



An Auberge Resort
EVENTS MENU





PLATED BREAKFAST

includes basket of fresh baked breakfast pastries for the table, coffee, tea assortment and fresh squeezed orange juice

please select one item from each course to create your desired group menu

Starters

acai pb&berry bowl | banana, coconut, quinoa, pomegranate

yogurt panna cotta | house-made granola, honey glazed apricots

fresh fruit plate | seasonal fruits

multigrain oats | compressed strawberries, puffed brown rice, almonds, dark chocolate

Entrees

eggs benedict | soft poached eggs, nueske canadian bacon, english muffin, chive hollandaise

house-smoked salmon | cucumber, tomato, red onion, caperberry salsa, cream cheese, plain bagel

blueberry griddle cakes | citrus butter, vermont maple syrup

frittata sandwich | grilled and roasted vegetables, feta, spicy tomato jam sesame foccacia, seasonal fruit

egg white wrap | sweet potato, black beans, spinach, seasonal fruit

\$53 per person

for a la carte choice of two entrees, please add \$10 to menu price



BREAKFAST DISPLAYS

displays available for a 90 min period

First Tracks | \$39 per person

seasonal sliced fresh fruit and berries

fresh baked breakfast pastries, coffee cakes, doughnuts | sliced breads, butter, honey, assorted jams

house-made granola and yogurt

fresh squeezed orange juice | gourmet coffee, tea selections

Jerome Breakfast | \$58 per person

seasonal sliced fresh fruit and berries

fresh baked breakfast pastries, coffee cakes, doughnuts | sliced breads, butter, honey, assorted jams

house-made granola and yogurt and steel-cut oats with brown sugar cinnamon, almonds, raisins, banana

scrambled eggs

applewood smoked bacon

breakfast potatoes

blueberry griddle cakes

fresh squeezed orange juice | gourmet coffee, tea selections

functions of less than 25 people incur a \$250 service fee

all menu prices are subject to a 22% service charge and 9.3% sales tax



BREAKFAST DISPLAYS

displays available for a 90 min period

New Yorker | \$60 per person

seasonal sliced fresh fruit and berries

fresh baked breakfast pastries, coffee cakes, doughnuts | sliced breads, butter, honey, assorted jams peanut butter, nutella, almonds, pecans

assorted bagels (plain, wheat, sesame, cinnamon-raisin), flavored cream cheeses (plain, brown sugar-cinnamon, chive)

house-made granola and yogurt and steel-cut oats with cinnamon, almonds raisins, banana

house-smoked salmon | sliced turkey | bacon bits | hard boiled eggs
tomato, cucumber, pickled red onion, capers, green onion, hummus, avocado, radish, arugula, spinach, sprouts, fresh dill

seasonal quiche

fresh squeezed orange juice | gourmet coffee, tea selections

Smuggler Sunrise | \$58 per person

chef's choice fruit smoothie

vegan coconut pudding

selection of gluten free muffins and breads | almond butter, assorted jams

seasonal sliced fresh fruit and berries

house-made granola and yogurt and steel-cut oats with brown sugar cinnamon, almonds, raisins, banana

quinoa breakfast salad with mango, berries, coconut, dark chocolate mint

egg white quiche with kale, goat cheese

multi-grain waffles with huckleberry compote

chicken green chili sausage

fresh squeezed orange juice | gourmet coffee, tea selections

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BREAKFAST DISPLAY ENHANCEMENTS



Cold Selections

breakfast smoothies | **\$125 per gallon**

hard boiled eggs | **\$50 per dozen**

assorted fresh baked bagels, cream cheese | **\$9 per person**

smoked salmon, cucumber, tomato, red onion, caperberry relish, bagels, assorted flavored cream cheeses | **\$22 per person**

Hot Selections

seasonal breakfast quiche | **\$12 per person**

poached egg on lobster and crab cake, sauce béarnaise | **\$15 per person**

fried egg sandwich, bacon, gruyere, toasted sesame bagel | **\$14 each**

egg white wrap, sweet potato, black beans, spinach | **\$14 each**

scrambled egg burrito, chorizo, avocado, cheddar, pico de gallo | **\$14 each**

vegetable frittata sandwich, grilled and roasted vegetables, feta

spicy tomato jam, english muffin | **\$14 each**

Live Stations

Live stations require one chef attendant per 50 guests at \$150 each (minimum of 25 guests)

pancakes cooked to order | **\$20 per person**

sourdough waffles cooked to order | **\$20 per person**

fried eggs and omelets cooked to order | **\$26 per person**

eggs benedict cooked to order | **\$29 per person**

breakfast tacos | eggs cooked to order | add ins include: black beans, ham, bacon, chorizo, roasted jalapeno, chipotle spiced potatoes, green onion, spinach, mushrooms, crispy tortillas, cheddar & pepper jack cheeses, ranchero & tomatillo salsas, pico de gallo, guacamole, sour cream, corn & flour tortillas | **\$26 per person**

