

THE WESTIN
RIVERFRONT
RESORT & SPA

AT BEAVER CREEK MOUNTAIN

banquet & catering menu

*all menus and pricing subject to change

revised 2015

The Westin Menu



all menus include the following items:

- breakfast includes starbucks® regular and decaffeinated coffee, and assortment of tazo® teas
- lunch and dinner menus include iced tea
- rustic breads with butter included in all dinner menus
- butler passed hors d'oeuvres are based on one hour of continuous service
- buffets are based on one hour of continuous service
- breaks are served for 15 minutes of continuous service
- all menus must be ordered for a minimum of 20 guests, additional charges will apply for not reaching the minimums
- enhancements must be added to a meal
- 8.4% tax and 23% service fee will be added to each item

[BREAKFAST](#) [breaks](#) [lunch](#) [reception](#) [dinner](#) [beverage](#)




the continental breakfast



- seasonal sliced fruits and assorted berries 
- house baked breakfast pastries
- new york style bagels with creamery butter, house made preserves, and whipped cream cheese
- all natural yogurt 
- optima cereal with whole and skim milk
- naturally squeezed orange, apple, and grapefruit juices



22 per guest

the complete hot breakfast

- seasonal sliced fruits and assorted berries 
- house baked breakfast pastries
- new york style bagels with creamery butter, house made preserves and whipped cream cheese
- all natural yogurt 
- house made granola
- steel cut oats with honey, almonds and dried fruit 
- optima cereals with whole and skim milk
- soft scrambled eggs with chives
- applewood smoked bacon, pork breakfast sausage, chicken apple sausage or honey roasted ham (choose 2)
- breakfast potatoes
- naturally squeezed orange, apple, and grapefruit juices

32 per guest

riverfront breakfast

- new york style bagels with creamery butter, house made preserves and whipped cream cheese
- yogurt, fruit and granola parfait 
- steel cut oats with honey, almonds and dried fruit 
- orange vanilla french toast with maple syrup
- frittata with spinach, mushrooms, tomato and gouda cheese
- applewood smoked bacon, pork breakfast sausage, chicken apple sausage or honey roasted ham (choose 2)
- breakfast potatoes
- naturally squeezed orange, apple, and grapefruit juices

34 per guest

superfoods breakfast




- yogurt, fruit and granola parfaits
- blueberry and banana smoothies
- smoked salmon with traditional accompaniments and gluten free toast
- steel cut oatmeal with honey, almonds and dried fruit
- egg white frittata with spinach, mushrooms, tomato and gouda cheese
- applewood smoked bacon, pork breakfast sausage, chicken apple sausage or honey roasted ham (choose 2)
- roasted red potatoes with onions and peppers
- naturally squeezed orange, apple, and grapefruit juices

36 per guest

plated breakfast

choose 1 entrée

includes naturally squeezed orange, apple, and grapefruit juices

- soft scrambled eggs with chives, applewood smoked bacon, breakfast potatoes, wheat, sourdough or gluten free toast
- hueovos rancheros with black beans, salsa roja, crema fresca, pico de gallo and avocado 
- grilled beef tenderloin benedict, roasted asparagus, hollandaise
- lemon buttermilk pancakes with maple syrup and fresh berries
- orange vanilla french toast, berries, granola and maple syrup
- wild mushroom quiche, spinach and gouda, roasted tomatoes and breakfast potatoes

25 per guest

boxed breakfast

- new york style bagel
- whipped cream cheese and house made preserves
- whole seasonal fruit
- all natural yogurt 
- bottled orange juice

16 per guest



BREAKFAST breaks lunch reception dinner beverage

brunch

- yogurt, fruit and granola parfaits
- new york style bagels with creamery butter, house made preserves and whipped cream cheese
- steel cut oatmeal with honey, almonds and dried fruit
- soft scrambled eggs with chives
- applewood smoked bacon, pork breakfast sausage, chicken apple sausage or honey roasted ham (choose 2)
- roasted potatoes with onions and peppers
- caesar salad with garlic croutons, parmesan and grilled chicken breast or seared yellow fin tuna
- spinach salad with candied walnuts, dried cranberries, goat cheese and balsamic vinaigrette
- cheese and charcuterie display
- roasted salmon with roasted artichokes, olives, tomatoes, shallots and herbs
- chef carved prime rib of beef with horseradish aioli OR chef carved honey baked ham with honey ginger glaze (chef required)

