \$40

All items are subject to Resort Fee, Sales Tax, and Service Charge.

A La Carte Refreshments

Freshly Brewed Wolfgang Puck Organic Coffee, Tazo Tea and Hot Chocolate \$41 per gallon
A Gallon Serves Approximately 20 guests

Assorted Soft Drinks and Bottled Water \$2.50 each

Plain and Flavored Mineral Waters \$3 each

Individual Milks \$2.50 per carton

Fresh Assorted Juices \$16 per quart

Assorted Bottled Juices and Teas \$3 each

Iced Tea, Fruit Punch or Lemonade \$30 per gallon

Fresh Danish \$31 per dozen

Assorted Muffins \$31 per dozen

Breakfast Breads \$33 per dozen

Cinnamon Rolls \$39 per dozen

Coffee Cakes (serves 16) \$36 each

Assorted Fresh Donuts \$27 per dozen

Bakery Fresh Croissants \$31 per dozen

Assorted Filled Croissants \$33 per dozen

Bagels and Cream Cheese \$33 per dozen

Seasonal Sliced Fresh Fruit and Berries \$6.50 per guest

Whole Fresh Fruit \$3 per piece

Individual Yogurts \$3 each

Assorted Dry Cereals with Milk \$3 per guest

Oatmeal with Brown Sugar, Raisins and Milk \$3 per guest

Assorted Large Home-Baked Cookies \$34 per dozen

Homestyle Brownies \$34 per dozen

Assorted Candy Bars \$2.50 each

Premium Ice Cream Bars \$4 each

Granola Bars \$2.50 each

Popcorn, Nuts, Pretzels, Potato Chips and Dip \$7 per guest

Tortilla Chips with Salsa, Guacamole and Chili Con Queso \$7.50 per guest

Mixed Nuts \$24 per pound

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Refreshment Breaks

Served for one hour

Health Club

whole oranges, bananas, red and green apples
grapes and strawberries
individual fruit yogurts, granola bars and trail mix
yogurt covered pretzels
assorted juice drinks and bottled waters
\$12 per guest

Farmer's Market

imported and domestic cheese board
red and green grapes, assorted crackers
rainbow of sliced melons and berries
garden fresh crudité's with vegetable dip
assorted soft drinks and bottled waters
\$12 per guest

Game Day

assorted candy bars
fresh popcorn, Cracker Jacks
large soft pretzels with mustard and melted cheese
assorted soft drinks and bottled waters
\$12 per guest

Fancy Fondue

melted milk and white chocolate
assorted seasonal cubed fruit, pound cake
Wolfgang Puck Organic coffee
and bottled water
\$12 per guest

South of the Border

tortilla chips and chili con queso
sour cream, salsa, guacamole
shredded lettuce, diced tomatoes, black olives
jalapenos, diced onions
roasted chili and three bean dip
assorted soft drinks and bottled water
\$11 per guest

Cookie Monster

freshly baked cookies:
chocolate chip, peanut butter,
white chocolate macadamia nut and oatmeal raisin
homestyle brownies and dessert bars
cold milk and Wolfgang Puck Organic coffee
\$11 per guest

Soup Bar

soup du jour, chili, vegetarian chili
crackers, chopped onions, sour cream,
shredded cheese, dinner rolls and assorted breads
Wolfgang Puck Organic coffee and tea
soft drinks and bottled water
\$13 per guest

Tea Party

savory finger sandwiches
fresh sliced melons and berries
pretzels and mixed nuts
buttery coffee cake
assorted hot and cold tea
Wolfgang Puck Organic coffee
\$12 per guest

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Continental Breakfast Buffets

Minimum of 15 guests

Served for one hour

Executive Package

breakfast juices to include
orange, tomato, cranberry and apple
breakfast breads, muffins, pastries, fruit danish and bagels
with butter, jams and cream cheese
seasonal sliced fruits and berries
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk

Mid-Morning Refresh

refresh hot beverages
assorted soft drinks and bottled waters

Afternoon Refresh

freshly baked cookies
assorted soft drinks and bottled waters
\$29

Fresh Start

breakfast juices to include
orange, tomato, cranberry and apple
seasonal sliced fruits and berries
muffins, pastries, breakfast breads, fruit danish and bagels
with butter, jams and cream cheese
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk
\$17

To Your Health

breakfast juices to include
orange, tomato, cranberry and apple
assorted cereals and cold milk
individual fruit yogurts and crunchy granola
seasonal sliced fruits and berries
fruit danish, breakfast breads, muffins, pastries and bagels
with butter, jams and cream cheese
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk
\$20

Eye Opener

Box Breakfasts only for Groups on the Go

fresh individual orange juice
seasonal whole fruit
bagel with cream cheese
granola bar
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk
\$15

Enhancements

The following items are to enhance your breakfast selection and are not available à la carte.

Breakfast Croissant

egg, smoked ham and cheese croissant
\$5

Smoked Salmon Lox Platter

fresh baked bagels, red onion, roma tomato,
cream cheese and capers
\$7

Cheese Blintzes with Fresh Berry Coulis

\$4

Individual Dry Cereals

with cold milk and sugar
\$3

Scrambled Eggs with Fresh Chives

\$4

Hot Old Fashioned Oatmeal

raisins and brown sugar
\$3

Frittata

Italian omelet baked in large pans with peppers, onions,
and ham, covered with cheddar cheese
(25 person minimum)
\$4

Crisp Bacon and Fennel Sausage

\$4

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Breakfast Selections

Table Service Breakfast

Minimum of 25 guests, Maximum of 100 guests

Served for one hour

*Add \$3 per guest for groups under 25

All American

breakfast juice
fresh seasonal fruit
fluffy scrambled eggs
choice of one: baked ham, sausage or bacon
skillet style potatoes
pastry basket with creamy butter and jams
freshly brewed Wolfgang Puck Organic coffee, tea, hot chocolate and milk
\$19

Colorado Classic

breakfast juice
fresh fruit cocktail - melons and berries in a champagne glass
Six Ounce Top Sirloin Steak
western scrambled eggs with cheese, onions and peppers
skillet style potatoes
buttermilk biscuit basket with creamy butter and jams
freshly brewed Wolfgang Puck Organic coffee, tea, hot chocolate and milk
\$23

Stuffed French Toast

breakfast juice
fresh cantaloupe with lime
Stuffed French Toast
thick sliced french bread stuffed with cream cheese, strawberries and macadamia nuts
maple syrup and soft butter
hickory smoked bacon
freshly brewed Wolfgang Puck Organic coffee, tea, hot chocolate and milk
\$19

