

# LION SQUARE LODGE

A T T H E G O N D O L A



## **Catering Services and Pricing**

Group Sales Department

1-800-525-5788

[Groupsales@lionsquare.com](mailto:Groupsales@lionsquare.com)

**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.** 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:** Daily rates are before tax & gratuity (not prorated for hourly use)

<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	

**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

## **Refresher Breaks & Services**

*Served 7:00am – 10:00pm*

### **Break Services:**

#### The Healthy Alternative Break

*\$15.00 per person*

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

#### The Regular Break

*\$14.00 per person*

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

#### Polar Break

*\$12.75 per person*

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

#### Snack Break

*\$12.75 per person*

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

#### Wildcard Break

*\$16.00 per person*

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

### **Beverage Services:**

#### Hot Beverages

Freshly Brewed Coffee and Decaffeinated Coffee

*\$33.50 per gallon*

Assorted International Teas served with Milk, Honey and Lemon,

*\$33.50 per gallon*

Spiced Cider and Hot Chocolate

#### Cold Beverages

Gallon of Whole Milk, 2% and Skim

*\$28.25 per gallon*

Gallon of Lemonade

*\$25.25 per gallon*

Gallon of Iced Tea

*\$25.25 per gallon*

Assorted Soft Drinks

*\$3.25 each*

Bottled Water

*\$3.25 each*

Sparkling Water

*\$3.25 each*

Assorted Bottled Fruit Juices

*\$3.25 each*

Iced Coffees

*\$4.25 each*

Energy Drinks

*\$5.50 each*

#### Snacks / A La Carte Items

Fresh Baked Assorted Cookies

*\$29.50 per dozen*

Fresh Chocolate Brownies

*\$29.50 per dozen*

Granola Bars

*\$3.25 each*

Mixed Nuts

*\$33.50 per order (2 lbs.)*

Tortilla Chips and Red Chili Salsa

*\$5.25 per person*

Guacamole (*serves 10-15 people*)

*\$36.75 per order*

Assorted Chips and Dips

*\$5.25 per person*

Individual Bag of Chips

*\$3.00 per bag*

Assorted of Individual Fruit Yogurts

*\$3.25 each*

Super Snack Mix

*\$3.00 per person*

Dry Snack Pretzels

*\$3.00 per person*

Traditional Lox and Cream Cheese Platter

*\$6.50 per person*

Smoked Salmon Tray

*\$7.00 per person*

Freshly Baked Cinnamon Rolls

*\$29.50 per dozen*

Warm Croissants

*\$29.50 per dozen*

Assorted Muffins and Pastries

*\$29.50 per dozen*

Assorted Bagels with Cream Cheese

*\$29.50 per dozen*

Cold Cereals

*\$2.75 each*

Assorted Oatmeal Flavored Packets

*\$2.75 each*

Fruit Tray – (*Assorted fresh seasonal fruits with honey mascarpone sauce*)

*\$3.50 per person*

## Lunch Buffets

Served 11:00am – 4:00pm

### 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 Sopaillas, 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 Lunches**

*Served 11:00am – 4:00pm*

### **Plated Lunches:**

*A Choice of 2 Plated Lunches Served with Fresh Bread with Olive Oil and Butter, Dessert & Freshly Brewed Iced Tea*

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

### **Boxed Lunches:**

*A Choice of 2 Boxed Lunches offer Gourmet Sandwiches are served with a Choice of Soda ~OR~ Bottled Water.*

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

### **Cold Hors d' Oeuvres:**

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

### **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*

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

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



## Dinner Buffets

Served 4:00pm – 10:00pm

### 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, or Texas BBQ Brisket, or Carolina Style Pulled Pork

BBQ Babyback Ribs

+\$4.00 per rack

### 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

+8.00 per person

Rosemary Pesto Rubbed Colorado Leg of Lamb

+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

*A 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)

\$237.00

Prime Rib      Approx. 10 lbs. (serves approx. 25 people)

\$263.00

Boneless Turkey      Approx. 10 lbs. (serves approx. 20 people)

\$184.00

Bone in Ham      Approx. 18 lbs. (serves approx. 50 people)

\$210.00

**Add:** Chef Attended Station ~

\$50.00 per hour

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

### **Kids Meals**

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

**A Choice of One Entree:**

Crispy Chicken Fingers with Ranch Dressing, French Fries and Fresh Baked Cookie \$14.75

~ OR ~

Spaghetti and Meatballs with the House Marinara, Garlic Bread and Fresh Baked Cookie

Mac and Cheese – Penne with a Three Cheese Sauce, French Fries and Fresh Baked Cookie \$14.75

~ OR ~

1/3 lb. Hamburger with French Fries and Fresh Baked Cookie

### **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 ~

*\$5.25 per person*

*\$7.50 per person (with Tuxedo)*

Sundae Station ~

*\$10.00 per person*

Includes Sliced Bananas, Whipped Cream, Chocolate Sauce,  
Chopped Nuts, Multi Colored Sprinkles, Vanilla and Chocolate  
Ice Cream, Maraschino Cherries

*Requires Attendant \$50.00*

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



## Bar Charges

Available 12:00pm – 10:00pm

### **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

#### **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*