DESSERT: choose 2

- c

enhancements

- brain boost - blueberries, purple grapes, raspberries and walnuts 7 per guest
- stress reducer - assorted dried fruit and nuts 4 per guest
- rejuvenate - 74% dark chocolate chips and walnuts 4 per guest
- soothie - hot green tea and 74% dark chocolate chips 4 per guest
- longevity boost - hot green tea with honey and soy milk 4 per guest
- sliced fresh seasonal fruits and berries 3 per guest
- individual fruit and yogurt parfaits 4 per guest
- seasonal berries with crème anglaise 4 per guest
- blueberries, spinach, chia seeds, avocado, almond milk, granola smoothie 10 per guest
- kale, spinach, banana, mango, cinnamon smoothie 10 per guest
- carrot, orange, ginger, turmeric, mango juice 7 each
- celery, cucumber, lime, coconut water juice 7 each



lunch buffets

italian buffet

- tomato and mozzarella salad with arugula and basil
- caesar salad with toasted garlic bread and grana padano
- Neapolitan pizza - 3 cheese and fresh basil
- meat pizza - house made fennel sausage and pepperoni
- vegetable pizza - peppers, onions, mushrooms and olives
- fusilli with basil-sorrel pesto and tomato guazetto
- traditional “fettuccine alfredo” with free-range organic chicken and broccoli
- tiramisu

34 per guest

mexican buffet

- locally made tortilla chips
- salsa roja, pico de gallo, guacamole and shredded cheese 
- cabbage slaw with crispy tortilla chips
- spinach salad with jicama, oranges, pickled onions, pepitas, and tequilla papaya vinaigrette 
- black beans and rice
- fresh corn and flour tortillas
- carne asada
- chipotle shrimp
- chicken enchiladas
- traditional flan

38 per guest



bbq lunch

- jalapeno corn bread
- crispy onion rings
- corn on the cob
- colorado red potato salad
- wedge with crumbled bleu cheese, cherry tomatoes and housemade ranch
- colorado watermelon (summer only)
- pineapple (winter only)
- grilled bourbon glazed salmon with pineapple relish
- barbecued beef brisket with brioche buns
- seasonal fruit cobbler with vanilla bean whipped cream

36 per guest

riverside sandwich buffet

served with house baked cookies and brownies


choose 1 soup:

- tomato bisque with bleu cheese and crispy potato
- corn chowder, chives and truffle oil
- cauliflower and smoked cheddar soup
- butternut squash and apple soup with pumpkin seed oil

choose 1 salad:

- caesar salad with toasted garlic bread and grana padano
- mixed greens with baby beets, candied walnuts, colorado goat cheese and sherry vinaigrette
- wedge with crumbled bleu cheese, cherry tomatoes and house made ranch
- tomato and mozzarella salad with arugula and basil
- spinach salad with jicama, oranges, pickled onions, pepitas and tequilla papaya vinaigrette

choose 3 sandwiches:


- grilled chicken club with smoked bacon, avocado and swiss
- “the blast” bacon, lettuce, avocado, salmon and tomato sandwich
- free-range turkey with brie, apples and arugula
- black forest ham with gruyère and stone ground  mustard
- roast beef with cheddar, caramelized onions and horseradish aioli
- italian-proscuitto, salami, pepperoni, provolone, red onion, pepperocini, tomato and lettuce
- capreses panini, tomato, mozzarella, basil, arugula and grilled red onions
- tuna salad sandwich
- chicken salad, apples, grapes and mixed greens
- 3-cheese grilled cheese with tomato
- southwest turkey wrap, black beans, tomatoes, red onion, avocado, spinach

38 per guest

create your own boxed lunch

all boxed lunches include bottled water

choose 2 of the following:

- grilled vegetables and herb-olive tapenade
- free-range turkey with brie, apples and arugula 
- black forest ham with gruyère and stone ground mustard
- roast beef with cheddar, caramelized onions and horseradish aioli
- italian-proscuitto, salami, pepperoni, provolone, red onion, pepperocini, tomato and lettuce
- caprese panini, tomato, mozzarella, basil, arugula and grilled red onions
- tuna salad, olives and frisee
- chicken salad with apples and grapes, lettuce and tomato on a talera roll
- southwest turkey wrap, black beans, tomatoes, red onion, avocado, spinach