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BREAK PACKAGES

The Cookie Jar | \$19 per person

assortment of freshly baked cookies and brownies | ice-cold milk

Light + Fit | \$20 per person

seasonal fruit skewers | honey yogurt dipping sauce | house-made granola bars | seasonal juice

Brain Food | \$21 per person

vegan date bonbon | compressed melon and berry parfait | dark chocolate and walnut bark | mini oatmeal-banana shots

Doughnut Bar | \$20 per person, choice of 3

miniature doughnuts: traditional | chocolate | red velvet | lemon | spiced beignet | apple fritter | maple bacon
served with crème anglaise, chocolate sauce, berry coulis

After-School Snacks | \$20 per person

mini seasonal cupcakes | fudgy popsicles | salted caramel bars | mini peanut-chocolate chunk cookie sandwiches

Movie Night | \$22 per person

soft pretzel, spicy mustard, green chili cheese sauce | fresh popcorn selection (choose three): cheddar, caramel, white cheddar-jalapeño, creamery butter and smoked sea salt, salt and vinegar, sriracha | assorted candy

Chips + Dip | \$22 per person

warm garlic, parsley potato chips, roasted onion dip | tortilla chips, salsa, guacamole | pita chips, hummus

Happy Trails | \$20 per person

individually presented to create your own trail mix | pretzels, peanuts, almonds, walnuts, banana chips, raisins, dried cranberries, apricots, chocolate

Colorado Casual | \$22 per person

cbd infused dark chocolate brownies | chamomile-yogurt parfait | wild honey and tumeric bonbons

Deli Board | \$25 per person

platters of deli style cut sandwiches | turkey club, house-smoked pastrami, grilled vegetables, tuna salad

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A LA CARTE BREAKS

Beverages

coffee, tea assortment | \$90 per gallon
chef-made smoothies | \$125 per gallon
hot chocolate | \$72 per gallon
hot apple cider | \$72 per gallon
regular, diet soft drinks | \$7 each
sparkling, still bottled water | \$7 each
iced tea | \$68 per gallon
lemonade | \$68 per gallon
orange juice **OR** grapefruit juice | \$80 per gallon
fresh squeezed blended juice | \$95 per gallon
specialty infused water | \$35 per gallon
strawberry-lemon-basil | cucumber-lime-mint
blueberry-orange | grapefruit-raspberry

Snacks

sliced seasonal fruit | \$12 per person
croissants | \$60 per dozen
whole fresh fruit | \$54 per dozen
assorted muffins | \$60 per dozen
sliced banana bread **OR** zucchini bread | \$5 per person
assorted energy bars (pre-packaged) | \$73 per dozen
bowls of pretzels **OR** potato chips **OR** popcorn | \$5 per person, per selection
mixed nuts | \$8 per person
trail mix | \$10 per person
house-made tortilla chips, pico de gallo, guacamole | \$15 per person
hummus, garden vegetables, pita | \$15 per person
assorted cookies | \$60 per dozen
brownies | \$60 per dozen
assorted bite sized desserts | \$69 per dozen

(based on availability, 2 week notice required)

assorted ben and jerry's mini ice cream cups | \$98 per dozen
long stem chocolate dipped strawberries | \$65 per dozen

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MEALS TO GO

perfect for early departures and off site excursions | includes keepsake Hotel Jerome cooler | menu not available for on-site dining

Early Riser | \$40 per person

quinoa breakfast salad with mango, berries, coconut, dark chocolate | yogurt | banana | croissant, butter, preserves | house-made granola bar | bottled smoothie

Trail Blazers | \$50 per person

apricot pecan cous cous | kettle chips | seasonal whole fruit | fresh baked cookie | bottled water | napkins | utensils

Select up to three options from the items below

Sandwiches

roast turkey

spicy sprouts, avocado, gruyère, herb aioli, multigrain roll

house-smoked pastrami

cheddar cheese, horseradish aioli, arugula, grilled onion, marbled rye

smoked ham

european butter, comte, horseradish, cornichons, baguette

smoked beets

green chili kraut, 1000 island, cream cheese, sesame bagel

Wraps

grilled pesto chicken

aleppo roasted peppers, romaine lettuce, parmesan

vegetable

smashed chickpeas, grilled/roasted and pickled vegetables, pea greens, mint chutney

tuna confit

white beans, olives, kale, fennel remoulade

poached salmon

spicy tomato jam, artichoke tapenade, arugula, feta





PLATED LUNCH

2 courses \$58 per person | 3 courses \$62 per person | 4 courses \$72 per person
please select one dish from each course to create your desired group menu

