

WELCOME



COPPER MOUNTAIN COLORADO



BANQUETS MENU

Copper Mountain Sales and Conference Center
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BREAKFAST





CONTINENTAL BREAKFAST

All buffet selections are accompanied by: Seattle's Best Coffee, Decaffeinated Coffee, and an Assortment of Fine Teas. Serve time is 1.5 hours. Continental Breakfast buffets require a 12 person minimum. A \$5.00 per person service charge will apply to groups that do not meet this minimum. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

CB-1 COPPER BAKERY BASKET

Fresh Melons, Pineapple and Seasonal Berries
Copper Bakery Basket
*Assortment of fresh baked pastries and bagels,
fruit preserves, cream cheese and creamery butter*
Chilled Breakfast Juices
\$13.00

CB-2 THE CONTINENTAL DIVIDE

Fresh Melons, Pineapple and Seasonal Berries
Assortment of Breakfast Cereals
Copper Bakery Basket
*Assortment of fresh baked pastries and bagels,
fruit preserves, cream cheese and creamery butter*
Chilled Breakfast Juices, 2% and Skim Milk
\$15.00

CB-3 THE HEALTHY GOLD RUSH

Fresh Melons, Pineapple and Seasonal Berries
Assortment of Breakfast Cereals
Assortment of Fruit Yogurts
Smoked Salmon Platter
*Served with red onion, capers, hard cooked egg,
sliced Roma tomatoes*
Copper Bakery Basket
*Assortment of fresh baked pastries and bagels,
fruit preserves, cream cheese and creamery butter*
Chilled Breakfast Juices, 2% and Skim Milk
\$18.00

CB-4 BREAKFAST ON THE RUN- (to go box)

Fruit Yogurt Cup
Fresh Whole Fruit
Chilled Breakfast Juice

Choice of one:
Freshly Baked Large Muffin
Freshly Baked Large Cinnamon Roll
Freshly Baked Ham and Swiss Stuffed Croissant
\$14.00

Personalize your Breakfast Buffet by adding any of the following. Prices listed are per person.

Amaretto French Toast with Vermont Maple Syrup
\$3.00

Buttermilk Biscuits and Sausage Gravy
\$3.00

Spinach and Feta Croissant
\$4.00

Egg, Bacon and Cheddar Croissant Sandwich
\$4.00

Cheese Blintzes
\$3.00

Copper One Breakfast Burrito
Eggs, bacon, green chili, potatoes and Cheddar cheese
\$4.00

Smoked Ham and Swiss Croissant
\$4.00

Pancakes (select one)
*Blueberry pancakes
Banana walnut buttermilk pancakes
Apple cinnamon buttermilk pancakes*
\$3.00

Fruit Smoothie Station
*Freshly prepared with choice of peach or
strawberry banana*
\$4.00

Breakfast Meats (select one)
*Sliced Smoked Ham
Applewood Smoked Bacon
Country Style Sausage Link*
\$3.00

Chef Attended Omelet Station*
*Smoked salmon, ham, sausage, cheeses,
onions, peppers, salsa, asparagus, mushrooms,
tomatoes and spinach*
\$5.00

Vegetable Quiche
Tomato, onions, peppers, spinach and Swiss cheese
\$3.00

* Chef fee of \$75 per Chef for Chef attended service. Approximately 35 guests per Chef.





BREAKFAST / BRUNCH BUFFETS

All buffet selections are accompanied by: Seattle's Best Coffee, Decaffeinated Coffee, and an Assortment of Fine Teas. Serve time is 1.5 hours. Breakfast buffets require a 35 person minimum. A \$5.00 per person service charge will apply to groups that do not meet this minimum. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

BB-1 SUMMIT SUNRISE

Fresh Melons, Pineapple and Seasonal Berries
Assortment of Fruit Yogurts
Farm Fresh Scrambled Eggs with Fresh Chives
Applewood Smoked Bacon and Link Sausage
Skillet Style Breakfast Potatoes
Copper Bakery Basket
*Assortment of fresh baked pastries and bagels,
fruit preserves, cream cheese and creamery butter*
Chilled Breakfast Juices, 2% and Skim Milk
\$18.00

BB-2 AMERICAN FLYER

Fresh Melons, Pineapple and Seasonal Berries
Copper Granola and Assortment
of Fruit Yogurts
Denver Scrambled Eggs
Country ham, bell peppers and onions
Amaretto French Toast
Vermont maple syrup
Applewood Smoked Bacon
Copper Bakery Basket
*Assortment of fresh baked pastries and bagels,
fruit preserves, cream cheese and creamery butter*
Assortment of Breakfast Cereals
Chilled Breakfast Juices, 2% and Skim Milk
\$20.00

BB-3 TUCKER MOUNTAIN MORNING

Fresh Melons, Pineapple and Seasonal Berries
Smoked Salmon Platter
*Served with red onion, capers, hard cooked egg and
sliced Roma tomatoes*
Eggs Benedict Florentine
*Toasted English muffins, poached eggs, Canadian bacon,
sauteéd spinach, sliced tomato and hollandaise sauce*
Apple Rolled German Pancakes
Turkey Hash
Peppers and onions
Copper Bakery Basket
*Assortment of fresh baked pastries and bagels,
fruit preserves, cream cheese and creamery butter*
Chilled Breakfast Juices, 2% and Skim Milk
\$26.00

BB-4 LE CIRQUE

Baked Brie En Croute
*Fresh Raspberries, Strawberries, Blueberries
and Flatbreads*
Smoked Salmon
*Served with red onion, capers, hard cooked egg,
dill crème fraiche and bagels*
Assorted Croissants, Hazelnut and
Chocolate Pithiviers
Chef Prepared Eggs Over Easy
Warm Lentil Salad and Lardons
Grand Marnier Stuffed French Toast
Vermont maple syrup
Banana Orange Stuffed Crêpes
Chilled Breakfast Juices, 2% and Skim Milk
\$28.00

BB-5 STORM KING BRUNCH

Fresh Melons, Pineapple and Seasonal Berries
Susan's Deluxe Bakery Basket
*Almond, apricot & chocolate croissants, assorted mini
muffins, mini fruit tarts and miniature French pastries*
Smoked Trout Display
Hard cooked egg, caper relish and assorted flatbreads
Antipasto
*International and Domestic Cheeses, Genoa salami,
Parma ham and marinated artichokes*
Omelets and Eggs Prepared to Order*
*Bay shrimp, spinach, bell peppers, mushrooms, asparagus,
ham, onions and fresh salsa*
Chef Attended Carved Prime Rib of Beef*
Horseradish sauce, grain mustard and Cabernet au jus
Breast of Chicken Saltimbocca
Prosciutto ham, fresh sage and Sicilian tomato sauce
Yukon Gold Sweet Potato Gratin
Assorted Freshly Baked Cottage Rolls
Creamery butter
Chilled Breakfast Juices
\$45.00

* Chef fee of \$75 per Chef for Chef attended service. Approximately 35 guests per Chef.





TABLE SERVICE BREAKFASTS

All Table Service Breakfast selections are accompanied by: Seattle's Best Coffee, Decaffeinated Coffee, and an Assortment of Fine Teas. Serve time is 1.5 hours. All Table Service Breakfasts require a 20 person minimum. A \$5.00 per person service charge will apply to groups that do not meet this minimum. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

TB-1 EARLY RISER

Freshly Baked Muffins
Fruit Preserves and Creamery Butter
Farm Fresh Scrambled Eggs

Fresh chives

Applewood Smoked Bacon
Skillet Style Potatoes

Onions and peppers

Fresh Fruit Garnish
Chilled Breakfast Juices
\$17.00

TB-2 SANTA FE

Sopapillas

Cinnamon honey butter

Orange and Jicama Cocktail

Lime Coriander Yogurt

Southwest Breakfast Burrito

*Scrambled eggs, Cheddar cheese, poblano peppers,
potatoes and bacon smothered in green chili sauce*

Chilled Breakfast Juices
\$16.00

TB-3 UNION CREEK

Sunburst of Fruit and Fresh Berries
Farm Fresh Scrambled Eggs
Sweet Potato Hash
Grilled Flatiron Steak

Tarragon leek compound butter

Fresh Buttermilk Biscuits

Fruit Preserves and Creamery Butter

Chilled Breakfast Juices
\$25.00

TB-4 MORNING GLORY

Sunburst of Fresh Fruit and Berries
Quiche Lorraine

Bacon, spinach and Gruyere cheese

Raspberry Crumb Coffee Cake

Chilled Breakfast Juices
\$18.00





BREAKFAST À LA CARTE

All Selections are as noted: p/p (per person), p/d (per dozen), p/g (per gallon), unless otherwise noted.
All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

Basket of Whole Fresh Fruit	\$2.00 p/p	Scones	\$23.00 p/d
Individual Low Fat Yogurts	\$2.50 p/p	<i>Cranberry, golden raisin</i>	
Assortment of Breakfast Cereals with 2% Milk	\$2.95 p/p	Assorted Petite Croissants	\$25.00 p/d
Copper Granola with 2% Milk	\$3.50 p/p	<i>Chocolate, almond, apricot</i>	
Freshly Baked Pastry Basket	\$4.50 p/p	Bagels	\$28.00 p/d
		<i>Butter, cream cheese and jam</i>	
Sunburst of Fruit	\$195.00 PER ORDER	Large Danish	\$32.00 p/d
<i>Seasonal selection of ripe melons, berries and grapes</i>		<i>Raspberry, cream cheese or apple</i>	
<i>(available in half and quarter orders)</i>		Large Cinnamon Rolls	\$40.00 p/d
PASTRIES		Butter Croissants	\$42.00 p/d
<i>All of our breads and pastries are baked fresh daily in</i>		Almond Croissants	\$45.00 p/d
<i>our scratch bakeshop. All prices are per dozen.</i>		Chocolate Croissants	\$45.00 p/d
Breakfast Bread	\$8.50 PER LOAF	Spinach and Feta Croissants	\$48.00 p/d
<i>Banana, pumpkin or lemon blueberry</i>		Smoked Ham and Swiss Croissant	\$48.00 p/d
Coffee Cake	\$15.00 p/d	Buttermilk Biscuits with Honey Butter	\$18.00 p/d
<i>Raspberry crumb and strawberry crumb</i>			
Mini Cinnamon Rolls	\$17.00 p/d		
Mini Muffins	\$20.00 p/d		

BEVERAGES À LA CARTE

All Selections are as noted: p/p (per person), p/d (per dozen), p/g (per gallon), unless otherwise noted.

