



FOUR SEASONS
RESORT AND RESIDENCES
VAIL



GENERAL INFORMATION

FOOD & BEVERAGE

An Event Manager is pleased to provide you with a detailed menu proposal created specifically according to your taste and budget. Custom designed menus are also available according to any dietary preference, theme, or special taste. For the safety and well-being of our guests, no food from the outside shall be permitted into the Resort by guests. The Resort also prohibits the removal of food from the Resort premises. Our meeting space, as well as Resort as a whole, is smoke free for your comfort and culinary enjoyment.

Beverages are available on a per drink consumption or package basis. All alcoholic beverages must be purchased through the Resort.

EVENT DETAILS

As an added service and convenience, many of the additional event services listed within can be posted to your master account. All conference resumes and banquet event order details must be finalized at least 3 weeks prior to the event.

GUARANTEES

In order for us to properly prepare for your event, please specify a final guest count by 12:00 pm, 4-business days prior to the start of the program. Within 2-business days, the guarantee is not subject to reduction. If a guarantee is not specified, the estimate will automatically become the guarantee. We will charge for the guarantee or the actual number, whichever is greater. For action stations, a guarantee of at least twenty-five (25) guests is required.

DEPOSITS & CANCELLATIONS

All deposits will be credited toward the total cost of your event(s). Your Catering & Conference Service Manager can provide you with information regarding our cancellation policy outlined in the sales agreement.

LOCAL TAXES

Room rental tax is added at 4.5%. A 8.9% sales tax, applicable at the time of the event, will be added to all food & beverage charges.

SERVICE CHARGE

A 15.5% service fee is added to all functions for payment to the hourly paid wait staff and service employees engaged in the service of the event. An administrative fee of 8.5% is added to all function and event orders to defer overhead costs. No part of the administrative fee is provided to wait staff or service employees.



GENERAL INFORMATION

SERVICE TIMES

Menu pricing (excluding coffee breaks) is based on a 2-hour presentation. For longer service times, additional labor or menu fees will apply. For breakfast and lunch, an additional \$10 per person per hour will apply and for receptions and dinner, an additional \$20 per person per hour will apply.

Additional labor charges will be assessed as follows:

Chef Attendant *(required for all breakfast, lunch, dinner & reception displays & buffets)* \$150 per hour, 2-hour minimum

Bartender \$150 per bartender for 2-hours of service, 1 bartender per (75) guests required

Cashier Fee \$150 per cashier, per 2-hours of service

Additional Servers \$75 per server, per hour

Coat Check \$35 per attendant, 2 hour minimum

Small Group Fee *(less than 25 attendees)* \$12 per person, per meal period

Menu Printing 24 and less menu cards printed at no charge, 25+ menu cards printed at \$3 per card

Set-up Fees for events taking place in space other than banquet rooms, additional set-up fees may apply

SIGNAGE

Your signage may be displayed directly outside of your designated meeting rooms only. The Resort reserves the right to remove signage from common areas that is not prepared in a professional or tidy manner.

PARKING

Parking at the hotel is limited and frequently reserved for hotel guests only. While the Resort will do everything possible to accommodate day parking for large groups, attendees should prepare for parking at either the Vail Village or Lionshead parking structures. When accommodated, valet day parking rates of \$55 will apply. Guests staying overnight in a guest room will be charged \$55 for overnight valet parking.

SHIPPING

To ensure efficient handling and storage of materials, please notify your Catering & Conference Services Manager in advance. Please send deliveries no more than 7-days prior to your arrival date. We recommend boxes be addressed in the following manner:

(Name of Meeting) & (Arrival Date)

Attn: (Events Manager Name)

Four Seasons Resort Vail

1 Vail Road

Vail, CO 81657

Phone: (970) 477-8600



BREAKFAST

DISPLAYS

ALL DISPLAYS INCLUDE ORANGE, CRANBERRY & APPLE JUICES, AS WELL AS FRESHLY BREWED COFFEE & HOT TEA OFFERINGS
PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME | CHEF ATTENDANT REQUIRED \$300 PER 2-HOUR EVENT | ONE CHEF REQUIRED PER EVERY 25 GUESTS

SEASONAL BREAKFAST MENU \$65

freshly squeezed watermelon juice | apple-mint ice cubes
sun-kissed melon & apple fruit salad, wasabi micro greens
Noosa yogurt parfait, housemade huckleberry granola
Hickman Farms cage-free eggs, charred pueblo chili salsa
cherrywood smoked tenderbelly bacon and roasted elk, cheddar & jalapeno sausage
fingerling potato hash, squash, portobellos, red onion, herbs
freshly baked croissants, chocolate croissants, whipped butter, housemade palisade peach preserve

CONTINENTAL DIVIDE \$44

sliced seasonal fruits & berries
freshly baked breakfast pastries, English muffins, assorted bagels, whipped butter, seasonal jam & Nutella
selection of cereals, low-fat yogurt and house-made granola

JUST LIKE HOME \$54

sliced seasonal fruits & berries
scrambled cage-free eggs, parsley | cheddar cheese, add \$2
herb roasted Yukon gold potatoes, onions, bell peppers
choice of one: Applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or uncured turkey bacon
choice of two: add \$5 | substitute: buffalo chipotle sausage or elk jalapeño cheddar sausage, add \$5
freshly baked breakfast pastries, whipped butter, seasonal jam & Nutella

SPA DAZE \$54

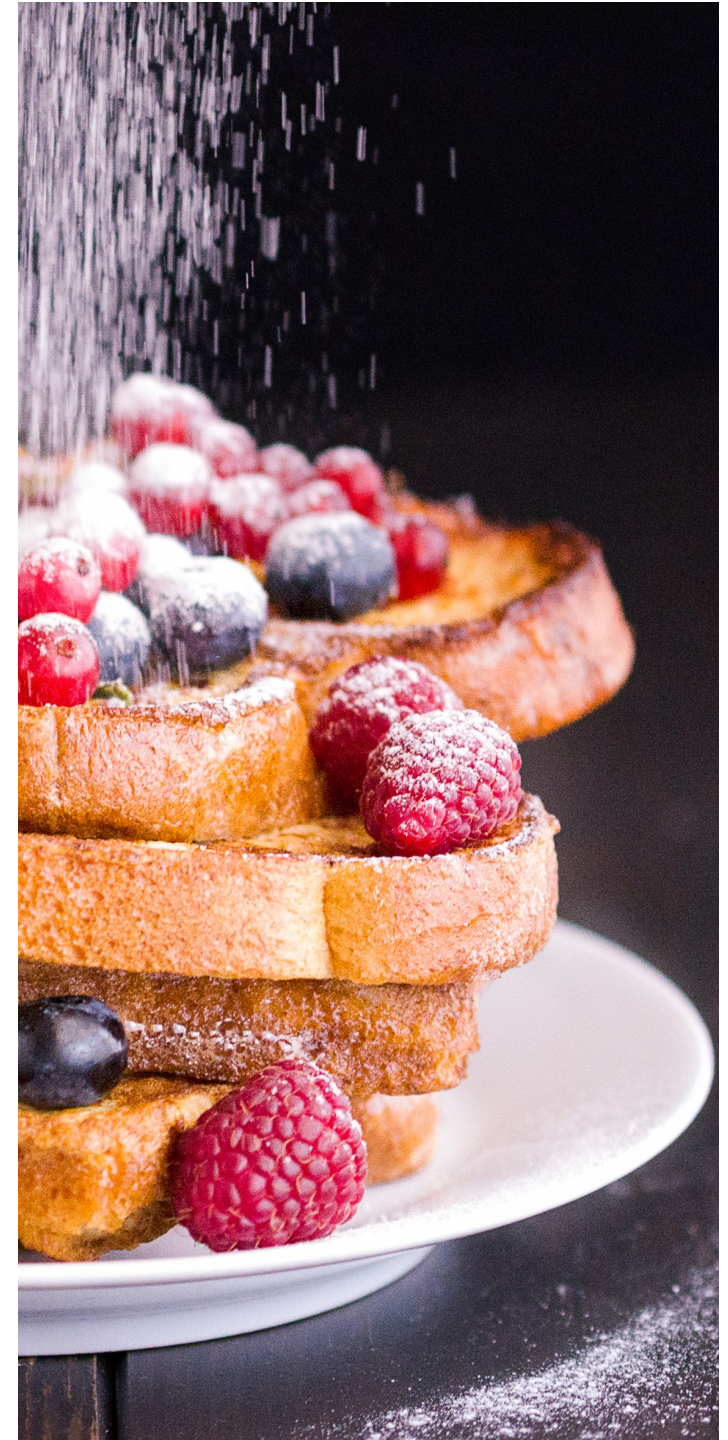
sliced seasonal fruits & berries
Irish steel cut oatmeal, brown sugar, sun dried fruits, toasted nuts
quinoa power bowl, lemon citronette, baby kale, avocado, heirloom tomato, edamame, parsley
freshly scrambled cage-free egg whites with roasted tomatoes, torn basil
chicken apple sausage
mini bran muffins, whipped butter, seasonal jam & honey