25 per guest

choose 2 of the following:

- apple
- orange
- banana
- kettle chips
- vegetable chips
- pretzels
- granola bar
- moroccan couscous tabbouleh with spearmint 2 per guest
- colorado red potato salad 2 per guest
- seasonal chopped fruit cup 2 per guest

choose 1 of the following:

- chocolate chip cookie
- oatmeal raisin cookie
- chocolate brownie

plated lunch

service is based on a two course meal with your choice of soup OR salad and one entrée
additional selections may be added for an additional fee per person



soup

- tomato bisque with bleu cheese and crispy potato
- corn chowder chives and truffle oil
- cauliflower and smoked cheddar soup
- utternut squash and apple soup with pumpkinseed oil
- gazpacho, tomato, cucumber, onion, cilantro and chile

salad

- caesar salad with toasted garlic bread and grana padano
- mixed greens with baby beets, candied walnuts, colorado goat cheese and sherry vinaigrette
- wedge salad with crumbled bleu cheese, cherry tomatoes and house made ranch
- tomato and mozzarella salad with arugula and basil
- spinach salad with jicama, oranges, pickled onions, pepitas and tequila papaya vinaigrette

plated lunch (continued from previous page)

choose 1 of the following entrées:

- grilled chicken club with smoked bacon, avocado, and french fries
- steak frites with truffle fries and red wine demi glace
- grilled angus burger with house made bun and french fries
- penne pasta with shrimp, cherry tomato, rapini and roasted garlic
- roasted salmon with fingerling potatoes, roasted artichokes, olives, tomatoes, shallots and herbs
- roasted chicken breast with natural au jus, mashed potatoes and seasonal vegetables
- tuna nicoise with basil olive vinaigrette

36 per guest

enhancements:

- shrimp skewers 11 per guest
- crab cake sandwich 10 per guest
- grilled salmon 12 per guest
- grilled chicken breast 6 per guest
- flat iron steak 12 per guest
- seared tuna 18 per guest
- onion rings 6 per guest
- tiramisu 9 per guest
- chocolate decadence 9 per guest
- sticky toffee cake 9 per guest
- fruit cobbler 8 per guest
- crispy fried sopapillas with cinnamon sugar 6 per guest



butler passed hors d'oeuvres

cold

- seared beef capriccio crostini with truffle aioli and arugula
- smoked salmon, pumpernickel, capers, shallots, crème fraiche
- ceviche, shrimp, avocado, onion, cilantro, citrus
- shrimp cocktail, bloody mary shooter
- tuna tartare, avocado, serrano, cilantro, coconut, macadamia nut
- sweet potato biscuit, rig and apple marmalade
- goat cheese and rye crostini with beet mousse, yogurt and pine nuts
- gazpacho verde shooter, peekytoe crab, tomatillo, jalapeno, cilantro, pepitas
- roasted beet tartare, goat cheese, walnuts, strawberries
- country style pate, fig and shallot marmalade crispy baguette

hot

- bacon wrapped scallops, pineapple relish
- vegetable spring roll, sweet and sour sauce
- chicken satay, thai peanut sauce
- beef wellington, red wine demi
- mini crab cakes, basil aioli, tomato
- wild mushroom and lemon ricotta tartlets
- spinach and feta cheese phyllo triangles
- crispy shrimp, thai chili sauce, asian slaw
- cocktail franks en croute with spicy brown mustard
- lamb lollipops, red wine demi
- mushroom en croute

select 3 items from hot and cold for
20 per guest

select 4 items from hot and cold for
26 per guest

additional hour of service for
10 per guest

additional item for
7 per guest

reception package 1

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- garden vegetable crudité with duet of sauces

please select 3 butler passed hors d'oeuvres:

- chicken satay, thai peanut sauce
- spinach and feta cheese phyllo triangles
- cocktail franks en croute with spicy brown mustard
- vegetable spring roll, sweet and sour sauce
- onion marmalade and gorgonzola pizza with arugula
- wild mushroom and lemon ricotta cheese tartlets

30 per guest



reception package 2

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- garden vegetable crudité with two of sauces
- local tortilla chips with mocajete salsa, guacamole and pico de gallo

please select 3 butler passed hors d'oeuvres:

- seared beef carpaccio, crostini, truffle, aioli, arugula
- mini crab cakes, basil aioli, tomato
- smoked salmon, pumpernickel, capers, shallots, crème fraiche
- crispy shrimp, thai chili sauce, asian slaw
- mushroom en croute

34 per guest

reception package 3

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- charcuterie display: jamon serrano, genoa salami, sopressata, pepperoni, country style pate, assorted marinated olives, cornichons, crostini and grilled rustic bread
- grilled vegetable display: squash, eggplant, bell pepper, onions and tomatoes

please select 4 butler passed hors d'oeuvres:

- tuna tartare, avocado, serrano, cilantro, coconut, macadamia nut
- shrimp cocktail, bloody mary shooter
- beef tartare, crostini, capers, olives, shallots, herbs
- goat cheese crostini, roasted olive tapenade, tomato, basil
- bacon wrapped scallops, pineapple relish
- beef wellington, red wine demi
- spinach and feta cheese phyllo triangles
- lamb lollipops, red wine demi

40 per guest

reception package 4

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- charcuterie display: jamon serrano, genoa salami, sopressata, pepperoni, country style pate, assorted marinated olives, cornichons, crostini and grilled rustic bread
- grilled vegetable display: squash, eggplant, bell pepper, onions and tomatoes
- roast beef carving station: dinner rolls, au jus, horseradish aioli, whole grain mustard + a 150 chef fee/hour (1 chef required per 50 guests)
- seafood display: chilled jumbo shrimp, snow crab, and oysters
complements/mignonette, lemon wedges, cocktail sauce, and calypso sauce

please select 4 items butler passed hors d'oeuvres:

- tuna tartare, avocado, serrano, cilantro, coconut, macadamia nut
- shrimp cocktail, bloody mary shooter
- beef tartare, crostini, capers, olives, shallots, herbs
- goat cheese crostini, roasted olive tapenade, tomato, basil
- bacon wrapped scallops, pineapple relish
- beef wellington, red wine sauce
- spinach and feta cheese phyllo triangles
- lamb lollipops, red wine sauce

65 per guest

[breakfast](#) [breaks](#) [lunch](#) [RECEPTION](#) [dinner](#) [beverage](#)

enhancements

must be added to reception packages listed above

- farmers market crudité: carrot, celery, broccoli, cauliflower, radishes, peppers, cherry tomatoes, olives, duet of sauces, 14 per guest
- international and domestic cheese: 6 assorted cheeses, fresh fruit and crackers 16 per guest
- antipasti display: marinated vegetables, pepperoni, salami, anchovies, tomatoes, jumbo olives, peppered goat cheese, pecorino cheese, rustic bread, crispy baguette 18 per guest
- seafood display: chilled jumbo shrimp, snow crab, oysters *compliments: mignonette, lemon wedges, cocktail wedges, cocktail sauce and calypso sauce* 35 per guest
- charcuterie display: jamon serrano, genoa salami, sopressata, pepperoni, country style pate, assorted marinated olives, cornichons, crostini and grilled rustic bread 16 per guest
- prime rib carving station: slow cooked rib of beef, *compliments: horseradish cream, pinot jus* 34 per guest + a 150 chef fee/hour
(1 chef required per 50 guests)
- pasta station: tri-colored cheese-filled tortellini and fusilli pasta, sauce pomodoro, sundried tomato boursin cream, basil pesto, garlic bread and parmesan cheese 15 per guest, a 150 chef fee/hour
(1 chef required per 50 guests)
- mashed potato station: yukon gold, sweet potato *compliments: bacon lardons, broccoli, cheddar cheese, gruyere cheese, sour cream, green onion, crispy onion* 15 per guest a 150 chef fee/hour
(1 chef required per 50 guests)
- slider station: BBQ chicken breast, cuban, angus beef, *compliments: cheddar, lettuce, tomato, onion, ketchup, mustard, french fries* 24 per guest

dinner buffet

all buffets include house baked rustic breads and butter

italian dinner

- caesar salad with toasted garlic bread and grana padano
- tomato and mozzarella salad with arugula and basil
- antipasti platter, grilled vegetables, olives, salumi
- meat or vegetable lasagna
- fusilli with basil pesto and tomato guazetto
- traditional “fettuccine alfredo” with free-range organic chicken and broccoli
- shrimp arrabiatta with roasted petite vegetables and cherry tomatoes
- tiramisu and vanilla bean panna cotta with seasonal fruits