Soups

- chicken noodle soup** | lotsa noodles, lotsa vegetables
- roasted tomato** | polenta croutons, swiss chard, parmesan
- butternut squash** | vanilla, star anise, green apple, crème fraîche

Salads

- seasonal lettuces** | apples, pecans, grapes, pickled onions, feta, balsamic vinaigrette
- grilled chicken** \$6 supplement **roasted salmon** \$12 supplement
- grilled shrimp** \$12 supplement **blackened angus flatiron steak** \$14 supplement
- fennel crusted tuna** | warm niçoise salad, basil vinaigrette \$15 supplement
- chipotle bbq chicken cobb** | romaine, black beans, corn, pepper jack, avocado, egg, bacon, crisp tortillas, tomato, buttermilk ranch
- burrata** | charred asparagus, blistered tomatoes, arugula, prosciutto, walnuts

Sandwiches

- includes:** *fingerling potato chips, house-pickled vegetables*
- house-smoked turkey club sandwich** | lettuce, tomato, applewood smoked bacon, crushed avocado, horseradish sauce, ciabatta
- chicken milanese** | arugula, parmesan, pesto, spicy tomato jam, ciabatta
- crispy halloumi** | grilled zucchini, griddled onion, artichoke-olive tapenade, harissa aioli fresh herbs, sesame foccacia
- burger** | cheddar, lettuce, tomato, onion

Entrées

- potato gnocchi** | butternut squash, baby shitakes, kale, pistachio pesto
- tubetti pasta** | seasonal succotash, lightly smoked salmon
- rosemary roasted flatiron steak** | fork mashed potato, charred broccolini, sauce choron
- herb roasted chicken** | apricot-pecan cous cous, harissa, sumac onions, whipped feta
- grilled trout** | fava-egg salad, asparagus, red onion-caper vinaigrette, watercress

Desserts

- strawberry pavlova** | grand marnier infused strawberries, crunchy meringue, cheesecake ice cream
- cranberry fizz** | grapefruit compote, ginger cream, cranberry sorbet, root beer gel
- caramelized apple tart** | vanilla caramel, sour cream ice cream

fresh baked rolls, butter, gourmet coffee, and tea selections are included in price

for a choice of up two entrées, a surcharge of \$10 per person will apply
quantities of each entrée must be confirmed to the events office five (5) business days in advance, and guests must have individual place cards denoting their entrée selections

tableside choice of up to two (2) entrées is also available, for an additional charge of \$20 per guest
at least (2) two courses are required prior to the entrée course
you will be able to select two (2) entrees from a custom menu card to offer your guests

our chef's suggested vegan/vegetarian entree will be available as a silent option

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LUNCH DISPLAYS

displays available for a 90 min period

High Mountain Picnics

includes: soup of the day | mixed green salad with tomato, cucumber, carrot
balsamic vinaigrette | macaroni pasta salad, roasted corn and tomato | kettle chips | roasted
onion dip | assorted cookies and brownies

Please select your desired presentation below

Build Your Own Sandwich | \$59 per person

smoked turkey | ham | salami | roast beef | egg salad | tuna salad | grilled vegetables with
extra virgin olive oil and aged balsamic vinegar | selection of condiments | sliced tomatoes,
red onion, pickle, lettuce, sliced cheddar, swiss, pepper jack | assorted sliced breads,
baguettes, fresh baked rolls

OR

Deli-Style Sandwiches and Wraps | \$68 per person

philly cheese steak | shaved ribeye, braised onion, soft baguette
tuna melt | tomato, cheddar, english muffin
pastrami | slaw, 1000 island, gruyere, marbled rye
grilled chicken wrap | tomato jam, lettuce, mozzarella, garlic aioli

Salad Bar | \$67 per person

soup of the day | assorted fresh baked rolls, butter

mixed greens, romaine hearts, butter lettuce and spinach | tomato, mushroom
carrot, cucumber, beet, green beans, black beans, red pepper, spiced nuts
bacon, hard-boiled egg | cheddar, goat cheese, blue cheese | croutons, crispy onions
assorted dressings and vinaigrettes

SELECT TWO: grilled skirt steak | lemon herb chicken breast | blackened shrimp cedar
planked salmon | olive oil poached tuna | poached maine lobster (\$10/person supplement)

sweet seasonal herb salad, marinated raspberry, creme fraiche, sorrel cream, toasted hemp
seed

mini fruit empanadas, vanilla cream and seasonal fruit filling

fresh baked rolls, butter, gourmet coffee, and tea selections are included in price of all lunch displays