La Français

breakfast juice
fresh seasonal fruit
Eggs Benedict
poached eggs with grilled Canadian bacon on English muffins
sauce hollandaise
asparagus spears
oven roasted O'Brien potatoes
freshly brewed Wolfgang Puck Organic coffee, tea, hot chocolate and milk
\$21

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Breakfast Buffets

Minimum of 25 guests

Served for one hour

*Add \$3 per guest for groups under 25

Chef's Breakfast

chilled breakfast juices of
tomato, apple, cranberry and orange
sliced melons and berries
cheese blintzes with strawberry sauce
cinnamon french toast with warm maple syrup
farm fresh scrambled eggs and skillet style potatoes
smoked bacon and sausage
breakfast breads, pastries, muffins and bagels
fruit jams, butter and cream cheese
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk
\$24

Jump Start

chilled breakfast juices of
tomato, apple, cranberry and orange
whole oranges, red apples, bananas and green apples
grapes and strawberries, assorted cereals and cold milk
individual fruit yogurts and crunchy granola
farm fresh scrambled eggs with diced hickory smoked ham
onions and peppers
buttermilk pancakes with
warm maple and boysenberry syrups
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk
\$21

Southern Sunrise

chilled breakfast juices of tomato, apple,
cranberry and orange
sliced melons and berries, cereals with cold milk
farm fresh scrambled eggs
smoked bacon and link sausage
home fried red skin potatoes, country biscuits with gravy
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk
\$21

Breckenridge Summit

breakfast juices to include orange, tomato,
cranberry and apple
muffins, breakfast breads, fruit danish, and bagels
with butter, jams and cream cheese
cheese blintzes with fresh berry sauce
farm fresh scrambled eggs
smoked bacon and link sausage
O'Brien potatoes with multicolored peppers and onions
Scottish smoked lox with cream cheese
red onion, roma tomatoes and capers
*chef-attended omelet and egg station
ham, peppers, onions, cheese and mushrooms
freshly brewed Wolfgang Puck Organic coffee,
tea, hot chocolate and milk
\$29
minimum 50 people
*add Chef Carved Prime Rib \$4 or
Virginia Smoked Ham \$3 per person.
*add \$80 per hour, per chef, for chef-attended service.

Enhancements

The following items are to enhance your breakfast selection and are not available à la carte.

Omelet Station

Eggs and Omelets Cooked To Order
ham, cheese, peppers, mushrooms, tomatoes, onions
egg beaters, egg whites and many other selections
to create your personal favorite
\$6
*add \$80 per hour, per chef, for chef-attended service.

Pancake Stand

assorted syrups and powdered sugar
bananas, walnuts and fresh berries
whipped cream
\$5

Cinnamon French Toast

warm maple and boysenberry syrups with fresh butter
\$4

Egg, Smoked Ham and Cheese Croissant

\$5

Cheese Blintz with Fresh Berry Coulis

\$4

Breakfast Burrito Station

scrambled eggs, skillet style potatoes, chorizo
fresh flour tortillas, black beans, cheese
salsa and sour cream
\$6

Smoked Salmon Lox Platter

fresh bagels, cream cheese, red onion,
roma tomatoes and capers
\$7

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Chilled Luncheons

Table Service Lunch

Minimum of 25 guests

Served for one hour

*Add \$3 per guest for groups under 25

Served with your choice of Wolfgang Puck Organic coffee,
decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Country Club Lunch

Smoked Turkey Croissant Sandwich

lettuce, tomatoes, pickle, monterey jack cheese
homemade pasta salad
sliced fresh fruit

Gourmet Carrot Cake

moist, golden carrot cake enhanced with
pineapple and walnuts
\$20

add New England Clam Chowder for \$4

Signature Chicken Caesar Salad

crisp romaine lettuce with zesty garlic vinaigrette
toasted croutons and parmesan cheese
topped with grilled sliced chicken breast
served with garlic bread

Italian Cream Cake

moist chocolate cake with pecans and coconut,
filled with chocolate Italian cream and garnished with coconut
\$19

*substitute with Grilled Prawns \$3

*substitute with Grilled Tenderloin \$4

add Cream of Artichoke Soup for \$4

Executive Chef's Salad

composed garden greens topped with
tomatoes, cucumbers, carrots, black olives,
turkey, ham, Swiss and cheddar cheeses,
hard boiled eggs, peppercorn ranch and french dressings
served with warm rolls and butter

Blueberry Sour Cream Tart

shortbread crust filled with blueberries and sour cream
and topped with streusel
\$20

add Grilled Tomato Bisque for \$4

Governor's Lunch

Jumbo Tiger Shrimp with horseradish cocktail sauce

Grilled Breast of Chicken with teriyaki glaze and pickled ginger

Pepper Encrusted Beef Tenderloin with dijon mustard sauce

red potato salad and roast garlic toast points

warm potato rolls with butter

Opera Cake

layers of dark chocolate cake and dacquoise sandwiched with layers
of coffee buttercream finished in ganache

\$25

add Lobster Bisque for \$4

Southwest Chicken Wrap

Boneless Chicken Breast

garlic and basil herb tortilla tossed with black beans, peppers,
onions, romaine lettuce and cilantro lime dressing

fresh fruit medley

potato salad

New York Style Cheesecake

made with 100% cream cheese and a
tangy hint of fresh lemon juice

\$19

Thai Chicken Salad

shredded romaine, carrots, red and yellow peppers,
cilantro, scallions and rice noodles

topped with marinated grilled breast of chicken

laced with ginger sesame vinaigrette

topped with peanut sauce

served with warm rolls and butter

Keylime Coconut Craze

moist sponge cake with keylime filling
iced and garnished with keylime cream & toasted coconut

\$19

add Hot and Sour Soup for \$4

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Luncheon Selections

Table Service Lunch

Minimum of 25 guests

Served for one hour

*Add \$3 per guest for groups under 25

All entrees are served with warm rolls and butter, Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Add the Chef's Soup du Jour for \$4 per guest.

Mighty Ol' England

Hearts of Iceberg Lettuce - roma tomatoes, carrots and fresh croutons with ranch dressing

London Broil - flank steak marinated in burgundy wine cooked over an open flame

Mashers and Fresh Veggies

Chocolate Blackout Cake - dark chocolate cake filled with chocolate buttercream, iced and garnished with rich chocolate ganache

\$25

A French Courtyard

Tossed Garden Greens - roma tomatoes, cucumber and carrots with sherry vinaigrette

Breast of Chicken Dijon - light mustard cream sauce

Rice Pilaf And Fresh Vegetables

Citron Meringue Tartlets - shortbread crust filled with citron curd and topped with burnt meringue

\$22

Atlantic Catch

Green Salad with Baby Lettuce

grape tomatoes, cucumbers, roasted walnuts and herb vinaigrette

Seared Salmon Fillet - white wine reduction, lemon and capers

Saffron Rice and Fresh Vegetables

New England Apple Torte - rich apple cinnamon and walnut cake with cream cheese frosting

\$25

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Luncheon Selections

Table Service Lunch

Minimum of 25 guests

Served for one hour

*Add \$3 per guest for groups under 25

All entrees are served with warm rolls and butter, Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Add the Chef's Soup du Jour for \$4 per guest.