60 per guest

bbq dinner


- colorado red potato salad
- wedge with crumbled bleu cheese, cherry tomatoes and house made ranch dressing
- colorado watermelon (summer only)
- corn on the cob
- pineapple (winter only)
- jalapeno corn bread
- crispy onion rings
- baked beans
- free range buttermilk crispy fried or roasted chicken
- glazed baby back ribs
- barbecued beef brisket
- seasonal fruit cobbler with vanilla bean whipped cream

65 per guest

[breakfast](#) [breaks](#) [lunch](#) [reception](#) [DINNER](#) [beverage](#)



mexican dinner

- locally made tortilla chips
- salsa roja, pico de gallo, guacamole, shredded cheese
- shrimp ceviche
- chicken flautas with tomatillo salsa and crema fresca
- spinach salad with jicama, oranges, pickled onions, pepitas and tequila papaya  vinaigrette
- black beans and rice
- fresh corn and flour tortillas
- carne asada
- chipotle shrimp
- pork carnitas
- chicken enchiladas
- crispy fried sopapillas with cinnamon sugar
- traditional flan

55 per guest

colorado buffet dinner

- elk carpaccio, arugula, potato crouton, truffle
- quinoa toubouleh with swiss chard and squash
- mixed greens with baby beets, candied walnuts, colorado goat cheese and sherry vinaigrette
- roasted colorado red potatoes, extra virgin olive oil and herbs
- whole roasted chicken with natural jus and roasted corn succotash
- local farmers squash casserole
- stuffed colorado lamb with wild mushrooms and spinach
- pan seared trout, braised greens, shallot confit, beurre blanc
- apple cinnamon crisp
- colorado goat cheese cheesecake

75 per guest



[breakfast](#) [breaks](#) [lunch](#) [reception](#) [DINNER](#) [beverage](#)
enhancements

150 chef fee required for all action stations (1 chef required per 50 guests)

- elk roast with port wine juniper demi 20 per guest
- quinoa toubouleh with swiss chard and squash 6 per guest
- crab cakes with siracha aioli 15 per guest
- grilled shrimp skewers 12 per guest
- lobster tail lightly poached in butter 20 per guest
- twice baked colorado potatoes 5 per guest
- local farmers squash casserole 5 per guest
- pasta station: tri-colored cheese-filled tortellini and fusilli pasta, sauce pomodoro, sundried tomato boursin cream, basil pesto, garlic bread and parmesan cheese 10 per guest, requires a chef
- mashed potato station: yukon gold, sweet potato compliments: bacon lardons, broccoli, cheddar cheese, gruyere cheese, sour cream, green onion, crispy onion 15 per guest, requires a chef
- prime rib carving station: slow cooked rib of beef, garlic, rosemary, *compliments: horseradish cream, pinot jus* 34 per guest, requires a chef
- american caviar station, sustainably sourced california white sturgeon, serbian osetra (florida), chattanooga beluga, all served with bilini, shaved eggs, chives and crème fraiche MP per guest

plated dinner

all products subject to change due to availability and/or seasonality. Plated meal cost per person will be based on the higher entrée price of the selections made.



choose 1 soup or 1 salad:

- tomato bisque with bleu cheese and crispy potato
- corn chowder, chives and truffle oil
- cauliflower and smoked cheddar soup
- butternut squash and apple soup with pumpkin seed oil
- gazpacho, tomato, cucumber, onion, cilantro, chile
- caesar salad with toasted garlic bread and grana padano
- mixed greens, fennel, red onion, radish, apples, sweet potato, honey shallot vinaigrette
- spinach, baby beets, candied pecans, amish blue and sherry vinaigrette
- wedge salad with crumbled bleu cheese, cherry tomatoes and house made ranch
- tomato and mozzarella salad with arugula and basil
- mixed field green salad with berries, goat cheese, spiced nuts and raspberry vinaigrette

plated dinner (continued from previous page)

choose 1 of the following entrées:

poultry

- crispy all natural chicken with potato puree, roasted brussel sprouts and thyme jus 87 per guest
- roasted duck breast confit with braised cabbage, butternut squash, swiss chard and natural jus 90 per guest
- stuffed chicken, mushroom, proscuitto, parmesan, roasted pepper, garlic, whipped potato, lemon thyme sauce 85 per guest

