

One
SKI HILL PLACE
A ROCKRESORT



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Hors D'oeuvres

Chilled Tray Passed Hors D'oeuvres

Pricing below is per person and is based on 1½ pieces per person

Petite Panini Sandwiches

ciabatta bread with Chef's selection of meats,
vegetables, cheeses

3.75

Duet of Young Asparagus

wrapped with prosciutto, smoked turkey breast

4.25

Chilled Oriental Chicken Salad

crisp wonton cup

4.25

Prosciutto & Melon

wrapped cantaloupe, honeydew

3.75

Smoked Salmon

lahvosh crackers, capers, red onion

4.25

Foie Gras Spoons

brunoise herb croutons, lingonberry jelly, curly parsley

6.00

Roast Beef Tenderloin

French baguette, horseradish cream cheese,
red pepper

4.75

Blackened Ahi Tuna

wonton chips, wasabi aioli

5.75

Crab Claws on Ice

lemon, cocktail sauce

6.75

Iced Jumbo Shrimp

lemon, cocktail sauce

6.75

Caviar Spoons

red onion, chopped egg white, crème fraîche,
toast spike

6.75

Lobster Medallions

toast point, caviar, chive red pepper cream cheese

7.25

Seafood Sampler

iced shrimp, oysters on the half shell, snow crab claws

8.75

Sushi Rolls

ahi tuna, salmon and scallops, wasabi, soy sauce,
pickled ginger

10.25

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Hors D'oeuvres

Hot Tray Passed Hors D'oeuvres

Pricing below is per person and is based on 1½ pieces per person

Vegetable Spring Rolls

hot mustard, sweet & sour sauce

3.75

Beef Saté

sweet chili spicy peanut sauce

4.00

Seared Pot Stickers

wasabi ginger glaze

3.75

Petite Crab Cakes

herb aioli

4.25

Spanakopita

spinach, feta cheese in phyllo triangles

3.25

Prosciutto Wrapped Shrimp

sage garlic butter

6.75

Chicken, Jack & Goat Cheese Quesadilla

salsa fresca

3.75

Roasted Red Pepper, Chevre Cheese

pita point

4.25

Wild Mushroom Tartlets

herb cream cheese, roasted red peppers

3.75

Antipasto Brochette

mozzarella, prosciutto ham, artichoke, tomato,
kalamata olive

4.75

Chicken Saté

ginger mirin glaze

3.75

Sweet Sea Scallops

applewood smoked bacon

6.25

Mushroom Caps

spinach & brie or crab stuffed

4.25

Marinated Lamb Kabob

bell pepper, onion, tzatziki sauce

6.25

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Hors D'oeuvres

Displayed Hors D'oeuvres

One order serves approximately 50 people

Specialize your reception with a specialty ice sculpture.

Snack Tray

assorted dips, chips, nuts, pretzels

125.00

Fresh Crudités

crisp and pickled vegetables, savory dips

150.00

Roast Vegetable Display

asparagus tips, baby carrots, pattypan squash, baby zucchini, yellow squash, sugar snap peas, cauliflower, tomatoes, roasted red pepper hummus and Roquefort cream

200.00

Starburst of Fruit

melons, berries, grapes, yogurt dipping sauce

175.00

Baked Brie

wrapped in pastry, dried fruits and nuts, sliced baguettes, lahvosh crackers

200.00

Gourmet Deli Platter

assortment of fresh sliced meats, cheeses, champagne mustard, mayonnaise, silver dollar rolls

260.00

Artisan Cheeses of the World

imported & domestic cheese with fruit, lahvosh crackers

250.00

Antipasto

air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, asparagus, tomatoes, olives, sliced focaccia

290.00

Smoked Atlantic Salmon

dill, Cajun, pepper smoked salmon with lemons, capers, onions, roma tomatoes, cucumbers, cream cheese, lahvosh crackers

325.00

Chilled Beef Tenderloin Display

capers, cornichons, red onions, roma tomatoes, herb Alouette cheese, sliced French bread

330.00

Caviar Service

hard boiled eggs, red onions, crème fraîche, blini, toast points, served with chilled vodkas

695.00

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Buffet Service Selections

Cutting Boards

Chef carved meats with a variety of breads and condiments.