Italian Bistro

Caesar Salad - crisp romaine lettuce, grated parmesan cheese, red onion and fresh croutons with garlic vinaigrette

Chicken Saltimbocca - boneless breast of chicken stuffed with slices of prosciutto, wrapped around a puree of sage, rosemary and garlic with a blend of cheeses

Wild Rice and Fresh Vegetables

Italian Cream Cake - moist chocolate cake with pecans and coconut, filled with chocolate Italian cream and garnished with coconut

\$23

Tropical Island

Fruit Salad - pineapple, cantaloupe and honey dew tossed in honey and served over crisp lettuce with mango vinaigrette

Island Chicken - breast of chicken marinated and simmered in herbs and spices with thinly sliced onions, peppers and a coconut curry sauce

Saffron Rice and Fresh Vegetables

Keylime Coconut Craze - moist sponge cake with keylime filling iced and garnished with keylime cream & toasted coconut

\$22

The Executive

Bibb Lettuce Salad - red pear tomatoes, cucumbers and walnut vinaigrette

Medallion of Beef Tenderloin topped with crab forest mushroom sauce

Garlic Toast Points, Roasted New Potatoes and Grilled Vegetables

Chocolate Raspberry Brownie Truffle Torte - dark chocolate cake filled with raspberry iced in fudge topped with brownies enrobed in truffle filling

\$33

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Luncheon Buffets

Minimum of 25 guests

Served for one hour

*Add \$3 per guest for groups under 25

All buffets are served with Wolfgang Puck Organic coffee,
decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Add the Chef's Soup du Jour for \$4 per guest.

The Cookout

Tossed Garden Salad - tomatoes, cucumbers and carrots
with ranch and Italian dressings

Charbroiled Burgers, Cheese Burgers and Breast of Chicken
sliced tomatoes, lettuce, onions, pickles, mustard, mayo and ketchup
potato salad, creamy coleslaw and potato chips
cowboy baked beans, sliced watermelon

Hot Apple Cobbler with Whipped Cream and Berries
\$26

Add grilled bratwurst with sauerkraut for \$3
or all beef hot dogs for \$2 per person.

Book our outdoor grill for \$80 per Chef attended hour, weather permitting,
complete with picnic tables – makes a great event.

Colorado Fajita Bar

EnSalada - jitomate, pepinos, zanahoria and
cilantro vinaigrette with fresh lime

Black Bean Corn Salad - cumin, coriander and red onion

Marinated Beef and Chicken - sautéed onions and multi-colored peppers, warm flour tortillas,
diced tomatoes, shredded lettuce, jalapenos, cheese, sour cream and guacamole

Spanish Rice, Mexican Chili Beans

Individual Lemon Blueberry Bundts - moist lemon cake with wild blueberries and lemon glaze
\$25

Rocky Mountain Lunch

Composed Garden Greens - roma tomatoes, cucumbers, carrots,
ranch, bleu cheese and vinaigrette dressing
potato salad, bowtie pasta salad

Braised Pot Roast and Herb Marinated Chicken - au jus and horseradish
roasted potatoes rolled in garlic and rosemary
garden vegetable medley
fresh baked sourdough rolls and butter

New England Apple Torte - rich apple cinnamon and walnut cake with cream cheese frosting
\$27

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Luncheon Buffets

Minimum of 25 guests

Served for one hour

*Add \$3 per guest for groups under 25

All buffets are served with Wolfgang Puck Organic coffee,
decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Add the Chef's Soup du Jour for \$4 per guest.

Viva Italian!

Caesar Salad - crisp romaine lettuce, garlic vinaigrette,
shredded parmesan and herb croutons
french bread with crushed garlic butter

Meat Lovers and Vegetarian Lasagna

Chicken Piccata - boneless breast of chicken lightly dusted
with flour, white wine, lemon and capers

Sauteed Italian Vegetables - garlic, rosemary and thyme

Italian Cream Cake - moist chocolate cake with pecans and coconut,
filled with chocolate Italian cream and garnished with coconut

\$26

New York Deli

Tossed Green Salad - tomatoes, cucumbers, carrots,
ranch, italian and french dressings

New Potato Salad, Farfalle Pasta Salad and Tuna Salad

Thinly Sliced Roast Beef, Genoa Salami, Honey Maple Ham and Smoked Breast of Turkey

crisp lettuce, sliced tomatoes and red onions

kosher dill pickles and cherry peppers

sharp cheddar, swiss, provolone and monterey jack cheeses

with assorted sliced breads

mayonnaise, horseradish, whipped butter, stone ground mustard and baskets of chips

Bistro Carrot Cake - freshly grated carrots, crushed pineapple and walnuts finished with a cream cheese frosting

\$26

The Flavors of Thailand

Vegetable Spring Rolls - Thai chili, hot mustard, sweet & sour sauces

Thai Salad - bibb lettuce, mandarin oranges, pickled ginger, carrots with soy vinaigrette

Spicy Thai Beef - coconut milk, kaffir (lime leaf) and nam pla (fish sauce)

Ginger Chicken - green and red peppers, sliced mushrooms and onions

Vegetable Stir Fry

Steamed Jasmine Rice - lightly seasoned with rice vinegar

Asian Pear Tart - elegantly sliced pears nestled in a bed of almond cream

\$26

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Chilled Box Lunches

Only For Groups On the Go

All box lunches served with soda or bottled water.

From The Smokehouse

your choice of roast beef, honey maple ham or tender smoked turkey on a buttery croissant
monterey jack cheese, tomato, lettuce and pickle
vegetable pasta salad
ruffled potato chips
whole fresh fruit
fresh baked cookie
\$20

Vegetarian Delight

white bean hummus, cucumber, lettuce, tomato and red onion
on herb foccacia bread
vegetable pasta salad
ruffled potato chips
whole fresh fruit
fresh baked cookie
\$20

Senator's Box Lunch

thinly sliced choice grade roast beef on sourdough bread with provolone cheese
shredded lettuce, tomato, red onion, cornichons (sour pickles) and horseradish sauce
tossed garden salad with tomatoes, cucumber, carrots and a choice of dressings
whole fresh fruit
mini bon belle cheese with Carr's crackers
lemon bars, white chocolate raspberry blondies, raspberry crumble bars
\$22

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hors D'Oeuvres

Hot Selections

Per 50 pieces.

