

THE LITTLE NELL.

Catering Menu
Winter 2012

Breakfast au Buffet

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

Alpine Breakfast	Blue Bird Breakfast	Breakfast Additions
Fresh Squeezed Orange and Grapefruit Juice	Fresh Squeezed Orange and Grapefruit Juices	Pecan Sticky Bun \$4 each
Platters of Fresh Fruit	Platters of Fresh Melon and Pineapple	Seasonal Fruit Smoothies \$5.50 per person
Housemade Muffins, Croissants and Danish, Seasonal Farm Preserves, Honey and Butter	House Made Muffins, Croissants and Danish, Seasonal Farm Preserves, Honey and Butter	Eggs Benedict with Truffle Hollandaise \$10.50 per person
Assorted Breakfast Cereals	Assorted Breakfast Cereals Bruleé Half Ruby Grapefruits Egg White Frittata with Spinach and Goat Cheese House Made Banana Bread House Cured Smoked Salmon and Accompaniments	Banana Stuffed Brioche French Toast \$10.50 per person Smoked Salmon Display, Bagels & Traditional Garnish
Granola Parfaits, Greek Yogurt and Berries		\$20 per person
Regular and Decaffeinated Coffee		Steel Cut Oats with Cider and Brown Sugar \$8.50 per person
Selection of Hot Teas		
\$30 per person		Farm Fresh Breakfast Sandwiches \$10.50 per person
	Caramelized Onion Skillet Potatoes	Toast, Bagels, Cream Cheese and Jam \$5.50 per person
	Regular and Decaffeinated Coffee	Applewood Smoked Bacon and Country Sausage \$4.50 per person
	Selection of Hot Teas	Omelets Made to Order, Farm Fresh Eggs, Vegetables and Cheeses \$16 per person
	\$40 per person	
		Hot Local Apple Cider \$68 per gallon
		European-Style Hot Chocolate with Housemade Marshmallows \$75 per gallon
		Assorted Soft Drinks \$4.50 each

Minimum of 20 people required for all hot buffets.

Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Flat and Sparkling Bottled Water \$4.50 each



Aspen Mountain Breakfast Buffet

\$40 per person

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

<u>Includes</u>

House Made Muffins, Croissants and Danish, Seasonal Farm Preserves, Honey and Butter

Assorted Breakfast Cereals

Fresh Squeezed Orange and Grapefruit Juices

Regular and Decaffeinated Coffee Selection of Hot Teas

Fruits Please select two

Platters of Fresh Fruit

Assortment of Seasonal Berries

Bowls of Seasonal Whole Fruit

Bruleéd Ruby Red Grapefruit

Alpine Granola Parfaits with Yogurt and Berries

Fresh Fruit Smoothies, Greek Yogurt and Honey

Banana Split Parfait

House Made Banana Bread

Meats & Vegetables

Please select two

Crispy Hash Browns

Caramelized Onion Skillet Potatoes

Spiced Red Bliss Home Fries

Southern Style White Corn Grits

Apple Wood Smoked Bacon

Country Sausage

House Made Maple Sausage

Entrees

Please select two

Farmhouse Quiche with Mushrooms & Leeks

Lemon Soufflé Buttermilk Pancakes with Raspberries

Banana Stuffed Brioche French Toast

Eggs Benedict with Country Ham and Spinach

Egg White Frittata with Spinach and Goat Cheese

Steel Cut Oats with Cider and Brown Sugar

Chicken Fried Steak & Eggs, Sausage Gravy

Minimum of 20 people required for all hot buffets.

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Brunch

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur. Each menu includes Fresh Squeezed Juices, Coffee, Tea, Lemonade and Iced Tea.