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LUNCH DISPLAYS

displays available for a 90 min period

Elk Mountain BBQ | \$69 per person

roasted vegetable slaw | creamy potato salad, radish, lemon, dill | tortilla chips, pico de gallo guacamole | green chili mac 'n' cheese

bbq spice rubbed chicken breasts

citrus grilled shrimp

angus beef hamburgers

served with lettuce, tomato, onion, mustard, mayonnaise, ketchup, cheddar pepper jack, swiss

fresh baked rolls

vegetable-quinoa chili with all the fixins'

spit roasted caramelized pineapple, tipsy vanilla cake

inside-out s'more skewers, chocolate granache, graham cracker brittle

Prospector | \$71 per person

soup of the day | assorted fresh baked rolls, butter

local lettuces, seasonal crudités, chèvre, almonds, roasted shallot vinaigrette

cedar planked salmon, cucumber raita

roisserie herb chicken, roasted potatoes, balsamic onions, thyme

wild mushroom ravioli, brown butter, sage, parmesan

grilled asparagus, sauce gribiche

upside-down seasonal fruit tart, oven roasted seasonal fruit, honey caramel, vanilla sponge cake

chocolate and dark rum napoleon, puff pastry, chocolate buttercream, rum infused hazelnut sponge cake

Mountain Living | \$77 per person

green chili-chicken stew | assorted fresh baked rolls, butter

hothouse tomatoes, moon hill dairy fromage blanc, herbs, buttermilk vinaigrette grilled squash salad

melon salad, butter lettuce, blackberries, pecans, honey poppy seed yogurt dressing

grilled rocky mountain trout, colorado potatoes, wild watercress, caper butter herb roasted beef tenderloin, creamed corn

alpine pancakes | shredded caramel pancakes, apple-rum compote

silver queen dumplings | vanilla custard, butter streusel

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Passed Hors D' Oeuvres

we suggest a minimum of four (4) pieces per person

Land

- j-bar burger bite**, american cheese, braised onion, pickle
- mini beef wellington**, spinach, blue cheese, duxelles, braised onion
- spicy lamb tartare**, mint, red curry, rice chip
- mac-n-cheese ball**, bacon jam

Air

- mini chipotle chicken taco**, avocado sauce, pico de gallo, cilantro
- spicy chicken empanada**, chimichurri
- tandoori chicken skewer**, raita
- duck confit grilled cheese**, fontina, truffle, orange marmalade

Sea

- smoked rocky mountain trout rillette**, bagel crisp, pickled shallot
- tuna tartare**, sriracha aioli, shisho, wasabi-seaweed chip
- crab tot**, corn, chili lime crema
- shrimp toast**, spicy kewpie mayo

Vegetarian

- edamame potsticker**, spicy kewpie mayo
- mushroom tartlet**, parmesan, chives
- potato & pea samosa**, mint chutney
- mini potato & goat cheese pierogi**, caramelized onions, crème fraiche

all hors d'oeuvres | \$9.00 per piece





RECEPTION DISPLAYS

displays are available for a 90 minute period

Mountain Crudité | \$19 per person

roasted, raw, grilled and pickled vegetables | herbed goat cheese dip | house-made ranch

Roaring Fork Cheese Board | \$24 per person

american farmhouse, local and imported cheeses | fruit compotes and chutneys, nuts, dried fruits | assorted crackers, flatbreads, baguettes

Salumi | \$30 per person

assortment of cured meats and sausages | foccacia, grilled ciabatta, breadsticks | marinated artichokes, sweet and sour peppers, mostarda, pickled onions, tomato jam | extra virgin olive oil, aged balsamic vinegar

Dips + Bruschetta | \$25 per person

hummus | tomato-basil relish | caponata | white bean and roasted garlic dip roasted mushroom tapenade | warm spinach and artichoke dip | grilled breads | crisp pita

*combination of any two of the above stations, \$35 per person

Flatbreads | \$22 per person, choice of 3

wild mushroom, fontina, balsamic roasted onion, truffle oil | vine-ripe tomato, roasted garlic, fresh mozzarella, basil, extra virgin olive oil | grilled artichoke, ricotta, wild arugula, prosciutto, saba | house-made fennel sausage, salami, roasted peppers, parmesan, mozzarella

