

Terms of Service & Room Charges

Prices and Payment: Price quotes are subject to change until final Banquet Event Order is signed and received. Prices agreed to in the signed contract are binding. A 75% deposit of the estimated food & beverage total will be due 4 weeks prior to arrival. **Final payment is due within (30) days of the bill date (Wedding payments are due SEVEN days after the event).** A one-time finance charge of 5% of the total amount due plus 1.5% per month will be accrued to the account if not paid within 30 days.

Room Charges: All rates are before tax & gratuity

Columbine Room	\$250.00/day	Waived at \$1,500 in daily food & beverage sales
Gore Creek Room	\$250.00/day	Waived at \$1,500 in daily food & beverage sales
Gore Creek & Columbine Room	\$500.00/day	Waived at \$2,800 in daily food & beverage sales
Wildwood Room	\$550.00/day	Waived at \$3,000 in daily food & beverage sales
Wildwood East or West Room	\$300.00/day	Waived at \$1,500 in daily food & beverage sales
Patio	\$300.00/day	
Back Lawn	\$1000.00/day	

**Room Charges are applied on a daily basis and not prorated for hours of use.*

Attendance Guarantees: Final attendance guarantees must be submitted to us at least **5 business days prior to service.** This will be considered your minimum guarantee, not subject to reduction. If a guarantee is not received, the expected count on the contract will become the minimum guarantee.

Colorado State Law: All food and beverage must be purchased from Lion Square Lodge. No outside food or beverage can be brought into the meeting rooms. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another. If outside food is brought in, a penalty charge of \$400 will be assessed. For exceptions to this rule contact Lion Square Lodge.

Menu Arrangements: Due to our mountain resort location, menus must be finalized **4 weeks prior** to your function, along with a **75% catering deposit check.** Any changes made less than 5 days prior to your function will incur an extra service charge. All menu items with a minimum number of people required must be met or an additional surcharge will be added. All food and beverage are subject to availability. 🍌 = Vegetarian Option

Service Charges: Food, beverage and AV taxes are currently 8.4%, event room taxes are currently 9.8% and a 20% service charge will be added to all food and beverage items (except cash bars items). For functions fewer than 20 people there is an additional service fee of \$50 for each meal. Attendant and Chef fees are \$50 per hour. Bartender fees are \$20 per hour, with an additional 2 hours added to set-up and break down the bar. There is an additional charge of \$100 for catered food served prior to 7:00 AM.

Function Rooms: Lion Square Lodge reserves the right to reassign function space based on the guaranteed number of people. Additional labor fees are applicable if there is a change in set up 72 hours or less prior to the function or if there are reset changes in the daily arrangements. Room fees are applicable when food and beverage purchases fall under the minimum requirement. All outdoor functions will have a back-up location inside; a final decision will be made the day of.

Cancellation Fees:

31 to 60 days prior to function –	Room Fee will be charged
15 to 30 days prior to function –	50% of projected revenue will be charged
14 days or less prior to function –	100% full guaranteed revenue will be charged

Audio-Visual Equipment: A wide selection of audiovisual equipment and services are available on a rental basis. Contractually, all AV equipment must be ordered through Lion Square Lodge. If you choose to bring in your own AV, a \$50/day fee will be charged. Audiovisual arrangements must be made in advance. To avoid additional rental fees, cancellation must be received at least 48 hours prior to function on weekdays and 72 hours prior on weekends. An AV operator hourly rate is \$55/hour.

Shipping and Receiving: Up to 5 packages (under 50 lbs.) may be delivered to the lodge no more than 3 days prior to the meeting date. Packages stored for more than 3 days will incur a storage fee of \$20 per box, per day. If more than 5 packages are received, the group will incur a handling fee of \$20 per package, per day stored. We must be notified 1 week in advance to prepare for delivery. Please include the following information: *group contact, arrival date and name of function.* We are not responsible for lost or damaged items that are shipped to or from the hotel. Outgoing shipping is available for a fee.

Security: The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel or event space at any time. Arrangements may be made in advance for security of exhibits, merchandise or articles set-up for display.

Table of Contents

	<i>Page</i>
Breakfast Menus	3
Refresher Breaks & Services	4
Lunch Menus	
Buffet Lunches	5
Boxed Lunches	6
Plated Lunches	6
Hors D' Oeuvres	7
Dinner Menus	
Plated Dinners	8
Dinner Buffets	9
Kids Meals	10
Desserts	10
Wedding Reception Options	11 – 14
Bar & Beverage Pricing	15

Breakfast Menus
Served 7:00am – 10:30am

All Breakfast Buffets Include Fresh Orange and Cranberry Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon

Continental Breakfast Buffets:

Simba Breakfast Buffet *\$14.00 per person*
Fresh Sliced Seasonal Fruit, Croissants, and Muffins served with Fruit Preserves, Cream Cheese and Butter

Born Free Breakfast Buffet *\$15.00 per person*
Fresh Sliced Seasonal Fruit, Assorted Cereals and Granola, Yogurt, Variety of Muffins and Pastries

Riva Glades Breakfast Buffet *\$16.00 per person*
Fresh Sliced Seasonal Fruit, Variety of Breakfast Breads, Pastries and Bagels served with Fruit Preserves, Cream Cheese and Butter, Individual Fruit Yogurts

Hot Breakfast Buffets:

Milk Run Breakfast Buffet *\$18.00 per person*
Variety of Breakfast Breads, Pastries and Muffins served with Fruit Preserves and Butter, Fluffy Scrambled Eggs, Country Style Breakfast Potatoes, Smoked Bacon, Country Sausage

Rocky Mountain Breakfast Buffet *\$19.00 per person*
Fresh Sliced Seasonal Fruit, Biscuits, Gravy, Fluffy Scrambled Eggs, Country Style Breakfast Potatoes, Smoked Bacon, Grilled Ham

Top of the World Breakfast Buffet *\$21.00 per person*
Country Style Breakfast Potatoes, Variety of Breakfast Breads, Pastries, and Bagels served with Fruit Preserves, Cream Cheese and Butter

Choice of Two:

- Scrambled Eggs
- Build Your Own Breakfast Burrito with Eggs, Potatoes, Sausage, Peppers and Salsa
- Waffles with Warm Maple Syrup and Whipped Butter
- Prosciutto, Parmesan Cheese and Broccoli Frittata
- Scrambled Eggs with Diced Tomatoes
- French Toast with Warm Maple Syrup and Whipped Butter
- Scrambled Eggs with Tri-Color Peppers, Ham, Mushrooms, Three Cheeses and Tomatoes
- Brie and Asparagus Frittata

Choice of two:

- Smoked Bacon
- Grilled Ham
- Country Sausage

Additional Breakfast Specialties: (*All prices are in addition to full menu items*)

Omelet Station *\$6.50 per person +
Chef Fee of \$50/ hour*
Mushrooms, Peppers, Onions, Diced Ham, Mixed Cheeses and Bacon

Choice of Quiche *\$4.00 per person*
Quiche Lorraine, Wild Mushrooms and Cheese ~ OR ~ Spinach and Cheese

Choice of Chef's Specialty *\$6.50 per person*
French Toast with Warm Maple Syrup and Whipped Butter
Waffles with Warm Maple Syrup and Whipped Butter

Menus require a 20-person minimum or a \$100 service fee will be applied.

Refresher Breaks & Services

Served 7:00am – 10:00pm

Break Services:

The Healthy Alternative Break

Fresh Sliced Seasonal Fruit, Granola Bars, Assorted Individual Fruit Yogurts, Assorted Fruit Juices and Bottled Mineral Waters

\$15.00 per person

The Regular Break

Fresh Sliced Seasonal Fruit, Fresh Baked Cookies, Fresh Baked Chocolate Brownies, Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon

\$14.00 per person

Polar Break

An Assortment of Frozen Fruit Bars, Ice Cream Sandwiches, Fudge Bars and Assorted Soft Drinks

\$12.75 per person

Snack Break

Tortillas Chips, Guacamole, Red Chili Salsa, Queso Fundido and Assorted Soft Drinks

\$12.75 per person

Wildcard Break

Assorted Cheeses Served with a Variety of Crackers, Vegetable Crudite Served with a Creamy Dip and Assorted Iced Tea and Bottled Juices

\$16.00 per person

Beverage Services:

Hot Beverages

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted International Teas served with Milk, Honey and Lemon,
Spiced Cider and Hot Chocolate

\$33.50 per gallon

\$33.50 per gallon

Cold Beverages

Gallon of Whole Milk, 2% and Skim
Gallon of Lemonade
Gallon of Iced Tea
Assorted Soft Drinks
Bottled Water
Sparkling Water
Assorted Bottled Fruit Juices
Iced Coffees
Energy Drinks

\$28.25 per gallon

\$25.25 per gallon

\$25.25 per gallon

\$3.25 each

\$3.25 each

\$3.25 each

\$3.25 each

\$4.25 each

\$5.50 each

Snacks / A La Carte Items

Fresh Baked Assorted Cookies
Fresh Chocolate Brownies
Granola Bars
Mixed Nuts
Tortilla Chips and Red Chili Salsa
Guacamole (*serves 10-15 people*)
Assorted Chips and Dips
Individual Bag of Chips
Assorted of Individual Fruit Yogurts
Super Snack Mix
Dry Snack Pretzels
Traditional Lox and Cream Cheese Platter
Smoked Salmon Tray
Freshly Baked Cinnamon Rolls
Warm Croissants
Assorted Muffins and Pastries
Assorted Bagels with Cream Cheese
Cold Cereals
Assorted Oatmeal Flavored Packets
Fruit Tray – (*Assorted fresh seasonal fruits with honey mascarpone sauce*)

\$29.50 per dozen

\$29.50 per dozen

\$3.25 each

\$33.50 per order (2 lbs.)

\$5.25 per person

\$36.75 per order

\$5.25 per person

\$3.00 per bag

\$3.25 each

\$3.00 per person

\$3.00 per person

\$6.50 per person

\$7.00 per person

\$29.50 per dozen

\$29.50 per dozen

\$29.50 per dozen

\$29.50 per dozen

\$2.75 each

\$2.75 each

\$3.50 per person

Lunch Buffet Menus

Served 11:00am – 3:30pm

Lunch Buffets:

New York Deli Lunch Buffet

\$21.00 per person

Pasta Salad, Marinated Vegetable Salad, Assorted Deli Tray including Smoked Turkey, Honey Glazed Ham and Shaved Corned Beef, Big Eye Swiss and Sharp Cheddar Cheeses, Variety of Whole Grain and Rye Breads, Sliced Tomatoes, Lettuce, Red Onions, Kosher Dill Pickles, Potato Chips, Hot and Sweet Mustards, Mayonnaise, Chocolate Chip Cheesecake, Fresh Brewed Iced Tea

Add: Chef's Choice of Soup ~

+\$4 per person

Taste of Mezzaluna Lunch Buffet

\$24.00 per person

Caesar Salad, Grated Parmesan Cheese, Fresh Bread with Olive Oil and Butter, Cheese Tortellini with Assorted Vegetables and Basil Pesto, Spaghetti Bolognese with Fresh Basil and Roma Tomatoes, White Chocolate Tiramisu, Fresh Brewed Iced Tea

South of the Border Lunch Buffet

\$25.00 per person

Tortilla Chips, Red Chili Salsa, Black Beans, Spanish Rice, Guacamole, Sour Cream, Sautéed Chayote Squash, Tropical Fruit Soppapillas, Fresh Brewed Iced Tea

A Choice of One:

Fajitas with Dos XX Marinated Flank Steak
Green Chili and Chicken Enchiladas

Gourmet Soup and Salad Bar Lunch Buffet

\$21.00 per person

A Variety of Salad Dressings, Chef's Choice of Homemade Soup du Jour, Pasta Salad, Fresh Bread with Olive Oil and Butter, Fresh Peach Cobbler, Fresh Brewed Iced Tea

A Choice of Two:

Caesar Salad with Shaved Reggiano and Garlic Croutons
Spinach Salad with Eggs, Red Onion, Bacon Bits, Cucumber, Carrots, Tomatoes and Croutons
Baby Greens with Eggs, Red Onion, Bacon Bits, Cucumber, Carrots, Tomatoes and Croutons

Add: Grilled Chicken ~

+\$4.00 per person

Mountain Grill Lunch Buffet

\$26.00 per person

Traditional Potato Salad, Mixed Green Salad with Roma Tomatoes and a Sweet Basil Vinaigrette, Ranch Style Beans, Potato Chips, Cheese, Tomatoes, Lettuce, Red Onions, Kosher Dill Pickles, Rolls, Condiments, Banana Bread Pudding, Fresh Brewed Iced Tea

A Choice of Two:

Charbroiled Hamburgers
Grilled Hot Dogs
Grilled Bratwurst
Marinated Grilled Chicken Breast

Add: Babyback Ribs ~

+\$7.00 per person

Add: Chef Attended Grilling ~

\$50.00 per hour

Menus require a 20-person minimum or a \$100 service fee will be applied.

Plated & Boxed Lunches

Served 11:00am – 3:30pm

Plated Lunches:

*All Plated Lunches Served with Fresh Bread with Olive Oil and Butter,
Dessert & Freshly Brewed Iced Tea*

A Choice of Two Entrees:

Rock Shrimp Penne with Avocado and Citrus Cream	<i>\$26.25 per person</i>
Chicken Parmesan Sandwich with Marinara, Pomme Frites and Napa Slaw	<i>\$21.00 per person</i>
House Caesar Salad with Shaved Reggiano and Garlic Croutons	<i>\$15.00 per person</i>
Add: Grilled Chicken	<i>+\$4.00 per person</i>
Add: Grilled Salmon	<i>+\$6.00 per person</i>
Grilled Chicken Fettuccini with Roasted Tomato Sauce, Spinach and fresh basil	<i>\$26.25 per person</i>
🍏 Grilled Portabella Mushroom with Balsamic, Provolone Cheese and Field Greens	<i>\$23.00 per person</i>
Open Faced Roast Pork Sandwich with a seasonal Chutney and Napa Slaw	<i>\$22.00 per person</i>
Marinated Flat Iron with Scallion Mashers and a Sweet Chili Miso Vinaigrette	<i>\$31.50 per person</i>
Grilled Chicken Breast with a Smoked Tomato Mayo, Provolone and Fresh Greens	<i>\$21.00 per person</i>
🍏 Fresh Mozzarella with Tomatoes, Balsamic Caramel and Mixed Greens	<i>\$19.00 per person</i>
Add: Grilled Chicken	<i>+\$4.00 per person</i>
Add: Grilled Salmon	<i>+\$6.00 per person</i>
Add: Lump Crab Cake	<i>+\$8.00 per person</i>
Italian Sausage Pizza with Mushrooms and Fire Roasted Peppers	<i>\$19.00 per person</i>
🍏 Margherita Pizza with Mozzarella, Roma Tomatoes and Fresh Sweet Basil	<i>\$17.00 per person</i>

Boxed Lunches:

All Boxed Lunches offer Gourmet Sandwiches are served with a Choice of Soda ~OR~ Bottled Water.

Choice of two

The Getaway

\$17.75 per person
Homemade Tuna Salad with Fresh Dill, Crispy Romaine and Scallions on an Roll, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie

🍏 Alpine Vegetarian

\$17.75 per person
Grilled Portabella with Roasted Red Peppers and Pepperjack Cheese on an Artesian Roll, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie

The Hearty Hiker

\$17.75 per person
Smoked Turkey with a Cilantro Aioli, Pepperjack Cheese, Roma Tomatoes and Field Greens on an Artesian Roll, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie

Ancho Chicken Wrap

\$19.00 per person
Ancho Chicken with a Jalapeno Black Bean Spread, Queso Blanco, Pico de Gallo and Fresh Spinach wrapped in a Ancho Chile Tortilla, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie

The Gitalong Road

\$18.75 per person
Roast Beef with a Horseradish Dijon Sauce, Provolone, Sweet Peppers, Shaved Red Onion and Field Greens on an Artesian Roll, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie

Ham & Turkey Club

\$21.00 per person
Ham & Turkey Club with Lettuce, Tomato, Bacon and Swiss cheese with Honey Dijon Mustard, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie

Menus require a 20-person minimum or a \$100 service fee will be applied.

Hors d' Oeuvres
Served 11:00am – 10:00pm

1 order or 50 piece minimum. A maximum of 6 items from the list below.

Hot Hors d' Oeuvres:

Baked Brie with Smoked Tomatoes and Lavosh Crackers ~ (serves 25)	<i>\$105.00 per order</i>
Crispy asparagus with Jamon Serano and balsamic glaze	<i>\$2.50 a piece</i>
Antipasto skewers with fresh mozz basil olives salami and marinated vegetables	<i>\$2.50 a piece</i>
Cashew chicken spring rolls with miso vinaigrette	<i>\$2.25 a piece</i>
Vegetable summer rolls with ponzu dipping sauce	<i>\$1.50 a piece</i>
Crispy Cheese Ravioli with Marinara Sauce ~	<i>\$1.50 a piece</i>
Crostinis with Fresh Mozzarella, Roma Tomatoes, Basil and Balsamic Caramel ~	<i>\$2.25 a piece</i>
Stuffed Mushrooms with Spinach, Bacon and Goat Cheese	<i>\$2.50 a piece</i>
Ancho Chicken and Queso Blanco Quesadilla ~	<i>\$2.00 a piece</i>
Marinated Grilled Chicken Satays ~	<i>\$2.25 a piece</i>
Tempura portabello fries and green beans with ponzu ~	<i>\$1.00 a piece</i>
Mini Crab Cakes with Cilantro Crème Fraiche ~	<i>\$3.25 a piece</i>
Prosciutto Wrapped Shrimp with Lemon Crème Fraiche ~	<i>\$4.75 a piece</i>
Chicken Fingers wing sauce~	<i>\$2.00 per piece</i>
Mezzaluna wings, Asian, buffalo or BBQ with blue cheese sauce	<i>\$1.50 a piece</i>
Calamari with Sweet Chili Dipping Sauce ~	<i>\$3.00 a piece</i>
Assorted Mezzaluna Pizzas	<i>\$16.00 per pie, 8 pieces</i>

Cold Hors d' Oeuvres:

Crostinis served with Assortment of Spreads ~ (serves 30)	<i>\$95.50 per order</i>
Smoked Salmon Tray and Condiments ~ (serves 25)	<i>\$185.00 order</i>
Blackened Ahi Tuna Wonton Crisps with Mango Sauce ~	<i>\$4.00 a piece</i>
French Country Pate with Crackers ~ (serves 50)	<i>\$253.00 per order</i>
Cocktail Shrimp with Bloody Mary Salsa ~	<i>\$4.75 a piece</i>
Chilled Beef Tenderloin Platter with all Condiments ~ (serves 25)	<i>\$215.00 per order</i>

Platters:

Antipasto Tray

Assorted meats, cheeses, olives, spicy peppers, roasted red peppers, marinated artichokes, grilled vegetables *\$10.00 per person*

Vegetable Crudite Tray

Assorted sliced raw vegetables accompanied by a creamy dip *\$3.00 per person*

Cheese Board

Selection of imported and domestic cheeses garnished with fresh fruit and served with water crackers *\$5.00 per person*

Fruit Tray

Assorted fresh seasonal fruits with honey mascarpone sauce. *\$3.50 per person*

Plated Dinners
Served 4:00pm – 10:00pm

Plated Dinners

All Plated Dinner Entrees Include House Bread with Olive Oil and Butter, Starter, Seasonal Vegetable, Entrée, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted International Teas served with Milk, Honey and Lemon

A Choice of One Starter:

- Creamy Tomato Soup with Fresh Basil
~ OR ~
- Simple Green Salad with Sweet Basil Vinaigrette
~ OR ~
- Caesar Salad with Shaved Reggiano and Garlic Croutons

A Choice of Two Entrees per function (specific meal selections are due one week prior to first function):

- Grilled Salmon with 5 Bean Sauté and Fresh Tomato Vinaigrette *\$36.75 per person*
- 🍏 Roasted Vegetables on an Crispy Polenta Cake and a Roasted Tomato Sauce *\$26.25 per person*
- Slow Braised Lamb Shank with Creamy Fresh Corn Polenta *\$41.00 per person*
- Pepper Roast Beef Tenderloin with Gorgonzola Greens and Truffle Potato Fries *\$56.00 per person*
- 🍏 Pasta Primavera with a Garlic and Sherry Cream Sauce *\$30.50 per person*
- Herb Marinated and Seared Halibut with Jasmine Rice and Citrus Butter *\$55.00 per person*
- Marinated Grilled Chicken Breast with Rosemary Jus and Baby Red Potatoes, Chives *\$33.00 per person*
- Surf and Turf – Grilled Beef Tenderloin and Jumbo Shrimp with Mashed Potatoes and a Smoked Tomato Aioli *\$56.00 per person*
- 🍏 Artichoke and Mozzarella Stuffed Portabella Mushroom with House Marinara *\$29.50 per person*
- Grilled Pork Chop with a bacon Demi Glace and Sweet Potato Mashed Potatoes *\$49.50 per person*
- Seared Ahi Tuna over chickpeas, green beans, and grape tomatoes with Salsa Verde *\$51.50 per person*

Menus require a 20-person minimum or a \$100 service fee will be applied.

Dinner Buffets
Served 4:00pm – 10:00pm

Dinner Buffets:

Western Hoe Down Dinner Buffet *\$38.00 per person*
Fresh Tossed Garden Salad with Variety of Dressings, Traditional Potato Salad, Cider Cole Slaw, Roasted Corn on the Cobb, Brown Sugar Baked Beans, Corn Bread, Peach Cobbler, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon

A Choice of Two:
Tangy BBQ Chicken
Texas BBQ Brisket
Carolina Style Pulled Pork
BBQ Babyback Ribs +\$4.00 per

Mexican Fiesta Dinner Buffet *\$35.00 per person*
Tortilla Chips, Red Chili Salsa, Black Beans, Spanish Rice, Guacamole, Sour Cream, Fajitas with Dos XX Marinated Flank, Green Chili and Chicken Enchiladas, Sautéed Chayote Squash, Tropical Fruit Sopapillas, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon

Evening in Verona Dinner Buffet *\$36.75 per person*
Antipasto Tray, Caesar Salad with Shaved Reggiano, Grated Parmesan Cheese, Fresh Bread with Olive Oil and Butter, Cheese Tortellini with Assorted Vegetables and Basil Pesto, Chicken Parmesan with Marinara, Spaghetti Bolognese with Fresh Basil and Roma Tomatoes, Raspberry Swirl Cheesecake, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon

The Taste of Colorado Dinner Buffet *\$42.00 per person*
Mixed Greens with Tomato, Cucumber, Red Onions and Sweet Basil Vinaigrette, Garlic Mashed Potatoes, Seasonal Vegetables, House Bread with Olive Oil and Butter, Banana Bread Pudding, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon

A Choice of Two:
Pan Sautéed Rocky Mountain Trout
Marinated Grilled Chicken
Smoked Loin of Pork with Blueberry BBQ Sauce
Herb Roasted Prime Rib
Rosemary Pesto Rubbed Colorado Leg of Lamb

+8.00 per person
+9.00 per person

Sliced Buffalo Tenderloin with a Wild Cherry Au Jus *+ \$11.00 per person*
Chef Attended Station ~ *+ \$50.00 per hour*

Pasta Station Buffet: *\$25.00 per person*
House Bread with Olive Oil, Olives, Crushed Red Pepper Flakes, & Parmesan Cheese

Your Choice of 2 Pastas and 2 Sauces:
Pasta Selections: Spaghetti, Cheese Tortellini, Penne or Fusilli
Sauce Selections: Marinara, Alfredo, Bolognese or Pesto Cream

Add Chef Sauté Station ~ *\$85.00 per hour*
Add: Chicken ~ *+\$4.00 per person*
Add: Meatballs ~ *+\$5.00 per person*
Add: Rock Shrimp ~ *+\$7.00 per person*
Add: To dinner buffet or plated dinner ~ *+\$8.50 per person*
Add: Salad ~ *+\$5.25 per person*

Carving Station:

All Carving Stations Include Silver Dollar Rolls, Appropriate Sauce and Condiment Selection

Beef Tenderloin	Approx. 5 lbs. (serves approx. 12 people)	<i>\$237.00</i>
Prime Rib	Approx. 10 lbs. (serves approx. 25 people)	<i>\$263.00</i>
Boneless Turkey	Approx. 10 lbs. (serves approx. 20 people)	<i>\$184.00</i>
Bone in Ham	Approx. 18 lbs. (serves approx. 50 people)	<i>\$210.00</i>
Add: Chef Attended Station ~		<i>\$50.00 per hour</i>

Menus require a 20-person minimum or a \$100 service fee will be applied.

Kids Meals

*Served 11:00am – 10:00pm
Kids 10 & Under*

Kid's Plated Meals

A Choice of One Entree:

Crispy Chicken Fingers with Ranch Dressing, French Fries and Fresh Baked Cookie ~ OR ~	\$14.75
Spaghetti and Meatballs with the House Marinara, Garlic Bread and Fresh Baked Cookie	\$14.75
Mac and Cheese – Penne with a Three Cheese Sauce, French Fries and Fresh Baked Cookie ~ OR ~	\$14.75
1/3 lb. Hamburger with French Fries and Fresh Baked Cookie	\$14.75

Dessert Options

Served 11:00am – 10:00pm

Included in Plated & Buffet Meals:

Vanilla Ice Cream with Chocolate Sauce and Nuts
Variety of Cheesecakes ~
 Chocolate Ganache
 Chocolate Chip
 Raspberry Swirl
 Plain with Variety of Coulis
Banana Bread Pudding
Pound Cake with Fresh Fruit Couli
Granny Smith Apple Crisp
Fresh Baked Chocolate Brownies
Chocolate Almond Torte
White Chocolate Tiramisu
Fresh Baked Cookies
Wedding Cake Service

Additional Cost to Plated & Buffet Meals:

Chocolate Covered Strawberries ~	<i>Additional \$5.25 per person ~OR~ \$7.50 per person (with Tuxedo)</i>
Sundae Station ~ Includes Sliced Bananas, Whipped Cream, Chocolate Sauce, Chopped Nuts, Multi Colored Sprinkles, Vanilla and Chocolate Ice Cream, Maraschino Cherries	<i>Additional \$10.00 per person Requires Attendant \$50.00</i>

Menus require a 20-person minimum or a \$100 service fee will be applied.

Wedding Reception #1

CHEESE BOARD

Selection of Imported and Domestic Cheeses
Garnished with Fresh Fruit and Gourmet Water Crackers



HORS D'OEUVRES SELECTION

Please Select a Total of Five

(10 pieces per person)

Smoked Salmon Canapés
Crostinis with Fresh Mozzarella, Roma Tomatoes, Basil and Balsamic Caramel
Marinated Grilled Chicken or Portabella Satays
Calamari with Sweet Chili Dipping Sauce
Crispy Cheese Ravioli with Marinara Sauce
Blackened Ahi Tuna Wonton Crisps with Mango Sauce



PASTA STATION

Please Select Two Sauces and Two Pastas

*Includes House Bread with Olive Oil and Butter, and
Simple Green Salad with Sweet Basil Vinaigrette*

Pasta Selections: Spaghetti, Tortellini, Penne or Fusilli
Sauce Selections: Marinara, Alfredo, Bolognese or Pesto Cream

Add: Chicken ~ +\$4.00 per person

Add: Meatballs ~ +\$5.00 per person

Add: Shrimp ~ +\$7.00 per person



Wedding Reception Menu #1 Includes Wedding Cake Service, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon



\$53.00 per person

Does not include 8.4% Tax or 20% Gratuity

Does not include Chef Attended Station - \$50 per hour



Menus require a 20-person minimum or a \$100 service fee will be applied.

Wedding Reception #2

CHEESE BOARD

Selection of Imported & Domestic Cheeses
Garnished with Fresh Fruit & Gourmet Water Crackers



HORS D'OEUVRES SELECTION

Please Select a Total of Three

(6 pieces per person)

Smoked Salmon Canapés
Crostinis with Fresh Mozzarella, Roma Tomatoes, Basil and Balsamic Caramel
Marinated Grilled Chicken or Portabella Satays
Calamari with Sweet Chili Dipping Sauce
Crispy Cheese Ravioli with Marinara Sauce



PLATED ENTREES

Please Select a Maximum of Two

*All Entrees Include House Bread with Olive Oil and Butter, and
Simple Green Salad with Sweet Basil Vinaigrette*

Grilled Salmon with 5 Bean Sauté and Fresh Tomato Vinaigrette
🍏 Pasta Primavera with a Garlic and Sherry Cream Sauce
Marinated Grilled Chicken Breast with Rosemary Jus and Baby Red Potatoes and Chives
Grilled Pork Loin with a Bacon Demi Glace Sweet Potato Mashed Potatoes



Wedding Reception Menu #2 Includes Wedding Cake Service, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon



\$58.00 per person
Does not include 8.4% Tax or 20% Gratuity



Menus require a 20-person minimum or a \$100 service fee will be applied.

Wedding Reception #3

CHEESE BOARD

Selection of Imported and Domestic Cheeses
Garnished with Fresh Fruit and Gourmet Water Crackers



HORS D'OEUVRES SELECTION

Please Select a Total of Three

(6 pieces per person)

Smoked Salmon Canapés
Crostini with Fresh Mozzarella, Roma Tomatoes, Basil and Balsamic Caramel
Marinated Grilled Chicken or Portabella Satays
Calamari with Sweet Chili Dipping Sauce
Crispy Cheese Ravioli with Marinara Sauce



SALAD

Please Select One

Simple Green Salad with Sweet Basil Vinaigrette
Caesar Salad with Shaved Reggiano



BUFFET OPTIONS

Please Select One Pairing

All Buffets Include House Bread with Olive Oil and Butter

🍏 Pasta Primavera
with a Garlic and Sherry Cream Sauce

Marinated Grilled Chicken Breast
with a Rosemary Jus

🍏 Cheese Tortellini with
Assorted Vegetables and Basil Pesto

Chicken Parmesan
with Marinara



Wedding Reception Menu #3 Includes Wedding Cake Service, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon



\$63.00 per person
Does not include 8.4% Tax or 20% Gratuity



Menus require a 20-person minimum or a \$100 service fee will be applied.

