Continental Breakfast

ALPINE ASCENT [BC1] $18.75

Fresh Squeezed Orange Juice and Assorted Juices
Presentation of Seasonal Fruit and Berries
Keystone Bakery Basket
fruit preserves and sweet butter
Freshly Brewed Organic Coffee, Decaffeinated Coffee and Selection of Teas

Buffet Breakfasts

Fresh brewed coffee, decaffeinated coffee and a selection of teas included with all buffet breakfasts. Buffet will be replenished for one hour. There will be a $5.00 surcharge per person for parties fewer than 30.

DERCUM BREAKFAST [BB1] $21.00

Fresh Squeezed Orange Juice and Assorted Juices
Assorted Coffee Cakes and Assorted Breakfast Breads
Presentation of Seasonal Fruit and Berries
Cottage Cheese, Mixed Dried Fruit, Granola, Slivered Almonds
Cinnamon-Orange Battered French Toast with Vermont Maple Syrup
Freshly Brewed Organic Coffee, Decaffeinated Coffee and Selection of Teas

NORTH PEAK BREAKFAST [BB2] $21.00

Fresh Squeezed Orange Juice and Assorted Juices
Assorted Fruit Scones, Donuts, and Cinnamon Buns
Presentation of Seasonal Fruit and Berries
Steele Cut-Whole Grain Oatmeal and Yogurt Parfait with Fresh Blueberries, Mixed Dried Fruit, Granola, Slivered Almonds, Honey and Brown Sugar
Freshly Brewed Organic Coffee, Decaffeinated Coffee and Selection of Teas

OUTBACK BREAKFAST [BB3] $23.00

Fresh Squeezed Orange Juice and Assorted Juices
Assorted House Made Breakfast Bars
Presentation of Seasonal Fruit and Berries
Farm-Fresh Scrambled Eggs
Fresh Buttermilk Biscuits and Country Style Sausage Gravy
Breakfast Potatoes
Freshly Brewed Organic Coffee, Decaffeinated Coffee and Selection of Teas

SAN JUAN MOUNTAIN BREAKFAST [BB4] $24.25

Passion Fruit Empanadas, Chocolate Swirl Coffee Cake, Churros
Strawberry, Pineapple, Mandarin Orange, Jicama Salad with Honey Mint Yogurt Dressing
Farm-Fresh Scrambled Eggs with Calabacitas Topped with Pepper Jack Cheese and Cilantro
Refried Pinto Beans
Warm Flour Tortilla
House Smoked Beef Brisket Hash with Roasted Green Chilies
Fresh Pico de Gallo, Sour Cream, Roasted Poblano and Tomatillo Salsa

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KEYSTONE BREAKFAST [BB5] $26.75

Fresh Squeezed Orange Juice and Assorted Juices
Bagels – Butter, Assorted Cream Cheeses (Veggie, Strawberry and Plain),
Fruit Preserves and Jellies
Presentation of Seasonal Fruit and Berries
Farm-Fresh Garden Vegetable Scramble – Mushrooms, Spinach, Tomatoes,
Red Onion – Finished with Shredded Swiss Cheese
Jumbo Breakfast Sausage Links
Breakfast Potatoes
Freshly Brewed Organic Coffee, Decaffeinated Coffee and Selection of Teas

BUFFALO CABIN BREAKFAST [BB6] $29.75

Fresh Squeezed Orange Juice and Assorted Juices
Display of Ripe Melons, Pineapple and Seasonal Berries
Platters of House Baked Assorted Pastries
Assortment of Individual Fruit Yogurts
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon and Canadian Ham Steaks
Orange and Cinnamon Battered French Toast and Maple Syrup
Breakfast Potatoes

COTTAGE BREAKFAST [BB7] $31.25

Fresh Squeezed Orange Juice and Assorted Juices
Display of Ripe Melons, Pineapple and Seasonal Berries
Platter of Assorted House-baked Pastries
fruit preserves and sweet butter
Assortment of Breakfast Cereals
Farm-Fresh Scrambled Eggs
Hickory-Smoked Bacon and Maple Link Sausage
Buttermilk Pancakes
Vermont Maple Syrup
Breakfast Potatoes

RANCH HOUSE BREAKFAST [BB8] $37.50

Fresh Squeezed Orange Juice and Assorted Juices
Mirror Display of Ripe Melons, Pineapple and Seasonal Berries
Smoked Seafood Platter
Scottish smoked salmon, Colorado smoked trout, capers, red onions,
sliced roma tomatoes, lemons, cream cheese and a variety of bagels
Bakery Basket of Miniature Fruit-Filled Croissants, Scones and Sticky Buns
fruit preserves and sweet butter
Eggs Benedict
sauce hollandise
Steak and Egg Station
beef tenderloin and eggs made to order
Breakfast Potatoes
Fresh Asparagus
with polonaise
Apple-Filled Crepes
with caramel sauce

We suggest an ice sculpture to enhance your brunch. Bartender service is available for Mimosas, Bloody Marys and Champagne.

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TAILOR YOUR BREAKFAST WITH THE FOLLOWING SELECTIONS

(Below items must be added to one of the buffets)

BREAKFAST POTATOES		**$2.25**
RAISIN FRENCH TOAST	Vermont maple syrup	**$2.75**
INDIVIDUAL FRUIT YOGURTS		**$2.75**
INDIVIDUAL OATMEAL PACKETS	Assorted flavors	**$2.75**
INDIVIDUAL CEREALS	Skim and lowfat milk	**$2.75**
BUTTERMILK BISCUITS	Country sausage gravy	**$3.00**
INDIVIDUAL VEGETABLE QUICHE	Tomatoes, onions, peppers, spinach and three cheeses	**$3.75**
EGGS SCRAMBLED	Select one of the following toppings: Virginia ham, onions and peppers, tomatoes, garlic and basil, spinach, mushroom and Swiss cheese	**$3.00**
MESA VERDE BREAKFAST BURRITO	Scrambled eggs, chorizo, cheddar cheese and roast green chili sauce	**$4.75**
SMOKED VIRGINIA HAM AND SWISS CHEESE CROISSANT	Scrambled eggs, ham and cheese	**$4.75**
BREAKFAST CROISSANT	Scrambled eggs, sausage, smoked cheddar and jack cheese	**$4.75**
HICKORY-SMOKED BACON AND MAPLE LINK SAUSAGE		**$4.25**
OMELETS PREPARED TO ORDER*	Minimum of 30 people. Scottish smoked salmon, bay shrimp, spinach, cheeses, ham, onions, peppers, mushrooms, scallions, tomatoes and salsa	**$6.75**
SMOKED SALMON PLATTER	Scottish smoked salmon, capers, red onions, sliced roma tomatoes, lemons, cream cheese and a variety of bagels	**$4.75**
PARFAIT YOGURT BAR	Yogurt with dried fruits, fresh berries, toasted granola, candied assorted nuts, shaved chocolate and coconut	**$5.75**
BAGEL BAR	Assorted cream cheeses, roma tomatoes, cucumbers, red onions, capers, raisins, lox and hot, crisp apple-smoked bacon	**$6.75**
HIGH ENERGY	Assortment of Naked Food Juice™, smoothies and Superfood™ Juice, assorted granola and Cliff bars	**$6.00**
SMOOTHIE BAR™	Made-to-order selections of banana and mixed berry, orange ginger slice and chocolate peanut butter smoothies. Served in martini glasses	**$8.50**
VEGETARIAN TOFU SCRAMBLE	Bell pepper, red onion, spinach	**$3.25**
MORNINGSTAR FARMS VEGETABLE SAUSAGE		**$3.25**

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TABLE SERVICE BREAKFAST

Served with coffee, decaffeinated coffee, tea and a selection of chilled juices. There will be a $5.00 surcharge per person for parties less than 20.