TURN UP THE HEAT \$54

sliced seasonal fruits & berries
huevos rancheros, hatch green chili salsa
burritos with cage-free egg, chorizo sausage, charred poblano peppers, pepper jack cheese
herb roasted Yukon gold potatoes, onions, bell peppers
chipotle sour cream, fire-roasted jalapeno salsa
corn meal muffins & honey butter

MARKET GRAB & GO \$60

seasonal fruit cups
yogurt cups
choice of one breakfast sandwich | choice of two: add \$6
breakfast pastries, packaged butter, packaged jam
bottled orange juice & water
all items are portable for those on the go



BREAKFAST

BREAKFAST ENHANCEMENTS

PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME | CHEF ATTENDANT REQUIRED \$300 PER 2-HOUR EVENT
ONE CHEF REQUIRED PER EVERY 25 GUESTS

CAGE-FREE SCRAMBLED FARM EGGS \$8 choice of Tillamook cheddar or swiss cheese	\$2
BREAKFAST MEAT applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or uncured turkey bacon	\$9
GAME BREAKFAST MEAT rocky mountain venison sausage, elk jalapeño cheddar sausage	\$11
AVOCADO TOAST ciabatta, cured tomatoes, Colorado goat cheese, lemon oil, sea salt	\$18
IRISH STEEL CUT OATMEAL brown sugar, sun dried fruits, toasted nuts	\$12
BRECKENRIDGE BOURBON & VANILLA FRENCH TOAST fresh berries, powdered sugar, Vermont maple syrup, whipped butter	\$14
BAGELS & LOX cream cheese, smoked salmon, red onion, capers, sieved egg, tomato slices	\$23
VEGAN ALMOND YOGURT PARFAIT passion fruit, chia seeds, citrus	\$10
LOW FAT VANILLA YOGURT & HOUSE-MADE GRANOLA PARFAITS	\$9

ASSORTED BREAKFAST CEREALS 2% skim, soy, almond milks	\$7
SEASONAL SLICED FRUIT & BERRIES	\$14

BENEDICTS	\$16
classic with Canadian bacon, poached egg, hollandaise	
avocado, spinach, chipotle hollandaise	
smoked salmon, citrus dill hollandaise	

INDIVIDUAL FRITTATAS	\$14
cage-free eggs, smoked bacon, cheddar cheese, scallions	
cage-free eggs, organic kale, shiitake mushrooms, feta cheese	
cage-free egg whites, blistered heirloom cherry tomatoes, parsley	
vegan scrambled "just eggs", tomato jam add \$2 per person	

BREAKFAST SANDWICH	\$15
English muffin, grilled black forest ham, NY cheddar cheese, scrambled eggs	
open face bagel, baby kale, Canadian bacon, poached eggs, chipotle hollandaise	
ciabatta bun, thick cut bacon OR uncured turkey bacon, caramelized peppers, sun-dried tomatoes	
scrambled cage-free eggs, provolone cheese	

BREAKFAST BURRITO	\$15
<i>served on a whole wheat tortilla with fire-roasted tomato salsa</i>	
choice of cage-free eggs OR cage-free egg whites OR vegan "just eggs"	
<i>choice of (3):</i>	

- chorizo, smoked bacon, charred jalapeno, potato, pepper jack cheese
- kale, beans, cojita cheese, pico de gallo, avocado

BY THE DOZEN

seasonal whole fruit	\$40
hard boiled cage-free eggs	\$28
assorted bagels plain, vegetable	
honey-pecan cream cheese	\$58
freshly baked breakfast pastries, whipped butter,	
seasonal jam & Nutella	\$58
gluten-free carrot or blueberry muffins	
whipped butter, seasonal jam & Nutella	\$62
assorted scones	\$62



BREAKFAST

STATIONS

PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME | CHEF ATTENDANT REQUIRED \$300 PER 2-HOUR EVENT

ONE CHEF REQUIRED PER EVERY 25 GUESTS

BREAKFAST ACTION STATIONS CANNOT BE SERVED AS A STANDALONE BREAKFAST AND NEED TO BE PAIRED WITH A BREAKFAST BUFFET

ACTION STATIONS

SMORES WAFFLES \$24

individual belgian waffles
graham cracker crumble, soft marshmallow,
shaved chocolate, breckenridge burbon maple syrup

LET'S GET CRACKIN' \$33

farm fresh cage-free, egg whites and vegan just eggs
cured ham, bacon, pork sausage, chorizo sausage, house smoked salmon
mushroom, bell pepper, spinach, tomato, onion, fresh jalapeño
cheddar, Swiss, goat cheese, sour cream & roasted salsa

AVOCADO TOAST \$26

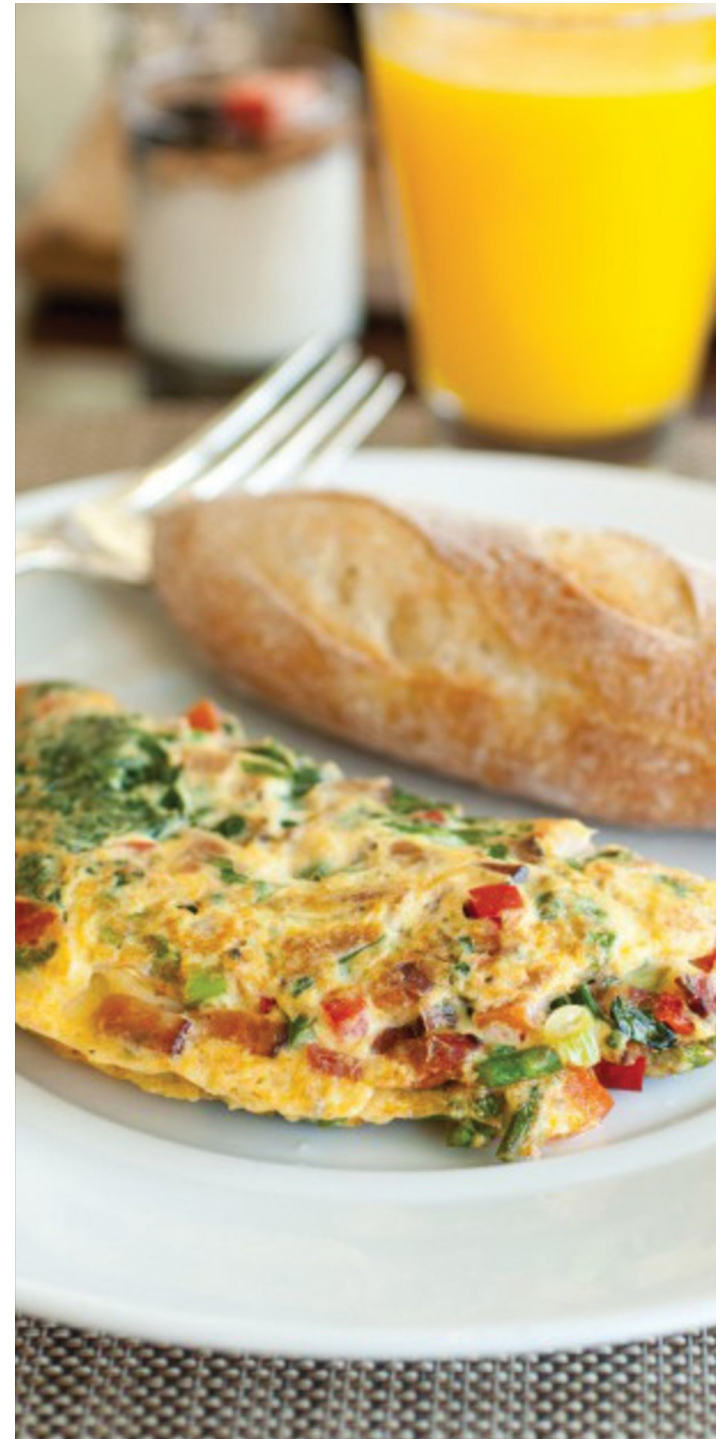
over easy, sunny side up, scrambled farm fresh cage-free egg whites and vegan "just eggs"
ciabatta & gluten-free bread
smoked salmon, cured tomatoes, watermelon radishes
pickled fresno chilies, Colorado goat cheese

ADD: BRIOCHE FRENCH TOAST \$28

house baked brioche, bourbon cinnamon butter, caramelized banana, hackberry jam, almond butter,
fresh seasonal berries, maple syrup, powdered sugar

FRESHLY PREPARED CREPES \$ 30

hazelnut chocolate, seasonal berry compote, english clotted cream & apple compote
whipped cream, maple syrup, powdered sugar, shaved milk chocolate



BRUNCH

BOTTOMLESS BRUNCH

PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME | CHEF ATTENDANT REQUIRED \$300 PER 2-HOUR EVENT
ONE CHEF REQUIRED PER EVERY 25 GUESTS

BUT FIRST, BRUNCH \$125

sliced seasonal fruits & berries

freshly baked breakfast pastries, English muffins, assorted bagels & cream cheese, whipped butter, seasonal jam

housemade granola, passion fruit purée, almond OR greek yogurt

chia seed pudding, coconut milk, shaved coconut, mango

herb roasted Yukon gold potatoes, onions, bell peppers

choice of two: cherrywood smoked bacon, country pork sausage, chicken apple sausage
turkey bacon or colorado jalapeño & cheddar elk sausage

Belgian waffle and omelet station *(additional chef attendant required)*

smoked salmon, red onion, capers, hard boiled egg, tomato, dill, lemon

SPECIALTY BENEDICT

house-smoked pork belly, smashed citrus avocado, poached egg, basil lemon hollandaise

cheese and charcuterie board

housemade donuts and bread pudding

CARVING STATION

mustard & herb crusted NY striploin, red wine jus *(additional chef attendant required)*

jumbo shrimp, mini tuna poke, seasonal oysters on the half shell
atomic cocktail sauce, classic mignonette, seasonal mignonette, lemon wedges
ADD caviar: \$55 per person

orange, cranberry, & apple juices

freshly brewed coffee & hot tea offerings



BREAK

THEME BREAKS

PRICED PER PERSON FOR UP TO 30 MINUTES OF SERVE TIME

ROCKY MOUNTAINS "SENSE OF PLACE" \$32
assorted colorado game and beef jerky
buffalo summer sausage, pickles, grainy mustard, crackers
olathe caramel corn
tommy knocker root beer

PICK ME UP \$34
iced coffee bar, espresso ice cubes
double chocolate madeleine
assorted energy bars
juice shots: acai, kale-blueberry & carrot

LUPES EMPANADA'S \$34
beef & chicken empanadas
soft queso, tortilla chips
cinnamon churros with chocolate & dulce de leche
mexican hot chocolate

8150, ELEVATED TRAIL MIX \$32
M&M's, banana chips, yogurt raisins, wasabi peas
dried fruits, mixed nuts, white & dark chocolate chips
chocolate pretzels
local sodas

THANK YOU BERRY MUCH \$36
mixed berry fruit tarts
berry shortbread
chocolate dipped strawberries
strawberry-basil lemonade

COFFEE & DONUTS \$36
housemade donuts
traditional glazed
cinnamon sugar
chocolate glazed with sprinkles
iced vanilla latte

THE APRÈS \$34
crudité & hummus
colorado sausages, beer mustard
swiss fondue with cubed bread
mini apple pies
add local micro brews \$9

I'M A LITTLE SAVORY \$34
selection of local cheese & charcuterie
mixed nuts, marinated olives & cornichons
quince paste, stone ground mustard
bread, lavosh & crackers
add house white & red wine by the bottle



BREAK

“BUILD YOUR OWN” & BEVERAGES

“BUILD YOUR OWN”

CHOOSE ANY TWO ITEMS	\$16 PER PERSON
CHOOSE ANY THREE ITEMS	\$22 PER PERSON
CHOOSE ANY FOUR ITEMS	\$26 PER PERSON
CHOOSE ANY FIVE ITEMS	\$30 PER PERSON
MINIMUM 15 GUESTS	

SWEET

assorted freshly baked cookies
fudge brownies
blondies
assorted biscotti
cheesecake bites
mini cupcakes
chocolate covered strawberries
rice krispy bars dipped in chocolate

SAVORY

tortilla chips with salsa & guacamole
mixed nuts
traditional buttered & truffle–black pepper popcorn
housemade kettle chips
tea sandwiches

HEALTHY

vegetable crudité, house-made dips
whole seasonal fresh fruit
individual house-made trail mix

BEVERAGES

items priced by the gallon

infused water display: cucumber, citrus or berry	\$58
Lavazza coffee & “t” tea leaves	\$95
hot chocolate	\$78
mulled hot apple cider	\$78
iced tea, lemonade or Arnold Palmer	\$78
orange, cranberry or apple juice	\$78
house-made green machine juice	\$80
house-made carrot/ginger/citrus juice	\$80

A LA CARTE UPON CONSUMPTION

assorted soft drinks	\$7
San Benedetto bottled sparkling water	\$7
San Benedetto bottled still water	\$7
Gatorade & coconut water	\$8



LUNCH

DISPLAYS

SWEET SUNSHINE

\$75

summer | wild arugula, watermelon & pickled red onion salad, avocado, heirloom cherry tomatoes, feta cheese, balsamic vinaigrette

winter | kale salad, cranberry, dried pears, baby beets, crumbled blue cheese, candied walnuts, black truffle vinaigrette

turkey blt | sliced turkey, NY cheddar cheese, crispy bacon, lettuce, tomato, garlic aioli, avocado, wheat bread

ham & Swiss | sliced ham, smoked gouda, caramelized onions, spring greens, Dijon, ciabatta bread

grilled seasonal vegetables | baby spinach, Colorado goat cheese spread, aged balsamic, wheat tortilla

housemade potato chips

chocolate peanut butter bars, lemon bars, fresh fruit tarts

ROCKY MOUNTAIN PICNIC

\$80

Caesar salad | romaine hearts, white anchovy, parmesan cheese, creamy dressing & garlic croutons

Orecchiette pasta salad | cileigine mozzarella, herb marinated olives, heirloom tomatoes, pickled red onion, cucumbers, tarragon & lemon vinaigrette

Italian sub | sopressa salami, prosciutto, mortadella, provolone, tomato, lettuce, shallots & red wine vinaigrette, house-made pickles, hoagie roll

cCub sandwich | house smoked turkey breast, romaine, crispy bacon, Havarti, smashed avocado, sun-dried tomato aioli, whole wheat bread

chocolate chip cookies, miniature apple pies, turtle brownies

TASTE OF THE MOUNTAINS

\$85

Summer | crab & sweet corn chowder soup, sea salt crackers

Winter | butternut squash & cinnamon soup

Greek salad | romaine, crispy chickpeas, bell peppers, cucumber, tomato, red onion, feta, Kalamata olives, sumac dressing

Trio colored quinoa salad | charred baby zucchini & carrot, orange segments, dried cranberry, sherry vinaigrette

Chicken piccata | lemon caper sauce, shaved parmesan

Colorado striped bass | fennel & rocket salad, white bean cassoulet, beurre blanc

charred pencil asparagus, shallot butter, aged balsamic

seasonal berry shortcake, gooey butter cheesecake, apple panna cotta topped with almond crunch

SOUTHWESTERN EATS

\$88

Fire roasted tomato & tortilla soup | lime & cilantro sour cream, tortilla chips, crispy jalapeno

roasted corn & red pepper salad | cilantro vinaigrette

Orange guajillo pulled chicken

charred adobo flank steak

Key lime garlic shrimp

corn & flour tortillas, chopped cilantro, lime, queso fresco

salsa fresca, salsa verde, pico de gallo, guacamole, sour cream

cinnamon churros with dulce de leche, flan caramel custard, spiced chocolate tart

ALL DISPLAYS INCLUDE AN ICED TEA AND LEMONADE STATION

PRICING NOTED IS PER PERSON FOR UP TO 2 HOURS OF SERVE TIME



LUNCH

DISPLAYS

HIGH ALTITUDE COMFORT \$90

Baby iceberg wedge salad | cherry tomatoes, crumbled blue cheese, bacon bits, pickled red onion creamy avocado dressing

Creamy Old Bay red bliss potato salad | celery, pancetta, whole grain mustard, eggs, dill, red onion

Roasted baby zucchini & carrot salad | frisee, sliced almond, flax seed, sherry vinaigrette

Chimichurri marinated flank steak | roasted wild mushrooms, serrano pepper

Herrb marinated chicken breast | caramelized balsamic Brussels sprouts, chicken jus

Citrus glazed Scottish salmon | yuzu beurre blanc

Truffle mac & cheese | garlic crusted panko

lemon meringue tartlets, mixed berry panna cotta, mini black forest cake

GORE RANGE \$86

Tuscan sausage soup, cannellini beans, kale, tomato, orzo

Grilled seasonal vegetable antipasto | marinated olives

Caprese salad | heirloom tomatoes, fresh mozzarella, aged balsamic, basil pesto

Chicken cacciatore | braised chicken thighs, san marzano tomatoes, speck, peppers, cipollini onions, red wine, caper & olive

House-made pork & beef meatballs | shaved pecorino, marinara sauce

Wild mushroom ravioli | sun dried tomato, basil cream sauce

Grilled focaccia bread | crushed red pepper, parmesan

chocolate hazelnut tart, caramel mousse cake, lemon berry cheesecake

THE BBQ \$89

Creamy fingerling potato salad | applewood smoked bacon, celery, grain mustard, chives, green apples

Roasted carnival cauliflower salad | pickled red onion, crispy garbanzo, cilantro, jalapeno vinaigrette

Chipotle coleslaw | raisins, roasted corn

Mediterranean chicken kebab | garlic aioli

ancho rubbed st. louis style ribs

slow cooked beef brisket

BBQ seasoning corn on the cob | chili lime butter

Sweet potato fries

Housemade biscuit | sweet butter

BBQ sauce selections | maple chipotle, mango, bourbon & jerk

Pineapple upside down cake, chocolate cherry tart, chocolate truffle cake

ALL DISPLAYS INCLUDE AN ICED TEA AND LEMONADE STATION

PRICING NOTED IS PER PERSON FOR UP TO 2 HOURS OF SERVE TIME



LUNCH

BOX LUNCH

INDIVIDUAL BOX LUNCH \$70

select one item from each category below

bag of chips, seasonal fruit & bottled water are included in all boxed lunches

SALADS (CHOICE OF ONE)

Creamy Old Bay potato salad | celery, pancetta, whole grain mustard, eggs, dill, red onion

Orecchiette pasta salad | ciliegine mozzarella, herb marinated olives, heirloom tomatoes, red onions, cucumbers, tarragon & lemon vinaigrette

mixed greens salad | carrots, tomatoes, cucumbers, radish, balsamic vinaigrette

SANDWICHES (CHOICE OF ONE*)

Club sandwich | house smoked turkey breast, romaine, crispy bacon, havarti, smashed avocado, sun-dried tomato aioli, whole wheat bread

Italian sub | sopressa salami, prosciutto, provolone, lettuce, tomato, shallots, red wine vinaigrette, pickles, hoagie roll

Roasted NY strip | arugula, smoked swiss cheese, sauerkraut, grilled red onion, horseradish cream, marble rye

vegetarian wrap | baby spinach, Colorado goat cheese spread, aged balsamic, wheat tortilla

*for multiple sandwich selections, a minimum order of 10 is required.

Salad and dessert selections will be the same for all box lunches.

DESSERTS (CHOICE OF ONE)

House-made apple oat bar

chocolate chip cookie

oatmeal cookie

Goosey butter cookie

double fudge brownie

white chocolate blondie

MAKE YOUR OWN BOX LUNCH \$75

Please use the above items as a guide to create your own boxed lunch

select two salads, three sandwiches and two desserts

bag of chips, seasonal fruit & bottled water are included in all boxed lunches



RECEPTION

HORS D'OEUVRES MINIMUM ORDER, 20 PIECES

COLD \$8 PER PIECE

caprese skewer, bocconcini, heirloom cherry tomato, aged balsamic, basil oil
soft shrimp summer roll, lemongrass, basil, mint, cilantro, peanut sauce
cured salmon crostini, dill crème fraîche
crispy vegetable spring roll, mushroom-hoisin sauce
grilled & chilled prawn, jalapeño cilantro aioli
spicy tuna tartare tostada, avocado, cilantro, togarashi, nori, cilantro
smoked trout dip, endive leaf
goat cheese compressed watermelon cups, basil, maldon sea salt
chili infused kalbi beef bun, pickled red chile & napa slaw
prosciutto wrapped honeydew melon, tondo balsamic
porcini mushroom & truffle duxelle on miche crostini, pecorino romano

WARM \$8 PER PIECE

wild mushroom & gruyère quiche
truffled porcini arancini, parmesan-reggiano fondue
artichoke beignet, tomato gastrique
strawberry & cambozola phyllo purse, port reduction
baked medjool date, goat cheese, bacon
gyoza pot sticker, spinach, ginger, garlic, sweet soy dipping sauce
mac & cheese balls, bourbon maple bacon
jumbo lump crab cake, Cajun remoulade
skewered bacon wrapped scallop, pomegranate molasses
Malaysian chicken satay skewer, coconut-peanut sauce
beef satay skewer, sumac & turmeric, sweet chili miso sauce
lamb meatball, cucumber, tzatziki
hoisin barbeque confit duck tacos, pickled radish, cilantro

PREMIUM \$10 PER PIECE

red curry marinated shrimp, apricot & bacon skewer
bàhn mí pork skewer, pickled cucumber & carrots, cilantro, Korean sauce
skewered salt & pepper tempura fried shrimp, crispy garlic, pickled jalapeños
shrimp, lobster & mango ceviche, Fresno peppers
New Zealand lamb lollipop, mint chimichurri
crispy potato tot, duck confit, crème fraîche caviar
crispy pork belly slider, black pepper relish, slaw
seared tuna huarache slider, sriracha aioli, pickled jalapeño
remedy's famous burger slider, grilled red onion jam, tomato, lettuce, pickle, cure-all sauce



RECEPTION

DISPLAYED RECEPTION ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

DOMESTIC & IMPORTED CHEESE BOARD \$24
local breads, assorted crackers

HOUSE CURED & LOCAL ARTISAN CHARCUTERIE \$26
gourmet mustards, seasonal chutney, house pickled vegetables, local bread & lavosh

COMBINATION CHEESE & CHARCUTERIE BOARD \$38

BAKED BRIE WHEEL \$24
seasonal jams, assorted crackers

COLORADO CRUDITÉ \$16
locally sourced organic Colorado vegetables, crocks of house-made dips

SLICED SEASONAL FRUIT & BERRIES \$14

CORN TORTILLA CHIPS \$18
roasted tomato salsa, tomatillo salsa verde, pico de gallo, guacamole

ANTIPASTO DISPLAY \$30
selection of Italian cheeses & salumis
marinated olives, oregano & basil grilled Italian vegetables
house pickled vegetables, peppadew peppers, white anchovies
assorted breads

ALPINE DIPS \$26
goat cheese dip, ancho chilies, roasted garlic, caramelized onions, tomatoes
crazy mountain ale spinach & artichoke dip
crudité & assorted crusty breads for dipping

ICED SEAFOOD DISPLAY \$51, *based upon 4 pieces per guest*
jumbo shrimp, Jonah crab claws, seasonal oysters on the half shell
atomic cocktail sauce, classic mignonette, seasonal mignonette, lemon wedges



RECEPTION

DISPLAYED RECEPTION ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

REMEDY FLAT BREADS

\$29 *choice of two*

house-made bison pepperoni, fennel sausage, roasted sweet peppers, mozzarella curds
truffle goat cheese, mushrooms, arugula
grilled artichoke, scamorza, oven dried tomatoes, oregano
bruschetta, roasted tomatoes, shallot, garlic, oregano, mozzarella curd

