# **DINNER WAGON RIDE**







**Soda Creek Homestead** | Enjoy the fun of a Scenic Wagon Ride with a hearty cowboy dinner. Upon arrival at the homestead, you will be greeted by our friendly Keystone Wranglers and treated to a dinner as big as the outdoors.

Dinner consists of garden salad, grilled BBQ chicken and smoked ribs, corn on the cob, Durango beans, cornbread muffins and apple pie with ice cream. Soft drinks and bottled water are included. Alcoholic beverages are available for an additional fee.

Enjoy horseshoes and rope slinging skills and the beauty of the Soda Creek Valley. There is something for everyone, so do not forget your camera. Rides are open to public Thursday through Monday; groups interested in buying out ride can inquire about availability of other days and dates. Rides are available mid-June to mid-September.

Check-in is at 5:30pm at the Adventure Center for a 6:00pm ride. Private groups buying out the event are allowed to customize departure points and times in most cases within Keystone.

Adult \$57.00+++ per person
Child (ages 6-12) \$28.10+++ per person
Child (ages 3-5) \$14.15+++ per person
Lap Child (ages 0-2) FREE with paying adult

+++ = tax, surcharge and 20% service charge

Rides can accommodate up to 160 people, but groups over 80 have to leave in two waves one hour apart if all guests are to ride in wagons. Large groups can be transported using both wagons and busses to allow everyone to arrive at approximately the same time.

To see additional images and a Dinner Wagon Ride Slideshow: http://kentmeireisphotography.com/slideshows/Wagon/







# MENU ENHANCEMENTS

### ASSORTED COOKIES \$24.00 per dozen

White Chocolate Cherry, Sugar Snicker-doodle, M&M Chunk, Chocolate Chip, Oatmeal Raisin, Rocky Road, or White Chocolate Macadamia Nut

### CHOCOLATE FUDGE BROWNIES \$39.00 per dozen

## S'MORE BUFFET \$10.00 per person

Enhance your Barbeque Dinner with an "Outdoor Smores Buffet" with a warm & cozy fire pit. Hershey's Chocolate Squares, Marshmallows, Graham Crackers and Roasting Sticks

### **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.

### **STABLES BRANDS \$6.50**

Bacardi Rum, Absolute Vodka, Bombay Dry Gin, Tanquery Gin, Dewar's Scotch, Canadian Club, Jack Daniels Bourbon, Crown Royal. Quervo Tequila, Captain Morgan

### **HOUSE WINE \$6.00**

### PREMIUM HOUSE WINE \$7.50

#### CORDIALS \$5.00

Amaretto, Grand Marnier, Bailey's, Peppermint Schnapps, Tuaca, Jagermeister)

#### **SOFT DRINKS \$2.50**

**BOTTLED WATER \$3.00** 

## **BEER - DOMESTIC \$4.25**

Budweiser, Bud Light, Shock Top Belgian White, Sam Adams Lager)

### BEER - PREMIUM \$5.25

New Belgium Fat Tire, New Belgium Sunshine Wheat, Tommy Knocker Pick Axe Ale, Breckenridge Avalanche, Breckenridge Oatmeal Stout, Pilsner Urquell

### BEER - KEG/DOMESTIC \$325.50

### BEER - KEG/PREMIUM \$425.50

(above pricing subject to tax, surcharge and service fee)







# **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.

## **STABLES BRANDS \$7.00**

Bacardi Rum, Absolute Vodka, Bombay Dry Gin, Tanquery Gin, Dewar's Scotch, Canadian Club, Jack Daniels Bourbon, Crown Royal. Quervo Tequila, Captain Morgan

### **HOUSE WINE \$7.00**

### PREMIUM HOUSE WINE \$8.00

#### CORDIALS \$6.00

Amaretto, Grand Marnier, Bailey's, Peppermint Schnapps, Tuaca, Jagermeister)

### **SOFT DRINKS \$3.00**

### **BOTTLED WATER \$3.00**

### BEER - DOMESTIC \$5.00

Budweiser, Bud Light, Shock Top Belgian White, Sam Adams Lager

#### BEER - PREMIUM \$6.00

New Belgium Fat Tire, New Belgium Sunshine Wheat, Tommy Knocker Pick Axe Ale, Breckenridge Avalanche, Breckenridge Oatmeal Stout, Pilsner Urquell

(above pricing subject to tax, surcharge and service fee)







## **White**

William Hill Central Coast Chardonnay	\$38.00
Frei Brothers Russian River Reserve Chardonnay	\$48.00
MacMurray Ranch Russian Pinot Grigio	\$40.00
Whitehaven Marlborough Sauvignon Blanc	\$38.00
Gallo White Zinfandel	\$31.50

# Reds

William Hill Cabernet	\$38.00
Bridlewood Pinot Noir	\$38.00
Edna Valley Pinot Noir	\$40.00
Ghost Pines Red Blend	\$45.00
Louis M. Martini Cabernet, Napa	\$52.00

# **Champagne**

La Marca Prosecco	\$37.75
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# **House Selections**

Mirassou Chardonnay	\$31.50
Mirassou Sauvignon Blanc	\$31.50
Mirassou Pinot Grigio	\$31.50
Mirassou Cabernet Sauvignon	\$31.50
Mirassou Merlot	\$31.50
Mirassou Pinot Noir	\$31.50

Wines that are in bold are varietals that the location should have on hand. Other wines are available upon request.

\*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. The above prices are subject to 20% service charge and 5.9% surcharge, both taxable at a 5.75% rate as of 1/1/2014. Prices subject to change