Chilled Seafood

served with cocktail sauce, fennel remoulade, mignonette, lemon, assorted hot sauces

poached jumbo shrimp | \$20 per person

oysters on the half shell | \$24 per person

alaskan king crab legs | \$39 per person

snow crab claws | \$22 per person

lobster tails | \$30 per person

Sliders \$29 per person, choice of 3

jbar burger, american cheese, braised onions, pickles, soft roll

house-made vegetable burger, pimento cheese, wheat bun

classic meatball, marinara, mozzarella

colorado bison, tomato jam, truffle fondue

pastrami reuben, gryère, sauerkraut, salted caraway brioche



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DESSERT STATIONS

displays are available for a 90 minute period

Doughnut Bar | \$20 per person, choice of 3
miniature doughnuts: traditional | chocolate | red velvet | lemon | spiced beignet | apple fritter
| maple bacon
served with crème anglaise, chocolate sauce, berry coulis

As American As...Pie | \$19 per person, choice of 3
apple sour cream | bourbon pecan | lemon meringue | banana cream | chocolate silk | seasonal fruit
creation
a la mode add \$4 per person

Ice Cream Sundae Bar | \$22 per person
(requires one server attendant per 50 guests @ \$50 per attendant)
vanilla, chocolate and strawberry ice cream
hot fudge, caramel, berry sauce, sprinkles, peanut brittle, brownie bites nuts, oreos, m&m's, snickers,
peanut butter cups, gummy bears, strawberries, bananas, whipped cream, cherries

Mini Desserts | \$26 per person, choice of 5
vanilla foam kiss | mini chocolate burger | dolcely covered croissinie sticks | pb&j cupcakes | doughnut
filled doughnut

Chocolate Lovers | \$24 per person, choice of 3
dark chocolate 80% cornet | fudge brownie popsicle | caramel chocolate-cookie dough parfait |
selection of hand rolled truffles | original sacher torte | chocolate crepe cassarole | dark chocolate and
passionfruit mille feuille

Campfire S'mores | \$25 per person
homemade honey and chocolate graham crackers | vanilla, mint, raspberry marshmallows | milk, dark,
white chocolate bars | caramel, berry, peanut butter sauce

Chocolate Fondue | \$26 per person
white, milk and dark chocolate fondues
pound cake | éclairs | rice krispie treats | pretzels | marshmallows | fresh and dried fruits

Cup O'Cookie Dough | \$22 per person
caramel chunk, chocolate chip, or gluten-free peanut brittle
served with hot fudge, fruit coulis, brown-butter steusel, mixed berries, chocolate shavings,
condensed milk, waffle crisps, candied peanuts, m&m's, and oreo's

Passed Sweets | \$9 per piece
kalamansi eclairs | chocolate chip cookie shot | mini apple empanada | cronut sandwich | chocolate
burger | scooped caramel chunk cookie dough | vanilla foam kiss

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PLATED DINNER

2 courses \$100 per person | 3 courses \$120 per person | 4 courses \$135 per person
please select one dish from each course to create your desired group menu

Appetizers

asparagus | sauce gribiche, watercress, radish

lobster & crab cakes | shaved fennel, green apple, horseradish mayo, lime, cilantro

duck confit ravioli | braised pistachios, pickled leeks, turnips

potato gnocchi | butternut squash, baby shitakes, kale, pistachio pesto

Soups

fire roasted tomato soup | poached shrimp, avocado, radish, fennel buds

celery root soup | farro, apple, curry

cauliflower soup | butternut squash, almonds, smoked pancetta

Salads

whole leaf caesar | shaved parmesan, torn bread croutons, herbs

baby iceberg | oven-dried tomatoes, chevre, bacon, croutons, chives, buttermilk vinaigrette

baby lettuces | shaved vegetables, red wine vinaigrette

gem lettuce | beluga lentils, cucumber, snow peas, pickled carrots, green goddess vinaigrette

fresh baked rolls, butter, gourmet coffee, and tea selections are included in price

you may offer up to two (2) entrees for your guests to select in advance

a \$15 per person surcharge will apply

for this option we ask that you provide name cards indicating each guest's entree selection

entree orders will be due to the events office five (5) business days prior to the event

for a la carte entree service a minimum of four (4) courses are required

a \$25 per person surcharge will apply

you will be able to select two (2) entrees from a custom menu card to offer your guests

at least two (2) courses are required prior to the entrée course

our chef's selection of vegan/vegetarian entree will be made available as a silent option

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Main Course - Land

grilled filet of angus beef | potato gratin, heirloom carrots, cipolini onion, mustard jus

lightly smoked chicken breast | braised cabbage, garlic mashed potatoes, baby beets, roasted tomato-dill cream

herb crusted colorado lamb loin | roasted artichokes, balsamic roasted fingerling potatoes, pepperonata, garlic-jus

braised short ribs | polenta cake, roasted vegetables, onion gremolata

Main Course - Sea

seared wild salmon | charred broccolini, baby shitakes, pearl onions, citrus-jicama salad, miso mustard butter

fennel crusted ahi | confit sweet potato, spinach, lentils, orange-ginger emulsion

herb crusted frontier ranch trout | lyonnaise potatoes, haricot vert, crispy leeks, lemon-caper butter