COLORADO FRONTIER [BT1] $23.25

Freshly Baked Cinnamon Rolls

Pineapple, blueberry and mandarin orange fruit cup

Scrambled Eggs

tomato and chives

Crisp Apple-Smoked Bacon

Skillet-Style Potatoes

onions and peppers

PAINTED DESERT [BT2] $25.75

Assorted Empanadas

Strawberry, pineapple, mandarin orange, jicama salad with

honey mint yogurt dressing

Southwest Breakfast Burrito

scrambled eggs, black bean salsa, cheddar cheese and scallions

wrapped in a flour tortilla topped with green chili sauce

Roasted New Potatoes

onions and chilies

CHALLET BREAKFAST [BT3] $26.25

Assorted Muffins

Yogurt Parfait

fresh berries

Individual Quiche

Spinach, shallots, squash, tomatoes and Swiss cheese

Seared Jumbo Link Sausage

House-made Potato Cakes

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WELCOME 03
LOCATION 06
ACTIVITIES 08
DINING 16
LODGING 18
CONFERENCE TOOLS 22
ENVIRONMENT 60

Luncheon Buffets

Served with coffee, decaffeinated coffee, tea, iced tea and lemonade. Buffet will be replenished for one hour. Minimum of 20 persons. There will be a $5.00 surcharge per person for parties less than 20.

PIZZA PIE IN THE SKY [LB1]

$29.75 per person for two entrées
$33.00 per person for three entrées
Soup du Jour
Caesar Salad
tomatoes, parmesan cheese and croutons
ENTRÉE SELECTION:
Pizza Board
assorted New York-style pizzas served with crushed red peppers and grated parmesan cheese
Cavatappi
tomato cream sauce
Mini Meatball Subs
marinara, mozzarella
Mascarpone Cannolis, Italian Cookies

JADE DRAGON [LB2]

$29.75 per person for two entrées
$33.00 per person for three entrées
Vegetable Spring Rolls
sweet and sour sauce and hot mustard
Szechwan Vegetable Salad
napa cabbage, ginger, carrots, green onions, sugar snap peas, bamboo shoots and water chestnuts
ENTRÉE SELECTION:
Mongolian Beef
spicy beef and green onions
Sweet and Sour Chicken
Curry Tofu
Steamed White Rice
Almond Fortune Cookies
Pineapple Tart

SANTA FE [LB3]

$30.25 per person for two entrées
$34.00 per person for three entrées
Pineapple Jicama Orange Salad
sour cream cilantro lime dressing
Gathered Greens
tricolored peppers, cucumbers, tomatoes and chipotle ranch dressing
Southwest Chicken Fajitas
marinated chicken with onions and peppers, flour tortillas, shredded lettuce, cheddar cheese, tomatoes, jalapeños, sour cream, salsa and guacamole
House-Made Enchilada Pie
calabacitas, red chili sauce
Beef Taquitos
lettuce and sour cream
Housemade Pinto Beans and Spanish Rice
pinto beans, tomatoes, green onions, chilies and rice
Tres Leches and Banana Rum Chocolate Trifle

COLORADO HOMESTEAD [LB4]

$32.50 per person for two entrées
$36.25 per person for three entrées
Soup du Jour
Garden Greens
layered with cucumbers, carrots, cherry tomatoes, herb vinaigrette and ranch dressing
Balsamic Marinated Grilled Flank Steak
sautéed mushrooms and pearl onions
Pan-Seared Steelhead Trout
fennel, tomato, red onion relish
Spinach Ravioli
housemade marinara
Au Gratin Potatoes
Seasonal Fresh Vegetables
Fresh Baked Rolls & Butter
Butterscotch Chip Toffee Pie and Peach Cobbler

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LITTLE ITALY [LB5]

$33.50 per person for two entrées

$37.00 per person for three entrées

Focaccia and Ciabatta Breads

Mediterranean Salad

spinach, radicchio, romaine lettuce, kalamata olives, roma tomatoes, cucumbers, artichokes and lemon basil vinaigrette

Penne Pasta

sun-dried tomato, pesto

Chicken Picatta

lemon and caper sauce

Sausage, Peppers and Potatoes

onions and marinara

Fresh Green Beans

Caramel Fudge Cheesecake and Tiramisu

ROCKY MOUNTAIN SUMMER GRILL [LB6]

$32.50 per person for two entrées

$35.75 per person for three entrées

Served outdoors weather permitting;

Red Jacket Potato Salad

whole-grain mustard, celery seed and scallions

Gathered Garden Greens

layered with tomatoes, peppers, carrots, mushrooms, olives, ranch and herb vinaigrette dressings

Sliced Watermelon

summer fresh

Your Choice from the Grill*

house-smoked beef brisket, Colorado beef cheeseburger, veggie burger, herb-marinated breast of chicken, BBQ chicken, frankfurters, bratwurst with sauerkraut or marinated grilled tofu

Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions and Dill Pickles

whole-grain mustard, mayonnaise and tomato ketchup

Freshly Baked Buns

Kettle Barbecue Baked Beans

Apple and Cherry Pies

*Chef fee $100.00 per hour for chef-attended service.

