



BANQUET MENU





BREAKFAST

Buffet Breakfast

Minimum 25 or Additional Fee Applies

Includes a Selection of Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Service

SODA CREEK	\$24
Pastries, Muffins, Scones, Preserves, Butter, Sliced Fresh Seasonal Fruit and Berries, and Yogurt Parfaits	
THE ALPINE	\$26
Seasonal Fruit and Berries, Pastries, Muffins and Scones, Scrambled Eggs with Chives and Cheddar Jack Cheese, Applewood Smoked Bacon and Country Homestyle Potatoes.	
SOUTHWESTERN	\$28
Breakfast Burritos filled with Scrambled Eggs, Bacon, Cheddar Jack Cheese, Green Chili, and Bacon Vegetarian Burritos filled with Scrambled Eggs, Spinach, Tomato, Green Chili, and Cheddar Jack Cheese Both served with Fresh Fruit and Country Potatoes	
FLAT TOP	\$28
Broccoli, Cheese, and Ham Frittata, Sliced Fresh Fruit, Pastries, and Applewood Bacon	
WAKE UP	\$29
Bacon, Egg, and Cheese Croissant Sandwiches, Fresh Fruit, Applewood Smoked Bacon, and Yogurt Parfaits	

Plated Breakfast

Includes a Selection of Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Service

BREAKFAST CROISSANT SANDWICH	\$22
Scrambled Eggs with Ham and Cheddar, Bacon, and Cheddar or Spinach, Caramelized Onion, Bell Pepper and Avocado served with Homestyle Potatoes and Fresh Fruit	
STUFFED FRENCH TOAST	\$21
Peaches and Honey Mascarpone stuffed in Challah Toast and served with Maple Syrup Butter and Fresh Fruit	
VEGGIE FRITTATA	\$28
Sautéed Asparagus, Garlic, Onions, Tomato, and Spinach served with Fresh Fruit and Homestyle Potatoes	
SAUSAGE FRITTATA	\$28
Sausage, Cheddar, Sautéed Onions and Pepper served with Sliced Fresh Fruit and Homestyle Potatoes	
BREAKFAST BURRITO	\$26
Scrambled Eggs, Bacon, Cheese, Green Chili, Bacon, Homestyle Potatoes and Fresh Fruit	



Breakfast Enhancements

FLAKY CROISSANT SANDWICH with Bacon or Ham, Egg, and Cheese.....	\$8 pp
FLAKY CROISSANT SANDWICH with Tomato, Basil, and Fresh Mozzarella.....	\$8 pp
BAGEL SANDWICH with Bacon, Egg and Cheese.....	\$8 pp
BREAKFAST BURRITO with Chorizo Sausage, Scrambled Egg, Jack Cheese, Crispy Potatoes, Salsa Verde	\$10 pp
GRILLED FRENCH TOAST with Warm Maple Syrup.....	\$6 pp
BELGIAN WAFFLES with Whipped Butter and Maple Syrup.....	\$6 pp
DOWNHOME BISCUITS with Sausage Gravy.....	\$6 pp
APPLEWOOD SMOKED BACON Ham or Sausage Links.....	\$5 pp
HOT OLD FASHIONED OATMEAL with Brown Sugar, Raisins.....	\$6 pp
SCRAMBLED EGG WHITES Quinoa, Roasted Red Peppers, and Kale.....	\$6 pp
SCRAMBLED EGGS OR HARD BOILED	\$5 pp
FRESH BERRY OR STRAWBERRY-BANANA FRUIT YOGURT SMOOTHIE SHOOTERS	\$5 ea
BAKERY BASKET OF SCONES, MUFFINS, DANISHES	\$46 dz
INDIVIDUAL FRUIT YOGURTS with House-made Granola.....	\$4.5 pp
ASSORTED BAGELS with Cream Cheese.....	\$46 dz
SEASONAL FRESH FRUIT AND BERRIES	\$6 pp
FRESH BERRIES AND DRIED FRUITS	\$6 pp
WHOLE FRESH FRUIT	\$3 pp
SALMON BAGEL Everything Bagel with Smoked Salmon, Capers, Pickled Onions and Sliced Tomato.....	\$12 pp