*Prices below are per person and are based on a minimum of 3 selections from:
hors d'ouvres (chilled, hot or displayed), action stations, cutting boards and/or dessert stations,
or as an enhancement to a buffet.*

**A dditional fee \$100.00 per hour for Chef-attended service not included in price below.*

Roast Tenderloin of Beef

green peppercorn sauce
serves approximately 15

17.75*

Pistachio Crumb Crust Rack of Lamb

roasted garlic rosemary jus lié
serves approximately 30

15.75*

Salmon in Pastry

lemon dill sauce
serves approximately 20

13.00*

Spice Rubbed Loin of Pork

black bean corn relish
serves approximately 35

9.75*

Peppered Strip Loin of Beef

sautéed wild mushrooms
serves approximately 25

14.00*

Roast Prime Rib Au Jus

roasted garlic horseradish, whole grain mustard
serves approximately 35

12.75*

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Buffet Service Selections

Action Stations

Prices below are per person and are based on a minimum of 3 selections from: hors d'ouvres (chilled, hot or displayed), action stations, cutting boards and/or dessert stations, or as an enhancement to a buffet.

*A dditional fee \$100.00 per hour for Chef-attended service not included in price below.

Chef Tossed Salad

Spinach Salad
mushrooms, red onions, chopped eggs,
honey mustard vinaigrette

Caesar Salad

shrimp, chicken, creamy garlic dressing

Gathered Field Greens

candied walnuts, pear tomatoes, Gorgonzola,
red wine vinaigrette

Fresh Baked Breads

sweet jalapeño jelly, roasted red pepper hummus,
basil pesto butter

9.75*

Flame Fired Fajitas

chicken and beef, sautéed peppers, onions, flour
tortillas, diced tomatoes, jalapeños, sour cream,
cheese, salsa, guacamole

13.50*

Cheese Fondue

Gruyère and E mmenthal cheese, garlic, white wine
and Kirschwasser, fresh raw vegetables,
sourdough baguettes

13.25

Custom Made Pasta Dishes

Chef's selection of three pastas, sauces of pesto,
marinara, alfredo with toppings to include: grilled
chicken, Italian sausage, bay shrimp,
sun-dried tomatoes, tri-colored bell peppers, squash,
eggplant, spinach, mushrooms, olives

15.25*

Asian Stir Fry

chicken, bay shrimp, beef, Napa cabbage,
green onions, snow peas, carrots, water chestnuts,
bamboo shoots, broccoli, peppers, straw mushrooms,
sesame seeds, cashews served over steamed white
rice , sauces of sweet & sour, garlic, curry

15.25*

Smashed Martini Bar

cauliflower carrot purée, Yukon turnip mash, whipped
new potato, smoked chicken, andouille sausage, rock
shrimp, broccoli, caramelized onions, wild mushrooms,
Gorgonzola cheese, marinated tomatoes, roasted
garlic, chives , horseradish cream, cabernet gravy

16.75*

Sushi Rolls

spicy tuna roll, smoked salmon crab roll, spicy scallops
fantasy roll, California roll and Philadelphia roll with
wasabi, soy sauce, pickled ginger

28.50*

Lettuce Wrap Station

Boston bibb lettuce wraps

Filling choices:

A sian vegetables in a Szechwan dressing &
sweet chili grilles shrimp edamame, bean sprouts,
avocado & barbecued chicken,
sweet corn black bean relish

13.25*

Slider Bar

Selections of:

HOT

all natural beef, lettuce, roma tomatoes, red onion, pickle
salmon, fresh dill sour cream
braised pork, citrus relish
barbecued chicken, avocado, S wiss cheese

CHILLED

grilled shrimp, mango salsa
chicken Caesar, romaine lettuce shaved parmesan
mozzarella, roma tomatoes, red onion, basil pesto

18.25*

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Buffet Service Selections

Dinner Buffets

Prices below are per person.