ROCKY MOUNTAIN WINTER BBQ [LB7]

$32.50 per person for two entrées

$35.75 per person for three entrées

Potato Salad

green onions, celery, Dijon vinaigrette

Gathered Garden Greens

layered with tomatoes, peppers, mushrooms, carrots, olives, red pepper vinaigrette and ranch dressing

Entrée Choices

house-smoked beef brisket, pulled pork, Carolina BBQ chicken, frankfurters, Italian sausage with onions and peppers or marinated grilled tofu

Freshly Baked Buns

Alamosa Vegetable Chili

black, pinto and kidney beans with sun-dried tomatoes, green chilies and roast peppers

Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions and Dill Pickles

whole-grain mustard, mayonnaise and tomato ketchup

Assorted Cakes

Brownie Bread Pudding

vanilla, chocolate, raspberry, caramel sauces

MAIN STREET DELI BAR [LB8] $31.50

Bouquet of Seasonal Greens

layered with tomatoes, peppers, mushrooms, olives, carrots, herb vinaigrette and ranch dressing

Red Jacket Potato Salad

whole-grain Dijon mustard, celery and scallions

Pasta Salad

tomatoes, artichokes, mushrooms, red peppers and herb vinaigrette

Deli Table with Fresh Baked Breads and Rolls

roast beef, roasted breast of turkey, honey-glazed ham, tuna salad, pepper jack, Swiss and cheddar cheeses

Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions and Dill Pickles

brown mustard and mayonnaise

Potato Chips

Cookies and S'more Bars

*Chef fee $100.00 per hour for chef-attended service.

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Working Luncheons

Served with coffee, decaffeinated coffee, tea, iced tea and lemonade. Buffet will be replenished for one hour. An alternative presentation will apply for groups that guarantee fewer than 15 guests.

CHEF'S SOUP AND SALAD BAR [LB9] $29.50

Garden Vegetable and Soup D'Jour
Chef's Salad
seasonal greens, grilled chicken breast, smoked ham, oven-roasted turkey, Swiss, cheddar and bleu cheeses, hard-boiled eggs, kalamata olives, tomatoes, cucumbers, mushrooms, red onions, peppers, croutons, herb vinaigrette and ranch dressing
Fresh Baked Rolls and Butter
Apple Raisin Strudel
vanilla sauce

PICNIC BASKET [LB10] $30.00

Spinach Salad
red onions, mushrooms, hard-boiled eggs and poppy seed dressing
Cucumber Artichoke Red Onion and Tomato Salad
herb vinaigrette
Roasted Chicken Sandwich
sourdough baguette with fresh mozzarella and honey Dijon or basil pesto aioli dressing
Potato Chips
Whole Fresh Fruit
Strawberry, Orange and Pear Tartlets

CALL IT A WRAP [LB11] $30.50

Southwestern Corn Tortilla Soup
Garden Green Salad
cucumbers, cherry tomatoes, shredded carrots, cilantro lime vinaigrette
Assorted bags of SunChips

ASSORTED WRAPS:

Turkey
garlic herb tortilla, jack cheese, shredded lettuce, tomato and lemon pepper aioli
Black Forest Ham
tomato tortilla, Swiss cheese, shredded lettuce, tomato and honey Dijon mustard
Roasted Vegetable
spinach tortilla, shredded lettuce, tomato, guacamole and garlic herb cream cheese
Chocolate Cornets
Bailey's espresso chunk and raspberry mousses in a crispy chocolate-coated cookie cone

TIMBERLINE TRAVERSE [LB12] $30.50

Country Artichoke Soup
bread sticks
Crisp Garden Greens
layered with olives, tomatoes, artichokes, peppers, red onions, cheddar cheese, red pepper vinaigrette and ranch dressing
Red Jacket Potato Salad
whole-grain mustard, celery and scallions
Submarine Sandwich
piled high with turkey, ham, American and Swiss cheese, tomatoes and green leaf lettuce
Savory Relishes
dill pickles, mayonnaise and whole-grain mustard
Chocolate and Vanilla Cupcakes

MOUNTAIN MEADOW [LB13] $30.75

Tossed Field Greens
cucumbers, cherry tomatoes, shredded carrots, apple cider vinaigrette and ranch dressing
Broccoli Potato Smoked Cheddar Soup
scallions
Roasted Tomato Bisque
saffron basil
Chicken Cashew Salad
grapes, onions and celery
Veggie Nicoise Salad
cucumbers, tomatoes, red onion, Feta cheese, lemon thyme vinaigrette
Egg Salad
tarragon mustard
Freshly Baked Rolls
Heath Bar Toffee Squares and Apricot Cinnamon Bars

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Table Service Lunches

All luncheon entrées are served with a choice of soup or salad and dessert. Chef's selection fresh vegetables, rolls and butter. Choice of coffee, decaffeinated coffee, tea, iced tea and lemonade. $5.00 for an additional course of soup or salad. An additional charge of $5.00 per person will apply for groups that guarantee fewer than 20 guests.

LUNCH ENTREES

TURKEY CLUB WRAP [LT1]	flour tortilla stuffed with herb cream cheese, guacamole, tomato, bacon and shredded lettuce with roasted vegetable salad	**$25.00**
CHEF'S SALAD [LT2]	crisp garden greens; julienned smoked ham; roast turkey; Colorado roast beef; ribbons of Swiss, cheddar and jack cheese; hard-boiled eggs; tomatoes; red onions; carrot curls; cucumbers; kalamata olives and herb vinaigrette	**$26.00**
HOUSE SALAD [LT3]	crisp garden greens, carrot curls, cucumbers, dried cranberries, toasted almonds, honey Dijon vinaigrette	**$23.75**
	add herb grilled chicken breast	**$3.75**
	add spiced seared salmon fillet	**$5.50**
JUMBO CHEESE RAVIOLI [LT4]	roasted tomato Bolognese and ratatouille	**$27.00**
ROASTED BREAST OF CHICKEN [LT5]	cranberry apple chutney, oven-roasted potatoes	**$29.50**
GRILLED CHICKEN CITRON [LT6]	lemon lime beurre blanc, wild rice pilaf	**$29.50**
BAKED HONEY DIJON CHICKEN [LT7]	Dijon cream, rosemary potato dumplings	**$30.50**
ROSEMARY AND GARLIC MARINATED PORK CHOP [LT9]	merlot jus lié, dried fruit chutney, whipped sweet potatoes	**$31.00**
SESAME ENCRUSTED SALMON [LT10]	pineapple teriyaki relish, basmati rice	**$33.50**
SEARED BEEF SIRLOIN STEAK [LT11]	wild mushroom ragout, spinich and cheese ravilolis, horse radish cream sauce, house-made marinara	**$32.00**
CHICKEN, SUN-DRIED TOMATO, ARUGULA & FETA STRUDEL [LT12]	roasted red pepper coulis vegetable rice pilef	**$26.00**

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Table Service Lunches

LUNCH SOUPS

Soup D'Jour

MONDAY

Wild Rice Vegetable Soup with leeks and parsley

TUESDAY

Roasted Tomato Bisque with saffron basil

WEDNESDAY

Five Onion Soup

THURSDAY

Broccoli Smoked Cheddar with scallions

FRIDAY

Roasted Garlic Potato Soup with fried leeks

SATURDAY

Corn Chowder with fried tortilla strips

SUNDAY

Chicken Tortilla Soup

LUNCH SALADS

Spinach and Roasted Vegetable Salad

red onions, tomatoes, artichokes, black olives and Italian vinaigrette

Roma Tomato and Fresh Mozzarella Salad

Mediterranean blend of greens and lemon basil vinaigrette

Beefsteak Tomato Salad

carrots, cucumbers, red onions, parmesan cheese and red wine vinaigrette

Boston Bibb Salad

carrots, cucumbers, black olives and roasted tomato vinaigrette

Colors of Colorado Salad

carrots, cucumbers, tomatoes and peppercorn ranch dressing

LUNCH DESSERTS

Enhance your dessert selection with your company logo in chocolate.