Add \$35 per hour, per server, for butler service.

Thai Vegetable Spring Roll \$105

paper-thin pastry folded around spicy vegetables served with hot mustard and Thai sweet chili, and sweet & sour sauces

Mini Baked Brie in Phyllo \$115

brie cheese and raspberry in crisp phyllo dough

Mini Quiche \$115

bite size mini quiche with spinach and cheese

Spinach Stuffed Mushrooms \$115

boursin cheese and spinach filling in a large mushroom cap topped with a rich mornay sauce

Greek Spanakopita \$110

crisp phyllo dough filled with spinach, onions and feta cheese

Buffalo Wings \$110

spicy wings with carrots, celery sticks and bleu cheese dressing

Sesame Chicken Saté \$125

boneless breast of chicken, soy marinade and Thai chili sauce

Southwest Chicken Empanadas \$125

medium spicy chicken in pastry with cilantro and New Mexico chilies served with a fresh pico de gallo

Mini Chicken Cordonbleu \$130

breaded chicken stuffed with Swiss cheese and ham, fried crisp

Asian Beef Saté \$130

teriyaki marinated choice beef on a wooden skewer, toasted sesame and spicy red chili peanut sauce

Swedish Meatballs \$110

cocktail size meatballs tossed in mushroom sauce with sour cream

Beef Vegetable Teriyaki Kabob \$125

tender pieces of beef, onion and bell pepper, skewered on a 3" wooden stick and brushed with teriyaki, served with a coconut peanut sauce

Chinese Potstickers \$105

paper-thin dough filled with pork and vegetables, served with hoisin sauce

Texas Style Baby Back Pork Ribs \$135

glazed with our own cranberry barbecue sauce

Smoked Salmon Turnovers \$130

hot smoked salmon with cream cheese in crispy puffed pastry

Scallops Wrapped in Bacon \$130

bay scallops wrapped in smoked bacon, served with a north woods rémoulade

Coconut Shrimp \$145

crispy fried shrimp coated in coconut and served with Thai chili sauce

Crab Stuffed Mushrooms \$130

large mushroom caps filled with snowcrab and broiled with herb butter

Chinese Dim Sum \$130

spring rolls, pot stickers and shrimp sew mai with hot mustard, Thai chili and sweet & sour sauces

Crab Rangoon \$120

the finest of crabmeat in a crispy wonton wrapper served with hot mustard and sweet & sour sauce

Shrimp Money Bag \$150

shrimp, peas and water chestnuts in a light and crispy wrapper, gathered with a thin seaweed tie

Snow Crabcakes \$150

with a peppercorn rémoulade

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hors D'Oeuvres

Cold Selections

Per 50 pieces.

Roasted Red Pepper Pinwheels \$110

soft basil tortilla rolled with pimento and cream cheese

Rainbow Fruit Skewers \$130

melons, berries and grapes served with poppy seed dressing

Deviled Eggs \$105

hardboiled eggs piped with our own savory filling

Stuffed Cherry Tomatoes \$105

fresh cherry tomatoes stuffed with herb cream cheese

Bruschetta \$110

thinly cut French bread toasted with extra virgin olive oil and topped with garlic, roma tomatoes and capers

Caprese Saté \$120

skewered pear tomatoes, buffalo mozzarella drizzled with extra virgin olive oil, balsamic vinegar, cracked black pepper and fresh basil

Beef Tenderloin Canapés \$150

thinly sliced beef tenderloin with horseradish, red onion and cornichons

Prosciutto Wrapped Asparagus \$125

thinly sliced Italian ham around fresh asparagus with boursin cheese

Finger Sandwiches \$105

assorted breads filled with savory spreads

California Roll \$140

seasoned sushi rice rolled in Nori seaweed with avocado, sriracha and snow crab, served with soy, wasabi and pickled ginger

Cocktail Crab Claws \$145

large snow crab claws on ice with red cocktail sauce and lemon

Smoked Salmon Canapés \$135

cold smoked salmon pinwheels on toasted french bread croutons with red onions and capers

Jumbo Shrimp Cocktail \$165

tiger shrimp poached and served over ice with red cocktail sauce and lemon

Swiss Truffles \$140

assorted milk, white and dark chocolate truffles

Mini Fruit Tarts \$140

flaky sweet crust with pastry cream topped with fresh fruit and apricot glaze

Assorted Cheesecake Bites \$165

chocolate decadence, blueberry lemon, Bailey's chocolate chip, raspberry swirls and New York

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hors D'Oeuvres

Mirrors and Platters

Per 50 pieces.

Cheeses of the World

a selection of imported and domestic cheeses to include: brie, danish bleu, port salute, smoked cheddar, swiss, boursin, bonbel and others with grapes, berries and crackers

\$225

Ahi Hawaiian

seared number one grade Ahi tuna chilled and sliced, served with spicy chili sauce, wasabi, soy and ginger

\$240

Vegetable Crudités

an assortment of fresh carrots, celery, broccoli and marinated mushrooms combined with olives, pickled vegetables and cherry tomatoes with our own white bean hummus and parmesan ranch dressing

\$150

Antipasto Platter

thinly sliced prosciutto, capicola and salami with marinated mushrooms, kalamata olives, artichokes and roma tomatoes

\$210

Cascade of Fresh Fruit

fresh melons, berries and grapes with yogurt dipping sauce

\$160

Sweet Bites

chocolate truffles, dessert bars, fruit tarts and petit fours

\$190

Smoked Fish Mirror

hot and cold smoked salmon and trout with lemon, cream cheese, capers, red onion and lahvosh crackers

\$235

Sashimi Platter

thinly sliced raw number one grade ahi tuna, yellow tail, salmon, served with soy, wasabi and pickled ginger

\$275

Chilled Roast Tenderloin of Beef

choice tenderloin roasted to medium rare with toast points, hard boiled egg, minced red onion, capers, gherkins and horseradish remoulade

\$240

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hors D'Oeuvres

Reception Stations, to enhance your reception

**Please add \$80 per hour, per chef for chef attended service*

Roast Baron of Beef

*impressive fifty plus pounds of Colorado beef,
slow roasted over night, seasoned with Montreal steak
seasoning, served with au jus, horseradish sauce,
mustard, mayo and petite rolls
(serves 125)
\$575*

Roast Choice Prime Rib of Beef

*rubbed with our own selection of herbs and spices,
slow cooked and served with au jus,
horseradish, mustard, mayo and petite rolls
(serves 30)
\$300*