**Additional fee \$100.00 per hour for Chef-attended service not included in price below.*

Quandary Peak Buffet

Colors of Colorado Salad
carrots, tomatoes, cucumbers, roasted tomato
vinaigrette and peppercorn ranch dressing
Breads and Rolls
sweet butter
Chef Carved Southwestern Spiced Pork Loin
black bean relish
Ruby Red Trout
herb encrusted
Hunter's Style Chicken
tomatoes, scallions, mushrooms
Garden Fresh Vegetables
sweet basil
Yukon and New Potato Mashers
roasted garlic, sour cream
59.00*

The Ten Mile Buffet

Sunburst Salad
spinach, fresh sliced strawberries, mandarin oranges,
candied pecans, poppy seed vinaigrette
Crostini
buffalo mozzarella, Roma tomato, olive tapenade,
sliced baguettes, balsamic vinaigrette
Roasted Garlic Mashed Potatoes
Vegetable Medley
Roast Duck
dried fruit compote
Shrimp Scampi
shallots, garlic, tomatoes, white wine butter sauce
over fettuccini
Chef Carved Roast Tenderloin of Beef
sautéed mushrooms, shallots, garlic
73.00*

Alpine Meadow Buffet

Romaine Radicchio Salad
gorgonzola cheese, candied walnuts, grape tomatoes, sliced pears,
balsamic vinaigrette
Fresh Mozzarella, Asparagus and Roma Tomato Platter
lemon basil vinaigrette
Breads and Rolls
sweet butter
Rosemary Roasted Potatoes
Garden Fresh Vegetables
sweet basil
Chicken Milano
sautéed mushrooms, Marsala mozzarella cream sauce
Filet of Salmon
fennel, red onion, tomato relish
Chef Carved Roast Prime Rib
horseradish, au jus
65.00*

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Buffet Service Selections

Dinner Buffets

One Ski Hill BBQ

Gathered Field Greens

pear tomatoes, mushrooms, carrots, cucumbers,
honey balsamic vinaigrette and peppercorn ranch

Five Bean Vegetarian Chili

rainbow peppers

Roasted Garden Vegetable and Relish Display

red pepper dip

Green Chile Cheddar Cheese Muffins,

Biscuits, Assorted Grain and Oat Rolls

creamy butter, honey butter

Yukon and Sweet Potato Bar

bacon, sour cream, broccoli, green onions,

cheddar cheese, butter

Build-Your-Own Strawberry Shortcake

home-style butter sponge cake

*Choices from the Grill**

Bacon Wrapped Shrimp Skewer

pineapple jalapeño marinade

Seared Salmon Fillet

spice rubbed, mango chili relish

New York Strip Steak

sautéed wild mushrooms

Roast Duckling

dried fruit compote

Lamb Chops

cracked black pepper, honey Dijon barbecue sauce

Breast of Chicken

honey cilantro lime glaze

Buffalo Top Sirloin

caramelized onions

Two entrees 62.75

Three entrees 69.25

Four entrees 76.75

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Table Service Selections

Dinner Soups

Prices below are per person.

Lobster & Scallop Bisque

cognac, crème fraîche

7.50

Five Onion Soup

Gruyère cheese gratinée

5.75

Smoked Pheasant & Cranberry

butternut squash

7.00

Brandied Wild Mushroom Soup

cream, chives

5.75

Roasted Tomato Bisque

saffron basil

5.50

Basic Salad Selections

Prices below are per person.

One selection from the 2 Basic Salads below is included with entrée purchase.

Colorado Sunset Salad

sun-dried cranberries, golden raisins, toasted walnuts,
goat cheese, white balsamic vinaigrette

Romaine Salad

beefsteak tomatoes, cucumbers, bell peppers,
peppercorn ranch dressing

Enhanced Salad Selections

Prices below are per person.