A TWIST ON MACARONI & CHEESE

\$28 *choice of two*

aged Wisconsin cheddar & slow roasted barbequed short ribs
Monterey jack, pepper jack, beef tenderloin grilled tips
asiago & free range chicken, peas, woodland mushrooms, crème fraîche
lamb, green chili, roasted tomatillos, queso fresco, cotija
lobster, tarragon & mascarpone | add \$8

SLIDERS

\$30 *choice of three*

pork belly, black pepper relish, pickled carrots
remedy's famous burger slider, grilled red onion jam, tomato, lettuce, pickle, cure-all sauce
seared blackened tuna, wasabi mayo, Napa slaw
salmon BLAT
balsamic portabella, roasted pepper, tomato, arugula pesto
falafel, tzatziki, cucumber onion relish
porchetta, onion jam, mango chutney, crispy tobacco onions

SALAD GARDEN

\$24 *choice of two*

chilled rice noodles, spring vegetables, char Siu pork, peanut dressing
Asian slaw, Napa cabbage, bean sprouts, carrots, ginger sesame dressing, wontons
chopped Caesar | red romaine, ciabatta croutons, Caesar dressing
chopped cobb | chicken, bibb lettuce, spinach, cucumbers, hard boiled eggs, bacon, pickled onions,
blue cheese dressing
chop chop salad | yellow squash, artichoke, jicama, cherry tomatoes, cucumber, goat feta cheese,
white balsamic

WHIPPED POTATO BAR

\$28

butter milk potatoes, crisp pancetta, fried chicken bits, chives, sour cream, sautéed wild mushrooms, fried onions,
sweet corn succotash, cheddar cheese, boursin cheese, house-made peppered gravy
smoked salmon, smoked trout, or paddlefish caviar | add \$4



RECEPTION

ACTION STATIONS ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS
CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM; FULL GUEST GUARANTEE REQUIRED FOR ACTION STATIONS

RAW BAR *\$57, based upon 3 pieces per guest*

west coast oysters on the half shell
gulf shrimp, atomic cocktail sauce
shrimp & scallop ceviche
jumbo lump crab cocktail
king crab with jalapeño yuzu
jalapeño mignonette
cucumber mignonette

POKE STATION *\$47, choice of three*

ahi tuna, soy sauce, Japanese chile pepper, sesame, avocado, scallion, nori chips
ahi tuna, siracho mayo, scallion, soy, wonton crisp
Hamachi (yellowtail), guava ponzu, sweet drop mini peppers, wakame, sesame
smoked octopus, sweet soy, onion, scallions, macadamia nut
included for on the side for all options: steamed jasmine rice, chili sauce, root vegetable chips, sriracha, sambal

CAESAR STATION *\$34, choice of two*

ancho Caesar
traditional
proteins *choice of two*
grilled shrimp
grilled chicken
NY strip
blackened mahi mahi
grilled salmon
lemon zest, chili zest, rye croutons



RECEPTION

ACTION STATIONS

ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

PAELLA \$34

chicken, sweet peppers, peas, chorizo
seafood, mussels, little neck clams, shrimp
seasonal vegetable, saffron, eggplant

CARNICERIA \$32 choice of two

mini corn & flour tortillas
carne asada
lamb adobo
garlic shrimp
guajillo braised chicken
salsa verde, salsa fresca, Fresno chimichurri, guacamole

RISOTTO \$30 choice of two

wild mushroom
sweet pea & crab
corn & bay scallop
saffron & pecorino tartufo

RAMEN STATION \$38 choice of three

ramen noodles
protein options *choice of three*
char sui pork
kalbi beef
black bean shrimp
sweet chili tofu
Chinese eggplant
orange chili chicken
Peking duck | *add \$6*
mung bean sprouts, jalapeño, thai basil, mint, lime,
cilantro, cabbage, green onion, egg
sriracha, sambal, mae ploy sweet chili,
soy sauce

FONDUE \$26

baby Swiss
raclette
crusty breads, pretzel breads, crackers, lavosh,
crudité, apples, quince, cornichons,
pickled vegetables, Romanesco, cured meats

CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM

FULL GUEST GUARANTEE REQUIRED FOR ACTION STATIONS



RECEPTION

CARVING STATIONS

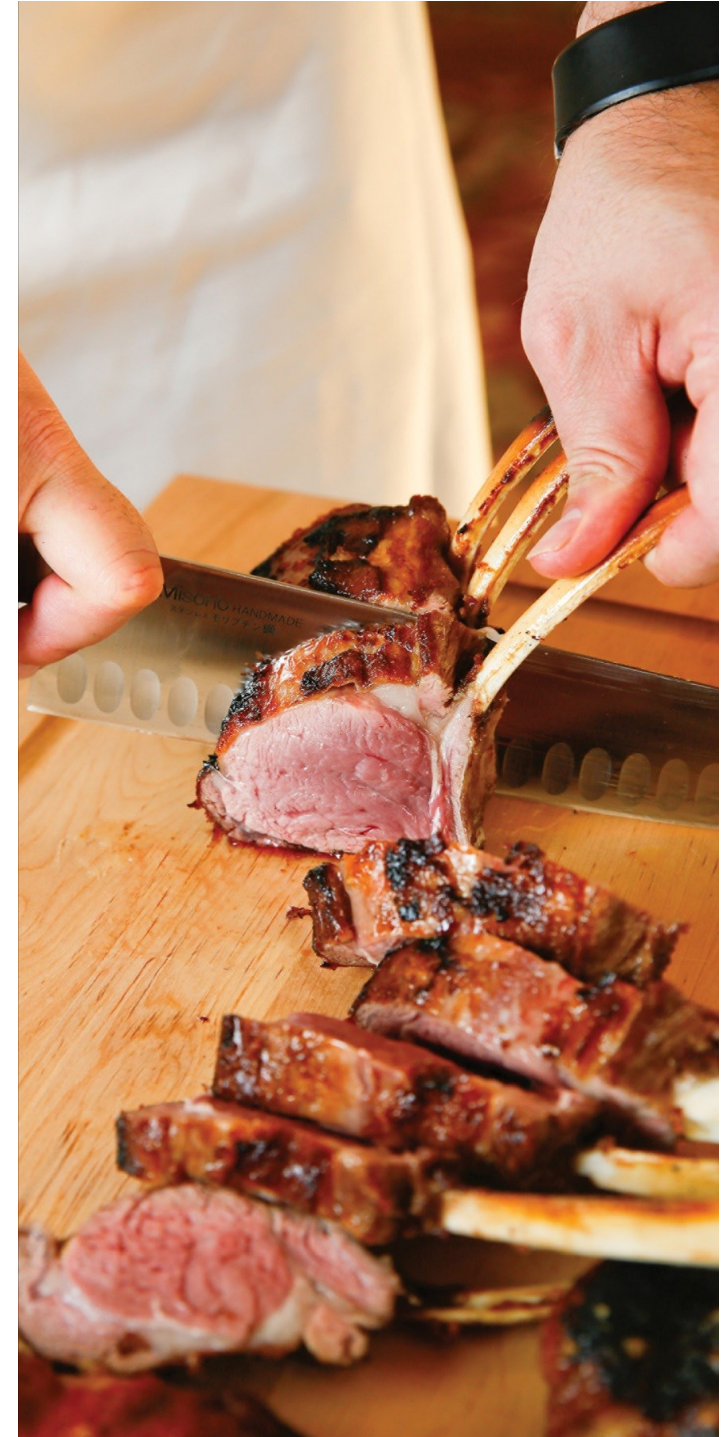
CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM

ONE CHEF ATTENDANT REQUIRED PER EVERY 50 GUESTS

APPROXIMATELY 3 OUNCE RECEPTION PORTIONS PER PERSON

green chile salsa roasted pork loin	\$26
apple cider brined whole turkey	\$26
smoked orange & soy glazed duck	\$36
hot smoked bourbon & honey salmon	\$28
rack of elk	\$56
7x prime rib	\$42
porcini shallot rubbed ny strip loin	\$36
dry spiced rubbed beef tenderloin	\$38
leg of lamb	\$38
rack of lamb	\$40
whole roasted pig	\$42 <i>(minimum of 50 guests, 3 weeks advance order)</i>
beef round "steamship"	\$36 <i>(3 weeks advance order)</i>
bison "steamship"	\$56 <i>(3 weeks advance order)</i>

Flame inspired signature sauces, freshly baked rolls, whipped butter included with all carving stations



RECEPTION

DESSERT STATIONS

ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

SWEET ACTION STATIONS

NAUGHTY MILKSHAKE BAR \$28

- mommy's helper: whiskey, caramel
stranahans whiskey brickle ice cream
- irish cream: chocolate ice cream, baileys
chocolate sauce
- grasshopper: vanilla ice cream, crème de menthe
chocolate sauce
- dreamsicle: vanilla ice cream, grand marnier
orange juice, caramel sauce

S'MORES STATION \$18

- marshmallows: vanilla, chocolate with cocoa powder
- chocolate: reeses, milk chocolate
- graham crackers

HOT CHOCOLATE STATION \$18

- signature hot chocolate station warmed
and poured to order over chocolate lace
- served with house made marshmallow
cordials and liquors | add \$12 per drink
(charged upon consumption)

CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM
FULL GUEST GUARANTEE REQUIRED FOR ACTION STATIONS

DESSERT BAR

CHOOSE ANY FOUR ITEMS \$28

CHOOSE ANY SIX ITEMS \$40

CHOOSE ANY EIGHT ITEMS \$46

- fruit tarts
- vanilla cream puffs
- blueberry chocolate cheesecake
- lemon bars
- chocolate dipped cake pops
- apple tarts
- pecan pies
- key lime tarts
- chocolate peanut butter bars
- berry panna cotta
- salted caramel tarts
- s'mores cheesecake bites
- house-made glazed doughnuts
- tiramisu espresso cups
- lemon meringue tarts
- oatmeal cream pies
- cheesecake bites
- caramel mousse cake
- assorted chocolate truffles



DINNER

PLATED DINNER

PLEASE SELECT ONE ITEM FROM EACH COURSE TO CREATE YOUR DESIRED GROUP MENU. YOU MAY OFFER TWO ENTRÉES FOR YOUR GUESTS TO SELECT IN ADVANCE, PRICING IS BASED ON HIGHER PRICED ENTRÉE SELECTION.

FOR THIS OPTION WE ASK THAT YOU PROVIDE PLACE CARDS INDICATING EACH GUEST'S FINAL ENTRÉE SELECTION; ENTRÉE COUNTS ARE TO BE CONFIRMED FOUR DAYS PRIOR TO THE DATE OF YOUR EVENT

A CHEF'S SELECTION "SILENT" VEGETARIAN ENTRÉE IS ALWAYS AVAILABLE UPON REQUEST

"TABLESIDE" MENU SELECTION

available for up to 100 guests with menu offering a minimum of 4 courses
pricing noted is additional per person in addition to final menu price

CHOICE OF TWO SALADS	\$10
CHOICE OF TWO ENTREES	\$20
CHOICE OF TWO DESSERTS	\$10

SOUPS \$18

summer | sweet corn, truffle cream, popcorn

summer | tomato & strawberry gazpacho, English cucumber, micro basil

winter | butternut pumpkin soup, spiced pepitas, pumpkin seed oil

wild mushroom bisque, tarragon crème fraîche, truffle aioli

Tuscan tomato basil, pesto crouton, shaved parmesan cheese

lobster bisque, caramelized fennel | add \$4

SALADS \$18

roasted Colorado beets | candied pecans, arugula, goat cheese, champagne truffle vinaigrette

roasted heirloom carrots | golden beets, spelt, grilled onion, champagne & truffle dressing

heirloom tomato salad | fresh burrata, agrumato lemon oil, nut free basil pesto, Kona black sea salt, aged balsamic glaze

baby spinach leaves | pancetta, crispy shallots, walnuts, tart apples, brioche crouton, cider vinaigrette

arugula & frisèe | Fuji apples, smoked bacon, Cambozola, chives, mustard vinaigrette

California baby gem lettuce | heirloom tomatoes, cucumbers, watermelon radish, avocado mousse, harissa vinaigrette

romaine heart Caesar | crispy parmesan, cracked black pepper, lemon zest, polenta crouton

iceberg wedge | Point Reyes blue cheese, smoked pork belly, cherry tomato, pickled red onion, blue cheese dressing

PLATED STARTERS \$20

spicy ahi tuna poke, sesame oil, tamari soy sauce, sweet onion, avocado, taro crisp, togarashi

colorado lamb tartare, spiced crème fraîche

porcini mushroom & goat cheese ravioli, brown butter & sage

semolina gnocchetti, spicy italian sausage ragu, wild fennel pecorino

jumbo lump crab cake, sweet corn salsa, pancetta, jalapeño gremolata



ALL PLATED DINNERS INCLUDE COFFEE & HOT TEA SERVICE AND FRESHLY BAKED ROLLS & WHIPPED BUTTER.

DINNER

POULTRY \$60

slow roasted gochujang chicken | olive oil crushed baby Yukon gold potatoes, scallions,
honey-ginger shiitake mushrooms
garlic & thyme roasted chicken breast | root vegetables, caramelized onion polenta, lemon pepper butter
rosemary lemon chicken | artichoke parmesan risotto, shaved Brussels sprouts citrus salad, chicken jus

SEAFOOD \$92

Colorado striped bass | wilted arugula, fennel tomato ragù, roasted purple fingerling potatoes
herb beurre blanc
miso marinated Alaskan black cod | stir fry brown rice, sesame oil, pickled ginger, edamame
wild caught salmon | parsnip purée, confit butternut squash, asparagus tips, lemon beurre blanc
jumbo sea scallops | tomato risotto, green asparagus ragù, crispy bacon, smoked mozzarella cream
Chilean sea bass | celery root purée, rainbow chard & olive oil

PASTURE \$68

beef short rib | maple-bacon sweet potato purée, fried Brussel sprouts, balsamic
wagyu flat iron tagliata | brandy & green peppercorn cream sauce, potato gratin, broccolini
roasted beef tenderloin | caramelized onion & blue cheese mashed potatoes, creamy spinach, bordelaise

LOCAL MEATS \$76

rosemary & sage seared Colorado lamb chops | root vegetable gratin, wilted baby kale
juniper marinated elk chop | red cabbage marmalade, sweet potato cake
buffalo sirloin | roasted garlic whipped potatoes, heirloom baby carrots, black pepper relish

DUO PLATES \$104

beef tenderloin & Maine lobster tail | creamy mashed potatoes, wilted spinach, beurre blanc
beef tenderloin & Chilean sea bass | parsnip purée, honey & cumin roasted carrots, balsamic demi-glace

SWEETS \$20

caramel mousse cake | chocolate Sauce | chantilly
colorado chevre cheesecake | champagne poached fruit | berry coulis
fresh fruit tart | lemon curd | raspberry coulis
chocolate flourless cake | chocolate mousse | chocolate chantilly | raspberry sauce
s'mores cheesecake | graham crumble | toasted meringue | chocolate sauce
salted caramel tart | chocolate pot de crème | chantilly | caramel sauce

ALL PLATED DINNERS INCLUDE COFFEE & HOT TEA SERVICE AND FRESHLY BAKED ROLLS & WHIPPED BUTTER.



DINNER

FAMILY STYLE DINNER

COURSES SERVED FAMILY STYLE FOR THE TABLE. EACH COURSE WILL BE PRESENTED TO THE TABLE ON SHARED PLATES.
WE RECOMMEND KING'S TABLE SET-UP, INSTEAD OF ROUND TABLES, FOR A MORE ENJOYABLE SHARING EXPERIENCE.