Main Course - Duet

sliced filet mignon | chive potato purée, asparagus, beurre rouge

Please select your desired duet option below:

garlic shrimp | add \$10 per person for this option

herb crusted salmon | add \$10 per person for this option

mustard crusted trout | add \$12 per person for this option

grilled maine lobster | add \$15 per person for this option

Desserts

pb&j truffle bar | caramelized peanuts, sweet and sour raspberries, caramelia granache and crumble

coconut panna cotta | tamarind gel, roasted mango, prickly pear sorbet

tipsy cake | carmalized pineapple, bourbon vanilla ice cream

kalaminsi meringue tart | yogurt mousse, champagne coulis, strawberry salad

dark chocolate gateaux | macadamia brittle, passionfruit marshmallow, gojiberry spread

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DINNER DISPLAYS

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Cowboy BBQ | \$99 per person

chopped salad: iceberg, baby spinach, radicchio, red onion, green olives, egg, bacon, cucumber, carrot, cherry tomato, blue cheese, sunflower seeds, crispy onions, ranch vinaigrette
succotash salad with tubetti pasta, heirloom beans, roasted corn
fresh watermelon

twice baked potatoes, cheddar, green onion
bbq baked beans
corn on the cob, chile-lime butter
buttermilk biscuits
skillets of green chile cornbread, citrus-honey butter

SELECT THREE | additional selections: \$8 per person/selection
smoked beef brisket | bbq spice rubbed chicken | black pepper cured baby back ribs | smoked sausage | grilled rocky mountain trout | bbq shrimp skewers

old fashioned grits pie, creme chantilly, bourbon soaked berries
jumbo wyoming cowboy cookies, chocolate dipped & served with fresh milk

Ute City | \$102 per person

cobb salad: mixed greens, avocado, bacon, shaved onion, hard-cooked egg, black olives, torn croutons, oven roasted tomato, buttermilk dressing
wild rice waldorf salad with apples, celery, grapes, dried cherries, walnuts

garlic mashed potatoes
medley of roasted root vegetables
green beans, bacon, onion
sweet potato gratin
parker house rolls

SELECT THREE | additional selections: \$8 per person/selection
baskets of buttermilk fried chicken | beef short-rib pot roast | herb roasted turkey | buffalo meatloaf | blackened red snapper | cedar planked salmon

banana foster parfait, caramelized bananas, vanilla cream, rum infusion
bourbon apple pie, whipped cream, butter streusel

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DINNER DISPLAYS

displays are available for a 90 minute period

La Fiesta | \$109 per person

tortilla soup, chicken, avocado, queso fresco

chopped salad, romaine, bell peppers, red onion, jicama, corn, zucchini, tomato poblano
ranch vinaigrette

tri-color tortilla chips, salsa, guacamole

salsa verde, salsa roja, roasted onions, cabbage, pico de gallo, cilantro, lime

butternut squash, black bean, goat cheese tamales

grilled vegetable enchiladas

charro beans

cumin scented rice

local corn and flour tortillas

SELECT THREE | additional selections: \$8 per person/selection

tequila-lime chicken | ancho braised beef short rib | asada skirt steak | citrus-red chili adobo
pork | chipotle shrimp | snapper ceviche

seasonal fruit empanada

cinammon churros

mexican wedding cookies

The Italian | \$110 per person

italian lettuces, gorgonzola, apple, spiced walnuts, walnut vinaigrette

fresh mozzarella, market tomatoes, basil, aged balsamic, extra virgin olive oil

pizza margherita

grilled eggplant involtini, ricotta, green onion

wild mushroom ravioli, sage, roasted squash, brown butter

green beans, roasted tomato, tapenade

garlic-cheese knots

SELECT THREE | additional selections: \$10 per person/selection

meatballs, polenta | chicken vesuvio | tuscan ribeye | branzino with oregano, lemon, olive oil |
grilled swordfish, caponata | braised lamb shank, pepperonata

tiramisu tradizionale

tarallucci e vino

stuffed canoli

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DINNER DISPLAY ENHANCEMENTS & LATE NIGHT BITES

Dinner Display Enhancements

action stations require one chef's attendant per 50 guests @ \$150 per chef

cowboy steak | \$28 per person
prime rib | \$35 per person
beef tenderloin | \$45 per person
roast beef or pork loin | \$25 per person
cedar planked salmon | \$26 per person
turkey breast | \$18 per person
ham | \$16 per person
rack of lamb | \$45 per person
leg of lamb | \$32 per person
venison loin | \$48 per person
buffalo prime rib | \$45 per person