HOT BEVERAGES

Featuring Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas	\$44.00 p/g
Hot Chocolate with Mini Marshmallows	\$36.00 p/g
Spiced Hot Cider with Cinnamon Sticks	\$36.00 p/g

COLD BEVERAGES

Iced Tea with Lemon	\$34.00 p/g
Lemonade or Fruit Punch	\$30.00 p/g
Chilled Fruit Juices (Choice of Two)	\$3.00 p/p
<i>Orange, Grapefruit, Tomato, Apple or Cranberry</i>	\$20.00 per 64 oz. pitcher

Milk, 2%, Skim or Soy	\$20.00 per 64 oz. pitcher
Assorted Chilled Sodas	\$2.50 each
Dasani Bottled Water, 20 oz	\$3.00 each
Mineral Water	\$2.50 each
Honest Tea	\$3.50 each
Vitaminwater	\$3.75 each
<i>Focus, Essential and Revive</i>	
Powerade	\$3.25 each
Red Bull	\$4.50 each
Perrier	\$3.50 each
Fiji Spring Water, 500 mL	\$3.75 each





BREAKS / LUNCH



THEME BREAKS

Theme Breaks are for meeting groups only. Serve time – 30 minutes.

Breaks may be extended by thirty minute increments for a charge of \$3.00 per person per half hour.

All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

BALL PARK

Assorted Jumbo Pretzels

Apple Cinnamon, Jalapeno and Salted

Domestic Cheeses

Lahvosh Crackers and Grain Mustard

Assorted Chilled Sodas

Seattle's Best Coffee Service

Dasani Bottled Water, 20 oz

\$8.25

THE CHEESE CROCK

Warm Asiago and Artichoke Dip

French Bread

Sliced Fruit and Berries

Dasani Bottled Water, 20 oz

Assorted Chilled Juices

\$9.25

AFTER SCHOOL SPECIAL

Fresh Baked Jumbo Cookies

Double Chocolate Brownies

Rice Krispy Treats

Individual 2% and Chocolate Milk

\$7.50

THE HIGH ALTITUDE

Energy Bars and Granola Bars

Assorted Whole Fresh Fruit

Assorted Chilled Juices

Assorted Vitaminwater®

\$9.00

COPPER RED HOTS

Fried Corn Dogs

Jumbo Warm Salted Pretzels

Assorted Mustard

Hot Queso Dip

Mini Assorted Cupcakes

Assorted Chilled Sodas

\$9.25

COPPER FIESTA

Hot Queso Dip

Chorizo, Ancho Chicken, Tomatoes and Jalapenos

Tortilla Chips and Chipotle Flatbread

Orange, Strawberry and Grape Fanta Sodas

\$9.25

TONS OF FUN

Assorted Individual Ice Cream Bars and Sorbets

Assorted Chilled Sodas

Dasani Bottled Water

\$7.25

WINGS AND THINGS

Chipotle Glazed Hot Wings

Honey BBQ Glazed Wings

Crisp Vegetables and Blue Cheese

Bacon Cream Cheese Wrapped Jalapenos

Assorted Chilled Sodas

Dasani Bottled Water, 20 oz

\$12.50

HEALTHY MORNING

Assortment of Whole Fresh Fruit

Breakfast Breads

Banana, zucchini, apple raisin and pumpkin

Orange Marmalade and Strawberry Preserves

Assorted Chilled Juices

Fiji Spring Water, 500 mL

\$14.50

HEALTHY AFTERNOON

Sushi Rolls with Seaweed Salad

California Rolls and Spicy Tuna Rolls

Wasabi, Soy and Pickled Ginger

Selection of Chilled Green Teas

\$18.00

ENERGY

Power Bars and Granola Bars

Trail Mix

Assortment of Whole Fresh Fruit

Chocolate Covered Espresso Beans

Prepared Smoothies

Strawberry, Banana and Peach

Assorted Powerade

Fiji Spring Water, 500 mL

\$16.50

APRÈS BREAK

Cheese and Crackers

Roasted Red Pepper Hummus and Pita Chips

Grilled Beef Sate

Spicy Peanut Sauce

Smoked Chicken and Black Bean Empanadas

Sweet Chili Marmalade

Assorted Chilled Sodas

Fiji Spring Water, 500 mL

\$20.00





BREAKS À LA CARTE

*All Selections are as noted: p/p (per person), unless otherwise noted
All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.*

Whole Fresh Fruit	\$2.00 p/p	Deluxe Mixed Nuts
Assorted Granola Bars	\$2.50 p/p	
Bags of Assorted Chips	\$2.50 p/p	
Cajun/Spicy Bar Mix	\$2.50 p/p	
Vegetable Crudite with Dip	\$2.75 p/p	
Bags of Trail Mix	\$2.95 p/p	
Potato Chips with Ranch Onion Dip	\$3.00 p/p	
Fresh Baked Chocolate Brownies	\$3.00 p/p	
Freshly Baked Jumbo Cookies <i>M&M, Chocolate Chip, White Chocolate Macadamia Nut or Oatmeal with Sunflower Seeds and Craisins)</i>	\$3.00 p/p	
Fruit Tray	\$3.50 p/p	
Frozen Snickers	\$3.75 p/p	
Ben and Jerry's Ice Cream Bars or Cups	\$4.00 p/p	
Fresh Baked Bread Sticks with Marinara	\$4.00 p/p	
Assorted Energy Bars	\$4.25 p/p	
Tortilla Chips with Salsa	\$4.25 p/p	
Artisan Cheese and Crackers	\$4.75 p/p	
Hot Jumbo Pretzels and Grain Mustard	\$4.75 p/p	
Chocolate Covered Espresso Beans	\$5.95 p/p	
\$25.00 per pound		





BOXED MEALS TO GO

Beverage options for your "To Go" Lunch can be found on page 6. Groups of 100 or more are allowed (3) meat selections, plus a vegetarian option. Groups of 99 or less are allowed (2) meat selections plus a vegetarian option. Groups of 30 or less are allowed (1) meat selection plus a vegetarian option. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

BOX 1 SPORTSMAN SPECIAL

Your Choice of
Deli sliced smoked turkey breast and Cheddar cheese on thick sliced wheat bread with lettuce, tomato and onion
(Or)
Pit smoked ham and Provolone cheese on Bavarian pretzel roll with lettuce, tomato and onion
\$19.00

BOX 2 CATTLEMAN'S LUNCH

Shaved roast beef, Provolone cheese and red onions on a Parmesan hoagie with rosemary black pepper aioli, lettuce and tomato
\$19.00

BOX 3 PICNIC BASKET

Three pieces of chilled southern fried honey stung chicken and black pepper biscuit with honey
\$18.25

BOX 4 VEGGIE DELIGHT

Grilled vegetables and hummus on 7 grain wheat bread, Swiss cheese, roasted red peppers, squash, red onion and asparagus
\$19.00

BOX 5 GRILLED PORTOBELLO MUFFALETTA

Grilled mushroom, red pepper, sliced tomato, baby greens, olive tapenade, goat cheese and hummus on thick sliced wheat bread
\$19.00

BOX 6 COBB SALAD

Crisp romaine and field greens, diced tomato, diced chicken, smoked bacon, fresh corn, Gorgonzola cheese, fresh avocado, hard boiled egg and blue cheese dressing
\$19.00

BOX 7 SMOKED CHICKEN CLUB

Smoked chicken, BBQ mayonnaise, Cheddar cheese, Applewood smoked bacon, lettuce and tomato on a Parmesan hoagie
\$19.00

BOX 8 SICILIAN SUB

Grilled chicken, Genoa salami, Capicola, oven dried tomatoes, arugula, red onions with shaved Pecorino and basil pesto vinaigrette on a Parmesan hoagie
\$19.00

BOX 9 TURKEY CLUB WRAP

Smoked turkey, arugula, romaine, sliced tomatoes, Applewood smoked bacon and sun dried tomato cream cheese wrapped in a spinach tortilla
\$19.00

Customize Your Box Lunch

Side selections must be the same with multiple entree selections. All of the above selections are accompanied with your choice of four (4) of the following:

Pasta Salad

Curly cavatappi pasta with Roma tomatoes, peppers, artichoke hearts, olives and pesto vinaigrette

All American Potato Salad

Bacon, celery, mustard, hard boiled egg, Cheddar cheese and fresh dill

Quinoa Salad

Grilled squash, red onion, asparagus and fresh herbs

Fresh Fruit Salad

Whole Fresh Fruit

Potato Chips

Kosher Dill Pickle

Rice Krispy Square

Candy Bar

Jumbo Chocolate Brownie

Jumbo Cookie



LUNCH BUFFETS

All buffet selections are accompanied by choice of coffee, decaffeinated coffee, tea or iced tea with lemon. Serve time is 1.5 hours. Lunch Buffets require a 35 person minimum. An additional charge of \$5.00 per person will apply for groups that guarantee fewer than 35 guests. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

LB-1 POTATO BAR

Baked Idaho Russets

Creamy butter, sour cream, onions, blanched broccoli, Cheddar cheese, Gorgonzola cheese, bacon and scallions

Chili Rojo

Spinach Salad

Red onion, walnuts, poached pears and Feta cheese with a strawberry balsamic vinaigrette

Tri Color Tortellini Salad

Broccoli, roasted red peppers and red onion with a basil vinaigrette

Pumpkin Bar with Cream Cheese Icing

\$22.00

LB-2 TASTE OF TUSCANY

Focaccia Bread

with Olive Oil, Balsamic Vinegar and Cracked Pepper

Mediterranean Salad

Radicchio trevisio, arugula, crisp romaine, Roma tomatoes, Cannellini beans, Kalamata olives, artichoke hearts and roasted pepper vinaigrette

Your Selection of Three Entrees:

Chicken Piccata

Sautéed breast of chicken, lemon caper butter sauce and orzo pilaf

Vegetable Lasagna

Caramelized onions, roasted red peppers, mushrooms, spinach, Ricotta and Mozzarella cheese layered between fresh pasta sheets

Sausage Polenta and Peppers

Spicy Italian sausage, sautéed bell peppers and onions, Gorgonzola polenta and marinara

Stuffed Giant Shells

Creamy Ricotta stuffed shells over grilled egg plant with spinach pesto cream and fresh basil

Cannelloni

Ground pork and chicken rolled with Ricotta cheese and fresh herbs topped with marinara and béchamel

Beef Straccato

Braised beef shoulder served with root vegetables, rosemary garlic new potatoes and Chianti demi glace

Bucatini Rustica

Long hollow pasta tubes with pancetta, radicchio, rock shrimp and a Reggiano tomato cream sauce

Papperdelle and Pesto

Extra wide pasta noodles tossed with grilled chicken, roasted peppers, asparagus, portobello mushrooms and a basil pesto cream sauce

Tiramisu Parfait

\$27.00

LB-3 DENVER DELI

All American Potato Salad

Red potatoes with celery, bacon, hard boiled egg, onion, relish, mustard and fresh dill