Roast Tenderloin of Beef

*rubbed with garlic, black pepper and salt,
seared over a hot flame then slow roasted to medium rare
served with demi glace, Dijon mustard, mayo and petite rolls
(serves 15)
\$235*

Steak Diane

*(30 Person Minimum)
choice tenderloin of beef cooked to order
shallots, forest mushrooms, madeira,
dijon mustard and rich demi glace
over sourdough toast points
\$18 per guest*

Taste of Thailand Station

*jasmine rice in cups with your choice of
beef, shrimp or chicken,
green curry, red curry, coconut milk,
straw mushrooms, lemon grass, green onion flowers,
tricolor peppers, kaffir lime leaf, sugar,
and onion julienne
\$15 per guest*

Cedar Planked Salmon

*salmon fillets smoked on a cedar plank and
covered with orange, lemon and lime slices,
served with wasabi and sriracha mayo
(Serves 20)
\$235*

Dijon Rubbed Honey Roast Ham

*scored with dried cloves,
served with pineapple raisin sauce,
mustard, mayo and petite rolls
(serves 50)
\$215*

Roast Tom Turkey

*slow roasted on a bed of carrots, celery and onion,
carved to order with cranberry sauce,
mustard, mayo and petite rolls
(serves 30)
\$215*

Chef Attended Sushi Bar

*(50 Person Minimum)
assorted maki and nigiri sushi
california rolls, spicy tuna rolls, yellow tail
and salmon cake style sushi
made to order with wasabi, soy and pickled ginger
(approximately 10 pieces per guest)
\$25 per guest*

Pasta Station

*penne and tortellini pasta with
bay shrimp, grilled chicken, bacon,
Italian sausage, sundried tomatoes,
mushrooms, red onions, broccoli, fresh basil,
garlic, parmesan cheese, chili flakes,
marinara and alfredo sauces
\$15 per guest*

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Cocktails

Sponsored Hourly Receptions

First Hour \$11.50 per guest Each Additional Hour \$9.00 per guest

Whether you choose a Sponsored Reception or Cash Bar, \$150.00 per bar, per bartender, per hour of revenue must be generated; otherwise, the difference will be billed.

One Bartender suggested per 100 guests.

Sponsored Receptions

*Sponsored bars are priced per drink poured.
Sales tax and gratuity will be added.*

Premium Brands	\$5.50
Top Shelf Brands	\$6.50
Premium Wines	\$5.50
Domestic Beer	\$4.25
Imported and Micro Brews	\$5.00
Premium Liqueurs	\$7.00-\$10.00
Sodas	\$2.50

Cash Bar

*For any group desiring their guests to pay for each drink.
Sales tax included.*

Premium Brands	\$6.00
Top Shelf Brands	\$7.00
Premium Wines	\$6.00
Domestic Beer	\$4.75
Imported and Micro Brews	\$5.50
Premium Liqueurs	\$7.50-\$10.50
Sodas	\$2.50

Banquet Liquor List

Premium Well
Svedka Vodka
Tanqueray Gin
Bacardi Light Rum
Jim Beam Bourbon
Canadian Club Blended Whiskey
Dewars Scotch

Top Shelf
Absolut Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Patron Silver Tequila
Jack Daniels Sour Mash Whiskey
Crown Royal Blended Whiskey
Johnnie Walker Black

Premium Liqueurs
Baileys Irish Cream
Kahlua
Grand Marinier
Amaretto di Saronno
Frangelico

Keg Beer

Sales tax and gratuity will be added.

Domestic	\$285.00
Imported or Micro Brews	\$385.00

Hospitality Suites

*Special arrangements can be made for Hospitality Suites held in your hotel room
Setup includes ice, glasses, cocktail napkins, bar stirrers, fruit and delivery.*

Based on 25 people	\$75.00
Bartender Charge	\$50.00 per hour
Refresh	\$50.00

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Wine List

Our House Wine is Beaulieu Vineyards for \$26 per bottle

Chardonnay

- Kendall-Jackson Vintner's Reserve, California \$28.00
- Toasted Head, California \$29.00
- Santa Barbara Winery, Santa Barbara \$35.00
- La Crema, Sonoma Coast \$39.00
- Sonoma Cutrer Russian River Ranches, Sonoma \$46.00

Other Great Whites

- Ecco Domani Pinot Grigio, Italy \$26.00
- Wattle Creek Sauvignon Blanc, Mendocino \$30.00
- Ménage A Trois White Blend, California \$27.00
- Calistoga Sauvignon Blanc, Calistoga \$35.00

Sparkling Wine and Champagne

- Korbel Brut \$32.00
- Piper Sonoma Blanc de Noirs, Sonoma \$35.00
- Veuve Clicquot, France \$145.00

Merlot

- Echelon, California \$27.00
- Blackstone, Napa Valley \$35.00

Cabernet Sauvignon

- Hess Select, California \$31.00
- Liberty School, Paso Robles \$28.00
- Geyser Peak, Alexander Valley \$45.00

Other Great Reds

- Rabbit Ridge Zinfandel, Sonoma County \$30.00
- Renwood Zinfandel, Amador \$28.00
- F. Coppola Claret, California \$36.00
- Airlie Pinot Noir, Willamette \$39.00

Colorado Wines

- Stoney Mesa Merlot \$27.00
- Carlson Vineyards Riesling \$27.00
- Grand River Cabernet Sauvignon, Grand Valley \$36.00
- Grand River Viognier, Grand Valley \$40.00

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Dinner Selections

Table Service Dinner

Minimum of 25 guests

Served for one hour

*Add \$3 per guest for groups under 25

All entrees include rolls and butter and choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea or iced tea.

Roast Prime Rib of Colorado Beef

Gathered Garden Greens - beefsteak tomatoes, cucumbers, carrots and croutons with bleu cheese dressing or red pepper vinaigrette

Roast Prime Rib - twelve ounce cut of choice meat rubbed with Montreal steak seasoning and slow roasted to perfection served with au jus and horseradish sauce

Turned New Potatoes and Fresh Seasonal Vegetables

Chocolate Raspberry Brownie Truffle Torte - dark chocolate cake filled with raspberry iced in fudge topped with brownies enrobed in truffle filling

\$43

The Taste of Italy

Hearts of Romaine Salad - crisp cut hearts of romaine lettuce, roma tomatoes, kalamata olives, parmesan, croutons and balsamic vinaigrette

Chicken Piccata - breast of chicken lightly dusted with fresh herbs, sauce of white wine, lemon and capers

Saffron Rice and Italian Vegetables

Italian Cream Cake - moist chocolate cake with pecans and coconut, filled with chocolate Italian cream and garnished with coconut

\$32

Grilled Fillet of Salmon

Hearts of Romaine Salad - Romaine lettuce with roma tomato, carrots, cucumbers and croutons served with ranch and citrus vinaigrette