beef, lamb, pork

- short rib creamy polenta, broccoli rabe, gremolata, pinot demi glace 88 per guest
- new york strip, salt baked new potatoes, gorgonzola cheese, grilled asparagus, bordelaise sauce 95 per guest
- colorado rack of lamb, fresh mint, roasted baby eggplant, tomato, sun chokes 105 per guest
- berkshire pork tenderloin, roasted apple and sweet potato hash, bacon, brussel sprouts, calvados demi 85 per guest
- beef rib eye, mushroom ragout, roasted shallots, whipped mashed potatoes, rapani, natural just 90 per guest
- filet mignon, crushed potatoes, romesco, garden beans, roasted baby carrots 95 per guest

plated dinner (continued from previous page)

seafood

- pan seared colorado bass, roasted vegetable farro, cherry tomatoes, arugula, shallots, lemon olive oil, fine herbs 90 per guest
- roasted salmon caramelized fingerling potatoes, garden beans, fennel, cherry tomato, champagne caviar butter 85 per guest

vegetarian

- penne pasta, san marzano tomatoes, roasted artichokes, capers, olives, spinach, basil and burrata cheese 85 per guest
- mushroom ravioli, mushroom funduta, haricot verts, tomato, truffle oil, grana padano 87 per guest
- quinoa (tabouleh), grilled tofu, charred tomato sauce 87 per guest

duets

- filet mignon, crab cake, crushed potatoes, romesco, garden beans, roasted baby carrots 110 per guest
- new york strip, buttered poached lobster tail, mashed potatoes, grilled asparagus, bordelaise sauce 115 per guest

enhancements

- grilled shrimp skewers 12 per guest
- crab cake 15 per guest
- artic char, pecan, bacon, braised greens, sweet potato, citrus butter 87 per guest
- lobster tail 20 per guest
- elk tenderloin 32 per guest
- twice baked potato 5 per guest
- foie gras MP per guest



desserts

- chocolate dipped cream puffs 38 per dozen
 - seasonal mini cheesecake diamonds 36 per dozen
 - chocolate cupcakes 36 per dozen
 - chocolate dipped strawberries 45 per dozen
 - assorted cupcakes: *chocolate with vanilla frosting, spice with cream cheese frosting, vanilla with chocolate frosting, red velvet cupcakes* 38 per dozen
 - lemon bars 40 per dozen
 - chocolate cookies 36 per dozen
 - chocolate brownies 36 per dozen
 - chocolate truffle 45 per dozen
 - pistachio filled cannoli 45 per dozen
 - sticky toffee cake 9 per guest
 - cheesecake 9 per guest
- “S’mores”, chocolate pot de crème, graham crackers and marshmallows 9 per guest



[breakfast](#) [breaks](#) [lunch](#) [reception](#) [DINNER](#) [beverage](#)

kid's menu



choose 1 of the following:

- chicken fingers & french fries
- cheese pizza
- cheese & pepperoni pizza
- grilled cheese
- macaroni & cheese
- spaghetti with butter & parmesan
- mini burger with french fries

25 per guest

hosted bar

domestic beer 5.00

budweiser, bud light, coors light

Imported/micro brew beer 7.00

sam adams boston lager, blue moon,
great divide titan ipa heineken,
heineken light, corona extra, corona
light, st. pauli girl na

premium house cocktails 8

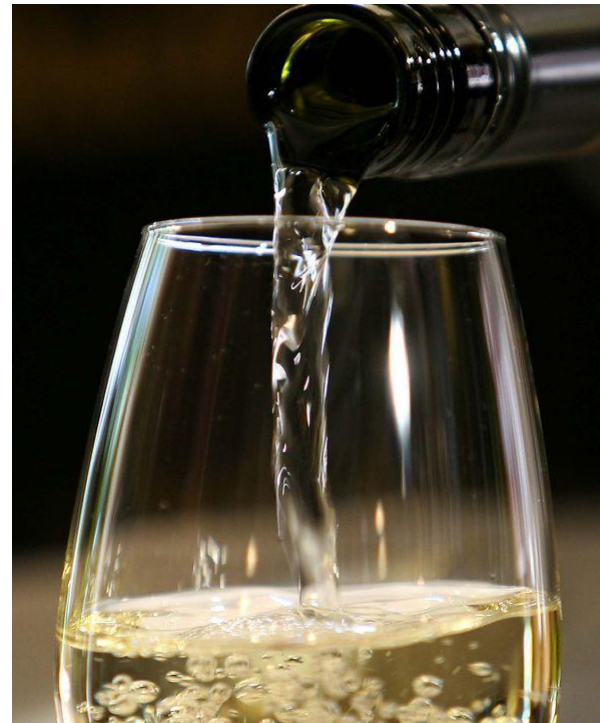
smirnoff, beefeater, cruzan, sauza
silver, johnnie walker red label, jim
beam white label, seagram's 7 crown,
dekuyper liqueurs and cordials