LUNCH

Bag Lunches or Deli Platters

All Bag Lunches may be served as Pre-made Platters. Bag Lunches are served with Chips, Pasta Salad, and Cookie

TURKEY CRANBERRY AND BRIE WRAP Arugula, Lemon Chive Mayo.....	\$24
JAMAICAN JERK CHICKEN WRAP Tropical Fruit Salsa, Avocado Cream, Lettuce, Tomato.....	\$24
CAJUN BLACKENED CHICKEN WRAP Bleu Cheese, Caramelized Onions, Lettuce, Tomato	\$25
SESAME GINGER CHICKEN SALAD WRAP Chili Mayo, Napa Cabbage, Mint, Cilantro, Cucumbers, Tomato.....	\$25
BALSAMIC MARINATED GRILLED VEGETABLE WRAP Hummus, Arugula, Tomato, Olive Tapenade.....	\$22
BOMBAY CHICKEN SALAD SANDWICH Curry Mayo, Walnuts, Apples, Grapes, Lettuce, Wheat Bread.....	\$24
ROAST BEEF AND HORSERADISH HAVARTI SANDWICH Lemon Chive Aioli, Lettuce, Tomato, Wheat Bread	\$25
SMOKED HAM AND SWISS SANDWICH Grainy Mustard Aioli, Lettuce, Tomato, Sour Dough Bread.....	\$24
GRILLED PORTOBELLO SANDWICH Lemon Chive Aioli, Goat Cheese, Arugula, Tomato, Ciabatta.....	\$23
ROAST TURKEY AND CHEDDAR SANDWICH Red Chili Aioli, Lettuce, Tomato, Pickle, Wheat Bread.....	\$24

Plated Lunch

Includes Iced Tea and Assorted Breads with Butter

CURRY YOGURT CHICKEN BREAST Sweet Peppers, Avocado, Brown Rice and Quinoa, Zhoug Sauce (Cilantro Coulis)	\$28
KOREAN BBQ MARINATED BUFFALO STRIP STEAK Kimchi Fried Rice and Sautéed Vegetables	\$29
GRILLED MAHI Lemon Orzo Pasta, Tropical Fruit Sauce, Celeriac Purée, and Chef's Select Seasonal Vegetables.....	\$32
MISO GLAZED SALMON Sesame Ginger Vegetable Medley of Baby Bok Choy, Mushroom, Heirloom Carrot, and Jasmine Rice.....	\$36
APRICOT AND CHERRY STUFFED PORK LOIN Grits, Wheat Berries, Nueskies Bacon, Sherry Vinaigrette and Chef's Select Seasonal Vegetables	\$28
GRILLED HANGER STEAK Chimichurri Sauce, Roasted Fingerling Potatoes, Chef's Select Seasonal Vegetables.....	\$29
GOAT CHEESE, OLIVE AND RED PEPPER STUFFED CHICKEN BREAST Fennel, Broccolini, Heirloom Tomato, and Wild Rice Pilaf.....	\$26

Vegetarian Entrées

SPINACH AND ARTICHOKE RAVIOLI Leek Confit, Charred Grape Tomatoes, Asparagus, and Basil Jus.....	\$28
RICOTTA AND PINE NUT STUFFED ZUCCHINI Summer Vegetable Farro Risotto.....	\$26
ZA'ATAR SPICED ROASTED CAULIFLOWER STEAK Red Lentils, Spinach Saag, and Cucumber Mint Yogurt	\$27