ALL FAMILY STYLE OFFERINGS COME WITH A SELECTION OF TWO DESSERTS. DESSERTS CAN BE FOUND ON PAGE 21

PRICED PER PERSON

BRIDGER'S CABIN \$125

1ST COURSE *choice of two*

heirloom tomato, burrata salad, pesto, spicy Knapp Ranch micro greens (*seasonal*)
English pea, pancetta, pickled honshimeji mushroom
bruschetta 3 ways | classic tomato, shallot, roasted garlic, basil
mushroom duxelle, wild foraged mushrooms, truffle, pecorino;
mango chutney, lemon chive ricotta

2ND COURSE *choice of two*

whole roasted free range chicken, lemon, rosemary garlic, chicken jus, caramelized sherry Brussels sprouts,
currant wild rice pilaf
cast iron rocky mountain rainbow trout, butter poached radish, watercress, peas, charred scallion purée,
lemon brown butter
Colorado lamb loin, thyme, garlic, mint chimichurri, pan roasted Yukon gold potatoes, broccolini,
oven dried tomato

PINEY LAKE \$145

1ST COURSE *choice of two*

tuna crudo, fried capers, hard quail eggs, chervil, agrumato, purple potato coins
arugula, seasonal fruit, jumpin' good goat feta, grilled fennel, spiced pecans, pancetta, warm pancetta vinaigrette
sweet corn, Aleppo pepper, cotija, toasted coriander, lime

2ND COURSE *choice of two*

whole roasted Muscovy duck, orange and rosemary, roasted heirloom carrots, sweet potatoes, Cipollini onions
cast iron seared arctic char, dill gremolata, charred asparagus, warm fingerling herb potato salad
Colorado elk ribeye, sweet carrot purée, tobacco onions, black berry port demi-glace, sunburst roasted squash

ALL FAMILY STYLE DINNERS INCLUDE COFFEE & HOT TEA SERVICE AND FRESHLY BAKED ROLLS & WHIPPED BUTTER.



DINNER

FAMILY STYLE DINNER CONTINUED

EACH COURSE SERVED FAMILY STYLE FOR THE TABLE

PRICED PER PERSON

MIGHTY GORE \$155

1ST COURSE *choice of two*

duck fat confit potatoes, roasted black garlic crème fraîche, trout roe
artichoke beignets, San Marzano, tomato gastrique
arugula, grilled Portobello, 12 year balsamic, shaved parmesan

2ND COURSE *choice of two*

cast iron rocky mountain trout, butter poached radish, watercress, peas, charred scallion purée
grilled buffalo top sirloin, green chili roasted garlic risotto, smoked corn relish, ancho demi-glace
beef ribeye, balsamic glazed mushrooms, pearl onions, shishito peppers

EAGLE'S NEST \$175

1ST COURSE *choice of two*

beef tartare savory cone, truffle lemon aioli, caramelized shallots, American caviar
fruits de mer | shrimp, crab cocktail, tuna tartare
foie gras terrine, smoked almond crumble, pickled apricot, savory rosemary donut
lobster bisque, charred fennel, chervil, crème fraîche, caviar

2ND COURSE *choice of two*

baby greens, orange, toasted almonds, shaved heirloom carrots, miso charred onion emulsion
baby iceberg wedge, heirloom tomato, pickled onion, cucumber, Point Reyes blue cheese vinaigrette
cider roasted baby beets, arugula, first snow goat cheese, candied walnuts, toasted mustard seed,
champagne vinaigrette

3RD COURSE *choice of two*

seared scallops, butternut squash risotto, sage, pine nuts
seabass, aji Amarillo yuzu, sweet soy glazed haricot verts, ginger black rice, edamame
beef filet, celery root and horseradish potato purée
dry aged bison ribeye, creamed corn, root vegetable hash

DESSERT *served with all family style dinner options ; choice of two:*

mango coconut cake

blueberry chocolate cheesecake

salted caramel tart

cherry pistachio tart

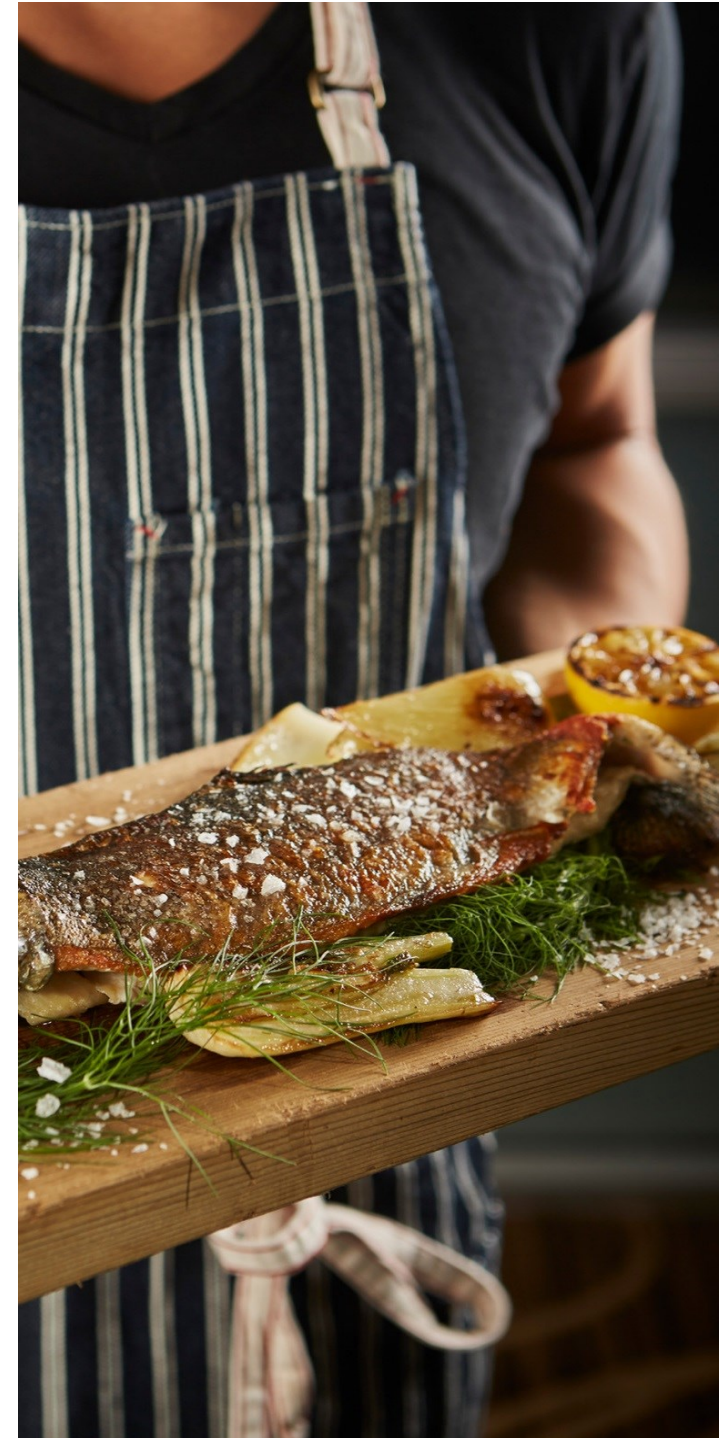
key lime tart

chocolate raspberry torte

caramel mousse cake

vanilla cheesecake

ALL FAMILY STYLE DINNERS INCLUDE COFFEE & HOT TEA SERVICE AND FRESHLY BAKED ROLLS & WHIPPED BUTTER.



DINNER

THEMED BUFFETS

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 25 GUESTS. ADD \$12 PER PERSON FOR FEWER THAN 25 GUESTS

COLORADO CASUAL \$125

potato leek soup
beet salad | arugula, pickled hon shimeji mushrooms, first snow goat cheese
roasted apple-fennel & spinach salad | warm bacon vinaigrette, toasted pine nuts
warm fingerling potato salad | tarragon, shallot
spiced rubbed natural chicken | bourbon onions
smoked buffalo brisket
breckenridge bourbon salmon
savory corn pudding
blue cornbread, honey butter, herb biscuits, chef's display of housemade barbeque sauces
bourbon-peach tart, s'mores cheesecake, huckleberry panna cotta

ITALIAN INSPIRED \$135

cioppino | seafood stew, shrimp, scallops, shelled clams, catch of the day, fennel, wine & tomato sauce
caprese salad | fresh buffalo mozzarella, heirloom tomatoes, basil pesto, tondo balsamic
insalata triata | romaine, radicchio, salami, garbanzo beans, grilled artichokes, olives, pepperoncini peppers
tomato, provolone
herb gnocchi | wild mushrooms, sage, sundried tomato, pickled red onion
chicken picatta | lemon butter, crispy capers
lamb shank stew | lentils, ragout, cipollini onions
eggplant & squash ratatouille
garlic focaccia, herbed butter
lemon shortbread, tiramisu cake, orange pistachio cannoli