served with rolls and assorted condiments

Late Night Bites

served 10:00pm to 11:30pm | \$12 each

cones of crinkle cut fries
bacon, egg and cheese sliders
potato chip crusted fried pickles
soft pretzels, spicy mustard
assorted pizzas
mozzarella sticks
jbar sliders
honey chipotle chicken confit drumsticks
short rib tacos
mini grilled cheese, tomato soup

cronut holes
chocolate chip cookie sandwiches
battered cinnamon apple rings
sweet and salty caramel popcorn

all menu prices are subject to a 22% service charge and 9.3% sales tax





CUSTOM CAKES

custom cakes are made in house by our pastry chef
each cake can be personalized using the finest ingredients
send us your inspiration for a price quote

Flavors

chocolate
vanilla
red velvet
carrot
lemon

*gluten-free and vegan available. see pastry chef

Filling Flavors

chocolate or vanilla custard
chocolate ganache
vanilla, chocolate, caramel, hazelnut or lemon buttercream
cream cheese
lemon curd

Frosting

chocolate ganache
vanilla, chocolate, caramel, hazelnut or lemon buttercream
cream cheese
fondant add \$2 per person

Pricing

custom cakes start at \$12 per person (4 person minimum)

sheet cakes

full sized | \$475 (60-80 portions)
1/2 sized | \$250 (30-40 portions)
cupcakes | \$96 per dozen (1 dozen minimum, per flavor)

cakes brought in through an outside vendor require a \$5 per person cake cutting fee

basic inscription and decoration is included in the price
further decoration is priced individually and based on the complexity of the design
advance booking of 3 weeks is requested for all wedding cakes
any special stands are required to be provided by the client



BAR

one (1) bartender required per 75 guests
\$75 per bartender, per hour
\$200 remote bar set up

Black Diamond hosted \$14 | cash \$17

tito's | beefeater | bacardi white | cazadores silver | maker's mark | jameson | johnnie walker red label | bulleit rye | courvoisier v.s

Double Diamond hosted \$15 | cash \$18

grey goose | hendrick's | ron zacapa | patron silver | stranahan's colorado whisky | glenlivet single malt 12 yrs | woodford reserve | knob creek rye | hennessy vsop

Top Shelf Add-Ons

tequila casamigos reposado | \$20

macallan 12 yrs single malt whiskey | \$20

stoli elit vodka | \$18

Cordials hosted \$13 | cash \$16

amaretto disaronno | bailey's | kahlua | grand marnier

Domestic Beer hosted \$7 | cash \$9

budweiser | bud light | blue moon

Imported/Microbrew Beer hosted \$8 | cash \$10

stella | corona | ska modus mandarin ipa | ska euphoria pale ale

Non-Alcoholic \$7

coca cola products | assorted juices | evian | badoit

BAR PACKAGES

Beer and Wine \$22 first hour or \$32 including Hotel Jerome selected wine, served tableside | \$12 additional hour

Black Diamond \$30 first hour or \$45 including Hotel Jerome selected wine, served tableside | \$18 additional hour

Double Diamond \$32 first hour or \$47 including Hotel Jerome selected wine, served tableside | \$20 additional hour

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BAR

one (1) bartender required per 75 guests
\$75 per bartender, per hour

Mimosa Bar

\$15 per drink, based on consumption, \$150 per station

welcome your guests as they arrive to your grand event with our fabulous mimosa bar

this special allows your guests to personalize their mimosas with a selection of fresh squeezed juices, prosecco or sparkling rosé and a variety of fresh fruit garnishes

Hand-Crafted Margaritas

\$18 per drink, based on consumption, \$150 per station

made-to-order margaritas are the perfect way to start your event off right and get your guests in the mood

we start with a variety of flavors chosen by your guests, then add tequila patron silver, our house-made margarita mix, shake, and serve on the rocks with or without salt

Bloody's

\$15 per drink, based on consumption, \$150 per station

J-Bar's famous Bloody Mary recipe will delight your guests as they choose from a variety of garnishes to personalize their drink. Vodka or Tequila base, spicy or clamato juice.