Antipasto Pasta Salad

Curly cavatappi pasta, Roma tomatoes, red onions, Genoa salami, pepperoni, pepperoncini's, Provolone cheese and sundried tomato pesto

Deli Table with Freshly Baked Artisan Breads

Smoked turkey breast, pastrami and honey glazed ham, Pepper Jack, Swiss and Cheddar cheese

Condiment Platter

Crisp romaine lettuce, sliced tomatoes, red onion, dill pickles, Dijon mustard and mayonnaise

Whole Fresh Fruit

Jumbo Cookies and Chocolate Brownies

\$26.00

LB-4 CHEF'S SOUP AND SALAD BAR

Roasted Corn Chicken Chowder

Garden Tomato Fennel Soup

Chef's Salad Bar

Crisp Romaine, baby greens, smoked ham, grilled chicken breast, smoked turkey breast, tomatoes, cucumbers, mushrooms, red onions, hard boiled eggs, Kalamata olives, herbed croutons, Swiss, Cheddar and Gorgonzola Cheeses, Herb Vinaigrette and Ranch Dressings

Key Lime Tart

\$24.00

LB-5 PICNIC BASKET

Bibb and Watercress Waldorf Salad

Toasted walnuts, celery, red grapes and sweet apples with a light lemon dressing

Spinach Salad

Hard boiled egg, red onion, tomato and bacon with sherry shallot dressing

Grilled Chicken Baguette

Fresh baguette filled with grilled chicken, fresh Mozzarella, tomatoes, arugula and rosemary Dijon dressing

Strawberry, Pineapple and Melon Skewers

Assorted Kettle Fried Potato Chips

Peach Pecan Crumb Tart

\$25.00





LUNCH BUFFETS cont.

LB-6 CARLO'S PIZZERIA

Minestrone Soup

Garden Vegetables and Pasta

Caesar Salad

Romaine lettuce, Parmesan cheese, herbed croutons and Caesar dressing

Entrée Selection:

Assorted Thick Crust Pizzas

Crushed red pepper and Parmesan cheese

Papardelle Alfredo

Parmesan garlic cream

Chicken Parmesan

Herb breaded chicken breast with marinara and Mozzarella cheese

Jumbo Chicken Hot Wings

Spicy Catalina sauce, celery, carrots and blue cheese

Pistachio Cannoli

\$25.00 per person for 2 entrees

\$28.00 per person for 3 entrees

LB-8 FAJITA GRILL

Roasted Corn and Black Bean Salad

Poblano chilies, red pepper and cilantro lime vinaigrette

Southwestern Caesar

Jalapeno croutons and ancho Caesar dressing

Grilled Marinated Chicken Breast

Grilled Marinated Skirt Steak

Sauteed peppers and onions, shredded aged Cheddar cheese, pickled jalapenos, salsa de casa, shredded lettuce, sour cream and guacamole

Warm Flour Tortillas

Red Beans and Pasilla Chilies

Spanish Rice

Tres Leche Cake

\$25.00

Additional Entrees:

Breaded Cheddar Anaheim Rellenos

Fried Barbacoa Tacos

Achiote Marinated Talapia

Shredded Beef Barbacoa

Seasoned Ground Beef

\$3.00 per person, per item

LB-9 WESTERN GRILL

Cucumber Tomato Salad

Peeled English cucumbers, seeded Roma tomatoes, fresh basil, red peppers and sweet red onion with golden balsamic vinaigrette

All American Potato Salad

New potatoes with celery, bacon, hard boiled egg, onion, relish, mustard, Cheddar cheese and fresh dill

Sliced Fresh Watermelon

Your Choice:

Carolina Pulled Pork

Marinated Chicken Breast

Colorado Beef Burger

BBQ Chicken Quarters

Bratwurst with Sauerkraut

Frankfurters

Hand Crafted Veggie Burgers

Condiment Platter

Crisp romaine lettuce, sliced tomatoes, red onion, kosher dill pickles, Dijon mustard, mayonnaise and tomato ketchup

Freshly Baked Buns

Ranch Style Baked Beans

Golden Raisin Bread Pudding

Bourbon anglaise

\$27.00 per person for 2 entrees

\$29.00 per person for 3 entrees

LB-10 HOME STYLE BUFFET

Tomato and Pecorino Bisque

Composed Garden Greens

Baby lettuces, crisp Romaine, Grape tomatoes, carrots, cucumbers, Focaccia croutons, herb vinaigrette and Buttermilk Ranch dressing

Grilled Marinated Flatiron Steak

Wild mushroom ragout and rosemary garlic roast potatoes

Rocky Mountain Trout

Seared pink trout, fresh herbs, lemon butter sauce

Quinoa pilaf

Seasonal Vegetable Sauté

Mixed Berry Trifle

\$27.00



LUNCH BUFFETS cont.

LB-11 PANINI BUFFET

Antipasti Platter

Prosciutto wrapped asparagus, grilled Balsamic mushrooms, Sopressatta, fresh Mozzarella and Roma tomato, Parmesan fried artichokes and baked stuffed figs

Roasted Tomato and Fennel Soup

Tuscan Cavatappi Pasta Salad

Basil pesto, Provolone cheese, roasted peppers, Genoa salami and capers

From the Panini Grill*:

Chicken Panini

Grilled Focaccia with rosemary aioli shaved chicken breast and dill Havarti cheese

Roast Beef Panini

Grilled Focaccia with cornichon aioli, roast beef, roasted peppers, fresh basil

White Chocolate Raspberry Cheesecake

\$27.00

LB-12 ARTISAN SOUP, SALAD & SANDWICH

Select (2) two from the soup station:

Charred Tomato and Tortellini Bisque
Cream of Grilled Summer Squash
Southwest Shrimp and Dorado Chowder
Cream of Five Onion Soup
Roasted Corn and Poblano Chowder
Red Bean and Chicken Curry

Your Choice of (2) two of the following Artisan salads:

Artichoke and Bean Salad

Roasted green beans, Cherry tomatoes, Garbanzo beans, red onion, artichoke hearts, fresh oregano and red wine vinaigrette

Tortellini Vegetable Salad

Tri-color tortellini, basil pesto, olive oil, roasted red peppers, red onions artichoke hearts, broccoli florets and Parmesan cheese

Thai Vegetable and Noodle Salad

Rice noodles, bok choy, red bell peppers, cucumbers, carrots, green onions, fresh mint, fresh basil, dry roasted peanuts and Thai dressing

All American Potato Salad

Red potatoes, celery, yellow onion, bacon, hard boiled egg, Cheddar cheese, yellow mustard, relish, mayonnaise and fresh dill

Spinach and Grilled Fennel

Baby spinach, Granny Smith apples, red bell pepper, mushrooms, toasted pecans, fennel and blue cheese dressing

ARTISAN SOUP, SALAD & SANDWICH cont.

Your Choice of (2) two from the following

Artisan sandwiches:

All American Roast Beef

Extra thick wheat bread, horseradish mayonnaise, coarse ground mustard, roast beef, sharp Cheddar cheese with Romaine and tomato

Black Forest Ham

Smoked ham, grain mustard, mayonnaise, double Swiss cheese and Romaine on a Bavarian pretzel roll

Chipotle Chicken Barbeque Wrap

Boneless chicken breast, chipotle BBQ, Romaine, Pepper Jack cheese, red bell pepper and crispy onions in a whole wheat tortilla

Grilled Portobello

Multi-grain roll with olive tapenade, Goat cheese spread, grilled portobello, red bell pepper, baby greens and tomato

Turkey Harvester

Smoked turkey, cranberry mayonnaise, baby spinach, Granny Smith apples, sharp Cheddar cheese on extra thick wheat bread

Thai Chicken Wrap

Boneless chicken breast, Thai peanut spread, Asian slaw of mint, cilantro, basil, red pepper, romaine, cucumbers, carrot, sweet chili sauce and lime juice

Muffaletta Rustico

Sliced Italian hoagie, olive tapenade, Genoa salami, smoked ham, capicola, smoked Provolone cheese, Romaine and tomato

Wasabi Salmon Wrap

Seared fresh salmon, lemon wasabi mayonnaise, Asian slaw of carrot, cucumber, red cabbage, rice wine vinegar, soy sauce, pickled ginger and Romaine in a whole wheat tortilla

Your Choice of (1) of the following desserts:

Oreo Cheesecake

Lemon Raspberry Trifle

Dark Chocolate Mousse Cup

\$30.00

* Chef fee of \$75 per Chef for Chef attended service. Approximately 35 guests per Chef.





LUNCH BUFFETS cont.

LB-13 LEMON GRASS ACTION STATION BUFFET*

Chef attended action station featuring Vietnamese noodle bowls. Each dish is made to order with fresh vegetables, herbs and proteins. Menu consists of appetizer, choice of chicken pho or shrimp curry and dessert.

Chicken Spring Rolls

Soft rice paper filled with shredded chicken, rice noodles, pickled cucumbers, carrots, fresh mint, scallion and Thai basil. Served with Vietnamese dipping sauce.

Chicken Pho

Aromatic, velvety broth prepared with star anise, ginger and traditional spices. The dish consists of rice noodles, bok choy, red peppers, carrots, Shiitake mushrooms, bamboo shoots, bean sprouts, pulled chicken and a fresh herb mix of cilantro, scallion and Thai basil.

Shrimp Curry

Vibrant Thai green curry sauce with contrasting flavors of sweet and hot with coconut milk, green curry paste, spicy jalapenos, cilantro, shallots and garlic. The dish consists of steamed Jasmine rice, bok choy, red pepper, carrot, shaved onion, sweet potatoes, Shiitake mushrooms, snap peas, bamboo shoots, bean sprouts, shrimp and a fresh herb mix of cilantro, scallion and Thai basil.

Green Tea Ice Cream with Fresh Melon

\$25.00

25 people minimum, 50 people maximum

* Chef fee of \$75 per Chef for Chef attended service. Approximately 35 guests per Chef.