Sunburst Salad

spinach, fresh sliced strawberries, mandarin oranges,
candied pecans, poppy seed vinaigrette

3.50

Organic Field Greens

edamame, dried cranberries, feta cheese,
cilantro pesto vinaigrette

3.75

Boston Bibb Salad

grilled apple, gorgonzola cheese, carrot threads,
grape tomatoes, tarragon vinaigrette

3.50

Vine Ripened Tomatoes & Buffalo Mozzarella

prosciutto, red onions, fresh basil,
extra virgin olive oil

3.50

Roasted Goat Cheese Stuffed Pear Salad

baby lettuce, shaved carrot, grape tomatoes,
shallot rice wine vinaigrette

3.50

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Table Service Selections

Chilled Dinner Appetizers

Prices below are per person.

Buffalo Carpaccio

field greens, tomatoes, red onions, capers, olives,
balsamic glaze

11.00

Lobster Spring Roll

Asian vegetables, soba noodles,
sweet garlic chili vinaigrette

12.25

Sesame Seared Tuna

ginger cucumber relish, wasabi aioli

12.75

Smoked Muscovy Duck

apple chive slaw, lingonberry vinaigrette

11.00

Chilled Jumbo Shrimp & Crab Cocktail

roasted tomato horseradish sauce

11.25

Hot Dinner Appetizers

Prices below are per person.

Shrimp & Scallop Ravioli

roasted sweet pepper chive sauce

12.00

Petite Lamb Chops

roasted beets, mint cherry relish

11.75

Wild Mushroom Ragout

roasted garlic, mascarpone cheese polenta

10.00

Peppered Elk Loin

huckleberry glaze de viande

13.75

Soy & Molasses Cured Moulard Duck Breast

apple pear slaw, tamarind vinaigrette

11.00

Intermezzo

Prices below are per person.

Sorbets

Raspberry

Forest Berry

Lemon

Passion Fruit

Mandarin

Lime

Mango

3.00

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Table Service Selections

Table Service Entrees

Prices below are per person.

All dinner entrees are served with Chef's selection of fresh vegetables, rolls and butter

Portobello Mushroom Napoleon

eggplant, zucchini, roasted red pepper, with roasted
garlic mascarpone risotto yellow tomato coulis

37.50

Cheese Ravioli

spinach, shallot, shitake mushroom, roma tomatoes
with parmesan cream sauce

37.50

Honey, Sage, Grilled Center Cut Pork Chop

apple, red onion, Calvados slaw with custard sweet potatoes

39.50

Ancho Chicken

black bean corn relish with Spanish rice

40.75

Breast of Chicken Niçoise

artichokes, olives, capers, sun-dried tomato
with roasted new potatoes

42.50

Chicken Saltimbocca

prosciutto, sage, mushroom sauce
with asparagus risotto

43.50

Breast of Chicken & Crab Stuffed Shrimp

lobster cream with wild rice pilaf

47.25

Seared Ruby Red Trout

tart cherry peach relish with Israeli couscous

40.75

Spiced Rubbed Salmon

mango relish cream with sweet potato mash

46.50

Pan Seared Halibut

cilantro beurre blanc with wild rice croquette

50.50

Grilled Ahi Tuna Fillet

grape tomatoes, red onion relish, balsamic glaze
with wasabi whipped potatoes

61.50

Herb, Pepper, Encrusted New York Steak

mushroom garlic cream
with bleu cheese au gratin potatoes

52.75

Tenderloin of Beef

forest mushroom sauce
with horseradish whipped potatoes

57.75

Roast Colorado Lamb

mint cherry relish
with chevre whipped Yukon potatoes

59.00

Veal Chop

forest mushroom ragout with herb garlic gnocchi

58.25

Buffalo Strip Steak Au Poivre

brandied green peppercorn sauce
with goat cheese au gratin potatoes

59.00

Beef Tournedo & Jumbo Sea

cracked black pepper & red currant sauce
with arborio rice cake

69.50

Pan Seared Elk Loin & Ruby Red Trout

Morel mushroom jus lié, sweet corn relish
with sweet potato mash

67.50

Beef Tenderloin & Rock Lobster Tail

sauce périgourdine, drawn butter
with truffle whipped potatoes

72.50

**Goat Cheese Encrusted Lamb Chops &
Muscovy Duck Breast**

tournée vegetables, pomegranate glace de viande
with custard Yukon potatoes

70.50

Tenderloin of Beef & Spiced Rubbed Salmon

jus lié and mango relish with purple potato mash

62.50

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Just for the Kids

Plated Entrées

Prices below are per child. Children's menu is available for children age 12 and under.