Boneless Salmon Fillet - marinated in orange, lemon and lime juice, grilled over an open flame

Saffron Rice Pilaf and Fresh Seasonal Vegetables

Gourmet Carrot Cake - loaded with freshly grated carrots, pineapple and walnuts, seasoned with cinnamon and nutmeg

\$36

New York Strip Steak Dinner

House Salad - Iceberg lettuce topped with beefsteak tomatoes, cucumbers and carrots served with bleu cheese and herb vinaigrette dressings

New York Strip Steak - rubbed with Montréal steak seasoning cooked over an open flame

Roasted New Potatoes

Fresh Vegetable Medley

New England Apple Torte - rich apple cinnamon and walnut cake with cream cheese frosting

\$46

Chicken Florentine

Sweet Lettuce and Baby Greens - frize, baby oak and iceberg lettuces, large pear tomatoes, cucumbers, carrots and herb croutons with roasted red pepper dressing

Boneless Breast of Chicken - stuffed with a blend of Swiss and American cheeses and leaf spinach, then wrapped in a delicate puff pastry

Wild Rice Pilaf and Fresh Seasonal Vegetables

Grand Marnier Torte - moist yellow cake filled with orange marmalade and Grand Marnier mousse iced with buttercream and garnished with ganache

\$34

add Asparagus Crab Bisque for \$4

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Dinner Selections

Table Service Dinner

Minimum of 25 guests

*Add \$3 per guest for groups under 25

All entrees include rolls and butter and choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea or iced tea.

Surf and Turf

Hearts of Bibb Lettuce - grape tomatoes, cucumbers and Belgian endive laced with walnut vinaigrette
Filet of Beef and Jumbo Shrimp Scampi - choice tenderloin medallion with forest mushroom demi-glace
with shrimp sautéed in lemon and garlic

Linguini Pasta and Haricot Vert with Candied Almonds

Chocolate Flourless Torte - decadent flourless chocolate cake enrobed in rich truffle cream

\$48

A Taste of Thailand

Thai Salad - over Bibb lettuce with daikon sprouts and mandarin oranges with ginger soy dressing
Spicy Marinated Pork Loin - medium spicy lemongrass and herbs seasoned into a roasted pork loin with mango chutney

Jasmine Rice and Stir Fried Vegetables

Asian Pear Tartlet - nestled in a bed of almond cream

\$32

add Chicken Galanga Coconut Soup for \$4

Filet Oscar

Caesar Salad - crisp romaine lettuce tossed in a garlic vinaigrette with croutons and parmesan cheese

Medallions of Beef Tenderloin - topped with asparagus, crab and sauce béarnaise

Turned New Potatoes and Fresh Vegetable Medley

Chocolate Blackout Cake - dark chocolate cake filled with chocolate buttercream,
iced and garnished with rich chocolate ganache

\$47

add Forest Mushroom Soup for \$4

The Duet

Sweet Lettuce Salad - Bibb lettuce with baby greens and romaine topped with toasted pine nuts,
roma tomatoes, cucumbers and carrots with basil vinaigrette

Pan Seared Chicken Breast and Filet of Beef - light mustard veloute and forest mushroom demi glace

Roast New Potatoes and Fresh Vegetables

Blueberry Lemon Cheesecake

\$49

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Dinner Selections

Table Service Dinner

Minimum of 25 guests

*Add \$3 per guest for groups under 25

All entrees include rolls and butter and choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea or iced tea.

Filet of Beef and Grilled Salmon

Jumbo Shrimp Cocktail - with cocktail sauce and lemon wedges

Composed Garden Greens - tomatoes, cucumbers, carrots and croutons with bleu cheese and raspberry vinaigrette dressings

Pepper Encrusted Beef Tenderloin - with mushroom demi glace

Marinated Grilled Salmon Fillet - with orange butter sauce

Turned New Potatoes and Fresh Seasonal Vegetables

Chocolate Raspberry Brownie Truffle Torte - dark chocolate cake filled with raspberry iced in fudge topped with brownies enrobed in truffle filling

\$55

Lobster Tail and Tenderloin

Tossed Garden Greens - tomatoes, cucumbers, carrots with ranch and cherry vinaigrette dressings

Filet of Beef Tenderloin - mushroom demi glace

Cold Water Lobster Tail - with drawn butter

Horseradish Mashed Potatoes and Fresh Seasonal Vegetables

Chocolate Flourless Torte - decadent flourless chocolate cake enrobed in rich truffle cream

\$60

add Cream of Asparagus soup for \$4

Mesa Cortina By Candlelight

Delightful six course menu

Seafood Sampling - iced shrimp, crab claws and smoked scallops with cocktail sauce, lemon, minced red onion and toast points

Soup of Forest Mushrooms - shiitake, morel, and oyster mushrooms in a rich broth

Composition of Baby Greens - red oak, frize, baby romaine, candied walnuts, pear tomatoes, English cucumbers and sherry vinaigrette

Mango Sorbet - raspberry sauce and fresh mint

Filet of Beef - on toast points with rich natural demi glace

Roast Baby Vegetables and Yukon Gold Duchess Potatoes

Dulce de Leche Torte - moist tres leches cake filled and iced with dulce de leche cream garnished with chocolate and toasted almonds

\$66

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Dinner Buffets

Minimum of 50 guests

*Add \$3 per guest for groups under 50

All buffets are served with freshly baked rolls and butter, and choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Dinner buffets are served for two hours.

Meadow Creek Barbecue

Vegetable Crudités - fresh and pickled vegetables with a spicy vegetarian dip and ranch dressing

Garden Greens - beefsteak tomato, shaved red onion, cucumbers, carrots, ranch and herb vinaigrette dressings

Red Skinned Potato Salad, Macaroni Salad and Coleslaw

Hickory Smoked Pork Ribs - brushed with apple cider vinegar and rubbed with brown sugar and spices, slow cooked overnight

Grilled Breast of Chicken - glazed with our own BBQ sauce

Wrangler baked beans, corn on the cob with fresh butter and corn muffins

Hot Fruit Cobbler - whipped cream and fresh berries
\$48 per guest

Enhance your barbecue with the following selections:

Ten Ounce Choice New York Strip Steak \$8

Jumbo Shrimp Kabob \$7

Vegetable Skewers \$3

Ten Ounce Rib Eye Steak \$7

Five Ounce Grilled Salmon Fillet \$7

*Book our outside barbecue grill for \$80 per hour for Chef attended service

A Taste of Asia

California Rolls - avocado and crab rolled in crisp nori sheets, with pickled ginger, soy and wasabi