STEAKHOUSE SOIRÉE \$165 | CHEF ATTENDANT REQUIRED, 1 PER 50 GUESTS

lobster bisque | crème fraiche, caviar
iceberg wedge skewers | point Reyes blue cheese, smoked pork belly, cherry tomato, pickled red onion, blue cheese dressing
warm oysters Rockefeller
kale caesar | anchovy, parmesan, lemon, chili croutons
shrimp cocktail shooters
rocky mountain ruby trout | thyme brown butter, charred lemon
beef prime rib | horseradish cream, au jus
aged rack of lamb | rosemary lamb jus, minted jelly
smoked gouda mac & cheese
twice baked loaded potatoes, pepper bacon, aged cheddar, chives
honey roasted heirloom carrots & creamed spinach
layered chocolate cake, berry trifle, lemon cheesecake bites



ALL BUFFET DINNERS INCLUDE COFFEE & HOT TEA SERVICE AND FRESHLY BAKED ROLLS & WHIPPED BUTTER

DINNER

A LA CARTE BUFFET \$125

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 25 GUESTS. ADD \$12 PER PERSON FOR FEWER THAN 25 GUESTS

PLEASE SELECT THE FOLLOWING TO CREATE YOUR DESIRED BUFFET MENU:

1 SOUP SELECTION | 3 SALAD SELECTIONS | 3 ENTRÉE SELECTIONS

ENHANCEMENTS

ADDITIONAL SOUP \$6 | ADDITIONAL SALAD \$8 | ADDITIONAL ENTRÉE \$10

SOUPS

sweet corn chowder, pancetta, corn kernels, chive oil
San Marzano tomato bisque, fried basil, parmesan crisps
wild mushroom bisque, thyme crème fraîche
Tuscan sausage, white bean & kale
traditional minestrone
cauliflower velouté, saffron
lobster bisque | add \$6

SALADS

mixed field greens, crumbled haystack goat cheese, cherry tomatoes, tarragon lime dressing
arugula & goat cheese, red grapes, crispy shallots, red verjus vinaigrette
romaine wedges, herbed croutons, shaved parmesan cheese, ancho Caesar dressing
Colorado red & golden beets, Maytag blue cheese, frisée, candied walnuts, red onions, champagne vinaigrette
rainbow orzo pasta, peas, artichokes, sun-dried tomatoes, rosemary-lemon vinaigrette
baby spinach, crispy pancetta, gorgonzola cheese, herbed croutons, sherry vinaigrette
heirloom tomato, queso frico, Aleppo peppers, lemon zest, harissa vinaigrette

ENTRÉES

wild mushroom & English pea risotto, shaved truffle pecorino
ratatouille beggar's purses, garlic basil Pomodoro
garlic & herb roasted chicken breast, whipped potatoes, heirloom roasted carrots, roasted chicken demi-glace
mustard glazed pork loin, wild rice and sundried berry pilaf, apple cider reduction
seared Colorado bass, thyme roasted fingerling potatoes, tomato gastrique, wilted arugula
garlic roasted prawns, herbed cous cous & pistou, citrus & white wine reduction
bourbon maple salmon, spinach, arugula, & crisp apple salad, cider mustard vinaigrette
herb & garlic marinated flank steak, smashed red potatoes, roasted tomatoes & asparagus, lemon zest, thyme jus
seared butcher's steak, honey roasted heirloom carrots, farro & currant risotto, bordelaise sauce

ALL BUFFET DINNERS INCLUDE PASTRY CHEF'S CHOICE OF ASSORTED PETITE DESSERTS DISPLAY

FRESHLY BREWED COFFEE & HOT TEA SERVICE & FRESHLY BAKED ROLLS & WHIPPED BUTTER



CONSUMPTION

CONSUMPTION BAR PRICING FOR DELUXE AND PREMIUM BAR PACKAGES AS LISTED, BELOW
FOR TABLESIDE WINE SERVICE, ADD \$14 PER PERSON
BARTENDER FEE OF \$150 APPLIES PER BARTENDER, PER BAR (2-HOUR SERVICE TIME). ONE BARTENDER PER 75 GUESTS

DELUXE BAR

SPIRITS \$17 PER DRINK

wheatley vodka
bacardi silver rum
makers mark bourbon
rittenhouse rye
bombay gin
casa noble blanco tequila
dewars blended scotch

CORDIALS \$18 PER DRINK

bailey's irish cream
amaretto
grand marnier
cointreau
frangelico

HOUSE WHITE WINE	\$58 PER BOTTLE
HOUSE RED WINE	\$58 PER BOTTLE
HOUSE SPARKLING WINE	\$85 PER BOTTLE

SPARKLING WATER	\$7 EACH
STILL WATER	\$7 EACH

PREMIUM BAR

SPIRITS \$19 PER DRINK

gray goose vodka
tito's vodka
zacapa 23 rum
breckenridge bourbon
bulleit rye
bombay sapphire gin
patron silver tequila

MICRO BREWERY & IMPORT \$9 EACH

stella artois
heineken
heineken 0.0 na
tivoli brewery helles lager
tivoli brewery bo girl pilsner
tivoli brewery fresh squeezed juicy IPA
odell brewing 90 shilling
avery brewing white rascal
avery brewing IPA
new belgium fat tire
modelo

DOMESTIC BEER \$8 EACH

budweiser
budweiser light
coors light



BAR PACKAGES

PACKAGE PRICING INCLUDES YOUR PREFERRED LIQUOR TIER SELECTION, DOMESTIC & IMPORTED BEERS, FOUR SEASONS' SPARKLING, WHITE AND RED WINE SELECTIONS, SOFT DRINKS AND JUICE MIXERS. CORDIALS ARE CHARGED AT ADDITIONAL COST.

BARTENDER FEE OF \$150 APPLIES PER BARTENDER, PER BAR (2-HOUR SERVICE TIME). ONE BARTENDER PER 75 GUESTS

BAR PRICING

DELUXE

Spirits

wheatley vodka
bacardi silver rum
makers mark bourbon
rittenhouse rye
bombay gin
casa noble blanco tequila
dewars blended scotch

Domestic Beer

Micro Brewery & Import

House White, Red & Sparkling Wine

DELUXE BAR PACKAGE

One-hour Bar Package \$58 per person
Two-hour Bar Package \$75 per person
Three-hour Bar Package \$92 per person
Four-hour Bar Package \$109 per person
Five-hour Bar Package \$126 per person

PREMIUM

Spirits

gray goose vodka
tito's vodka
zacapa 23 rum
breckenridge bourbon
bulleit rye
bombay sapphire gin
patron silver tequila
johnnie walker black

Domestic Beer

Micro Brewery & Import

House White, Red & Sparkling Wine

PREMIUM BAR PACKAGE

One-hour Bar Package \$72 per person
Two-hour Bar Package \$93 per person
Three-hour Bar Package \$114 per person
Four-hour Bar Package \$135 per person
Five-hour Bar Package \$156 per person



WINE

CHAMPAGNE & SPARKLING

Zardetto Prosecco, Veneto, Italy	65
Veuve Cliquot "Yellow Label"	160
Moët et Chandon "Cuvée Dom Pérignon"	565
Laurent Perrier "Brut"	85

PINOT GRIGIO

Proverb	58
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ROSÉ

Maison Mirabeau, Provence	65
Moët et Chandon Rose	205
Whispering Angel, Provence	75
Belle Annee	58

SAUVIGNON BLANC

Duckhorn, Napa Valley	81
Groth, Napa Valley	78
Craggy Range, New Zealand	65
Proverb	58

CHARDONNAY

Story Point	58
Cakebread Cellars, Napa Valley	121
Jordan, Russian River Valley	81
Flowers, Sonoma Coast	75

PINOT NOIR

Emeritus "Hallberg Ranch", Russian River Valley	86
Angels Ink, Central Coast	64
Lange, Willamette Valley	76
Sanford, Santa Rita Hills	99
Cristom, Willamette Valley	69
Story Point	58

MERLOT

Duckhorn, Napa	141
William Hill, Central Coast	60
Pride Mountain Vineyards, Napa Valley	153

CABERNET

Smith & Hook, Central Coast	65
Cade, Howell Mountain	255
Story Point	58
Ravel & Stitch, Central Coast	84
Jordan, Alexander Valley	155
Trefethen, Oak Knoll District of Napa Valley	99

OTHER REDS

Puramun Malbec Reserva, Mendoza	75
Ruffino Riserva Ducale Oro Chianti Classico	112
Numanthia "Termes", Rioja	66
Paolo Scavino, Barolo	138