One selection for 1-4 children, 2 selections for 5 or more children.

Two entrees may be selected to create a children's duet plate.

Served with salad & side of vegetables or fruit

Grilled Cheese

8.00

Cheese Quesadilla

8.00

Macaroni & Cheese

8.00

Chicken Tenders

honey mustard or BBQ sauce

8.00

Bow Tie Pasta

marinara sauce or butter & parmesan cheese

8.00

Individual Pizza

cheese or pepperoni, additional toppings available

8.00

Lasagna

ricotta cheese, ground beef, Italian cheeses

8.00

Cheeseburger or Hamburger

lettuce, tomato, pickle

8.00

Buffet Selections

Children's menu is available for children age 12 and under.

Available with a guarantee of 10 or more children.

Sliders

beef & chicken

Water Tots

Carrot & Celery sticks

Fresh Sliced Fruit

Cookies

peanut butter & chocolate chip

21.00

Chicken Tenders

Mac & Cheese

Tossed Greens

ranch dressing

Fresh Sliced Fruit

Apple pie

whipped cream

21.00

Pizza

cheese or pepperoni

Bow Tie Pasta

marinara or butter & parmesan

Tossed Greens

ranch dressing

Fresh Sliced Fruit

Chocolate Fudge Brownies

21.00

Ice Cream Parlor Buffet

Brownies

Vanilla Ice Cream

Whipped Cream

Sprinkles & Candy Toppings

Chocolate & Strawberry Syrup

8.50

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Vendor Meals

Plated Entrées

Prices below are per person.

As an industry courtesy, we provide your vendors with the same delectable meal options as your guests for a price of \$20.00 per plate, after the bride and groom have been served.

Vegetable Wrap

grilled vegetables, herb cream cheese, guacamole,
tomato, shredded lettuce, herb tortilla

21.00

Turkey Club Tortilla Wrap

honey glazed turkey, herb cream cheese, guacamole,
tomato, bacon, shredded lettuce, herb tortilla

21.00

Mountaineer's Backpack

soft whole wheat sub with ham, Swiss cheese,
crisp lettuce, tomato

21.00

Rancher's Lunch

sliced Colorado roast beef, whole wheat sub,
cheddar cheese, tomato

21.00

Breckenridge Kicker

honey glazed turkey, Swiss cheese, crisp lettuce,
tomato

21.00

The Italian Hero

Capicola ham, salami, turkey, provolone cheese,
French baguette, shredded lettuce, red onion, tomato

21.00

Fairway Slice

crisp garden greens, julienne smoked ham, roast
turkey, Colorado roast beef, ribbons of Swiss,
cheddar and jack cheeses, tomatoes, red onions, car-
rot curls, cucumbers, kalamata olives, herb vinaigrette,
fresh baked rolls

21.00

All selections above are accompanied with the following:

Red Jacket Potato Salad
green onions, celery, whole grain Dijon mustard
Whole Fresh Seasonal Fruit
Potato Chips
Jumbo Cookie

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Dessert Selections

Dessert Reception Stations

Prices below are per person.

Specialize your reception with a specialty ice sculpture.

Chocolate Avalanche

Cascading warm Swiss semi-sweet chocolate surrounded by a variety of dipping confections to include marshmallows, pretzels, strawberries, bananas and apples.

