



# Wedding Package Menus



# Wedding Reception Packages

*Young adult pricing is available for ages 12 - 20.  
Pricing for children ages 11 and under is \$35 for plated  
Children's meal or chosen buffet.*

*If the Peak 8 package is selected, choices must be chosen from the Peak 8 options.  
If the Peak 9 package is selected, choices may be chosen from either the Peak 8 or Peak 9 options.  
If the Peak 10 package is selected, choices may be chosen from any of the package options.*

**PEAK 8 PACKAGE ~ \$125 per person / \$75 young adult (age 12-20)**

**PEAK 9 PACKAGE ~ \$140 per person / \$90 young adult (age 12-20)**

**PEAK 10 PACKAGE ~ \$155 per person / \$100 young adult (age 12-20)**

## **PEAK 8, 9, AND 10 PLATED DINNERS**

Table service dinners include choice of:

- Four hors d'oeuvres
- One salad
- One duet OR two entrée selections plus a vegetarian option
- Children's meal
- Late night snack
- Five hour open bar with beer, wine and liquor
- Champagne / sparkling toast

*If more than one entrée is chosen the wedding host is responsible for providing an exact count of each selection and providing place card meal indicators for service. All entrées include Chef's selection of seasonal accompaniments, fresh rolls with butter and coffee service.*

## **BUFFET DINNERS**

Buffet dinners include choice of:

- Four hors d'oeuvres
- Late night snack
- Five hour bar with beer, wine and liquor
- Champagne / sparkling toast
- Children will eat from the buffet

*Buffet dinners are accompanied by fresh rolls with butter, and coffee service.  
Buffet items are not interchangeable from one buffet to another.  
Buffet dinners are refreshed for up to 90 minutes*

## *Hors d'oeuvres*

*Choice of 4 - Hors d'oeuvres are served for one hour.*



### **PEAK 8**

Hearts of Palm Ceviche  
Maytag Bleu Cheese Tartlet  
with Apricot Compote  
Heirloom Tomato and Mozzarella on  
Focaccia Crisp with Modena Vinegar  
Vegetable Spring Rolls  
Smoked Vegetable Quesadilla  
with Avocado-Citrus Guacamole  
Cheeses of the World Display  
Cruité Display

### **PEAK 9**

Wild Mushroom Tartlet  
with Berry-Thyme Jam  
Petite Crab Cakes  
Jalapeño Glazed Shrimp  
with Corn Crémé  
Crostini with Roasted Tenderloin of Beef  
and Roquefort Crumbles  
Chicken Satay with Thai Peanut Sauce  
Smoked Salmon Display  
Antipasto Display

### **PEAK 10**

Petite Lamb Chops  
with Creole Mustard  
Bacon Wrapped Sea Scallops  
Cornmeal Crusted Oyster  
with Chipotle Aioli  
Worcestershire Glazed Beef Skewer  
with Creamy Horseradish  
Pork Dumplings  
with Sambal-Coconut Infusion  
Iced Shrimp Display  
with Lemons and Cocktail Sauce  
Artisan Cheese and Fruit Display  
with Imported and Domestic  
Cheeses, Dried Fruits and Berries,  
French Baguettes and Bread Sticks

## *Salads*

*Choice of 1*



Bouquet of Homestead Hand Picked Greens  
and Blistered Tomatoes  
with Passion Fruit Vinaigrette

Baby Romaine Hearts, White Anchovy  
and Pecorino Romano Dressing  
with Crisp Flatbread Croutons

Spiced Black Walnut Crusted Chevre,  
Baby Arugula and Frisee Salad  
with Peppercorn Truffle Dressing

Shaved Heirloom Tomato Carpaccio,  
Melted Grape Tomato and Bocconcini Salad  
with 50-Year Old Modena Vinegar

Grilled Jumbo Asparagus Wrapped with Parma Ham,  
Slow Roasted Roma Tomato  
and Pea Tendril Salad  
with Sherry Wine Vinaigrette

## *Plated Entrées*

*Choice of 2 single entrées OR 1 duet entrées, plus a vegetarian.  
All entrées include Chef's selection of seasonal Vegetables  
and Starch, fresh rolls with butter and coffee service.*

### **PEAK 8**

#### **Jalapeño Glazed Pork Loin**

Jalapeño Glazed Pork Tenderloin, Roasted Root Vegetable Hash,  
Tropical Fruit Relish

#### **Gaujillo Chicken**

Gaujillo Chili Rubbed Free Range Chicken,  
Fork Smashed Fingerling Potatoes, Roast Shallot Jus

#### **Peppered Filet of Beef**

Grilled Petite Filet of Beef with Black Peppercorn and  
Sage Polenta, Caramelized Onion Thyme Jus

#### **Tropical Salmon**

Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Beurre Blanc, Mango Relish

#### **Duet of Bell & Evans Chicken Breast and Jumbo Shrimp**

Cast Iron Seared Chicken Breast and Grilled Gulf Coast Shrimp,  
Warm Chicken Jus, Herb Vinaigrette

### **PEAK 9**

#### **Sirloin**

Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus

#### **Pacific Red Snapper**

Pan Seared Red Snapper, Braised Beluga Lentils and Blue Crab, Tropical Lemongrass Emulsion

#### **Airline Chicken**

Pan Seared Bell & Evans Chicken Breast with Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus

#### **Duet of Top Sirloin and Split Lobster Tail**

Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus  
Split Cold Water Lobster Tail

**PEAK 10**

**Filet Mignon**

Cast Iron Seared Natural Tenderloin, Truffled Parsnip Puree, Perigourdine Sauce

**Rack of Colorado Lamb**

Mushroom Crusted Rack of Lamb, Sweet Corn Dauphinoise Potato, Rosemary Infused Jus

**Sea Scallops**

Cast Iron Seared Sea Scallops, Serrano Ham and Corn Polenta, Gorgonzola Cream

**Bronzed Swordfish**

Bronzed Atlantic Swordfish, Cabrales-Caramelized Brazilian Onion Risotto Cake, Mango Thai Chili Conserve

**Duet of Tenderloin and Lump Crab Cake**

Tellicherry Pepper Crusted Tournedos of Beef and Pan Seared Blue Crab Cake, Saffron and Roast Garlic Sabayon

**VEGETARIAN OPTIONS**

*(For all packages)*

**Preserved Lemon Pappardelle Pasta with Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee  
Shaved Elephant Garlic Chips**

**Ricotta Cheese Gnocchi with Baby Artichoke, Hedgehog Mushrooms, Arugula and Feta Cheese  
Californian Extra Virgin Olive Oil Drizzle**

**CHILDREN'S MEALS**

*(For all packages – children ages 11 and under)*

*Children's meals served with fruit cup and choice of French fries or vegetables*

**Chicken Fingers  
Mac-n-Cheese  
Grilled Chicken Breast**

# Buffet Dinners

*Buffet dinners are refreshed for up to 90 minutes.*

*All buffets are accompanied by fresh rolls with butter and coffee service.*

*Buffet items are not interchangeable.*

*\*Chef fee of \$100 per hour per Chef applies  
Minimum 1 Chef per station per 50 guests*

## PEAK 8

Baby Romaine Hearts, White Anchovy and Pecorino Romano Dressing, Crisp Flatbread Croutons  
Bouquet of Homestead Hand Picked Greens, Blistered Tomatoes, Passion Fruit Vinaigrette  
Jalapeño Glazed Pork Loin, Roasted Root Vegetable Hash, Tropical Fruit Relish  
Gaujillo Chili Rubbed Free Range Chicken, Fork Smashed Fingerling Potatoes, Roast Shallot Jus  
Grilled Seasonal Vegetables, Sage Butter  
Garlic Whipped Potatoes

## PEAK 9

Bouquet of Homestead Hand Picked Greens, Blistered Tomatoes, Passion Fruit Vinaigrette  
Spiced Black Walnut and Chevre Salad, Baby Arugula, Sherry Vinaigrette  
Pan Seared Bell & Evans Chicken Breast with Warm Roasted Potato and Bacon Salad, Thyme Infused Chicken Jus  
\*Chef carved Prime Rib, Horseradish Crema, and Dijon Mustard  
Oven Roasted Seasonal Vegetables  
Roasted Rosemary Potatoes

## PEAK 10

Shaved Heirloom Tomato Carpaccio, Melted Grape Tomato and Bocconcini Salad, 50-Year Old Modena Vinegar  
Grilled Jumbo Asparagus Salad, Chorizo, Roasted Red Peppers, Banana Peppers, Artichokes and Basil Pesto  
Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Beurre Blanc, Mango Relish  
\*Chef Carved Tenderloin of Beef, Selection of Relish, Chutneys and Sauce  
Buttermilk Whipped Mashed Potato Bar  
Roasted Vegetable Casserole

# Culinary Presentation Stations

Enhance your Cocktail Hour or Dinner with a Culinary Station.  
If served in lieu of a buffet or plated dinner, a minimum of three stations must be ordered for full guest count.

*\*Chef fee of \$100 per hour per Chef applies  
Minimum 1 Chef per station per 50 guests*

## **Baked Potato Bar {GF}**

**\$19 per person**

Sweet Potatoes and Yukon Gold Potatoes

Toppings to include:

Maple syrup, brown sugar, sour cream, chives, bacon,  
whipped butter, bleu cheese, Reggiano, roasted mushrooms,  
Rock Shrimp, roasted garlic and cheddar cheese

## **Pasta Station**

**\$19 per person**

Ravioli, Orecchiette, and Penne Pasta  
accompanied by basil pesto, fresh tomato sauce and  
alfredo sauce, shrimp, fresh herbs, shaved Parmesan,  
roasted mushrooms, red peppers, and roasted leeks,  
fresh ground black pepper, herb infused olive oil,  
chopped garlic and warm artisan breads

## **Custom Mac 'n Cheese**

**\$23 per person**

Lensi Pene pasta with smoked Gouda truffle cheese sauce  
and fresh tomato sauce, bacon, pesto chicken,  
sautéed shrimp, roasted peppers, grape tomatoes,  
blue cheese and shredded Parmesan

## **Tender Belly Pork Loin\* {GF/DF}**

**\$320**

High Altitude Coffee BBQ Rub, Root Beer Jus

*Serves 30 people per order*

## **Sustainable Salmon\* {GF/DF}**

**\$500**

Red miso-chili rub, tropical salpicon and assortment of rolls

*Serves 20 people per order*

## **Roasted Rib Eye Beef\* {GF}**

**\$575**

Horseradish cream sauce, pan jus and assortment of rolls

*Serves 25 people per order*

## **Grass Fed Frontier Tenderloin of Beef\***

**{GF/DF} \$550**

Cabernet demi-glace and assortment of rolls

*Serves 25 people per order*

## **Whole Roasted Berkshire Suckling Pig\***

**{GF/DF}\$525**

Sour orange mojo, mustard barbecue and sweet rolls

*Serves 40 people per order*

## **Ceviche Station\* {DF}**

**\$25 per person**

Ahi tuna poke, salmon belly tartar and Tiger Prawn Ceviche  
all prepared fresh by our professional chefs, Served with  
assorted root chips and crackers for your enjoyment

## **Citrus Maple Turkey Breast\* {DF}**

**\$295**

Creole mustard, apricot and Cipollini marmalade  
and stone ground corn bread

*Serves 35 people per order*

## **Oven Roasted Beef Tenderloin\***

**\$375**

Served with horseradish cream, gourmet mustard,  
and an assortment of rolls

*Serves 20 people per order*

## **Smoked Pork Loin\* {GF/DF}**

**\$295**

Served with assorted mustards and bourbon honey glaze

*Serves 25 people per order*

## Late Night Snack

Choice of 1

### Ball Park

Mini Hot Dogs, Salted Pretzels, Beer Cheese Sauce

### Tailgate

"Mile High" Nacho Bar, Mini Corn Dogs

### Slide Along

Fried Green Tomato Slider, Beef Slider, Colorado Lamb Slider,  
Assorted Mayonnaise and Remoulade, Sweet Pickles, Brioche Bun

## Additional Courses

\*Enhance your dinner with the following options:

### PLATED APPETIZER

(Choice of 1 – \$12.00 per person)

Smoked Tomato and Asiago Cheese Risotto, Wilted Braising Greens, Macadamia Nut, Sage, and Pesto

Pan Fried Blue Crab, Collard Greens, Sweet Corn Remoulade

Stone Ground Grits, Spicy Chorizo, Shrimp, Blistered Tomato, Buerre Fondue

Wild Mushroom Ravioli with Pancetta and Lemon Thyme Cream

Pan Seared Gnocchi, Wilted Spinach, Blistered Tomatoes, Double Smoked Bacon, Queen Corn

### SOUP

(Choice of 1 – \$7.00 per person)

Spiced Com Chowder with Herb Oil

Grilled Vine Ripe Tomato and Aged Balsamic Bisque

Potato Leek Bisque

Truffled Asparagus Bisque



## *Dessert*

*Choice of 1 – \$6.00 per person*

*Buffet with 4 selections – \$7.75 per person*



### **Vanilla Creme Brulee**

With Chocolate Dipped Shortbread

### **Chocolate Bundt Cake**

With Crème Anglais and fresh Berries

### **Apple Tart Tartain**

With Maple Sabayon

### **Black Forest Cake**

### **Flourless Chocolate Torte**

With Fresh Berries and Whipped Cream

### **Bourbon Pecan Torte**

With Crème Anglais

### **Wild Berry Tart**

With Fresh Whipped Cream

### **Small Bites**

Chocolate covered Strawberries and Petite Fours



## Liquor/Spirits

*Liquor of similar quality may be substituted.*

### PEAK 8

Taaka Vodka  
Taaka Gin  
Castillo Rum  
Montezuma Silver Tequila  
Kentucky Gentleman Bourbon  
Seagram's VO Whiskey  
Famous Grouse Scotch  
Korbel Brandy

### PEAK 9

Spring 44 Vodka  
Spring 44 Gin  
Bacardi Rm  
Sauza Blue Tequila  
Jim Beam Bourbon  
Jameson Irish Whiskey  
Dewars White Label Scotch  
Christian Brothers Brandy

### PEAK 10

Tito's/ Absolut/Breck Vodka  
Bombay Sapphire Gin  
Captain Morgan Rum  
Patron Silver Tequila  
Jack Daniels/Breck Bourbon  
Bushmills Irish Whiskey  
Johnnie Walker Black Scotch  
Hennessy VS Cognac

## Liqueurs & Cordials

*\$9.00 Per Drink*

Kahlua  
Cointreau  
Amaretto Di Saronno  
Bailey's Irish Cream  
Chambord

Frangelico  
Tuaca  
Jaegermeister  
Southern Comfort  
Gallo Sweet & Dry Vermouth

## Beer

*Bottled only - Choice of 3 domestic and 3 import/Microbrew.*

### IMPORTS & MICROBREW

Shock Top  
Corona  
Stella Artois  
Breckenridge Avalanche  
Breckenridge Vanilla Porter  
Goose Island IPA

### DOMESTIC

Budweiser  
Bud Light  
Coors  
Michelob Ultra  
O'Doul's Non-Alcoholic



**PEAK 8**

*Edna Valley Vineyards, Central Coast, California*

*Chardonnay*

*Sauvignon Blanc*

*Cabernet Sauvignon*

*Merlot*

*Pinot Noir*

**PEAK 9**

*DaVinci, Pinot Grigio, Delle Venezie, Italy*

*Starborough, Sauvignon Blanc, Marlborough, New Zealand*

*Frei Brothers, Pinot Noir, Russian River, Argentina*

*Don Miguel Gascon Red Blend, Mendoza, Argentina*

*Boom Boom! Syrah, Walla Walla, WA*

**PEAK 10**

*Maso Canali, Pinot Grigio, Trentino, Italy*

*MacMurray Ranch, Chardonnay, Sonoma, CA*

*Frei Brothers, Chardonnay, Russian River Valley, CA*

*Whitehaven, Sauvignon Blanc, Marlborough, New Zealand*

*Columbia Winery, Merlot, Columbia Valley, WA*

*Columbia Winery, Cabernet Sauvignon, Columbia Valley, WA*

*Frei Brothers, Zinfandel, Sonoma, CA*





## **Bar**

The Peak 8, Peak 9 and Peak 10 bar packages are for five hours of service. Beverages beyond five hours will be charged on consumption. Maximum bar service time for any event is six hours.

Add \$10 per person to all package prices for table service of wine throughout dinner.

## **Attendance Guarantee**

An exact attendance number must be provided to your Catering Sales or Conference Services Manager per the dates outlined in your event contract. This will be considered your guaranteed count, and is not subject to reduction. The venue will charge for the actual number attending or the guaranteed count, whichever is greater.

## **Banquet Event Orders (BEO)**

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing in the form of a BEO per the dates outlined in your event contract. A \$150.00 room flip fee will be assessed for any requested changes to the room set agreed upon on the BEO made within 24 hours of the start of any event.

## **Outside Food and Beverage**

All food and beverage consumed in Breckenridge Hospitality event spaces must be purchased through Breckenridge Hospitality 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 event spaces. Breckenridge Hospitality reserves the right at its own discretion to place additional charges of \$25.00 per person, based on the guaranteed count, on the group's billing for any violations of this policy. Exception to this policy - Wedding Cakes and/or cupcakes that are brought in through a licensed, outside vendor are permitted. Outside cake vendors are responsible for the delivery of the cake and/or cupcakes to the venue and for setting up / displaying of their product.

## **Remaining Food or Beverage**

In accordance with proper food handling regulations and liquor licensing, we do not permit the removal of remaining food and/or beverage for later consumption either on premises or off property. 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 event space.

## **Alcoholic Beverages**

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the event facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

## **Service Charge and Taxes**

A 20% taxable service charge applies to all Food & Beverage. At Mountain Thunder Lodge an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Site Fees. All charges are subject to applicable state and local taxes. These charges are above and beyond the food and beverage minimums.

## **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. Your Catering Sales Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

## **Sustainable Cuisine**

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainability managed resources. We also use 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. 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.

## **Vendors**

Chef's selection vendor meals are available for \$25.00 per vendor. Vendors must supply all necessary equipment for their display / product, including but not limited to tape, extension cords, vases, scissors, water pitchers, display items and decor. Necessary tables and linens will be provided by the venue.