TABLE SERVICE LUNCHEON

All Table service luncheon entrees are served with a choice of soup or salad and dessert. Chef's selection of seasonal vegetable and freshly baked rolls with butter. All Table service luncheon selections are accompanied by choice of coffee, decaffeinated coffee, tea or iced tea with lemon. \$5.00 per person charge for additional course. Table service luncheons require a 20 person minimum. An additional charge of \$5.00 per person will apply for groups that guarantee fewer than 20 guests. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

LUNCH SOUPS

Cream of Grilled Summer Squash
Lemon oil and fresh herbs

Roasted Corn and Poblano Chowder
Fried tortilla strips

Homestyle Chicken Noodle

Charred Tomato Bisque
Reggianno croutons

Manhattan Clam Chowder

Baked Potato Cheddar Soup
Scallion and sour cream

Miso Soup
Seared tofu, Shiitake mushrooms and scallion

Vegetable Beef Barley
Fried leeks

LUNCH SALADS

Roma Tomato and Fresh Mozzarella
Mediterranean greens, freshly ground pepper, golden Balsamic vinaigrette

Wedge Salad
Baby Iceburg wedge, Roma tomatoes, Blue cheese dressing and freshly ground pepper

Spinach and Cheese
Leafy spinach, Feta cheese, dried cranberries, red onion and raspberry vinaigrette

Asparagus and Bibb
Blanched asparagus, Boston Bibb, marinated mushrooms, Roma tomatoes, English cucumbers and lemon tarragon vinaigrette

Colors of Copper Salad
Baby greens and Romaine with carrots, cucumbers, Roma tomatoes and Buttermilk Ranch dressing

Bok Choy and Cabbage
Crisp bok choy, Napa cabbage, red bell pepper, scallion and Thai basil with soba noodles and a rice wine vinaigrette

TABLE SERVICE LUNCHEON

TL-1 TURKEY WRAP

Whole wheat tortilla stuffed with pesto sauce, smoked turkey breast, baby spinach, Romaine, sundried tomatoes, Applewood smoked bacon, Provolone cheese and toasted pumpkin seeds
\$20.00

TL-2 SHRIMP TORTELLINI

Rock shrimp, pancetta, tri-color tortellini and fresh peas with charred tomato cream, Ricotta gratin and Reggianno crisp
\$24.00

TL-3 CHILI RUBBED BERKSHIRE PORK TENDERLOIN

Roast pork loin with creamy Manchego polenta, breaded anaheim pepper and ancho peanut butter mole
\$28.00

TL-4 STEAK DIANE

Seared beef tenderloin, sautéed wild mushrooms, rosemary roast fingerling potatoes, grain mustard and brandy demi glace
\$32.00

TL-5 VIETNAMESE GRILLED CHICKEN

Marinated chicken breast, bok choy salad, Jasmine rice and green curry sauce
\$23.00

TL-6 SESAME ENCRUSTED SALMON

Mango teriyaki relish, toasted Basmati rice, sweet chili soy reduction
\$29.00





TABLE SERVICE LUNCHEON cont.

TABLE SERVICE LUNCHEON cont.

TL-7 HERBED CHICKEN MORNAY

Boneless chicken breast topped with crabmeat, Gruyere cream sauce, grilled asparagus and wild rice pilaf
\$26.00

TL-8 MEDITERRANEAN ROASTED CHICKEN

Bone in breast of chicken stuffed with Serrano ham, arugula and Fontina cheese, basil mashers and sundried tomato veloute
\$22.00

TL-9 CHEF'S SALAD

Gathered field greens, julienne smoked ham, roast beef, honey roasted turkey breast, ribbons of Swiss, Cheddar and Jack cheeses, hard boiled egg, tomato, red onion, carrot curls and cucumber served with herb vinaigrette and Ranch dressing
\$21.00

LUNCH DESSERTS

Chocolate Peanut Butter Tart
Chocolate sauce

Chevre Cheesecake
Fresh strawberries and blueberries

Lemon Raspberry Tart
Fresh blackberries and raspberry sauce

Milk Chocolate Banana Walnut Mousse Cup

Vanilla Mascarpone Tart
Fresh fruit salsa

Chilled Poached Pear
Chevre mousse

Chocolate Raspberry Decadence Cake
Raspberry sauce

Balsamic Strawberry Mascarpone Parfait





HORS D'OEUVRES





HORS D'OEUVRES

RECEPTION MIRRORS AND PLATTERS

(serving for 50)

COLD DISPLAYS

VEGETABLE CRUDITÉS

A selection of fresh broccoli, cauliflower, cucumber, radish, celery, carrot and Buttermilk Ranch dip
\$135

ANTIPASTO GENOVESE

Thinly sliced air dried Italian meats to include: Capicola, Prosciutto, Salami; Fresh Mozzarella, Balsamic mushrooms, marinated artichokes, Roma tomatoes, Kalamata olives, grilled asparagus, zucchini and squash
Toasted Asiago Crostini
\$335

AN ARRAY OF SEASONAL FRESH FRUIT

Sliced fresh cantaloupe, honeydew melon, pineapple, strawberries, oranges and seasonal berries
\$195

CHEESES OF THE WORLD

Composed imported and domestic cheese
Featuring Gorgonzola, Swiss, smoked Gouda, Brie, Sage Derby, Boursin, chive Havarti
Fresh Berries and Grapes
Assorted Crackers
\$235

SNACK TRAY

Tri-color tortilla chips and salsa, Ruffles potato chips, Buttermilk Ranch dip, mixed nuts, cajun snack mix and mini pretzels
\$85

CHILLED ROAST BEEF TENDERLOIN

Choice tenderloin roasted to medium rare
Cornichons, red onions, horseradish, and capers
Boursin cheese
Asiago Toasted Crostini
\$295

SUSHI AND SASHIMI

Spicy Tuna, California and Spider rolls
Chef Choice Sashimi
Wasabi, pickled ginger and soy sauce
\$275

COPPER DELI

Sliced Honey Roasted Turkey Breast, Cob Smoked Ham, Roast Beef
Swiss, Cheddar and Provolone cheeses
Dijon mustard and lingonberry mayonnaise
Fresh baked silver dollar rolls
\$235

HOT SMOKED PACIFIC SALMON

Rubbed with citrus, brown sugar, fresh dill and lemons
Red onions, hard cooked eggs, capers, cucumbers and Roma tomatoes
Cajun Cream Cheese Spread
Lavosh crackers
\$225

ROASTED RED PEPPER HUMMUS

Crisp Vegetables
Grilled Garlic Naan
\$175

SESAME SEARED HAWAIIAN AHI

Chilled and thinly sliced Hawaiian Ahi
Wasabi, pickled cucumber and Maui onions
Sweet Chile Ponzu Sauce
\$295

HOT DISPLAYS

BAKED BRIE EN CROUTE

Domestic Brie
Wrapped in pie dough, stuffed with pears, candied walnuts and dried tart cherries
Flat Breads and Crackers
\$195

WARM ASIAGO & ARTICHOKE DIP

Creamy blend of Asiago cheese, fresh spinach, artichokes and crisp vegetables
Sliced Parmesan baguette
\$245





HORS D'OEUVRES

HOT SELECTIONS

(100 pieces per order)

BUFFALO HOT WINGS

Crispy fried jumbo chicken wings
Spicy Catalina sauce
 Buttermilk Ranch and Gorgonzola dressing
 \$195

SEARED PETITE LUMP CRAB CAKES

Jumbo lump crab
*Bermuda onions, Old Bay seasoning, orange zest, lime,
 fresh dill and creme fraiche*
 \$325

COCONUT ENCRUSTED SHRIMP

Jumbo Shrimp with Orange Sweet Chile Sauce
 \$355

GREEK SPANAKOPITA

Fresh Spinach and Feta Cheese wrapped in
 phyllo dough
Roasted red pepper coulis
 \$225

CRAB STUFFED MUSHROOMS

Large button mushrooms stuffed with lump crab,
 scallions, onion and lemon zest
 \$295

INDONESIAN BEEF SATE

Beef Sate with fresh ginger, garlic, Thai chilies,
 soy sauce and mirin marinade
Served with a spicy peanut sauce
 \$275

MINI CHICKEN WELLINGTONS

Grilled chicken, sautéed wild mushrooms and
 Boursin cheese wrapped in pie dough
 \$300

VEGETABLE SPRING ROLL

Julienne vegetables and rice noodles wrapped
 in a crisp wonton
 \$195

THAI CHICKEN SATE

Thai curry marinade
Served with a citrus ponzu sauce
 \$275

BRIE AND SPINACH STUFFED MUSHROOMS

Large button mushrooms stuffed with
 domestic Brie and fresh spinach
 \$255

SMOKED CHICKEN AND BLACK BEAN EMPANADAS

Fresh tropical pico de gallo
 \$325

DIM SUM

Vegetable spring roll, chicken pot sticker and
 crab rangoon
*Served with Asian hot mustard and sweet and
 sour sauce*
 \$280

MINI VEGETABLE QUICHE

Fresh whipped eggs, Swiss cheese, baby
 spinach and red pepper
Baked in petite pie shells
 \$195

SUPER BEE BEEF SLIDERS

All Natural Choice Beef Patties
Shaved onion, sliced dill pickle and Cheddar cheese
 Fresh Baked Bun
 Shoestring French Fries
 \$275

FRIED OYSTERS

Roasted red bliss potato stuffed with a fried
 fresh oyster, baby spinach and Fennel
 crème fraiche
 \$325





HORS D'OEUVRES COLD SELECTIONS

(100 pieces per order)

ICED SHRIMP COCKTAIL

Jumbo tiger shrimp poached in an orange Pilsner court bouillon, roasted serrano chile cocktail sauce and lemons
\$375

TEA SANDWICHES

Smoked salmon mousse, roasted red pepper hummus and honey ham salad on fresh baked bread
\$175

PROSCIUTTO WRAPPED ASPARAGUS

Grilled asparagus wrapped with thinly sliced prosciutto Garlic Alouette cheese
\$200

AVOCADO AND CRAB COCKTAIL

Lump crab salad
With fresh avocado, onion, dill and lemon zest
Blue corn tostada
Cilantro and lime aioli
\$275

SEAFOOD SAMPLER

Jumbo poached tiger shrimp, snow crab claws, fresh shucked oysters, lemons and our signature cocktail sauces
With Tabasco and Cholula
\$375

CAPRESSE ITALIANO SKEWER

Buffalo Mozzarella, fresh basil, red and yellow grape tomatoes
Port Wine Balsamic reduction
\$245

DEVILED EGGS

Hard cooked fresh eggs
Stuffed with a Dijon chive filling
\$135

SMOKED TROUT AND CUCUMBER

English cucumber, fresh dill, baby spinach, red pepper in a sun dried tomato tart
\$225

GOAT CHEESE BRUSCHETTA

Haystack Goat cheese, marinated Roma tomato, fresh basil, Kalamata olive tapenade
Grilled Asiago crostini
\$195

SMOKED DUCK AND LINGONBERRY CANAPÉ

Smoked duck mousse and orange zest
Chive rosemary tartlet
\$255

PROSCIUTTO & GORGONZOLA FIG

Prosciutto wrapped fig stuffed with Gorgonzola
Apple cider drizzle
\$295

FRESH THAI SPRING ROLL

Grilled chicken and shrimp, julienned fresh vegetables, fresh mint and rice noodles
Spicy peanut sauce
\$265