Salads

Spring Mix, Crumbled Chèvre, Roasted Eggplant, Bell Pepper, Crispy Leeks, Sun-dried Tomato Vinaigrette	\$8
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts, Apple Cider Vinaigrette.....	\$8
Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Bleu Cheese Dressing.....	\$8
Heirloom Tomato, Arugula, Watermelon, Feta, Basil Pesto, Balsamic Vinegar Reduction.....	\$8
Roasted Red Beets, Avocado, Feta, Toasted Pepitas, Microgreens, Blood Orange Vinaigrette.....	\$8
Baby Kale, Summer Berries, Fresh Basil, Toasted Almonds, Crumbled Chèvre, Champagne Vinaigrette.....	\$8
Roasted Brussels Sprouts, Chopped Romaine, Shaved Parmesan, Dried Cranberry, Candied Walnut, Honeycomb Mustard Dressing	\$8

Desserts

CHOCOLATE KAHLUA CAKE	\$8
SALTED CARAMEL BRULE CHEESECAKE	\$8
4 LAYER CARROT WITH CARAMEL SAUCE	\$8
MEYER LEMON CAKE	\$8



Buffet Lunch/Dinner

Minimum 25 or Additional Fee Applies

Includes Iced Tea Service, Assorted Breads and Butter and Coffee with Dinner

OLE' BUFFET **\$38 | \$48**

- Brown Rice with Cilantro and Lime
- Ropa Vieja Shredded Beef
- Carnitas Shredded Pork
- Pinto Beans in Chili Sauce
- Fire Roasted Green and Red Salsa
- Mexican Corn on the Cob
- Chips, Sour Cream, Classic Guacamole, Lettuce, Diced Tomatoes,
- Shredded Lettuce, and Corn Tortillas
- Chef's Choice Dessert

TUSCAN BUFFET **\$38 | \$46**

- Caesar Salad with Fresh Parmesan Cheese, Croutons, and Caesar Dressing
- Cavatappi Pasta served with Grilled Peppers, Mushrooms, Onions and Italian Sausage in a Red Sauce
- Three Cheese Manicotti with Mozzarella, Parmesan and Ricotta Cheese served with Marinara Sauce
- Sautéed Italian Squash and Zucchini
- Garlic Bread Sticks
- Chef's Choice Dessert

ALL AMERICAN BUFFET **\$39 | \$44**

- Garden Salad with Shredded Carrots, Sliced Red Onion, Croutons, and Cheddar Cheese
- Served with Gorgonzola and Italian Dressing
- Fresh Fruit
- Grilled Beer Brats, Hamburgers and Veggie Burgers
- Sweet Potato Fries and Steak Fries
- Assorted Cookies and Brownies

COLORADO BBQ BUFFET **\$46 | \$56**

- Smoked Beef Brisket and BBQ Chicken
- Jalapeño and Cheddar Corn Bread
- Potato Salad and Cole Slaw
- Country Style Baked Beans with Molasses and Bacon
- Roasted Corn on the Cob
- Chef's Choice Dessert

SALAD TRIO BUFFET **\$36 | \$42**

- Tomato Basil Soup and Chicken Noodle
- Served with Garlic Bread Sticks and Assorted Breads, Butter, Olive Oil, Balsamic, and Fresh Shaved Parmesan
- Kale and Quinoa Salad with Dried Cherries, Pumpkin Seeds, Orange Segments, and Citrus Vinaigrette
- Turkey Cobb with Roast Turkey, Tomatoes, Bleu Cheese, Hard-boiled Egg, Bacon, Cucumbers, and Scallions
- Spinach Salad with Sliced Green Apples, Candied Pecans, Crispy Prosciutto, Bleu Cheese Crumbles, and Maple Vinaigrette
- Chef's Choice Dessert

MOUNT WERNER **\$46 | \$56**

- Tomato Bisque
- Roasted Beet Salad with Mixed Greens, Feta Cheese, Arugula, and Toasted Pine Nuts
- Balsamic Vinaigrette
- Grilled Flat Iron Steak with Red Wine Reduction
- Herb Crusted Lemon Chicken
- French Green Beans with Toasted Almonds and Brown Butter, Garlic Mashed Potatoes
- Chef's Choice Dessert