Dim Sum - spring rolls, pot stickers, shrimp shew mai hot mustard, sweet & sour and Thai chili sauce

Tom Kha Gai - Chicken Galanga Coconut Soup

Thai Salad - bibb lettuce with daikon sprouts and mandarin oranges with ginger soy dressing

Orange Beef - tender pieces of beef cooked in an orange reduction with ginger and garlic

Sweet and Sour Pork - pork dusted, fried and tossed in a pineapple sweet & sour sauce

Teriyaki Chicken - braised chicken in sweetened soy sauce

Sticky Rice and Vegetable Stir Fry

Asian Pear Tartlet and Fortune Cookies

\$45 per guest

Italian Amoré

Antipasto Mirror - thinly sliced Italian meats, provolone cheese, marinated mushrooms, artichokes and roasted peppers

Margherita Pizzettes - roma tomatoes, fresh basil and mozzarella cheese marinated in balsamic vinaigrette

Caesar Salad - crisp romaine lettuce, croutons and parmesan cheese with garlic vinaigrette

Sautéed Italian Vegetables

Chicken Marsala - tender chicken lightly dusted and sautéed with mushrooms and tomatoes

Meat and Vegetarian Lasagnas

Eggplant Parmigiana - breaded eggplant with tomato sauce and parmesan cheese over penne pasta

Garlic Bread

Italian Cream Cake

moist chocolate cake with pecans and coconut, filled with chocolate Italian cream and garnished with coconut
\$45 per guest

Tenderfoot Mountain

Vegetable Crudités - fresh and pickled vegetables with a spicy vegetarian dip and ranch dressing

Mixed Green Salad Bar - crisp mixed greens with cucumbers, carrots, tomatoes, croutons, served with shredded cheddar, olives, mushrooms, ranch and herb vinaigrette dressings

***Roast Prime Rib of Beef** - rubbed in our own secret blend of spices and slow cooked, served with au jus, horseradish sauce and dinner rolls

Rainbow Trout - pan seared in brown butter, topped with candied almonds and chopped parsley

Grilled Breast of Chicken - broiled with tobacco onions over a caramelized onion velouté

Roast New Potatoes and Garden Vegetable Medley

New England Apple Torte - rich apple cinnamon and walnut cake with cream cheese frosting

Pecan Bourbon Pie - shortbread crust filled with southern style caramelized Georgia pecans and Kentucky bourbon

\$51 per guest

*Add \$80 per hour, per Chef for Chef attended service

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Dinner Buffets

Minimum of 50 guests

*Add \$3 per guest for groups under 50

All buffets are served with freshly baked rolls and butter, and choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Dinner buffets are served for two hours.

Chihuahua Gulch Fiesta

Southwest Chicken Empanadas - medium spicy chicken in pastry with cilantro and New Mexico chilies served with fresh pico de gallo

EnSalada - jitomate, pepinos, zahahoria and cilantro vinaigrette with fresh lime

Black Bean and Roast Corn Salad

Chicken Enchiladas - roasted chicken with green chilies and cheese wrapped in corn tortillas topped with shredded cheddar cheese and red chili sauce

Beef and Chicken Fajitas - marinated beef and chicken served with grilled multi color peppers and red onion, warm flour tortillas, Spanish rice, seasoned Mexican pinto beans, guacamole, salsa, sour cream, shredded cheese and sliced jalapenos

Sopapilla - fried soft dough dusted with cinnamon sugar and honey

Dulce de Leche Torte - moist tres leches cake filled and iced with dulce de leche cream garnished with chocolate and toasted almonds

\$44 per guest

A Taste of France

Baked Brie - imported brie rubbed with raspberry, wrapped in puffed pastry dough and served hot out of the oven with cut French bread and grapes

From Provence;

Salad Nicoise - green beans, red new potatoes, plum tomatoes, cucumbers, radishes, albacore tuna, hard-boiled eggs, anchovy fillets, red onion, Nicoise olives and romaine lettuce fresh parsley, chives and basil with herb vinaigrette

The Basque Cuisine;

Grilled Rockfish with Sweet Peppers and Capers - asparagus tips, fresh lemon and thyme

From Brittany;

Roast Chicken with Calvados - julienne onions, apple slices and minced parsley

Burgundy;

Beef Bourguignon - beef braised in Burgundy wine with leeks, thyme, peppercorns, Cognac, pearl onions, mushrooms and garlic, served with egg noodles

Rhone Valley;

Gratin Dauphinois - casserole of potatoes and cream

Champagne Orleanais;

Asparagus Tips Gribiche - asparagus tips with caper and tarragon mayonnaise

Bread Display - large loaves of French hearth baked breads

Crème Brulee - chilled custard topped with caramelized brown sugar

Opera Cake - layers of dark chocolate cake and dacquoise sandwiched with layers of coffee buttercream finished in ganache

\$56 per guest

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Around The World

The International Buffet

The following Buffet is available to groups with a minimum of 100 guests.
Served with freshly baked rolls and butter, and choice of Wolfgang Puck Organic coffee,
decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.
Buffets are served for two hours.

Little Italy

Caesar Salad - crisp romaine lettuce, croutons,
parmesan cheese and garlic vinaigrette

***Chef Attended Pasta Station** - Penne and Tortellini Pasta
cooked to order with smoked chicken, bay shrimp, capicola,
pepperoni, bacon, garlic, onions, broccoli, mushrooms, basil,
parmesan cheese, chili flakes, marinara and alfredo sauce

Sautéed Italian Vegetables - yellow squash and green zucchini
with mushrooms, garlic and herbs

Garlic Bread - sliced French bread rubbed with garlic
and whole butter dusted with fresh herbs

Italian Cream Cake - moist chocolate cake with pecans and coconut,
filled with chocolate Italian cream and garnished with coconut

Colorado Meadow Creek

Colors of Breckenridge Salad - sweet baby lettuce, romaine,
iceberg, radicchio, tomatoes, cucumber, carrots and endive,
ranch and walnut vinaigrette dressings

***Chef Carved Choice Prime Rib of Beef** - slow cooked to
perfection with Dijon mustard, mayo, au jus,
horseradish and potato rolls

Roast New Potatoes, Medley of Garden Vegetables

New England Apple Torte - rich apple cinnamon and walnut
cake with cream cheese frosting

Texas Barbecue

Garden Greens - beefsteak tomatoes, shaved red onion,
cucumbers and carrots with ranch or herb vinaigrette dressings

Red Skinned Potato Salad, Macaroni Salad and Coleslaw

Hickory Smoked Pork Ribs - brushed with apple cider vinegar
and rubbed with brown sugar and spices, slow cooked overnight