SWEET BITE TRAY

Chef's choice of petite confections
\$195

GOURMET SWEET BITE TRAY

Chef's choice of petit fours
\$335





DINNER





CHEF CARVING BOARD

*All items are served with fresh baked silver dollar rolls. Serve time is 1.5 hours.
All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.*

ROAST TOM TURKEY

Basted with roasted garlic and herb butter,
lingonberry aioli, grained Dijon mustard
Serves approximately 35
\$195

ROAST CHOICE PRIME RIB OF BEEF

Chopped garlic, fresh herbs, course sea salt
and ground pepper rub, freshly prepared
horseradish, rosemary jus lie
Serves approximately 30
\$275

APPLE ROASTED HAM

Bone in ham roasted with an apple brown sugar
glaze, Dijon mustard and herbed mayonnaise
Serves approximately 50
\$255

PETITE VEAL STEAMSHIP

Rosemary, garlic, smoked sea salt, cracked
pepper, Dijon and creamy horseradish,
tart cherry jus lie
Serves approximately 65
\$465

BUFFALO TENDERLOIN

Southwest dry rub, cilantro aioli and
roasted tomato jam
Serves approximately 12
\$195

HONEY GLAZED VIRGINIA HAM

Dijon mustard and herb mayonnaise.
Serves approximately 50
\$185

TOP ROUND OF BEEF

Creamy horseradish, herb mayonnaise,
grained Dijon mustard
Serves approximately 50
\$220

CHEF ATTENDED PASTA STATION**

Your Selection of Three:

Sausage Tortellini

*Grilled spicy Italian sausage, sautéed
onion, pepper and Parmesan cheese*

Stuffed Tortellini

Chianti marinara

Chicken Alfredo

Grilled chicken, scallion, marinated mushroom

Penne Pasta

Creamy Asiago alfredo

Shrimp Cavitappi

*Sautéed shrimp, marinated Roma tomato, onion,
red pepper, fresh basil pesto*

****One Chef per 25 people**
\$15.50 per person

* Chef carving fee of \$75 per Chef for Chef attended service. Approximately 75-100 guests per Chef. One Chef per item.





DINNER BUFFETS

All buffet selections are accompanied by: Seattle's Best Coffee, Decaffeinated Coffee, and an Assortment of Fine Teas; fresh baked dinner rolls and butter. Serve time is 1.5 hours. Dinner buffets require a 35 person minimum. A \$5.00 per person service charge will apply to groups that do not meet this minimum. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

DB-1 PASANG PALACE

Miso Soup
Shiitake mushroom, scallion, and tofu
Sherpa Slaw
Bok choy, Napa cabbage, carrot, scallion, snow peas, pickled cucumber and onion with citrus ponzu dressing
Thai Chicken Spring Roll
Spicy peanut sauce, hot mustard and sweet chile sauce
Sweet & Sour Chicken
Pineapple, sweet pepper and onion
Sesame Seared Tofu Stir Fry
Snap peas, broccoli, carrot, straw mushroom and baby corn
Basil Fried Rice
with Thai chiles, egg and scallion
Yuzu Lime Tart
with a strawberry mango salsa
\$39

DB-2 FEAST OF SAN GENNARO

Fried Calamari
Charred tomato aioli and basil aioli
Antipasto Genovese
Thinly sliced air dried Italian meats, fresh Mozzarella cheese, Balsamic mushrooms, marinated artichokes, Roma tomatoes, grilled vegetables and toasted Asiago crostini
Insalata Caprese
Fresh chopped Romaine and baby lettuces, Grape tomatoes, fresh Mozzarella cheese, olives, grilled onion, croutons and Balsamic vinaigrette
Chicken Penne Marsala
Grilled chicken, asparagus, marinated mushroom Marsala cream sauce
Veal Saltimbocca
Sage, prosciutto, basil risotto, charred tomato marinara
Roasted Ratatouille
Zucchini, squash, eggplant, onion and pepper
Italian Garlic Toast and Breadsticks
Vanilla Mascarpone Tart
with fresh fruit salsa
\$50

DB-3 COPPER CANYON BUFFET

Roasted Poblano Tamales
Mini Smoked Duck Chimichangas
Black beans, rice, Cheddar cheese and cilantro
Roasted Corn and Black Bean Salad
Roasted chiles, onion, roasted tomato vinaigrette
Avocado and Crab Cocktail
Fresh avocado, onion, dill, lemon zest, lump crab salad, blue corn tostada, cilantro and lime aioli
Baja Grilled Red Snapper
Tomato, onion, roasted chile relish
Marinated Pork Loin
Guajillo chile mole
Barbacoa Beef Fried Taco
Potato mash, Oaxaca cheese, tortilla and fresh tomato pico
Red Beans and Mexican Rice
Sour Cream, Salsa and Guacamole
Orange Flan
\$51

DB-4 THE COLORADO GOLD MINER

Composed Baby Lettuces
English cucumber, poached pear, candied walnut, Maytag Blue cheese and a basil port vinaigrette
Grilled Vegetable Salad
Roasted red pepper drizzle
Chef Carved Prime Rib
Creamy horseradish and Cabernet jus lie
Seared Airline Chicken Breast
Wild rice pilaf, crispy prosciutto and scallion
Colorado Potatoes au Gratin
Fresh Seasonal Vegetables
Lemon Raspberry Trifle
\$52

DB-5 THE PLAINSMEN

Grilled Chicken and Roasted Corn Chowder
Onion, poblano chiles and potato
Gathered Greens
Grape tomato, marinated mushroom, carrot, cucumber, herb vinaigrette and buttermilk ranch
Chef Carved Buffalo Prime Rib*
Rosemary horseradish, cherry jus lie
Baked Steelhead Trout
Wild rice, grilled leeks, tarragon beurre blanc
Garlic Roasted New Potatoes
Fresh Seasonal Vegetables
Carrot Cake with Cream Cheese Icing

* Chef carving fee of \$75 per Chef for Chef attended service. Approximately 75-100 guests per Chef.





DINNER BUFFETS

All buffet selections are accompanied by: Seattle's Best Coffee, Decaffeinated Coffee, and an Assortment of Fine Teas. Fresh baked dinner rolls and butter. Serve time is 1.5 hours. Dinner buffets require a 35 person minimum. A \$5.00 per person service charge will apply to groups that do not meet this minimum. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

\$56

DB-6 WILD WEST BUFFET

Sweet Baby Greens

*Grape tomato, cucumber, grilled onion, radish, carrot,
Buttermilk Ranch and herb vinaigrette*

Grilled Vegetable Display

*Zucchini, squash, red onion, asparagus, roasted red
pepper dip*

Corn on the Cob

Ranch Baked Beans

with brown sugar and bacon

Baked Potatoes

Sour cream, butter, scallions

Iced Fresh Watermelon

Raspberry White Chocolate Bread Pudding

with crème anglaise

Your Selection from the Grill*:

Choice Ribeye Steak

Apple Smoked Chicken Quarters

St. Louis Style BBQ Ribs

Spiced Rubbed Pacific Salmon

Cilantro Lime Marinated Halibut

Rosemary Lemon Shrimp Skewer

New York Strip Steak

Center Cut Bone in Pork Chop

Raspberry Airliner Chicken Breast

Vegetable Kabob

\$49 for Two Entrees \$55 for Three

* Chef carving fee of \$75 per Chef for Chef attended service. Approximately 75-100 guests per Chef. One Chef per item.





COPPER MOUNTAIN STREET FAIR (DB-7)

Experience all that Copper Mountain has to offer with the Copper Mountain Street Fair. Featuring each of our Copper Mountain restaurants with their signature flavors. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity. Serve time is 2 hours. Minimum of 75 guests. A \$75 service charge will apply for groups that do not meet this minimum.

JJ's ROCKY MOUNTAIN TAVERN

Roasted Tomato and Grilled Fennel Soup

Oyster crackers

Titanic Caesar Salad

Fresh Romaine, croutons, Asiago cheese, signature Caesar dressing

Mini Maggie Grilled Sandwiches

Cheddar cheese and cob smoked ham

ENDO'S ADRENALINE CAFÉ

Smoked Chicken and Black Bean Empanadas

Fresh tropical pico

Smoked Chipotle Ribs

Orange cilantro BBQ sauce

Munchies

Tri-color tortilla chips and salsa, Ruffles potato chips, butter milk ranch dip, mixed nuts, cajun snack mix and mini pretzels

PIZZA CARLO

Chuck Lewis Skewer

Buffalo Mozzarella cheese, fresh basil, red and yellow grape tomatoes and port wine Balsamic reduction

Fried Mozzarella

Charred tomato marinara

Colors of Copper Salad

Grape tomatoes, cucumber, carrot, grilled onions, marinated mushrooms, Buttermilk Ranch and Balsamic dressing

CB GRILLE CARVING BOARD

Roast Choice Prime Rib of Beef*

Chopped garlic, fresh herbs, course sea salt and ground pepper rub, fresh prepared creamy horseradish and rosemary jus lie

Apple Roasted Ham*

Bone in ham roasted with an apple and brown sugar glaze, Dijon mustard and herbed mayonnaise

UNION CREEK

Seafood Sampler

Jumbo poached tiger shrimp, snow crab claws, and fresh shucked oysters, lemons, our signature cocktail sauce, Tabasco and Cholula sauces

GRAND HALL MARKET PASTA STATION*

Sausage Tortellini

Grilled spicy Italian sausage, sautéed onion and pepper, cheese stuffed tortellini, Chianti marinara

Chicken Alfredo

Grilled chicken, scallion, marinated mushroom, penne pasta, creamy Asiago alfredo

Shrimp Cavatappi

Sautéed shrimp, marinated Roma tomato, onion, red pepper, fresh basil pesto

COPPER MOUNTAIN PASTRY

Pastry Platter

Chocolate covered strawberries, dark chocolate mousse cups, peanut butter tarts, lemon raspberry tarts and assorted truffles

\$79.00

* Chef carving fee of \$75 per Chef for Chef attended service. One Chef per 50 guests per attended station.