Also available in white or milk chocolate
Optional fountain rental of \$350.00

9.25

The Alpine Slide

French vanilla, chocolate chunk and strawberries n' cream highlight this "build your own sundae" bar with toppings of whipped cream, chocolate, fresh fruits, nuts and sauces

8.25

Pasteria Cookie Selections

Dacio DiAma, Apricot Frollino, Dama, S abdiosino, E sse Mignoni, Poker Di Frolle, Biscotti

7.25

Petite French Pastries

éclairs, fruit tartlets, and chocolate tulips are among this selection of petite classics

8.25

Dessert Buffet

Tiramisu, Crème Brûlée with fresh berries, Gourmet Carrot Cake, Chocolate Raspberry Cake, Cappuccino Cake, Black Forrest Cake, New York Style Cheesecake, Raspberry Cheesecake, Chocolate Chip Cheesecake, Chocolate Ganache Cheesecake, Chocolate Fondant, Lemon Tart, Key Lime Pie, Boston Cream Pie, Dutch Apple Pie, Caramel Apple Pie, Strawberry Rhubarb Pie, Southern Pecan Pie, Blueberry Pie

Choice of five \$8.25

Choice of seven \$9.25

Plated Desserts

Prices below are per person.

Specialize your reception with a specialty ice sculpture.

Duet of Mousse

dark and white chocolate mousse served in a chocolate ring and accompanied by fresh berries

8.50

Chocolate Fondant Cake

crème anglaise, raspberry sauce

8.00

Crème Brûlée

rolled wafer, fresh berries

7.50

Seasonal Fresh Berries

rolled wafer

7.50

Apple Tart Tatin

caramel sauce, fresh whipped cream

6.50

Create Your Own Dessert

a choice of 3 of the above desserts offered as a sampling portion of each

10.00

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Beverages & Liquor

Bottled Beer

Import Bottled Beer

Bass, Becks, Stella Artois, Hoegaarden

5.25

Microbrew Bottled Beer

Red Hook ESB, Red Hook IPA, Widmer Drop Top Amber Ale, Shock Top Belgian Wheat,
Kona Seasonal Brew, Landshark

5.25

Domestic Bottled Beer

Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale, Budweiser Select, Bud Light Lime,
O'Doul's (non-alcoholic)

4.75

Kegs

Microbrew/Import

Red Hook ESB, Widmer Drop Top Amber Ale, Widmer Hefeweizen, Landshark Kona Seasonal Brew,
Bass Ale, Beck's, Shock Top Belgian Wheat, Breckenridge Avalanche, Breckenridge IPA,
Breckenridge Summer Bright

395.00

Domestic

Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale

295.00

Liquor

Cordials

Grand Marnier, Bailey's Irish Cream, Kahlua, Amaretto DiSarrono, Chambord, Frangelico Cointreau, T uaca,
Jägermeister, Sambuca, Leopold Brothers Rocky Mountain Blackberry, Leopold Brothers Tart Cherry

8.00

Top Shelf

Johnnie Walker Black Scotch, Bushmills Irish Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon,
Tanqueray No. Ten Gin, Don Julio Blanco Tequila, Ciroc Vodka, Grey Goose Vodka,
Effen Black Cherry Vodka, 360 Chocolate Vodka, Oronoco Light Rum, Zacapa Dark Rum,
Hennessy VS Cognac

7.75

Premium Liquors

Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Tanqueray Gin, Ketel One Vodka,
Jose Cuervo Gold Tequila, Bacardi Rums, Captain Morgan Rum

6.75

Call Liquors

Scoresby Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Gordon's Gin, Smirnoff Vodkas,
Sauza Gold Tequila, Appleton White Rum, Malibu Rum

6.00

~ continued

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Beverages & Liquor

Specialty Beverage Stations

Prices below are per adult, per hour.

Additional Bartender/Server fee of \$100 per hour not included in prices below.

Premier Martini Bar

Top Shelf Vodkas and Gins with gourmet olives and finishes

15.00

Margarita Bar

A variety of margarita flavors, enhanced salts and sugars

12.00

Mojito Bar

fresh mint leaves, fresh sliced lime

10.00

Bloody Mary Bar

Signature blend of fresh ingredients and spices with assorted garnishes

12.00

Fresh Squeezed Lemon and Lime Aide Station

5.00 (add Liquor 7.00)

Gourmet Olives

Fresh stuffed original, jalapeño, blue cheese

50.00

Signature Cocktails

Create a customized cocktail to reflect your unique personality - discuss with your catering manager.