Grilled Breast of Chicken - glazed with our own BBQ sauce

**Wrangler Baked Beans, Corn on the Cob
with Fresh Butter**

Hot Fruit Cobbler - whipped cream and fresh berries

Bavarian Station

Salads - cucumber and red onion, marinated tomatoes
and hot German potato salad

Sausages - grilled bratwurst and knockwurst with
sauerkraut, pork and veal sausages served with
country style mustard, sauerkraut and buns

Beef Stroganoff with Spatzle - tender pieces of beef cooked with
mushrooms, onions and sour cream,
served with tiny dumplings (spatzle)

Apple Strudel - puffed pastry stuffed with apple filling
and baked until golden brown

A Taste of Asia

Chinese Dim Sum - spring rolls, pot stickers and
shrimp sew mai, hot mustard, Thai chili and sweet & sour sauces

Sweet and Sour Pork - cubes of pork dusted and fried
tossed in a pineapple sweet & sour sauce

Teriyaki Chicken - braised chicken in sweetened soy sauce

**Sticky Rice and Vegetable Stir Fry
Fortune Cookies**

The Cajun Cafe

Seafood Etouffée - bay shrimp cooked with dark red roux and
seasoned with our own Cajun spices

Steamed Dirty Rice - with andouille sausage, tasso ham
and a trinity of peppers

Baby Bibb Salad - roma tomatoes, cucumbers, carrots,
croutons and ranch dressing

Panéeed Chicken and Fettuccine - sauté of chicken with Creole
mustard, parmesan cheese and fettuccini pasta

Blackened Lemon Sole - crispy fish, fresh herbs,
Cajun butter and fresh lemon

Pecan Bourbon Pie - shortbread crust filled with southern style
caramelized Georgia pecans and Kentucky bourbon

A Taste of Thailand

Thai Vegetable Spring Rolls - Thai chili, hot mustard,
sweet & sour sauces

Coconut Shrimp Soup - shrimp, galanga and coconut milk soup

Orange Beef - tender pieces of beef cooked in
an orange reduction with ginger and garlic

Spicy Red Chicken - coconut milk, fish sauce,
kaffir leaves and fresh basil

Sticky Rice and Vegetable Stir Fry

Keylime Coconut Craze - moist sponge cake with keylime filling,
iced and garnished with keylime cream & toasted coconut

Southwest Cuisine

Orange, Jicama and Cilantro Salad - with lime vinaigrette

"Carne Asada" Flank Steak - rubbed with New Mexico
chili powder, garlic and cilantro, cooked over an open flame
served with sautéed peppers, onions and served with warm tortillas,
guacamole, salsa, sour cream,
shredded cheddar and sliced jalapenos

Roast Pork Loin - rubbed with chilies, slow cooked
and topped with mango chutney

Mojito Torte - moist rum yellow cake iced and filled with
tangy lime and mint cream, garnished with chocolate

Three Stations \$60 per guest

Four Stations \$70 per guest

Five Stations \$80 per guest

Add \$10 per guest for each additional station

*Add \$80 per Chef per hour, for Chef attended stations

All items are subject to Resort Fee, Sales Tax, and Service Charge.

General Terms and Conditions

Please read before signing

In order to work together in planning a successful event, we ask your cooperation in complying with the following:

- In arranging for food functions the resort requires a guaranteed number of guests by 11:00 am three (3) business days prior to your event. The number will be considered a definite guarantee and not subject to reduction. If no definite guarantee is received, the Resort will use the estimated number on the contract as the guarantee. Charges will be based on either your final guarantee or the actual attendance, whichever is greater. The Resort will gladly prepare for 5% over the guarantee.
- All Food & Beverage must be consumed on the premises and purchased solely through Beaver Run Resort. Entrée selection on all banquet functions is limited to one choice. In the case of a split entrée, the price of the higher entrée will be charged. Catered functions for less than the minimum attendance noted on each banquet menu will incur a \$3.00 per person surcharge.
- All applicable taxes and resort fees are in addition to the prices herein agreed upon. It should be understood that a 20% service charge and 3% resort fee will be applied to all food and beverage functions.
- Our Colorado Food & Beverage License prohibits us from packaging unused food for later consumption. It also prohibits the transfer of food items from one function to another.
- Alcohol sales at Beaver Run Resort are governed by the Colorado Liquor Control Board. Beaver Run Resort cannot legally allow any alcoholic beverages to be brought into the Conference Center.
- Function rooms are available no earlier or later than the time stated on your contract unless special arrangements have been made with your Conference Services Manager in advance. Additional charges may be levied to utilize meeting space prior to or after your meeting.
- All outdoor functions, except for those scheduled in our tent, will have an indoor backup location. The Conference Services Manager, the Banquet Manager and the group leader will make a decision to relocate luncheons by 9:00 am and receptions/dinners by 1:00 pm. Once the decision has been made to move an event indoors, it will be final.
- Beaver Run Resort will assess a \$50.00 charge per day for all offsite food functions catered by Beaver Run Resort. This charge may be higher due to increased labor/service fees.
- The Resort may require security for groups whose size, program or nature indicates such a need. The Resort will order one (1) security guard per 100 people at a rate of \$35.00 per hour.
- Banquet and meeting facilities will be assigned by the Resort to accommodate the program outlined by the organization. The Resort reserves the right to substitute equally acceptable space within the Resort.
- Any additional labor requirements not outlined in the original contract are subject to a minimum \$50.00 labor charge.
- All exhibits, displays and diagrams must conform to Breckenridge fire ordinance regulations.
- No signs will be permitted in the front lobby. All signs must be pre-approved and Resort management will determine placement of approved signs.
- In the event that the client requests Beaver Run Resort to furnish any food, beverages or services not outlined in the contract, the client agrees to pay Beaver Run Resort for such charges.
- Beaver Run Resort will not be responsible for the damage or loss of any merchandise, equipment, clothing or other valuables left unattended in the Resort prior to, during or following a function. If special arrangements have been made to leave equipment, displays or any other items overnight in your meeting room, it is necessary to have security. Beaver Run Resort will not be liable for any loss or damage to client property. Should we find any paperwork, registration materials, etc. we will store the items for 24 hours in the Banquet office and then discard if not picked up by that time.
- All damages to the Resort will be billed to the group representative. Smoking is not permitted in the Conference Center. The Resort will not accept storage of any items prior to or following an event unless previously approved by Resort Management.
- The performance of this agreement by either party is subject to acts of God, war, government regulations, natural disasters, strikes, civil disorder, curtailment of transportation facilities, or other emergencies making it inadvisable, illegal or impossible to uphold previous contractual agreements.

I HAVE READ AND FULLY AGREE WITH THE TERMS STATED HEREIN

Signature _____ Date _____