Banana Flan

caramel sauce

Flourless Chocolate Cake

caramel mousse layered in rich cake and wrapped in a ring of chocolate

Fresh Fruit Tart

almond cream

Caramel Apple Tart

crisp cookie dough with vanilla custard

Chocolate Truffle Mousse

chantilly cream and strawberries

Carrot Cake

ginger, walnut and cream cheese icing

Chocolate Dipped Cannoli

ricotta cheese and pistachios

Chocolate Pecan Tart

Jack Daniel's whiskey sauce

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Meals on the Run in a Reusable Thermo Sak Tote

CREATE YOUR OWN LUNCH	Please make selections within the following thresholds: 0–50 people = 2 sandwich selections, includes vegetarian 51–250 people = 3 sandwich selections, includes vegetarian 251+ people = 4 sandwich selections, includes vegetarian	
MARINATED TOFU & VEGETABLE WRAP [BOX1]	Shredded carrot, cucumbers, seasonal greens, sliced tomatoes, ranch, guacamole spread, wrapped in herb tortilla	**$24.75**
FAIRWAY SLICE [BOX2]	Chef's Salad crisp garden greens; julienned smoked ham; roasted turkey; Colorado roast beef; ribbons of Swiss, cheddar and jack cheeses; tomatoes; carrot curls; cucumbers; kalamata olives; herb vinaigrette and fresh baked rolls	**$24.75**
HIKER'S BACKPACK [BOX3]	Ham and Swiss Sub Sandwich soft whole-wheat sub with Swiss cheese, lettuce and tomato	**$24.75**
KEYSTONE KICKER [BOX4]	Honey-Glazed Turkey croissant with Swiss cheese, crisp lettuce and tomato	**$24.75**
TURKEY CLUB WRAP [BOX5]	Turkey Club Wrap herb cream cheese, guacamole, tomato, bacon, shredded lettuce wrapped in a herb tortilla	**$24.75**
SNOW BIRDIE [BOX6]	Oven-Roasted Herb Chicken Breast French baguette with fresh mozzarella, crisp lettuce and tomato	**$24.75**
CATTLEMAN'S LUNCH [BOX7]	Sliced Colorado Roast Beef whole-wheat sub with cheddar cheese, lettuce, and tomato	**$24.75**
THE HERO BOX [BOX8]	Capicola Ham, Salami, Turkey and Provolone French baguette with shredded lettuce and tomato	**$24.75**

All selections are accompanied with your choice of four of the following:

Pasta Salad
- onions, peppers, olives, artichoke and herb vinaigrette dressing

Red Jacket Potato Salad
- whole-grain Dijon mustard, celery and scallions

Fresh Fruit Salad
- pineapple, grapes and melons

Whole Fresh Seasonal Fruit

Brown Rice and Mandrin Orange Salad
- citrus, rice wine vinagrette

Potato Chips

Jumbo Cookie

Double Chocolate Fudge Brownie

Chocolate Chip Granola Bar

Candy Bar

Rice Krispie Square

Chocolate Dipped Pretzels

Drinks on consumption:

Soft Drinks	Sparkling Water	Gatorade
Bottled Water	Crystal Light	

Ask your Conference Services Manager about stainless steel water bottles with your company logo.

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Banquet Accompaniments

Fresh Fruit Juices	**$23.00** per quart
Lemonade	**$35.25** per gallon
Iced Tea	**$35.25** per gallon
Fruit Punch	**$35.25** per gallon
Hot Chocolate	**$46.25** per gallon
Starbucks™ Coffee, Tea, Decaffeinated Coffee	**$52.00** per gallon
whipped cream, sugar, cinnamon sticks,	(minimum 1 gallon)
shaved chocolate and flavored syrups	**$4.75** per gallon
Crystal Light™	
Drink mix's lemonade, peach tea and raspberry	**$1.75** each
Individual Milk	**$3.00** each
Soft Drinks	**$3.25** each
Bottled Waters	**$3.75** each
Sparkling Waters	**$3.75** each
Assorted Bottled Fruit Juices	**$3.75** each
Assorted Gatorade™	**$3.75** each
Starbucks™ Doubleshot	**$5.75** each
Amp Energy Drinks	**$5.75** each
Sobe Adrenaline Drinks	**$5.75** each
Whole Fruit	**$2.00** each
Granola Bars	**$2.75** each
Assorted Chips and Pretzels	**$3.00** per bag
Candy Bars	**$3.00** each
Fruit and Nut Trail mix	**$3.50** per bag
Clif Bars™	**$4.25** each
Individual Ice Cream Bars	**$4.50** each
Mixed Nuts	**$29.75** per pound
S'mores Bars	**$39.00** per dozen
Doughnuts	**$34.75** per dozen
Breakfast Fruit Breads	**$34.75** per dozen
Coffee Cake	**$34.75** per dozen
Assorted Fruit Bars	**$34.75** per dozen
Freshly Baked Muffins	**$37.00** per dozen
Danish Pastries	**$39.00** per dozen
Apple Turnovers	**$39.00** per dozen
Scones	**$39.00** per dozen
Biscotti	**$39.00** per dozen
Chocolate Fudge Brownies	**$39.00** per dozen
Assorted Cookies	**$21.00** per dozen
Hot Pretzels/Spicy Brown Mustard	**$41.25** per dozen
Assorted Filled Croissants	**$41.25** per dozen
Pecan Sticky Buns	**$41.25** per dozen
Cinnamon Rolls	**$41.25** per dozen
Bagels with Cream Cheese	**$41.25** per dozen
Popcorn Cart	**$5.25** per person

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Specialty Breaks

Served for 30 minutes.

SCHOOL'S OUT [M1] $8.00
Freshly Baked Cookies
Blonde and Chocolate Brownies
Rice Krispie™ Treats

COWBOY UP [M2] $8.50
Chili Con Queso and Green Chili Bean Dip
southwest cheese and rainbow peppers, red onions, sliced jalapeño peppers and salsa
Tricolored Corn Tortilla Chips

GOOFY FOOT [M3] $8.75
Giant Soft Pretzels
lightly salted with spicy brown mustard
Domestic Cheeses and Sliced Seasonal Fruit Display
fresh baked breads and lahvosh crackers

MOUNTAIN DESCENT [M4] $8.75
Warm Asiago Artichoke Dip
French Bread
Bouquet of Crisp Vegetables and Sliced Seasonal Fruit Display
seasonal selection

SUMMIT AVALANCHE [M5] $9.00
Dove Bars™, Drumsticks™, Butterfinger Bars™, Snickers™ and Nestle Crunch Bars™

ALPINE SLIDE [M6] $11.00
yogurt with dried fruits, fresh berries, toasted granola, candied assorted nuts, shaved chocolate and coconut

OUT OF BOUNDS [M7] $11.50
Assorted New York-Style Pizzas
crushed red peppers and parmesan cheese
Italian Cookies

HANGING GLACIER* [M8] $14.25
made-to-order selections of banana and mixed berries, orange ginger slices and chocolate peanut butter smoothies served in martini glasses

*Chef fee $100.00 per hour for chef-attended service.