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Beverages & Liquor

Wine & Bubbly

**Wines available by the glass, \$7.00 per glass. All pricing below is per bottle.*

 *The grapes and/ or wineries are sustainably farmed, biodynamic or certified organic.*

White Wine

-  Bonterra Chardonnay* Mendocino, California **28.00**
-  Bonterra Sauvignon Blanc* Mendocino, California **28.00**
-  Kunde Sauvignon Blanc Sonoma, California **32.00**
-  Dr. Loosen Riesling, Germany **30.00**
-  Five Rivers Pinot Grigio Monterey, California **28.00**
- Sonoma Cutrer Russian River Chardonnay Sonoma Coast, California **45.00**
- Geyser Peak Chardonnay Alexander Valley, California **32.00**
- Kendall Jackson Grand Reserve Chardonnay Arroyo Seco, California **40.00**
- Ferrari-Carano Chardonnay Alexander Valley, California **60.00**
- Matanzas Creek Sauvignon Blanc Sonoma, California **40.00**
- Maso Poli Pinot Grigio Trentino, Italy **35.00**
- Cloudline Pinot Gris Willamette Valley, Oregon **32.00**
- Christine Andrew Viognier Lodi & Sierra, California **30.00**
- Parallèle 45 Rosé Rhone, France **30.00**

Red Wine

-  Bonterra Syrah Mendocino, California **35.00**
-  Bonterra Zinfandel* Mendocino, California **28.00**
-  Bonterra Cabernet Sauvignon* Mendocino, California **28.00**
-  Bonterra Merlot* Mendocino, California **28.00**
-  Kunde Cabernet Sauvignon Sonoma, California **40.00**
-  Folie a Deux Red Blend, California **28.00**
- Silver Palm Cabernet Sauvignon North Coast, California **32.00**
- T rinchero Chicken Ranch, Napa Valley, California **60.00**
- Columbia Winery Merlot Columbia Valley, Washington **35.00**
- Matanzas Creek Merlot Sonoma, California **50.00**
- T refethern Merlot Napa, California **60.00**
- Irony Pinot Noir Monterey, California **30.00**
- Carmel Road Pinot Noir Monterey, California **35.00**
- Cloudline Pinot Noir Willamette Valley, Oregon **40.00**
- Artesa Pinot Noir Carneros, California **55.00**
- Wakefield Estate Shiraz Clare Valley, Australia **32.00**
- Concannon Petite Syrah Central Coast, California **32.00**
- Melini Granaio Chianti, DOCG, T uscany, Italy **32.00**
- Inkberry Shiraz Cabernet, Central Australia **32.00**
- Broquel Malbec Mendoza, Argentina **32.00**

Champagne, Sparkling Wine and Prosecco

- Dom Perignon CV Champagne, France **250.00**
- Lanson Brut Rose Riems, France **100.00**
- Veuve Clicquot Brut RS RV CV Riems, France **90.00**
- Moët White Star Champagne, France **75.00**
- Mumm Brut Rose, Napa Valley, California **50.00**
- Mumm Brut Reserve, Napa Valley, California **50.00**
- Gloria Ferrer Brut Sonoma, California **35.00**
-  Korbel Organic Brut Champagne, California
- Korbel Brut, California **30.00**
- Korbel Rose, California **30.00**
- Mionetto IL Prosecco, Italy **28.00**
- Martinelli's Sparkling Cider (non-alcoholic) **15.00**

Dessert Wine

-  Bonterra Muscat (375ml), Mendocino, California **28.00**
- Cockburn's 10yr T awny Port, Northern Portugal **60.00**