TABLE SERVICE DINNERS

All dinners are served with a choice of Appetizer or Soup, Salad and Dessert. Fresh Seasonal Vegetables, Fresh Baked Rolls and Butter. Seattle's Best Coffee, Decaffeinated Coffee, and an Assortment of Fine Teas. \$5.00 for an additional course of appetizer, soup or salad. Table Service Dinners require a 20 person minimum. A \$5.00 per person service charge will apply for groups that do not meet this minimum. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

APPETIZERS

Chilled Shrimp Cocktail

Roasted Serrano cocktail sauce and fresh lemons

Fresh Thai Spring Rolls

Grilled chicken, julienned fresh vegetables, fresh mint, rice noodles, spicy peanut sauce

Goat Cheese Bruschetta

Haystack Goat cheese, marinated Roma tomato, fresh basil, olive tapenade, grilled Asiago crostini, Balsamic reduction

Seared Petite Crab Cakes

Snow crab, Bermuda onions, Old Bay seasoning, orange zest, lime and fresh dill crème fraiche

Saffron and Asparagus Risotto

Grilled eggplant, fresh Parmesan and chive

Wild Mushroom en Croute

Garlic Allouette cheese and fresh thyme with pinot noir reduction

SOUPS

Charred Tomato Bisque

Gorgonzola fleuron and fresh basil

Cream of Forest Mushroom

Brandy and fresh chive

Roasted Potato and Leek

Fried leeks

Smoked Duck Consommé

Confetti of brunoise vegetables

Chilled Tomato Gazpacho

Fresh cucumber and avocado

Maine Lobster Bisque

Dill crème fraiche

Grilled Chicken and Roasted Corn Chowder

Poblano chiles, potato, celery and cilantro

Roasted Tomato, Lump Crab and Fennel

Fresh dill and lemon

Cream of Winter Squash

*Acorn, butternut, pumpkin
Maple and nutmeg crème fraiche*

Spring Vegetable and Prosciutto

Fresh parsley and Parmesan frico

Red Bean and Chicken Curry

Fresh coconut milk, sweet pepper and Thai basil

SALADS

Spinach Salad

*Candied walnuts, red grapes, Gorgonzola Dolce
Latte, sherry shallot vinaigrette*

Composed Baby Lettuces

Grape tomato, carrot, English cucumber, orange tarragon vinaigrette

Baby Iceberg Wedge

Roma tomato, apple smoked bacon, grilled onion, Maytag vinaigrette

Arugula Haystack

Goat cheese, mango, red pepper, Bermuda onion, chive and lemon vinaigrette

Tomato Caprese

Fresh Mozzarella cheese, beef steak tomato, crisp Romaine, fresh basil, balsamic vinaigrette

Babe Farms Baby Lettuces

Poached pear, toasted pecan, cucumber, roasted red pepper relish, basil port vinaigrette

Caesar Salad

Crisp Romaine, Parmesan cheese, crouton, Caesar dressing

Panzinella Salad

Cherry tomato, red onion, cucumber, crouton, Lolla Rosa lettuce, golden Balsamic vinaigrette





TABLE SERVICE DINNERS

ENTRÉES

- TD-1 CHICKEN ROULADE**
Prosciutto, basil pesto, Provolone, spinach, wild mushroom risotto, charred tomato marinara
\$38
- TD-2 NORTHWEST STEELHEAD TROUT**
Calico rice, tomato and fresh dill buerre blanc
\$40
- TD-3 KUROBUTA PORK CHOP**
Grilled apple quinoa, tart cherry jus lie
\$43
- TD-4 SEARED BEEF TENDERLOIN**
Leek and roasted garlic gratin potatoes, caramelized onion demi glaze
\$49
- TD-5 ROAST PRIME RIB OF BEEF**
Baked potato, sour cream, chive au jus and creamy horseradish
\$45
- TD-6 SEARED ALASKAN HALIBUT**
Fresh herb and Panko crust, red pepper toasted orzo, orange and tarragon beurre blanc
\$42
- TD-7 MOROCCAN SPICE SEARED SALMON**
Apple and curry cous-cous, grilled pineapple and cilantro relish
\$39
- TD-8 ROASTED COLORADO LAMB RACK**
Fresh herb and Dijon encrusted, roasted garlic whipped new potato, rosemary Cabernet jus lie
\$50
- TD-9 PARMA WRAPPED CHICKEN BREAST**
Stuffed with roasted tomato, Gouda cheese, fresh basil, Chevre and roasted red pepper polenta with roasted tomato jam
\$39
- TD-10 GRILLED VEGETABLES EN CROUTE**
Zucchini, squash, asparagus, eggplant, onion, roasted red pepper, Goat cheese, wild mushroom quinoa, Balsamic drizzle and fresh tomato relish
\$34

- TD-11 COPPER DUET**
Petite filet mignon and prosciutto scallop, maple whipped sweet potatoes, chanterelle jus lie and lemon parsley buerre blanc
\$58
- TD-12 GRILLED VEAL CHOP & STUFFED QUAIL**
Cranberry and corn stuffing, sweet cherry demi glaze, roasted apple veloute, Gorgonzola potato au gratin
\$64
- TD-13 BUFFALO TENDERLOIN & MAINE LOBSTER TAIL**
Herb and garlic roasted fingerling potatoes, Lingonberry demi glaze and lemon chive buerre blanc
\$68

DESSERTS

- Oreo Cheesecake
Dark chocolate sauce
- Lemon Raspberry Tart
Blueberry sauce
- Chocolate Decadence
Raspberry ganache and raspberry sauce
- Warm Goat Cheese Tart
Fresh fruit salsa
- Grapefruit Curd Tart
Peach mango salsa and a mango coulis
- Chocolate Peanut Butter Tart
Milk chocolate sauce
- Balsamic Strawberry & Vanilla Mascarpone Parfait
- White Chocolate Pumpkin Cheesecake
Spiced rum anglaise
- Chilled Poached Pear
Goat cheese mousse
- Milk Chocolate Banana Walnut Mousse
Milk chocolate sauce
- Lemon Meringue Tart
Blueberry sauce
- Dark Chocolate Raspberry Mousse Cup
Raspberry sauce





BAR SERVICE

The following are provided for hosted and cash bars. We will make every attempt to honor special requests with 14 days advance notice. Cash bar prices include Sales Tax and Resort Surcharge but not Gratuity. All hosted bar and all per bottle wine pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

LIQUORS

	HOSTED BAR	CASH BAR
House Brand Liquors	\$5.25	\$6.00
Call Liquors	\$5.75	\$7.00
Premium Liquors	\$7.00	\$8.00
Cordials (prices range from)	\$8.00 - 14.00	\$9.00 - 15.00
Single Malt Scotches (prices range from)	\$9.00 - 17.00	\$9.00 - 15.00

HOUSE WINE - La Terre

La Terre (price per glass)	\$6.75	\$7.25
Chardonnay (price per bottle)	\$26.00	\$28.60
White Zinfandel (price per bottle)	\$26.00	\$28.60
Cabernet Sauvignon (price per bottle)	\$26.00	\$28.60
Merlot (price per bottle)	\$26.00	\$28.60

BEER

Domestic Bottled Beer	\$4.25	\$5.50
Import Bottled Beer	\$4.75	\$6.00
Assorted Colorado Microbrews	\$4.75	\$6.00

OTHER

Sodas	\$2.50	\$3.00
Fruit and Mineral Seltzers	\$2.50	\$3.00
Dasani Bottled Water, 20 ounces	\$3.00	\$3.50

KEGS

Domestic	\$295.00
Imported or Microbrew*	\$385.00

BAR SERVICE MINIMUMS:

\$200.00 minimum purchase 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 and charged to the group. Minimum bar time is two hours. One bartender provided for every 100 guests. \$100.00 bartender fee will be charged for additional bartenders requested. Kegs provide approximately (128) 12-14 ounce servings.

*Prices on microbrews may vary with selection.





WINE LIST

TIER ONE - LA TERRE

Overview

La Terre, which means “the earth” in French, is our tribute to the soil that nourishes the vine. La Terre wines are marketed to the on-premise segment only and are a very profitable alternative to mass-marketed, mainstream brands.

Wine Style

At La Terre, the emphasis on grape quality is foremost in creating the wines. Our wine making philosophy is simple: ensure that every bottle of La Terre consistently expresses the varietal character of the grape with underlying complexity and richness.

Merlot

The Merlot is medium to dark red in color. Aromas of cherries and blueberries with a slight herbal undertone. The wine is medium-bodied with strong fruit flavors and a soft finish.

\$26 per bottle

Cabernet Sauvignon

The Cabernet Sauvignon is deep red in color. The nose has black fruit characters full of blackberry and plum with hints of oak, spices and vanilla. Medium-bodied with berry, olive and vanilla flavors. Well balanced and softly tannic.

\$26 per bottle

Chardonnay

The 2007 Chardonnay is straw to light yellow in color. Fresh apples and pears with a touch of apricot mixed in the aroma. The wine has a lively fruit taste, rich acidity, with a hint of oak on the finish.

\$26 per bottle

White Zinfandel

The 2007 White Zinfandel is well-balanced and slightly sweet, with aromas of fruity raspberries and floral notes.

\$26 per bottle

TIER TWO - RAVENSWOOD

Overview

In 1976, Joel Peterson founded Ravenswood in partnership with a fellow wine lover and over the next half-dozen years, their fledgling operation moved from one winery to another. Ravenswood finally turned a corner after a dozen years and purchased a winery on the northern edge of Sonoma Valley, where the Ravenswood Visitor Center and Tasting Room are still located today. Since its beginning, Ravenswood has been recognized the world over for its amazing Zinfandels. Thirty years later, Ravenswood is known for all of its exceptional varietals, from the everyday Vintners Blend, to the county-specific wines in the County Series, to the top-of-the-line Single Vineyard Designates. Crafted in the traditional Old World style, Ravenswood continues to set a standard for uncompromising wines that are true to the places where the grapes are grown—nothing less, nothing more.

Wine Style

Ravenswood wines are well suited to aging, although most are drunk young and greedily by people who love big, gutsy, unapologetic wines. Our Vintners Blend wines showcase California's finest varietals, crafted in a delightfully approachable style. Our wines showcase the finest winegrowing regions of California, with an emphasis on our Sonoma County heritage. Our limited production, top-tier wines, the Single Vineyard Designates, are made exclusively from individual vineyards with highly distinctive, stand-alone characteristics.

Vintners Blend Cabernet Sauvignon

Cassis, oak spice, and black currant aromas. Balanced and flavorful with an elegant finish. Best served with lamb burgers or spiced chicken skewers.

\$27 per bottle

Vintners Blend Chardonnay

Fresh citrus and tropical fruit aromas. Buttery vanilla and toasted almond. Best served with chicken Caesar or shrimp scampi.

\$27 per bottle

Vintners Blend Merlot

Spice, toasted oak, black cherry, and plum aromas while being rich balanced fruit. Best served with mushroom risotto or roast beef.

\$27 per bottle



WINE LIST

Orders must be placed with your Conference Service Manager with Fourteen business day advance notice from the date of your event to secure availability. All pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

TIER TWO - RAVENSWOOD cont.