Wedding Reception #4

CHEESE BOARD

Selection of Imported and Domestic Cheeses
Garnished with Fresh Fruit and Gourmet Water Crackers



HORS D'OEUVRES SELECTION

Please Select a Total of Three

(6 pieces per person)

Marinated Grilled Chicken or Portabella Satays
Mini Crab Cakes with Papaya Mustard
Crostini with Fresh Mozzarella, Roma Tomatoes, Basil and Balsamic Caramel
Blackened Ahi Tuna Wonton Crisps with Mango Sauce
Calamari with Sweet Chili Dipping Sauce
Jumbo Shrimp Cocktail with Bloody Mary Salsa



PLATED ENTREES

Please Select a Maximum of Two

*All Entrees Include House Bread with Olive Oil and Butter, and
Simple Green Salad with Sweet Basil Vinaigrette*

🍏 Pasta Primavera with a Roasted Garlic Cream Sauce
Grilled Pork Tenderloin with a Bacon Demi Glace and Sweet Potato Mashed Potatoes
Seared Ahi Tuna over Chickpeas, green beans and grape tomatoes with Salsa Verde
Slow Braised Lamb Shank with Creamy fresh Corn Polenta
Pepper Roast Beef Tenderloin with Gorgonzola Greens and Truffle Potato Fries



Wedding Reception Menu #4 Includes Wedding Cake Service, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted International Teas served with Milk, Honey and Lemon



\$69.00 per person
Does not include 8.4% Tax or 20% Gratuity



Menus require a 20-person minimum or a \$100 service fee will be applied.

<p>Bar Charges <i>Available 12:00pm – 10:00pm</i></p>

Bar Set-Up / Hospitality:

- **We offer 2 bar options:**
 - **Host Bar:** where the person, company or association having the reception, pays for all the drinks.
 - **Cash Bar:** where the guest pays for their own drinks.
- **Bartender Fees:** \$20 per hour, plus an extra 2 hours for set-up and break-down
- The Banquet department can provide a bartender in your suite. This must be ordered in advance. Initial fees are: Bartender fees \$75 per hour. Set-ups consisting of: glasses, ice, napkins, mixers, cocktail garnishes and straws are \$4 per person (\$50 minimum per day).
- **Colorado State Law:** requires a person to be 21 years of age to be served alcohol or beer.
- No outside food or beverage can be brought in to our meeting space.
- Pricing is as follows:

Liquor

Well Brands	\$6.50
Call Brands	\$7.50
Cordials & Premiums	\$9.00+

Beer

Domestic	\$5.00
Imported	\$6.50
Microbrews	\$6.50

House Wine

B.V. Chardonnay	\$8.00 per glass
B.V Cabernet	\$8.00 per glass
B.V Merlot	\$8.00 per glass
D'Ansou Rose	\$8.00 per glass
By the Bottle	\$34.00

**Premium Wine also available*

Sparkling Wines and Champagnes

House Champagne	\$45.00 per bottle
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**Premium Champagne also available*

Beer Kegs

Domestic	\$315.00
Imported or Microbrew	\$420.00

Others:

Mineral Waters	\$3.25
Soft Drinks	\$3.25
Red Bull	\$5.50

List of Selections:

Well Brands

Tanka Vodka, Gordons Gin, Skol Rum, Juarez Gold Tequila, Kentucky Tavern Bourbon, Inver House Scotch,

Call Brands

Absolut Vodka, Bombay Gin, Captain Morgan's Rum, Cuervo Gold, Jim Beam

Premium Brands

Stoli Vodka, Bombay Sapphire Gin, Sauza Hornitos Tequila, Jack Daniels Bourbon, Dewars Scotch, Kettle One Vodka, Bacardi Rum

House Wine (Subject to change)

*B.V. Chardonnay, Merlot, Cabernet
D'Ansou Rose*

Domestic Beer

Budweiser, Bud Light, Coors Light

Import & Microbrew Beer

Corona, Heineken, Guinness, & Red Stripe, Sunshine Wheat, Sierra Nevada, Fat Tire Amber,

Non-Alcoholic Beer

Buckler