~ continued

One
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A ROCKRESORT

Beverages & Liquor

Enhanced Non-Alcoholic Beverages
Individual Serving Bottled and Sparkling Water

Fiji, Voss, Pellegrino

3.50

1 Liter Bottled and Sparkling Water

Fiji, Voss, Pellegrino

5.00

Energy Drinks

5.00

Soft Drinks

3.00

Non-Alcoholic Beverages

Lemonade

\$33.00/gallon

Iced Tea

\$33.00/gallon

Fruit Punch

\$33.00/gallon

Fresh Fruit Juices

\$22.00/quart

Assorted Bottled Fruit Juices

\$3.50ea

Hot Chocolate

\$44.00/gallon

Starbucks Coffee, Decaffeinated Coffee or Hot Tea

\$51.75/gallon

whipped cream, sugar, cinnamon sticks, shaved chocolate, flavored syrups

\$4.50 per coffee order

Starbucks Doubleshot

\$5.50ea

Individual Milk

\$2.75ea

One

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A ROCK RESORT

General Event Information

Service Charges and Taxes

A service charge of 20% will be added to all food and beverage prices. All food, beverage and service charges are subject to applicable taxes. These charges are above and beyond the food and beverage minimums.

Attendance Guarantee

For meeting events, a confirmation of guaranteed attendance is required 72 working hours, or 3 business days prior to the function. For wedding events, a confirmation of guaranteed attendance is required 14 days prior to the event. Groups will be charged for the guaranteed number or actual number of guests, whichever is higher.

We will prepare for 5% over the guaranteed figure.

Outside Food and Beverage

All food and beverage consumed in Breckenridge Resort meeting spaces must be purchased through Breckenridge Resort and its individual properties. Clients and guests of our clients are not permitted to bring outside food and/or beverage of any kind into the meeting spaces. Breckenridge Resort reserves the right at its own discretion to place additional charges on the group's billing for any violations of this policy.

Wedding Cakes that are brought in through an outside vendor will be subject to a \$2.00 per person cutting and serving fee. Cakes by outside vendors must be delivered to the wedding venue no later than 4 hours prior to the event start time as outlined on the Banquet Event Order (BEO). Outside cake vendors are responsible for the transportation of the cake to the venue and for setting up the cake at the venue.

Remaining Food

Our Colorado food and beverage license prohibits us from packaging any unused food for later consumption, either on premises or off. Our license also prohibits the carrying over of food items from one function to another. In addition, food and beverage items may not be removed from the designated meeting space.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board. The individual properties of Breckenridge Resort are not private resorts and as such cannot permit any alcoholic beverages to be brought into the conference/event facilities. Additionally, the state liquor laws of Colorado do not recognize a "corkage" policy. In support of those laws, all alcoholic beverages consumed within the boundaries of our state issued licenses must be purchased through Breckenridge Resort and its individual properties. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Ice Sculptures

Ice sculptures lend grace to any gathering and can be custom-designed to your needs. Particularly striking is the use of a logo or emblem in an ice carving to highlight the purpose and theme of your conference or event.

Each sculpture is individually carved from blocks of ice weighing 300 lbs. and some sculptures are actually several blocks fused together.

The prices are based on the degree of difficulty, size and number of fused parts necessary.

Decorations and Displays

Your event is special, and tastes vary, so Breckenridge Resort does not provide any floral displays or room decorations. We will schedule time prior to your event for decorating. All decorations and personal property must be removed at the conclusion of the event. Decorations and/or displays will be subject to approval of the Event Manager. Items may not be attached to any wall, floor, handrail, window or ceiling with nails, staples, tape or any other material so that damage to fixtures and furnishings may be prevented. Breckenridge Resort does provide decorations and displays for buffets and appetizer stations.

Audio/Visual Equipment

A/V equipment is priced a la carte. Pricing is available from your Sales Manager.

One
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A ROCKRESORT

General Event Information

Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. We are happy to describe in detail how each meal is prepared, the exact ingredients and will help in planning meals for your special dietary concerns.

Sustainable Cuisine

We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list. To support this effort we offer fish and seafood selections from sustainably managed resources, organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus.