

## 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

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

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**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>
<b>Add:</b> Grilled Chicken	<i>+\$4.00 per person</i>
<b>Add:</b> 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>
<b>Add:</b> Grilled Chicken	<i>+\$4.00 per person</i>
<b>Add:</b> Grilled Salmon	<i>+\$6.00 per person</i>
<b>Add:</b> 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*

<u>The Getaway</u>	<i>\$17.75 per person</i>
Homemade Tuna Salad with Fresh Dill, Crispy Romaine and Scallions on an Roll, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie	
🍏 <u>Alpine Vegetarian</u>	<i>\$17.75 per person</i>
Grilled Portabella with Roasted Red Peppers and Pepperjack Cheese on an Artesian Roll, Chef Selected Pasta Salad, Apple and Fresh Baked Cookie	
<u>The Hearty Hiker</u>	<i>\$17.75 per person</i>
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	
<u>Ancho Chicken Wrap</u>	<i>\$19.00 per person</i>
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	
<u>The Gitalong Road</u>	<i>\$18.75 per person</i>
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	
<u>Ham &amp; Turkey Club</u>	<i>\$21.00 per person</i>
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>
<i>Mezzaluna wings, Asian, buffalo or BBQ with blue cheese sauce</i>	<i>\$1.50 a piece</i>
Calamari with Sweet Chili Dipping Sauce ~	<i>\$3.00 a piece</i>
<i>Assorted Mezzaluna Pizzas</i>	<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>
<b>Add:</b> 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><b>Bar Charges</b> Available 12:00pm – 10:00pm</p>
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**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	\$32.00

*\*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*