ALPENGLOW **\$48 | \$58**

- Spinach Salad with Sliced Green Apples, Crispy Prosciutto, Candied Pecans, Bleu Cheese, and Maple Vinaigrette
- Miso Glazed Salmon, Sesame Ginger Vegetable Medley of Baby Bok Choy, Mushroom, Heirloom Carrot, Jasmine Rice
- Curry Yogurt Chicken Breast, Sweet Peppers, Avocado, Fava Bean Hummus, Zhoug Sauce (Cilantro coulis)
- Grilled Marinated Zucchini and Asparagus
- Chef's Choice Dessert

Afternoon Breaks

Priced Per Person

COOKIE MUNCHER	\$22
Assorted Large Cookies, Macadamia and White Chocolate, Chocolate Chip, Oatmeal, Peanut Butter, served with Milk, Coffee, and Hot Cocoa	
ICE CREAM TRUCK	\$12
Klondike Heath Bars, Rainbow Push-Ups, Choco Taco, King Cones, Fruit Pops and Ice Cream Sandwiches	
WARM UP	\$12
Queso Dip and Artichoke Dip served with Grilled Pitas and Tortilla Chips	
HEALTHY APPROACH	\$15
Fresh Fruit Kabobs, Trail Mix, and Bottled Smoothies	
TEX MEX	\$12
Guacamole, Fire Roasted Salsa, Queso Dip served with Tortilla Chips	
YUM	\$10
Warm Pretzels with Warm Cheese Dip and Mustard	
DESSERT EXPLOSION	\$22
Mini Desserts: Lemon Bars, Raspberry Bars, German Chocolate Bars, Mini Cookies	

Enhancements

Priced Per Person

CANDY BARS.....	\$4	POTATO CHIPS AND DIP.....	\$7
GRANOLA BARS.....	\$3.5	SPICY SNACK MIX.....	\$8
TRAIL MIX.....	\$8	MIXED NUTS.....	\$9
WHOLE FRESH FRUIT.....	\$4	DESSERT BARS.....	\$48 dz
CLIF BARS.....	\$5	Lemon Bars, Raspberry Bars, German Chocolate Bars	
FRUIT AND CHEESE KABOBS.....	\$12	ASSORTED COOKIES.....	\$48 dz
CHIPS, SALSA, AND GUACAMOLE.....	\$12	Peanut Butter, Chocolate Chip, Oatmeal	
HUMMUS AND PITA.....	\$10	BROWNIES.....	\$48 dz
KIND BARS.....	\$5	BROWN BUTTER, SEA SALT.....	\$48 dz
		AND MARSHMALLOW TREATS	

Beverages

COFFEE, DECAFFEINATED COFFEE, TEA SERVICE... \$48 gal	VITAMIN WATER.....	\$6
LEMONADE.....	GATORADE.....	\$6
HOT CHOCOLATE.....	SMOOTHIES.....	\$10
ICED TEA.....	BOTTLED JUICE.....	\$8
HOT CIDER.....	BOTTLED ICED TEA.....	\$6
SOFT DRINKS.....	SPARKLING FLAVORED WATER.....	\$7
BOTTLED WATER.....		\$5



HORS D'OEUVRES

Cold Hors D'oeuvres

Per 50 Pieces

CHILLED SHRIMP with Classic Cocktail Sauce, Lemon Wedges	\$300
ANCHO CHICKEN SALAD Mango Chili Sauce on Crostini	\$185
GORGONZOLA CREAM CHEESE Candied Walnuts, Dried Cranberries, Endive	\$175
TRIPLE CREAM BRIE Apple Compote, Mini Phyllo Shell	\$150
SMOKED SALMON Dill Cream Cheese on Cucumber Rounds	\$195
ANTIPASTO KABOBS	\$175
CAPRESE Grape Tomato, Fresh Mozzarella, Basil, Balsamic	\$150
SEARED AHI TUNA LOIN Asian Coleslaw	\$250
PROSCIUTTO WRAPPED MELON	\$150
BLACK OLIVE TAPENADE Feta, Sundried Tomato Crostini	\$125
BACON, MANGO, GOAT CHEESE CROSTINI	\$150
LOBSTER SALAD on Belgian Endive	\$195