Mixology or Wine Training

See your event manager for details

let our Bad Harriet mixologist create a unique hands-on experience for your guests or let our wine director take you on a tour of the wine world

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WINE LIST

SPARKLING WINE & CHAMPAGNE

| | |
|---|-------|
| Roederer Estate Brut Anderson Valley, California | \$70 |
| Roederer Estate Brut Rosé Anderson Valley, California | \$75 |
| Schramsberg, Blanc de Blancs Brut California | \$82 |
| Schramsberg Brut California | \$90 |
| Laurent-Perrier Brut | \$100 |
| Louis Roederer, Brut Premiere | \$115 |
| Veuve Clicquot Ponsardin, Yellow Label Brut | \$145 |
| Louis Roederer Rosé | \$150 |
| Veuve Clicquot Brut Rosé | \$190 |

WHITE WINE

| | |
|--|-------|
| Dr. Loosen, "Wehlener Sonnenuhr," Kabinett Riesling Mosel, Germany | \$56 |
| Columna Albariño Rias Baixas, Spain | \$50 |
| Livio Felluga Pinot Grigio Italy | \$55 |
| Frog's Leap Sauvignon Blanc Rutherford, Napa Valley, California | \$65 |
| Domaine Delaporte Sancerre, France | \$80 |
| Cloudy Bay Sauvignon Blanc Marlborough, New Zealand | \$90 |
| Auberge Resorts Collection Chardonnay Napa Valley | \$56 |
| Groth Chardonnay Napa Valley, California | \$75 |
| Jordan Chardonnay Alexander Valley, California | \$85 |
| Cakebread Chardonnay Napa Valley, California | \$100 |
| Far Niente Chardonnay Napa Valley, California | \$130 |

ROSÉ

| | |
|---|------|
| Chateau Minuty, "M" Cotes de Provence, France | \$50 |
| Miraval Cotes de Provence, France | \$65 |

RED WINE

| | |
|---|-------|
| Paul Hobbs, Crossbarn Pinot Noir Sonoma Coast, California | \$65 |
| Regis Bouvier Bourgogne Rouge Burgundy, France | \$70 |
| Foxen Vineyard Pinot Noir Santa Maria Valley, California | \$80 |
| Orin Swift, "Slander" Pinot Noir California | \$105 |
| Flowers Pinot Noir Sonoma Coast, California | \$115 |
| Ridge Vineyards, Three Valleys Zinfandel Sonoma, California | \$65 |
| The Prisoner Zinfandel Blend Napa Valley, California | \$105 |
| Nickel & Nickel Merlot Napa Valley, California | \$90 |
| Auberge Resorts Collection Cabernet Sauvignon Napa Valley, California | \$60 |
| Ferrari Carano Cabernet Sauvignon Alexander Valley, California | \$78 |
| Pine Ridge Cabernet Sauvignon Napa Valley, California | \$90 |
| Frank Family Vineyards Cabernet Sauvignon Napa Valley, California | \$110 |
| Caymus Cabernet Sauvignon Napa Valley, California | \$185 |
| Leviathan Cabernet Sauvignon/Syrah Blend California | \$95 |
| Robert Sinskey "POV" Merlot/Cabernet Blend Carneros, California | \$100 |
| Orin Swift, Palermo Cabernet Blend Napa Valley, California | \$120 |
| Susana Balbo Malbec Mendoza, Argentina | \$60 |
| Querciabella, Mongrana Sangiovese/Cabernet Blend Tuscany | \$60 |
| Brancaia, "ilatraia Cabernet Sauvignon/Merlot Tuscany | \$120 |

**Prices and availability subject to change
Hotel Jerome Wine List Available upon Request

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HOTEL EVENT POLICIES

EVENT DETAILS

the menu and all other details of the event are to be finalized a minimum of thirty (30) days prior to the date of the event

GUARANTEES

the guaranteed number of attendees at each catered function must be communicated to the events office at the hotel no less than five (5) business days prior to the event

after this time, the guarantees cannot be reduced

if a guarantee is not specified, the estimate will automatically become the guarantee

the patron will be charged for the guarantee of the actual number, whichever is greater

for action stations, full guarantees are required

for break packages and reception displays, a minimum of 80% guarantee is required

for break packages and reception displays, a minimum of 80% guarantee is required

SERVICE TIMES

menu pricing (excluding coffee breaks) is based on 90 minute presentation for longer service times, additional labor or menu fees will apply

LABOR FEES

additional labor charges will be assessed as follows:

chef attendant - \$150 per hour, 2 hour minimum

bartender - \$75 per bartender, per hour

coat check - \$75 per attendant, 2 hour minimum

displays with less than 25 attendees - \$250 per meal function

OUTSIDE FOOD AND BEVERAGE

no food or beverage of any kind can be brought into the hotel by the patron without the written permission of the hotel, and are subject to such service and/or labor charges as are deemed necessary by the hotel

per the hotel's liquor license, alcohol purchased outside of the hotel is restricted and

may not be brought into the event space or guest rooms.

SERVICES FEES AND TAXES

all menu prices are subject to a 22% service charge and 9.3% sales tax