Vintners Blend Shiraz

Aromas of mulberry and cocoa. Mouthwatering flavors of cassis and black fruit. Small lots of Petite Sirah, Mourvèdre, and Grenache add flavor complexity.
\$27 per bottle

Vintners Blend Zinfandel

No wimpy wines! has been the rally cry for Ravenswood for decades, and the 2008 Vintners Blend Zinfandel fully embodies this uniquely Ravenswood mandate. It's a robust yet accessible wine with aromas of red raspberry and toasty oak that give way to seriously mouth-watering flavors of cherry and boysenberry. Notes of warm spice and layers of fruit are perfectly balanced with good acidity and soft, supple tannins.
\$27 per bottle

TIER THREE

Ravenswood Sonoma Chardonnay

Succulent layers of peach and citrus fruit with balanced acidity and hints of toasted oak complement the long, smooth finish of this full-flavored wine. The versatile flavors offer many pairing possibilities. Best paired with roasted turkey dishes or pan-roasted scallops.
\$36 per bottle

Clos Du Bois Reserve Chardonnay

Winemaker Erik Olsen crafts each vintage to achieve balance, intensity and true varietal character. Lush fruit flavors and a juicy, supple palate are the hallmarks of the Clos du Bois style. Following its brilliant, silver straw-yellow hue, this Chardonnay has intense primary aromas of apple blossom, ripe pear and sweet lemon drop, complemented by toasty oak, spice and cream. The wine's silky-smooth texture is overlaid with bright juicy fruit flavors as well as hints of butter, toasty oak and spice, all lingering into a satisfying finish. This rich Chardonnay is ideal with lobster and other shellfish served in buttery sauces, creamy pasta dishes or any meal tinged with sweet spices, like cinnamon, nutmeg or ginger.

\$36 per bottle

Ravenswood Sonoma Cabernet Sauvignon

The Sonoma County Cabernet Sauvignon is beautifully balanced with power and elegance. Fragrant cassis, black currant, cherries and spice tones dominate the complex aroma. Palate tastes of ripe cherries and vanilla from the French oak that is never cloying or heavy. The finish is bright with silky tannins and very refined. This is one of the nicest Sonoma County Cabernets in years.

\$36 per bottle

Hogue Genesis Cabernet Sauvignon

The Hogue family has been a fixture in the Washington State farming community since the 1940s. The Hogue Cellars has emerged as one of Washington's most respected wineries. It has classic Cab flavors of cassis and blackberry, along with cocoa and maple, an earthy undertone, and light cedar and spice on the finish. This is a serious, full-bodied wine with great aging potential. Pour alongside pan-seared filet mignon, braised short ribs, or grilled steak with chimichurri sauce.
\$36 per bottle

TIER FOUR

Simi Russian River Chardonnay

Simi was founded in 1876 by Giuseppe and Pietro Simi. The winery's beautiful stone cellars and grounds in Healdsburg are a Sonoma County icon. Our Chardonnay is brilliant golden-straw in color with intriguing notes of spiced apple and rum raisin on the nose. This wine has pleasant weight on the palate and delivers an intricate balance of tropical fruit flavors and distinctive mineral notes, reflecting the diverse selection of fruit within the Russian River Valley. The rich acidity of this Chardonnay lends itself to pairings with Mushroom Risotto, Crab Cakes, Roast Chicken, and Bouillabaisse.
\$49 per bottle

Clos du Bois Calcaire Chardonnay

The full-bodied 2008 Calcaire, brilliant silver straw in hue, has intense aromas of apple blossom, pear, nutmeg spice and subtle roasted oak, with hints of vanilla and crème brûlée. Bright, vibrant flavors of pear, white peach and soft citrus are layered with oak spice and nuances of cream. This sumptuous Chardonnay has a rich, silky texture and long finish, complemented by balanced acidity and structure, which will allow it to develop additional complexity with bottle age.
\$49 per bottle

Simi Cabernet

A pleasing deep red color with a ruby cast, Simi 2007 Alexander Valley Cabernet Sauvignon opens with enticing aromas of red cherry, blackberry, licorice, toasty oak, fresh herbs and baking spices. The generous palate offers cherry, blackberry fruit, vanilla, a hint of caramel and a dark, roasted finish. Enjoy Simi Cabernet Sauvignon with grilled hanger steak with creamy mushroom linguine or ricotta gnocchi with duck Bolognese.
\$48 per bottle





WINE LIST

Franciscan Oakville Cabernet

Located in the heart of Napa Valley, Franciscan estate is one of California's most loved and respected wineries. The fruit-laden 2007 Napa Valley Cabernet Sauvignon offers a luscious bouquet of dark fruit including blackcurrant, black cherry, and blackberry layered over aromas of sweet vanilla and baking spices. Approachable cherry and cocoa notes lead to a wine of intense concentration, with flavors of dried plums and cola laced with hints of tobacco. Generous weight and mouth-filling velvet tannins frame a finish that lingers with flavors of dark cherry and cassis.

\$54 per bottle

ADDITIONAL WHITE VARIETAL FAVORITES

Blüfeld Riesling, Mosel Germany

Try something new! Introducing Blüfeld, a new Riesling from the world renowned region of Mosel, Germany. Inspired by the stunning blue slate soil of vineyards in Mosel, Blüfeld translates to "blue fields." The pretty petal and slate design on the label represents the unique slate in this spectacular world-class wine region. Blüfeld Riesling is medium sweet on the palate, bursting with fresh fruit flavors, balanced acidity, and a crisp, refreshing finish. Blüfeld pairs beautifully with spicy cuisine, sushi, salads or light appetizers, and is perfect for everyday enjoyment.

\$27 per bottle

Monkey Bay Sauvignon Blanc, 2009

Monkey Bay wines take their name from a small, beautiful bay tucked away on the coast of Marlborough in the South Island. A legendary monkey was once believed to inhabit this secluded spot. Color: Pale lemon in colour, with green tints and brilliant clarity. Aroma: Tropical fruit-driven aromas of pineapple and gooseberry complemented by hints of pink grapefruit, capsicum, and cut grass. Palate: Monkey Bay Sauvignon Blanc is crisp and refreshing, with vibrant flavours of ripe grapefruit, gooseberry and pineapple. Fresh, zingy acidity dominates the palate with some pleasant fruit sweetness providing some weight to the palate. Food Pairing: Enjoyable on its own or paired with chicken and seafood dishes.

\$28 per bottle

Ruffino Lumina Pinot Grigio

Ruffino is one of the world's best-known and most trusted names when it comes to Italian wines. For more than 130 years, Ruffino has devoted itself to producing the highest-quality wines for diverse palates—wines offering rich, round flavors of Tuscany's modern, innovative style and the more time-honored, classic wines rooted in Italy's local traditions. Tasting Note: Colour: Straw yellow. Aroma: Intense, clean, notes of meadow flowers, then citrus, pears and pleasant

hints of golden apple. The complex bouquet shows also refined notes of sage and mint, accompanied by the elegant mineral touch typical of the Pinot Grigio variety. Tasting profile: At the palate Lumina 2010 is medium bodied, very fragrant and elegant. It shows a marvelous freshness, accompanied by notes of yellow peel fruits. A pleasant mineral touch completes a long lasting final, which recalls hints of sage and still denotes a good freshness. Pairing Suggestions: Crisp, aromatic and full of body, Lumina is a versatile match with food. Serve as an aperitif or with dishes such as soft shell crabs, grilled fish, pasta primavera, and roasted chicken. Lumina also pairs well with ethnic dishes such as Mexican enchiladas, Greek dolmas; and Thai green curries.

\$28 per bottle

Ruffino Borgo Conventi Pinot Grigio

Tasting Note: Intense straw yellow in color. On the nose, the wine has mature notes of wild flowers and subtle hints of fresh, crusty bread. On the palate, the wine is elegant, refreshing and well-balance with intense ripe pear flavor. Bright acidity and concentrated flavors make for a delicious and well-structured wine with a lengthy, fragrant finish. Pairing Suggestions: Serve at 50°–54°F. Fresh and lively, Borgo Conventi Pinot Grigio makes a great aperitif. It is also pairs well with pasta primavera, cod served with clams, chicken enchiladas and a variety of pork dishes.

\$34 per bottle

Toasted Head Chardonnay Lot 31

Our label was inspired by the poem "Speaking Fire at Stones," by William Carpenter. Lore and the lines of the poem say that every stone contains a bear within that can be released, "You just have to burn it free." Intrigued, our founders asked the artist Robert Shetterly—who created the original drawing of a fire-breathing bear to accompany the poem—to create a similarly evocative, offbeat image for Toasted Head.

This brilliant, golden-straw-colored Chardonnay opens with bright and delicate aromas of pears, citrus and what can only be described as apple blossoms, followed by flavors of pear, lemon, toasty coconut and hints of peach, pineapple and cinnamon. Barrel fermentation and aging on the lees contribute a creamy mouthfeel and our hallmark toasty finish. This wine tastes great with poultry, seafood in a lemon-butter sauce, creamy pasta or an onion cream tart. "This Chardonnay reminds me of the moment before dropping into a big wave. The anticipation coming from the aromas fuels the fire, giving way to a powerful and exhilarating experience." —Blake Kuhn, Surfer and Toasted Head Winemaker

\$30 per bottle





WINE LIST

The following are provided for hosted and cash bars. We will make every attempt to honor special requests with 14 days advance notice. Cash bar prices include sales tax and resort surcharge but not gratuity. All hosted bar and all per bottle wine pricing is exclusive of Sales Tax, Resort Surcharge and Gratuity.

Robert Mondavi Reserve Chardonnay

Opens with fresh aromas of Meyer lemon and honeysuckle mingling with a hint of clove and toasty oak. Elevated flavors of juicy Gala apple, lemon, a lick of crème brûlée and a tinge of minerality echo on the palate, evolving into a long, toasty finish. A hugely flavorful, weighty wine whose subtle acids keep it lithe and lively.

\$89 per bottle

ADDITIONAL RED VARIETAL FAVORITES

Diseno Malbec

Malbec has thrived in Argentina since the 1800s when cuttings were transplanted from their original home in France. Now considered among the world's most distinguished red wines, Malbec flourishes in Mendoza. Vines grow in fertile soil, rich with old mineral deposits, irrigated by heavy winter snow melt from the Andes glaciers. The conditions of intense sunshine, low humidity, little moisture, high altitudes, and sandy soil in Luján de Cuyo Valley and Uco Valley optimize the acidity in the grapes, providing rich color and sweet, abundant tannins.

\$27 per bottle

Robert Mondavi Private Select Pinot Noir

This vivacious red wine's hallmark is fresh, vibrant fruit. On the nose, lovely rose petal, violet, and red cherry aromas mingle with complementary scents of smoky vanilla and nutmeg. Very soft and round with good length and richness on the palate, the wine displays supple, silky berry and cherry jam flavors. Enjoy this delectable Pinot Noir with grilled salmon, herb-roasted chicken, baked ham, or lighter pork dishes.

\$29 per bottle

Night Harvest RHP Shiraz

Over 25 years ago, the R.H. Phillips winemaking team pioneered a clever little thing called night harvesting. Rather than picking in the heat of the day, they harvested by hand in the cool night air ensuring the fruit was as fresh, crisp and delicious as could be. This is a medium-bodied wine offering layers of complexity in both flavor and aroma. A fruit-forward Shiraz bursting with red currants, rhubarb, clove, and holiday spice, along with the saddle leather and earthy aromas the varietal is known for. Well structured and balanced, this Shiraz is highlighted with flavors of black elderberry, cassis, sweet and spicy oak, nutmeg, cinnamon, and wild cherry. Enjoy with game, lamb or meat dishes, and rich cheeses.

\$29 per bottle

Estancia Pinnacle Ranches Pinot Noir

Estancia relies on the benefits of boutique-style winemaking techniques including whole-berry fermentation, gentle punch downs and basket pressing for our estate grown Pinot Noir. Appearance: Garnet red. Aroma: Lively, displays characters of raspberry, dry cherry, hints of spice and oak nuances. Flavor: Medium-bodied, showing lifted fruit aromas, subtle luscious berries and cigar box with a nicely textured palate and a rich, supple finish.

\$34 per bottle

Ravenswood Lodi Old Vine Zinfandel

Time has been good to these old vines and over the years their deep roots have cemented the foundation for intensely concentrated fruit with extraordinary character. Low-yielding vineyards and sandy loam soils result in ample layers of sweet plum and blueberry fruit. Notes of vanilla, cocoa, and spice linger on the finish in this wine with complexity and well-balanced acidity. Dense and supple, the 2007 Lodi Old Vine Zinfandel is great on its own or accompanied with food.

\$32 per bottle

Ravenswood Sonoma Old Vine Zinfandel

Sonoma County Old Vine Zinfandel is a classic representation of the region's best Zins. Ripe berry fruit in the nose follows concentrated flavors of blackberry and black cherry. A varietally focused Zinfandel with a touch of cinnamon and vanilla in the finish, this wine offers layers of flavor, a succulent center, balanced acids and structural tannins. This wine is great with hearty meat dishes and vegetable stews; drink now or in the next five to seven years.

\$38 per bottle

Jordan Cabernet Sauvignon

The 2007 growing season made this vintage a winemaker's dream. A smaller crop yielded more concentrated flavors in the grapes, and moderate temperatures allowed the fruit to mature slowly and beautifully. A seamless wine, the 2007 Jordan Cabernet Sauvignon exudes beautiful, dense, blackberry aromas that echo through the mid-palate. The mouthfeel is silky-smooth with soft, round tannins accented by a vanilla quality from aging one year in primarily French oak barrels. Enjoyable now or worthy of cellaring through 2020.

Appellation: Alexander Valley

\$89 per bottle





WINE LIST

ADDITIONAL SPARKLING

Woodbridge by Robert Mondavi

California Brut Sparkling wine made in the Charmat method. Consistently great-tasting wines with light fruit aromas and smooth finishes made to complement food. Robert Mondavi believed that great wine was not just for special occasions. Share our crisp and refreshing sparkling wine with family and friends to celebrate the joy of every day. Its versatility makes for an ideal match for appetizers, shellfish, spicy dishes, and rich foods.

\$28 per bottle

J Vineyards Cuvee Brut

This J non-vintage Brut gracefully opens up with crisp lemon peel, honeysuckle and delicate yeast aromas. Upon entry, these notes follow through to a mix of Fuji apple and grapefruit interlaced with toast, caramel and almond flavors on the mid-palate. The acidity adds just enough liveliness and the citrus zest leads to a lingering, warm pear and lush finish. Demonstrating an illustrious combination of yesterday and today, its fresh exuberance showcases layers of depth and complexity. "Pale yellow-gold hue with very active bubbles. Appealing scents of Golden Delicious apple, white peach and brioche. Foamy flavors of peach and apple. Hints of almond and nutmeg in the juicy close."

\$35 per bottle

Taittinger Cuvee Prestige

Taittinger Cuvée Prestige is pale almond gold in color, punctuated by delicate strands of fine, persistent bubbles. The full, aromatic Pinot fragrance of berries, toast and earth is allied to subtle notes of white Chardonnay fruit, both of which are confirmed on the generously full bodied palate. In the mouth, the wine is marked by a smooth, round, creamy texture and elegant, toasty nuances of black Pinot grapes. The ample fruit dimension is offset by a clean, delicate acidity which carries into a warm, yeasty finish of exceptional refinement and breed.

\$50 per bottle

Roederer Estate Brut Anderson Valley

The Champagne house Louis Roederer went to the cool, foggy Anderson Valley in Mendocino County to plant Chardonnay and Pinot Noir suitable for making California sparkling wines of delicacy and precision. The wines tend to be crisp and austere in a Champagne way, favoring yeasty complexity over simple fruitiness. a lovely mix of toasty yeast and lemony fruit from its expansive aromas to its very long and very rich flavors. It is impeccably balanced, quite creamy in feel and is enlivened by an endless stream of tiny, pinpoint bubbles.

\$89 per bottle





Policies and Procedures

The Group Services staff of Copper Mountain Resort is dedicated to working with you, as a team, toward the complete success of your event. Your Services Manager is available to answer any questions you may have regarding the following information.

Catering Banquet Event Order Deadline

All catering BEO's must be received with exact menu selections, function room set-up, special requests and the client's signature no less than 21 days prior to the start of the event. Copper Mountain Resort cannot guarantee availability or pricing if these requirements are not met. Events will not proceed without returned, signed banquet event orders and fulfilled billing payment requirements, per the contract.

The Banquet Culinary team is not set up to take orders at the tables in a Banquet function. Thus, if a group requests a "choice of" entrée for their guests at a plated lunch or plated dinner, the group contact must collect the entrée counts and provide those numbers to their Conference Services Manager (72) business hours prior to event.. A "choice of" three entrees which will include a vegetarian option can be offered to groups. Each guest will be served the identical salad, soup and dessert chosen by the group contact and the Chef will prepare the identical starch and vegetable to accompany each entrée. The charge for all entrees will be equal to the highest priced entrée item chosen by the group contact. In order to deliver entrees efficiently, the group contact will be required to prepare place cards which indicate which entrée the individual is having for the meal. Substitutions and changes will not be allowed once the guarantee is provided.

Menu Guarantees

Copper Mountain Resort must receive the guaranteed number of attendees no later than 12pm, three business days in advance of the event. The menu guarantee number is not subject to reduction once this deadline has passed. All charges will be based on the guarantee or the actual number served if greater than the guarantee. Three business days prior to each function we must have all guaranteed counts for food and beverage along with any set up and A/V changes.

Food Policies

Food prices can be guaranteed within six months in advance of the function. Food and beverage prices are subject to a 20% service charge, in addition to Colorado sales tax and resort surcharge. Children ages 4-12 are discounted 20% off of buffet pricing. If a plated entrée is selected, please request a "Children under 12 Plated Menu" from your Service Manager.

The Colorado Food and beverage License prohibits Copper Mountain Resort from packaging unused food for later consumption. It also prohibits the transfer of food items from one function to another. The client may not remove food and beverages remaining after a function from the function room.

All food and beverage served in a function space must be purchased through Copper Mountain Resort. The patron or any of the patron's attendees may not bring food or beverage of any kind into the resort. Copper Mountain Resort reserves the right to charge the group masterbill should a group overlook this policy.

Multiple Entrees

Copper Mountain Resort will allow parties of 30 or more people to order multiple entrees for a plated function. We allow for a maximum of two entrées plus a vegetarian selection. Multiple entrée selections will be charged at the highest priced selection.

Alcoholic Beverages

The only alcoholic beverages permitted at Copper Mountain Resort are those provided by Copper Mountain in accordance with its liquor license.

For functions where alcoholic beverages are served, Copper Mountain Resort alcoholic beverage license requires that proper identification (photo ID) be produced for any person of questionable age. We refuse alcoholic beverage service if the person is either under age or cannot produce identification. It is the responsibility of Copper Mountain under Colorado liquor code to refuse beverage service to any person who appears intoxicated.





Policies and Procedures

Function Room Set-ups

Function space is assigned based on the guaranteed number of attendees anticipated. Copper Mountain Resort reserves the right to change any assigned locations, should there be any increase or decrease in the estimated number of attendees, or should there be a change in your program or itinerary. Depending on the overall program, including food and beverage commitments, a meeting room rental may apply.

Available function room set-ups are as follows: rounds, crescent rounds, classroom, theater, boardroom, hollow square, and u-shape. Set-up includes pads, pens, candy, water pitchers, draping and skirting. Basic center pieces and votives are also available upon request at no additional charge.

Reset Charge

If changes are made to a function within 48 hours of your event, a \$150.00 reset charge will be posted to the group's masterbill. The reset charge will be subject to a higher labor fee for an extensive room set change.

Outdoor Functions

At the time of booking, appropriate indoor space will be reserved as a backup for all outdoor functions. Copper Mountain reserves the right to make the decision to move any outdoor function to the inside alternate location based on current and/or impending weather, as predicted by the National Weather Service, to include rain, snow, temperature and/or wind conditions.

The decision to move functions will be made, after consultation with the group meeting planner and your Services Manager, at 9am for luncheons and 1pm for dinners and receptions. Should the weather report indicate a 60% or greater probability of inclement weather, all outdoor functions will be moved to the alternate inside location.

Entertainment, Flowers, Recreation and Themed Props

Your Services Manager will be pleased to make arrangements for any enhancements you wish to add to your scheduled functions.

Decorations

All decorations must be approved by your Group Services Manager.

Attendee Behavior

Clients will conduct their function in an orderly manner and in full compliance with rules of Copper Mountain Resort, all applicable laws, ordinances and regulations. Copper Mountain Resort reserves the right to control the noise volume inside and outside function rooms for the consideration of others. Copper Mountain reserves the right to exclude or eject all objectionable persons from the function(s) and the Copper Mountain premises, without liability.

Damage, Loss & Cleaning

No staples, glue, tape, or nails will be allowed on walls, ceiling, or fixtures, unless approved by Copper Mountain Resort. No glitter or confetti is allowed. In the event that any of the aforementioned is used without the approval of Copper Mountain Resort authorization, the client will pay the cost of any cleaning, repair, and/or replacement. Any damage incurred to Copper Mountain Resort premises, extraordinary debris requiring special cleaning, will be charged to the client. Copper Mountain is not responsible for the retention or removal of any signs, banners, decorations or other equipment used at Copper Mountain Resort. Smoking is not permitted within indoor facilities.

Security

Copper Mountain Resort is not responsible for the loss of materials, equipment, or personal belongings.

Security services are available through your Services Manager. Additional charges will apply.