Hot Hors D'oeuvres

Per 50 Pieces

COCONUT SHRIMP with Sweet Chili Sauce	\$225
CRAB CAKES Southern Style Remoulade	\$225
STRIP STEAK Fingerling Potato, Broccoli (Skewer)	\$275
ITALIAN SAUSAGE with Cremini Mushrooms	\$200
FETA, PINE NUT, SPINACH, ROASTED CREMINI MUSHROOMS	\$175
SCALLOPS WRAPPED IN BACON Pineapple Glaze	\$200
CRISPY PORK POT STICKERS Soy-Ginger Sauce	\$150
VEGETABLE EGG ROLLS Sweet and Sour Dipping Sauce	\$150
SESAME CHICKEN SKEWER Spicy Thai Peanut Sauce	\$195
SWEDISH MEATBALLS	\$150
GRILLED COLORADO LAMB KABOB Yogurt Cucumber Mint Sauce	\$250
GOAT CHEESE ARANCINI	\$150
SPANIKOPITAS	\$150
SPINACH AND CHEESE EMPANADAS	\$175
SLIDERS	\$300

Choice of Ahi Tuna with Asian Slaw, Barbacoa Beef with Shredded Cabbage and Pico Sauce, Pulled Pork with Asian Slaw

DINNER

Plated Dinner Entrées

Includes Coffee, Decaffeinated Coffee, Tea Service and Warm Breads with Butter

FILET MIGNON Garlic Mashed Yukons, Red Wine Shallot Reduction, Chef's Select Seasonal Vegetables	\$56
PACIFIC HALIBUT Roasted Fingerling Potatoes, Saffron Carrot Purée, Chef's Select Seasonal Vegetables	MARKET PRICE
MAPLE GLAZED PORK CHOP Brussel Sprouts, Apples, Bacon, Grits	\$46
GRILLED HANGER STEAK Chimichurri Sauce, Roasted Red Potatoes, Chef's Select Seasonal Vegetables	\$48
PAN ROASTED CHICKEN BREAST	\$49
Garlic Mashed Yukons, Forrest Mushrooms, Browned Chicken Jus, Chef's Select Seasonal Vegetables	
GOAT CHEESE, OLIVE, AND RED PEPPER STUFFED CHICKEN BREAST Fennel, Broccoli, Heirloom Tomato, Wild Rice Pilaf ...	\$44
MISO GLAZED SALMON Baby Bok Choy, Shiitake Mushroom, Jasmine Rice, Orange Sesame Ginger	\$52
HERB AND DIJON PORK LOIN Creamy Polenta, Shiitake Mushroom, White Wine Jus, Chef's Select Seasonal Vegetables ...	\$49
MAHI MAHI Lemon Herb Orzo Pasta, Picasso Sauce and Chef's Select Seasonal Vegetables	\$54

Vegetarian

SPINACH AND ARTICHOKE RAVIOLI Leek Confit, Charred Grape Tomatoes, Asparagus, Basil Jus	\$40
RICOTTA AND PINE NUT STUFFED ZUCCHINI Summer Vegetable Farro Risotto	\$39
ZA'ATAR SPICED ROASTED CAULIFLOWER STEAK Red Lentils, Spinach Saag, Cucumber Mint Yogurt	\$38

Salads

Spring Mix, Crumbled Chèvre, Roasted Eggplant, Bell Pepper, Crispy Leeks, Sun-dried Tomato Vinaigrette	\$8
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts, Apple Cider Vinaigrette	\$8
Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Bleu Cheese Dressing	\$8
Heirloom Tomato, Arugula, Watermelon, Feta, Basil Pesto, Balsamic Vinegar Reduction	\$8
Roasted Red Beets, Avocado, Feta, Toasted Pepitas, Microgreens, Blood Orange Vinaigrette	\$8
Baby Kale, Summer Berries, Fresh Basil, Toasted Almonds, Crumbled Chèvre, Champagne Vinaigrette	\$8
Roasted Brussels Sprouts, Chopped Romaine, Shaved Parmesan, Dried Cranberry, Candied Walnut, Honeycomb Mustard Dressing	\$8



Reception Station

MEDITERRANEAN	\$175 serves 25
Hummus, Marinated Olives, Marinated Grilled Vegetables, Cold Meats, Imported Cheese, Pita Bread	
DOMESTIC AND IMPORTED CHEESE STATIONS	\$175 serves 25
Selection of Domestic and Imported Cheeses, Grapes, Dried Fruit, Mixed Nuts, Crackers, Sliced Breads	
SMOKED SALMON	\$325 serves 25
Honey Smoked Salmon, Diced Tomato, Capers, Chopped Hard-boiled Egg, Lemon Slices, Sliced French Bread, Crackers	
ASIAN STATION	\$225 serves 25
Pork Pot Stickers, Vegetable Spring Rolls, Crab Rangoon, Sesame Ginger Chicken Skewers and Asian Dipping Sauce	
CRUDITÉ	\$175 serves 25
Carrots, Mushrooms, Celery, Zucchini, Cauliflower, Broccoli, Grape Tomatoes, and Green Goddess Dip	
STREET TACO STATION	\$275 serves 25
Shredded Beef Barbacoa, Pulled Chicken Tinga, Corn and Flour Tortillas, Red and Green Salsa, Sour Cream, Guacamole, Roasted Jalapeños, Queso Fresco Cheese	
SLIDER STATION	\$375 serves 50
Burger Sliders with Caramelized Onions, Pickles, and Cheddar Cheese, Pulled Pork Sliders with Asian Slaw, Pickles, and Herb Aioli, or BBQ Beef Sliders served with Fries, Onion Rings, and Garlic Dipping Sauce	
BRUSCHETTA STATION	\$350 serves 50
Tomato, Basil, Olive Oil and Garlic, Roasted Peaches, Ricotta, Crispy Pancetta and Honey, Sliced Grilled Beef with Horseradish and Chives, Smoked Salmon, Whipped Dill Cream Cheese and Cucumber	
FLAT BREAD STATION	\$225 serves 25
Wild Mushroom, Basil Pesto, and Feta Cheese, Sun Dried Tomato, Parmesan, and Balsamic Reduction, Smoked Salmon, Herb Boursin, and Arugula	
DESSERT STATION	\$14
Mini Desserts, Raspberry Bars, German Chocolate Cakes, Lemon Bars, Mini Assorted Cookies, Chocolate Dipped Strawberries	



Carving Stations

Chef Fee Applies \$175 per Chef | Serves 25 People

HERB CRUSTED PRIME RIB.....	\$400
BROWN SUGAR GLAZED HAM.....	\$325
PEPPER CRUSTED SEARED TENDERLOIN.....	\$425
OVEN ROASTED TURKEY with Orange Cranberry Sauce and Pan Gravy.....	\$375

Grilled and Roasted Meat Enhancements

ORANGE AND CUMIN ROAST PORK LOIN Grilled Corn Salsa.....	\$9
APRICOT, CHERRY, APPLE, AND GRAINY MUSTARD STUFFED PORK LOIN Sweet Herb Jus.....	\$8
GREEK STYLE LEG OF LAMB Eggplant and Olive Caponata.....	\$12
GRILLED GERMAN SAUSAGE Chorizo, Italian Sausage, and Assorted Mustards.....	\$8
MARINATED STRIP STEAK with Chimichurri Sauce.....	\$10

Duet Plates

Includes Coffee, Decaffeinated Coffee, Tea Service and Warm Breads with Butter

CHICKEN IN LEMON BUTTER SAUCE AND CAPERS.....	\$62
MAHI MAHI Fruit Picasso Sauce	
FILET MIGNON Miso Herb Butter.....	\$72
PAN SEARED HALIBUT VERACRUZ Red Roasted Potatoes and Chef's Select Seasonal Vegetables	
GINGER SESAME AIRLINE CHICKEN BREAST.....	\$65
MISO SALMON Coconut Rice and Sesame Ginger Vegetable Medley of Baby Bok Choy, Mushroom and Heirloom Carrot	
FLAT IRON STEAK.....	\$65
PAN SEARED SALMON Chimichurri Sauce, Roasted Fingerling Potatoes and Chef's Select Seasonal Vegetables	

Desserts

CHOCOLATE KAHLUA CAKE.....	\$8
SALTED CARAMEL BRULE CHEESECAKE.....	\$8
4 LAYER CARROT WITH CARAMEL SAUCE.....	\$8
MEYER LEMON CAKE.....	\$8



Banquet Bar Packages

Hosted Hourly Open Bar/Per Person

STANDARD BAR House Level Open Bar	1 Hour \$30 2 Hours \$35 3 Hours \$45
PREFERRED BAR	1 Hour \$35 2 Hours \$45 3 Hours \$55
PREMIUM BAR	1 Hour \$45 2 Hours \$55 3 Hours \$65

All levels of liquor are based on availability. Special requests can be made and accommodated if available.
Additional fee will apply.

Hosted Hourly Beer & Wine/Per Person

BEER AND WINE LEVEL 1	1 Hour \$25 2 Hours \$30 3 Hours \$40
BEER AND WINE LEVEL 2	1 Hour \$30 2 Hours \$35 3 Hours \$45
BEER AND WINE LEVEL 3	1 Hour \$40 2 Hours \$45 3 Hours \$55

Bar Based on Consumption

	HOST*	CASH
WELL COCKTAIL	\$9	\$10
CALL COCKTAIL	\$10	\$11
PREMIUM COCKTAIL	\$11	\$12
HOUSE WINE	\$10	\$12
HOUSE CHAMPAGNE	\$10	\$12
IMPORTED BEER	\$8.50	\$9
DOMESTIC BEER	\$7.50	\$8
ASSORTED SOFT DRINKS	\$4	\$4

*Prices Do Not Include Tax or Gratuity



Banquet Wine List

SPARKLING WINES

Korbel, Brut, CA.....	\$37
Korbel, Sweet Cuvee, CA.....	\$37
Korbel, Rosé, CA.....	\$37
Codorniu, Cava Brut, Sant Sadurni D'Anola, SP.....	\$41
Ruffino, Sparkling Rose, IT.....	\$43
Korbel, Prosecco, CA.....	\$46
Mumm Napa, Brut Prestige, Napa Valley, CA, NV.....	\$55
Veuve Clicquot, Brut, FR.....	\$146

PINOT GRIGIO/PINOT GRIS

Bollini, Pinot Grigio, IT.....	\$37
King Estate, Oregon	\$46

SAUVIGNON BLANC

Yealands, Sauvignon Blanc, NZ.....	\$42
Kim Crawford, Marlborough, NZ.....	\$43
Simi, Sonoma County, CA.....	\$46
Craggy Range, Sauvignon Blanc, NZ.....	\$52
Frog's Leap, Napa Valley, CA.....	\$64
Long Meadow Ranch, Rutherford, Napa, CA.....	\$67
Cakebread, Napa Valley, CA.....	\$79

RIESLING

Kung Fu Girl, WA.....	\$34
Von Schleinitz, Mosel, DE.....	\$40

CHARDONNAY

Eve, Chardonnay, Unoaked, WA.....	\$37
Longevity, Chardonnay, CA.....	\$42
Tom Gore, CA.....	\$46
Sonoma Cutrer, Sonoma Coast, CA.....	\$49
Evolution, Columbia Valley, WA.....	\$49
Robert Mondavi, Napa Valley, CA.....	\$52
La Crema, Sonoma, CA.....	\$52
Artesa, Carneros, Napa Valley	\$60
Franciscan Cuvée Sauvage, Carneros, Napa Valley, CA.....	\$91
Rombauer, Carneros, CA.....	\$98
Cakebread, Napa Valley, CA.....	\$109

ALTERNATIVE WHITES

Rosatello, Moscato, IT.....	\$35
Meiomi, Rosé, CA.....	\$46
Zaca Mesa, Viognier, Santa Ynez Valley, CA.....	\$46
Charles F. Wagner Conundrum, CA.....	\$46

PINOT NOIR

Butternut, Pinot Noir, CA.....	\$42
Meiomi, CA.....	\$46
Wild Horse, Central Coast, CA.....	\$49
Carmel Road, Monterey, CA.....	\$49
Giant Steps, Yarra Valley, AU.....	\$82
Archery Summit Dundee Hill, OR.....	\$112

MERLOT

Murphy Goode, CA.....	\$36
Wente Vineyards, Sandstone, CA.....	\$47
Freemark Abbey, Napa Valley, CA.....	\$82

CABERNET SAUVIGNON

Robert Mondavi Private Selection Bourbon Barrels, CA.....	\$38
Bread and Butter, Cabernet Sauvignon, CA.....	\$42
Beringer, Knights Valley, CA.....	\$42
Hahn Winery, CA.....	\$46
St. Francis, Sonoma, CA.....	\$56
Simi, Alexander Valley, CA.....	\$73
Daou, Paso Robles, CA.....	\$76
Robert Mondavi, Napa Valley, CA	\$82
Mt. Veeder, Napa Valley, CA.....	\$100
Simi, Landslide, Alexander Valley, CA.....	\$112
Sequoia Grove, Napa Valley, CA	\$130
Jordan, Alexander Valley, CA	\$135



ZINFANDEL

Cline, Old Vine, Lodi, CA.....	\$37
Cline, Ancient Vines, CA	\$42
Ravenswood, Dickerson Vineyard, Napa, CA.....	\$97

SYRAH AND SHIRAZ

Rosenblum, Vintners Cuvée Syrah, CA.....	\$34
Jacobs Creek Double Barrel, AUS.....	\$46
Boomtown Vineyards, WA.....	\$52

MERITAGE, MALBEC, RED BLENDS, OTHER

Rare Barrel Blend, Red Blend, CA.....	\$36
Portillo, Malbec, Mendoza, AG.....	\$36
Hahn, GSM, CA.....	\$46
Cooper & Thief, Red Blend, CA.....	\$55
St. Francis, Claret, Red Blend, Sonoma, CA	\$58
The Prisoner, Red Blend, Napa, CA.....	\$85



Specialty Enhancements

BARTENDER FEES 1 for 50 People.....	\$175 bartender	BANNER HANGING	\$25 banner
CHEF ATTENDANT FEES 1 for 50 People	\$175 chef	SECURITY PERSONNEL	\$65 person hour
SERVER Passed Beverage or Increased Service ...	\$130 server	EXHIBITOR TABLE	\$35 table day
POSTER BOARD	\$180 day	with Electrical	\$45 table day
LAWN GAMES	\$500 day	COAT CHECK DONATION TO LOCAL CHARITY	
	\$100 game		

Steamboat Resort Standards

- Service charge of 23% and Tax apply to all room rental, food, beverages, specialty enhancements, and fees.
- Guarantee number of guests for all food and beverage and room sets are due 3 business days prior to event. If no guarantee is received the Resort will use the estimated number listed on the Banquet Event Order. Resort will be prepared for 5% over the guaranteed number of guests.
- All food and beverage and alcohol consumed on premise must be purchased solely through Steamboat Resort.
- Our Colorado Food & Beverage License prohibits us from packaging unused food or beverage for later consumption.
- Buffets will have additional fees for number of guests under 25 people.
- Storage and handling fees of \$150/day will be charged for any shipments arriving more than 3 days prior to group arrival.
- Open flames are prohibited in tents.
- Fog machines are prohibited in indoor events.
- Glitter or confetti is not permitted in any venue. Cleaning fees will apply for excessive trash or removal of items from venues.
- Audio visual can be rented through our on-site audio visual company INSPIRE. Groups that choose to utilize an outside audio visual company will be charged a fee of \$3,000.