CHOCOLATE DEVASTATION [M9] $15.25
Cascading warm semisweet chocolate surrounded by a variety of dipping confections to include marshmallows, pretzels, strawberries, bananas and apples. Also available in white or milk chocolate. Fountain rental of $350.00

JAVA TOAST [M10] $15.50
Starbucks™ Coffee
sugar, cinnamon sticks, chocolate-covered coffee beans, whipped cream, chocolate shavings and flavored syrups
Assorted Biscotti, Amaretti Cookies, Chocolate-Dipped Strawberries

JAVA TOAST ESPRESSO CART [M11] $22.00 per person
Starbucks™ Coffee
sugar, cinnamon sticks, chocolate-covered coffee beans, whipped cream, chocolate shavings and flavored syrups
Assorted Biscotti, Amaretti Cookies, Chocolate-Dipped Strawberries
Coffee Cart- barista-made Starbucks™ specialty coffees and teas.
Served for 30 minutes

APRES S'MORES [M12] $9.00 per person

The above prices are subject to 20% Service Charge and 5.9% Surcharge, both taxable at a 5.75% rate as of 1/1/2012. Prices subject to change. Ask your Conference Manager about organic and hormone-free products.

Hors d'oeuvre

Based on 100 pieces per order. Half order minimum required. Add $35.00 per hour, per server, for butler pass service. Butler pass service only available on asterisked items.

CHILLED HORS D'OEUVRES

***ANTIPASTO BROCHETTE [HC1]**	Ciliegine mozzarella, tomato wedges, kalamata olives	**$242.50**
***DUET OF YOUNG ASPARAGUS [HC2]**	wrapped with prosciutto and smoked turkey breast	**$242.50**
***CHILLED ORIENTAL CHICKEN SALAD [HC3]**	crisp won ton cup	**$253.00**
***PROSCIUTTO AND MELON [HC4]**	wrapped cantaloupe and honeydew	**$286.75**
***CANAPÉ WALDORF [HC5]**	smoked salmon, lingonberry duck and artichoke bouchée	**$330.75**
***BLACKENED TUNA [HC6]**	won ton chips and wasabi aioli	**$374.75**
ICED JUMBO SHRIMP [HC7]	lemon and cocktail sauce	**$441.00**
SUSHI ROLLS [HC8]	spicy tuna, California and salmon wasabi and pickled ginger	**$524.00**

HOT HORS D'OEUVRES

CRISPY CHICKEN WINGS [HH1]	Tabasco hot sauce	**$237.25**
***MIKADO STYLE CHICKEN SPRING ROLLS [HH2]**	hot mustard, sweet and sour sauce	**$320.25**
***SEARED POT STICKERS [HH3]**	wasabi ginger glaze	**$237.25**
CHICKEN, JACK AND GOAT CHEESE QUESADILLAS [HH4]	salsa fresca	**$281.50**
***WILD MUSHROOM PUFFS [HH5]**	herb cream cheese and roasted red peppers	**$286.75**
***SPANAKOPITA [HH6]**	spinach and Feta cheese in phyllo triangles	**$286.75**
***CARAMALIZED ONION AND FETA IN A PHYLLO CUP [HH7]**	balsamic caramalized onions and Feta cheese	**$276.25**
***MUSHROOMS CAPS [HH8]**	spinach and Brie	**$292.00**
***PETITE PANINI SANDWICHES [HH9]**	Ciabatta bread with chef's selection of meats, vegetables and cheeses	**$303.50**
***MINI CHICKEN WELLINGTON [HH10]**	mushroom duxelles	**$314.00**
CHICKEN SATÉ [HH11]	ginger mirin glaze	**$314.00**
BEEF SATÉ [HH12]	spicy peanut sauce	**$336.00**
***PETITE CRAB CAKES [HH13]**	herb aioli	**$336.00**
***BROILED SCALLOPS [HH14]**	apple-smoked bacon	**$336.00**
***CRAB RANGOON [HH15]**	chili mango sauce	**$347.50**
CHICKEN STRIPS [HH16]	ranch blue cheese dressing	**$237.00**
BUFFALO CHICKEN STRIPS [HH17]	ranch blue cheese dressing	**$237.00**
***JALAPENO POPPERS [HH18]**	raspberry dipping sauce	**$237.00**
MINI BEEF AND BEAN BURRITOS [HH19]	salsa	**$237.00**
***VEGGIE SPRING ROLLS [HH20]**	hot mustard	**$237.00**
VEGGIE QUESADILLAS [HH21]	black bean and green chillies	**$237.00**

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Hors d'oeuvre Display Selections

One order serves approximately 50 people. Half order minimum required. Specialize your reception with your company logo in chocolate or as an ice sculpture.

SNACK TRAY [HP1]	chips with assorted dips, nuts and pretzels	**$127.00**
FRESH CRUDITÉS [HP2]	crisp vegetables with savory dips	**$154.25**
STARBURST OF FRUIT [HP3]	melons, berries, grapes and yogurt dipping sauce	**$176.50**
AMERICAN DAIRYLAND [HP4]	domestic cheese board with grapes, berries and lahvosh crackers	**$220.00**
SWEET BITES [HP5]	chocolate truffles, petite pastries, cookies and chocolate dipped strawberries	**$232.00**
BAKED BRIE [HP6]	dried fruits and nuts wrapped in pastry served with sliced baguettes and lahvosh crackers	**$253.00**
CHEESES OF THE WORLD [HP7]	imported and domestic cheeses with dried fruit and lahvosh crackers	**$286.75**
ANTIPASTO ROMANESQUE [HP8]	air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, asparagus, tomatoes and olives	**$308.75**
SMOKED ATLANTIC SALMON [HP9]	dill-, cajun- and pepper-smoked salmon with lemons, capers, onions, roma tomatoes, cucumbers, cream cheese and lahvosh crackers	**$336.00**
COCKTAIL-STYLE DELI PLATTER [HP10]	assortment of sliced meats and cheeses served with silver dollar rolls, champagne mustard and mayonnaise	**$347.50**
CHILLED BEEF TENDERLOIN [HP11]	capers, cornichons, red onions, roma tomatoes, herb Alouette and sliced French bread	**$364.25**

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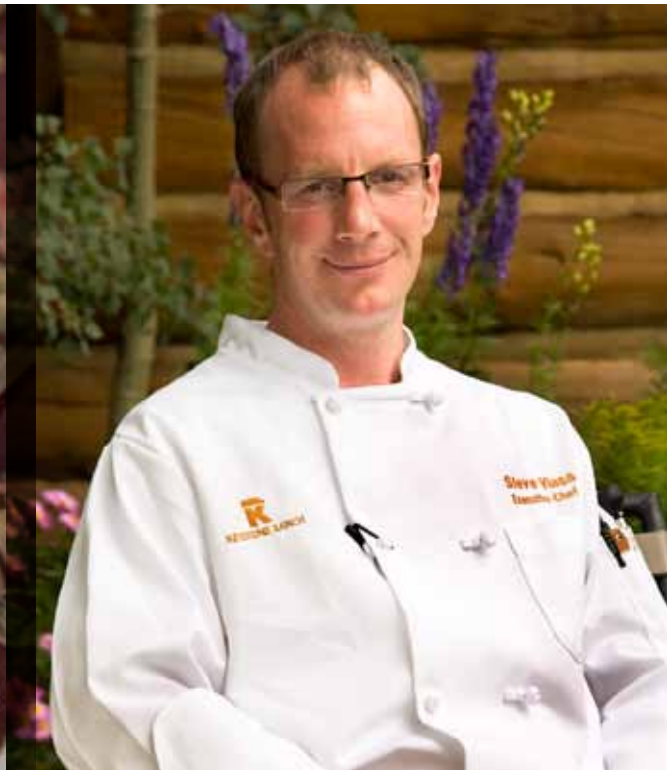

Reception Stations

Prices are based on multiple selections from reception stations, cutting boards, hot and cold hors d'oeuvres. A minimum of 50 people is required. Per person price listed will be charged based on guarantee. Specialize your reception with your company logo in chocolate or ice sculpture.

SALAD STATION* [RS1] $10.00 PER PERSON

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

Caesar Salad
creamy garlic dressing

Gathered Field Greens
candied walnuts, pear tomatoes, Gorgonzola with red wine vinaigrette

Fresh Baked Breads and Bread Sticks
assorted spreads

TACO AND NACHO STATION [RS2] $10.00 PER PERSON

beef and chicken taco meat, taco shells, tomatoes, red onions, shredded lettuce, jalapeños, shredded jack and cheddar cheese, salsa and guacamole

FAJITA STATION [RS3] $13.25 PER PERSON

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

PASTA STATION* [RS4] $15.50 PER PERSON

chef's selection of three pastas; sauces of pesto, marinara and alfredo with toppings to include sundried tomatoes, tricolored bell peppers, squash, zucchini, mushrooms, olives, grilled chicken, Italian sausage and bay shrimp

STIR-FRY STATION [RS5] $14.75 PER PERSON

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

SMASHED MARTINI BAR* [RS6] $17.00 PER PERSON

whipped yukon potatoes with smoked chicken, andouille sausage, rock shrimp, broccoli, caramelized onions, wild mushrooms, Gorgonzola cheese, marinated tomatoes, roasted garlic, chives, horseradish cream and cabernet gravy

*Chef fee $100.00 per hour for chef-attended service.

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Dessert Reception Stations

Prices are based on multiple selections from reception stations, cutting boards, hot and cold hors d'oeuvres. A minimum of 50 people is required.

BITE-SIZE MINIATURE PIES [RS7] $10.00 PER PERSON
a collection of the classics: lemon meringue, deep-dish apple, Boston cream, southern pecan, blueberry, coconut cream and key lime

MINIATURE FRENCH PASTRIES [RS8] $10.50 PER PERSON
eclairs, fruit tartlets and chocolate tulips are among this selection of petite classics

THE GLASADE [RS9] $10.25 PER PERSON
French vanilla, double chocolate chunk and strawberries 'n cream highlight this "build your own" sundae bar with toppings of whipped cream, chocolate, fresh fruits, nuts and sauces

CHOCOLATE FONDUE SHOT [RS10] $10.00 PER PERSON
Rich semisweet chocolate accompanied by strawberries, bananas, apples, brownies, pound cake and banana bread

COLORADO "AVALANCHE" [RS11] $18.25 PER PERSON
a mountainous display of various confections including crème brûlée, double chocolate truffle mousse torte, fresh strawberry Bavarian pie, bourbon pecan tart, key lime pie and New York cheesecake

CHOCOLATE APOCALYPSE [RS12] $15.25
cascading warm semisweet chocolate surrounded by a variety of dipping confections to include marshmallows, pretzels, strawberries, bananas and apples. Also available in white or milk chocolate. Fountain rental of $350.00

*Chef fee $100.00 per hour for chef-attended service.

Cutting Boards*

To enhance your reception. Chef-carved meats with a variety of breads and condiments.

ROAST TENDERLOIN OF BEEF [CA1] $269.75
Serves approximately 15

PEPPERED STRIP LOIN OF BEEF [CA2] $281.50
Serves approximately 25

ROASTED TURKEY [CA3] $232.00
Serves approximately 35

SPICE-RUBBED LOIN OF PORK [CA4] $232.50
Serves approximately 35

ROAST PRIME RIB AU JUS [CA5] $269.75
Serves approximately 35

HONEY-GLAZED HAM [CA6] $220.50
Serves approximately 40

WHOLE SUCKLING PIG [CA7] $688.75
Serves approximately 100

HOUSE-SMOKED BEEF BRISKET [CA8] $232.00
Includes silver dollar rolls. Serves approximately 40.

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WELCOME 03
LOCATION 06
ACTIVITIES 08
DINING 16
LODGING 18
CONFERENCE TOOLS 22
ENVIRONMENT 60

Dinner Buffets

Served with coffee, decaffeinated coffee, tea, iced tea and lemonade. Buffet will be replenished for 90 minutes. There will be a $4.00 surcharge per person for parties fewer than 50. Specialize your dinner buffet with your company logo in chocolate or as an ice sculpture.

SZECHWAN PALACE [DB1] $49.50

Dim Sum
- Chinese pot stickers, won tons, egg rolls, hot mustard and sweet and sour sauce

Szechwan Vegetable Salad
- napa cabbage, ginger, carrots, green onions, sugar snap peas, bamboo shoots and water chestnuts

Tropical Fruit
- pineapple, papaya and melon with coconut dip

Peking Spareribs
- spicy plum glaze

Sweet Ginger Chicken
- water chestnuts, celery, bamboo shoots, peppers, red onion, and mushrooms

Fried Rice
- pea pods and carrots

Coconut Custard

Almond Fortune Cookies

Mango Ginger Tart

OAXACA FIESTA [DB2] $57.75

Tortilla Soup

Fresh Romaine Lettuce
- cherry tomatoes, red onions, southwest cheese, chili lime vinaigrette and chipotle ranch dressing

Smoked Chicken Wild Mushroom Chimichangas
- red chili sauce

Red Snapper Vera Cruz
- sweet peppers, onions, tomatoes and olives

Spice-Rubbed Roast Pork Loin
- chili corn relish

Housemade Pinto Beans and Spanish Rice
- pinto and black beans, rice, tomatoes, green onions and chilies

Tres Leches, Ibarra Chocolate Cake, Piña Colada Tart

BUFFET MILANO [DB3] $60.00

Gorgonzola stuffed French roll

Radicchio and Spinach Salad
- balsamic vinaigrette

Antipasto Romanesque
- air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, roasted red peppers, asparagus, tomatoes and olives

Chicken Marsala
- caramelized orzo, mushrooms, tomatoes and green onions

Jumbo Cheese Ravioli
- shrimp and scallop diavolo

Ratatouille
- zucchini, yellow squash, onions, tomatoes, artichokes and olives

Tiramisu
- ladyfingers soaked in coffee liqueur, layered with sweet mascarpone

Cappuccino Brickle Torte
- espresso flavored mousse with chunks of almond toffee

Strawberry Zabaglione

WHISKEY RIVER BARBECUE [DB4] – SUMMER ONLY

$63.75 per person for two entrees

$69.50 per person for three entrees

Colors of Colorado Salad
- ranch dressing

Baked Potato Bar
- bacon, sour cream, broccoli, green onions, cheddar cheese and butter

Baked Beans

Corn on the Cob

Biscuits and Rolls

Sliced Watermelon

Assorted Country-Style Pies

CHOICES FROM THE GRILL*

Barbequed Chicken Breast
- shallot barbecue sauce

Grilled Steelhead Trout

Baby Back Ribs
- spiced rub, bourbon barbecue sauce

Vegetable Kabobs
- herb marinated

Pork Chops
- chipotle rub

Rib Eye Steak
- sautéed mushrooms and onions

House Smoked Beef Brisket

*Chef fee $100.00 per hour for chef-attended service.

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Dinner Buffets

MT. MASSIVE BUFFET [DB5] $68.25

Colors of Colorado Salad
layered with carrots, tomatoes, cucumbers and roasted tomato vinaigrette and ranch dressing

Breads and Rolls
sweet butter

Roast Prime Rib of Colorado Beef*
au jus, creamy horseradish and silver dollar rolls

Ruby Red Trout
herb encrusted

Hunter's Style Chicken
tomatoes, scallions and mushrooms

Garden Fresh Vegetables
sweet basil butter

New Potato Mashers
roasted garlic and sour cream

Old-Fashioned Pies and Cakes
chocolate and fruit desserts

RIVER MEADOW BBQ [DB6]

$76.50 per person for two entrees
$83.25 per person for three entrees

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 Chili Cheddar Cheese Muffins, Biscuits

Assorted Grain and Oat Rolls
creamy butter and honey butter

Baked Potato Bar
bacon, sour cream, broccoli, green onions, cheddar cheese and sweet butter

Build-Your-Own Strawberry Shortcake
home-style butter sponge cake

Chocolate Tuaca Cake

Lemon Meringue Pie

Boston Cream Pie

CHOICES FROM THE GRILL*

Seared Salmon Fillet
spice rubbed with mango chili relish

New York Strip Steak
sautéed wild mushrooms

Lamb Chops
cracked black pepper honey Dijon barbecue sauce

Breast of Chicken
honey cilantro lime glaze

Buffalo Top Sirloin
compound butter

*Chef fee $100.00 per hour for chef-attended service.

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Table Service Dinners

All dinner entrees are served with a choice of soup or salad and dessert. Chef's selection of fresh vegetables, rolls and butter. Choice of coffee, decaffeinated coffee, tea, iced tea and lemonade.

$5.00 for an additional course of soup or salad

$14.00 for an additional appetizer course

$3.00 for intermezzo

An additional charge of $5.00 per person will apply for groups that guarantee fewer than 20 guests.

DINNER ENTRÉES

HONEY SAGE GRILLED CENTER CUT PORK CHOP [DT1]	apple, red onion and Calvados glace, roasted sweet potatoes	**$42.50**
BREAST OF CHICKEN NICOISE [DT2]	artichokes, olives, capers and sun-dried tomato, roasted new potatoes	**$44.50**
CHICKEN SALTIMBOCCA [DT3]	prosciutto, sage and mushrooms sauce, asparagus risotto	**$47.25**
BREAST OF CHICKEN AND CRAB-STUFFED SHRIMP [DT4]	lobster cream, wild rice pilaf	**$51.75**
BEEF RIB EYE STEAK [DT5]	au jus and horseradish, whipped roasted garlic potatoes	**$54.50**
SEARED STEELHEAD TROUT [DT6]	tart cherry peach relish, Israeli couscous	**$54.50**
SPICED-RUBBED SALMON [DT7]	mango relish, sweet potato mash	**$54.50**
BEEF TOURNEDO AND MUSCOVY DUCK [DT8]	cracked black pepper and red currant sauce, arborio rice cake	**$56.75**
HERB PEPPER ENCRUSTED NEW YORK STEAK [DT9]	mushroom garlic cream, goat cheese au gratin potatoes	**$56.75**
TENDERLOIN OF BEEF [DT10]	forest mushroom sauce, horseradish whipped potatoes	**$60.50**
TENDERLOIN OF BEEF AND SPICED-RUBBED SALMON [DT11]	jus lie and mango relish, purple potato mash	**$66.50**
BEEF TENDERLOIN AND ROCK LOBSTER TAIL [DT12]	sauce périgourdine and drawn butter, truffle whipped potatoes	**$78.75**
BEEF SIRLOIN STEAK [DT13]	merlot sauce, wild mushroom risotto, balsamic charred roma tomato wedge	**$53.75**
SIRLOIN STEAK AND STEELHEAD TROUT [DT14]	jus lie and cippolini onion, tomato relish, horseradish whipped potatoes	**$60.75**
APPLE AND JUNIPER BERRY BRINED PORK LOIN [DT15]	crayfish and roasted corn ragout, sweet potato mashers	**$57.50**
BEEF TENDERLOIN AND STRIPED BASS [DT16]	caramelized shallot port glace, apricot chutney, scallion polenta cake	**$66.50**
BEEF TENDERLOIN AND SEARED CRAB CAKE [DT17]	cabernet demi-glace, lemon thyme beurre blanc, potatoes, asparagus	**$69.00**

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Table Service Dinners

DINNER SOUPS

Soup D'Jour

SATURDAY

Cream of mushroom soup with field gathered mushrooms

SUNDAY

Roasted corn bisque with saffron chives

MONDAY

Five onion soup

TUESDAY

Chicken, artichoke and wild rice soup

WEDNESDAY

Sweet potato and coconut cream soup with fried leeks

THURSDAY

Cream of asparagus soup

FRIDAY

Butternut squash and cannellini bean soup

DINNER SALADS

Colors of Colorado Salad

cucumber, carrots, tomato and peppers with peppercorn ranch dressing

Arugula Salad

lemon stilton and sherry walnut vinaigrette

Romaine Salad

beefsteak tomatoes, cucumbers, bell peppers and creamy roasted garlic dressing

Roasted Goat Cheese Stuffed Pear Salad

baby lettuces, beets and shallot rice wine vinaigrette

Red Oak Salad

Bibb lettuce, baby pear tomatoes and balsamic vinaigrette

DINNER DESSERTS

Specialize your dessert with your company logo in chocolate.

Chocolate Decadence

flourless chocolate cake layered with caramel toffee mousse in a semi sweet cylinder

Crème Brûlée

in a nougat basket topped with wild berry compote

Chocolate Chunk Cheesecake

new york style, raspberry and white chocolate sauce

Orange Plum Purse

phyllo dough pouch, balsamic sauce

Caramel Banana Tart

bittersweet chocolate rum sauce

Yuzu Dome

citrus cream, vanilla cake, tropical blue lychee sauce

Mount Chocolate

white chocolate snow-capped peak with mascarpone, devil's food cake, raspberry sauce

Mocha Hazelnut Terrine

gianduja, chocolate, coffee and semi sweet ganache

Brandy Snaps

grand marnier chocolate mousse, kirschwasser cherry mousse

Berry Basket

fresh fruits and berries in cookie basket mango sauce

Macaroon Trio

vanilla, chocolate and amethyst almond confections filled with keylime, blood orange, and vanilla creams

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Beverages

HOSTED BAR

$200.00 minimum for the first hour

$150.00 minimum for each additional hour, per bar.

If minimum is not met, the difference between the minimum and the actual sales will be assessed.

House Brands	**$6.25**
Call Brands	**$6.75**
Premium Brands	**$7.75**
House Wine	**$7.25**
Premium House Wine	**$8.25**
Cordials	**$7.75**
Soft Drinks	**$3.50**
Bottled Water	**$4.00**
Beer – Domestic	**$5.00**
Beer – Premium	**$5.50**
Beer – Keg/Domestic	**$325.50**
Beer – Keg/Premium	**$425.50**

CASH BAR

$200.00 minimum for the first hour

$150.00 minimum for each additional hour, per bar.

If minimum is not met, the difference between the minimum and the actual sales will be assessed. Cash bar pricing includes tax and surcharge.

House	**$7.00**
Call Brands	**$7.50**
Premium Brands	**$7.75**
House Wine	**$7.50**
Premium House Wine	**$9.00**
Cordials	**$8.25**
Soft Drinks	**$4.00**
Bottled Water	**$4.50**
Beer – Domestic	**$5.75**
Beer – Premium	**$6.00**

Wine List

WHITES

Casa by Lapostolle Chardonnay	**$37.75**
Casa by Lapostolle Sauvignon Blanc	**$37.75**
Newton Vineyards Red Label Chardonnay	**$48.25**
Cuvee Alexandre Chardonnay	**$52.50**
Newton Vineyards Chardonnay “Unfiltered”	**$126.00**

REDS

Casa by Lapostolle Cabernet Sauvignon	**$37.75**
Casa by Lapostolle Merlot	**$37.75**
Newton Vineyards Red Label Cabernet Sauvignon	**$48.25**
Newton Vineyards Red Label Claret	**$48.25**
Cuvee Alexandre Cabernet Sauvignon	**$52.50**
Cuvee Alexandre Merlot	**$52.50**
Cuvee Alexandre Syrah	**$52.50**
Newton Vineyards Cabernet Sauvignon “Unfiltered”	**$115.50**
Newton Vineyards Merlot “Unfiltered”	**$115.50**

CHAMPAGNE AND SPARKLING WINES

Korbel Brut	**$37.75**
Chandon Brut Classic, California Sparkling - 750 ml	**$57.75**
Chandon Brut Classic, California Sparkling - 187 ml	**$10.50**
Moet & Chandon Imperial, Champagne France	**$105.00**

HOUSE SELECTIONS

B. V. Coastal Chardonnay	**$31.50**
B. V. Coastal Sauvignon Blanc	**$31.50**
B. V. Coastal Riesling	**$31.50**
B. V. Coastal Cabernet Sauvignon	**$31.50**
B. V. Coastal Merlot	**$31.50**
B. V. Coastal Pinot Noir	**$31.50**
B. V. Coastal White Zinfandel	**$31.50**

*Please ask your Conference Services Manager about additional wine selections. Many of our venues have award-winning wine lists that are also available for your catered event. Wines based on availability.

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Gourmet Food Baskets

Baskets can be customized to include additional snacks or gifts (i.e., golf shirt, journals, picture frames, etc.). Additional special-order baskets are also available such as breakfast, food and fruit baskets. Please inquire with your Conference Services Manager.

SNACKER

$39.00 small
$54.50 medium
$82.00 large
Includes various snacks and bottled water.

FRUIT BASKET

$48.25
Assorted seasonal fruits in wicker basket.

Chef Ned's Chocolate Creations

Created and handmade by Keystone's very own Pastry Team.

KEYSTONE "LOGO" CHOCOLATE BOX $35.75
Six assorted candies in a chocolate box. Box lid has white chocolate portion sporting Keystone's logo and name.

LARGE MOUNTAIN CHOCOLATE BOX $47.25
Solid Swiss chocolate box filled with 15 truffles and pralines and topped with a cocoa painting of a mountain scene.

SMALL OVAL BOX $30.50
Marbled white and dark chocolate box filled with eight assorted candies and topped with a cocoa painting of a mountain scene.

CHOCOLATE ORE CART $35.75
Chocolate ore cart that sits upon a chocolate track. The cart is filled with three flavors of chocolate bark: milk chocolate peanut, white chocolate macadamia and semisweet chocolate almond. All accompanied by gold nuggets of butter toffee, chocolate coated with 22 kt. gold leaf.

CHOCOLATE SKI BOOT WITH SKIS $25.25
Filled with semisweet truffle ganache and accompanied by a Snowflake sugar cookie.

DOZEN CHOCOLATE-COVERED STRAWBERRIES $27.25
These popular favorites feature a marzipan red rose.

Miscellaneous

BOTTLED WATER

20oz Aquafina **$3.25**

Rocky the Bear **$32.50**
Extremely soft and lovable bear, sporting a Keystone logo sweater.

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WELCOME 03
LOCATION 06
ACTIVITIES 08
DINING 16
LODGING 18
CONFERENCE TOOLS 22
ENVIRONMENT 60