premium well cocktails 9

absolute, bombay sapphire, bacardi
superior, jose cuervo silver, johnnie
walker black label, jack daniel's, crown
royal, hennessey v.s.o.p, dekuyper
liqueurs

ultra premium cocktails 11

ketel one, grey goose, tito's handmade
stoli blueberi, stoli vanilla, tanqueray,
hendricks, captain morgan original
spiced rum, malibu coconut, myers
original dark, 1800 reposado, partron
silver, milagro reposado, dewar's white
label, glenfiddich, chivas regal,
jameson irish, makers mark, bulleit
rye, canadian club, courvoisier vs



ultra premium liqueurs and cordials 10

campari, romana sambuca, drambuie, disaronno
amarett, kahlua, cointreau, bailey's irish cream,
chambord, grand marnier, southern comfort,
frangelico

[breakfast](#) [breaks](#) [lunch](#) [reception](#) _____ [BEVERAGE](#)

cash bar requires 1 bartender per 75 guests at 150 each



ultra premium liqueurs and cordials 10
campari, romana sambuca, drambuie, disaronno
amarett, kahlua, cointreau, bailey's irish cream,
chambord, grand marnier, southern comfort,
frangelico

domestic beer 5
budweiser, bud light, coors light

Imported/micro brew beer 7
sam adams boston lager, blue moon,
great divide titan ipa heineken,
heineken light, corona extra, corona
light, st. pauli girl na

premium house cocktails 8
smirnoff, beefeater, cruzan, sauza
silver, johnnie walker red label, jim
beam white label, seagram's 7 crown,
dekuyper liqueurs and cordials

premium well cocktails 9
absolute, bombay sapphire, bacardi
superior, jose cuervo silver, johnnie
walker black label, jack daniel's, crown
royal, hennessey v.s.o.p, dekuyper
liqueurs

ultra premium cocktails 11
ketel one, grey goose, tito's handmade
stoli blueberi, stoli vanilla, tanqueray,
hendricks, captain morgan original
spiced rum, malibu coconut, myers
original dark, 1800 reposado, partron
silver, milagro reposado, dewar's white
label, glenfiddich, chivas regal,
jameson irish, makers mark, bulleit
rye, canadian club, courvoisier vs



house wines

sparkling:

j roget 28

codorniu brut anna de codorniu 36

white:

bv centry cellars chardonnay 34

magnolia grove chardonnay 36

placido pinot grigio 36

bollini pinot grigio 36

two vines sauvignon blanc 36

red:

deloach pinot noir 40

canyon road pinot noir 38

cellar #8 merlot 40

glass mountain merlot 36

magnolia grove cabernet sauvignon 36

bv century cellars cabernet sauvignon

34

Please inquire about additional tailored
sommelier selections

premium wines

sparkling:

chandon brut classic sparkling 48

mumm napa brut prestige 52

white:

chateau ste michelle "indian wells

chardonnay 48

stellina di notte pinot grigio 48

anew riesling 36

eroica riesling 48

echo bay 48

14 hands "hot to trot" 48

kim crawford sauvignon blanc 46

red:

chateau ste michelle cabernet sauvignon 48

alamos malbec 48

wild horse merlot 48

macmurray ranch pinot noir 44

souverain red blend 48



Please inquire about additional tailored sommelier selections



super premium wines

sparkling:

tattinger brut la francaise champagne
99

white:

spottswoode sauvignon blanc 84
domaines laflaive puligny Montrachet
70
far niente chardonnay 96

red:

duckhorn merlot 111
bonaccorsi 'bien nacido' syrah 99
heitz cellars cabernet sauvignon 96

Please inquire about additional tailored
sommelier selections