Ajax Brunch	Sopris Brunch	Brunch Additions
Platters of Fresh Fruit	Platters of Fresh Fruit	Seasonal Fruit Smoothies \$5.50 per person
Housemade Muffins, Croissants and Danish Seasonal Farm Preserves, Honey and Butter	Housemade Muffins, Croissants and Danish Seasonal Farm Preserves, Honey and Butter	Steel Cut Oats with Cider and Brown Sugar \$8.50 per person
Imported & Local Artisan Cheeses, Rustic Breads	Imported & Local Artisan Cheeses, Rustic Breads	Farm Fresh Breakfast Sandwiches \$10.50 per person
Smoked Salmon, Bagels, Traditional Condiments	Poached Shrimp and King Crab Legs, Spicy Cocktail Sauce	
Selection of Grilled Farm Vegetables Selection of Grilled Farm Vegetables		Toast, Bagels, Cream Cheese and Jam \$5.50 per person
Select Lettuces, Farm Tomatoes, Shaved Parmesan, Aged Balsamic	Build Your Own Cobb: Farm Lettuce, Chicken, Avocado, Crispy Bacon, Bleu Cheese, Farm Tomatoes	Applewood Smoked Bacon and Country Sausage \$4.50 per person
Farmhouse Quiche with Prosciutto, Fontina, Asparagus	Eggs Benedict with Truffle Hollandaise	Omelets Made to Order, Farm Fresh Eggs,
Lemon Souffle Buttermilk Pancakes with Raspberries	Banana Stuffed Brioche French Toast	Vegetables and Cheeses \$16 per person
Applewood Smoked Bacon and Country Sausage	Applewood Smoked Bacon and Country Sausage	Carved Prime Rib, Fresh Horseradish, Silver Dollar Rolls \$25 per person
Caramelized Onion Skillet Potatoes	Caramelized Onion Skillet Potatoes	
Seasonal Fruit Crisps Espresso Éclairs	Doughnut Holes, Dark Chocolate Dipping Sauce Cheesecake Bites with Fresh Fruit	
\$58 per person	\$68 per person	

Minimum of 20 people required.

Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.



Refreshments & Beverages

The Classic Break	<u>Snacks</u>	Beverages	
Regular and Decaffeinated Coffee	Assorted Individual Fruit Yogurts \$4.50 each	Regular and Decaffeinated Coffee \$58 per gallon	
Selection of Hot Teas	Sliced Seasonal Fresh Fruit \$6.50 per person		
Whole Fresh Fruit	Alpine Granola Parfaits with Yogurt and Berries \$6.50 each	Selection of Hot Teas \$58 per gallon	
Fresh Baked Cookies and Milk	Aspen Mountain Trail Mix \$20 per pound	Fruit Infused Water \$20 per gallon	
\$19 per person	Little Nell Signature Bar Mix \$25 per pound		
	Little Nell "Cracker Jacks" \$30 per pound	European-Style Hot Chocolate with Housemade Marshmallows \$75 per gallon	
	Assorted Granola Bars \$3.50 each		
	Whole Fresh Fruit \$3 per person	Hot Local Apple Cider \$68 per gallon	
	Crudité Platter with Poblano Ranch \$8.50 per person	Seasonal Smoothies \$5.50 per person	
	Assorted Tea Sandwiches \$40 per dozen House Smoked Salmon and Boursin Cheese Egg Salad Profiteroles	Fresh Squeezed Orange and Grapefruit Juices \$75 per gallon	
	Cucumber, Watercress and Mascarpone Prosciutto and Honey Mustard	Chilled Lemonade \$60 per gallon	
	Farah Dalad Ondian (Consult)	Freshly Brewed Iced Tea \$60 per gallon	
	Fresh Baked Cookies \$3 each*	Assorted Soft Drinks \$4.50 each	
	Assortment of Breakfast Pastries \$4 each*	Elet and Sparkling Pottlad Water F00ml	
	Homemade Chocolate Truffles \$4 each*	Flat and Sparkling Bottled Water – 500ml \$4.50 each	
	Chocolate Covered Strawberries \$5 each*		

*Minimum order of one dozen
Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.



Plated Lunch – Fall & Winter

Two Courses \$44 Three Courses \$56

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Soup

Curried Carrot and Lentil Soup

Celery Root and Chestnut Soup with Roasted Scallops

Pea Soup with Carrot, Bacon and Tuscan Croutons

Truffled Potato and Leek Bisque with Créme Fraîche

Salad

Butter Lettuce, Radish, Tarragon and Dijon Vinaigrette

Romaine Hearts, Lemon, Garlic, Anchovy and Parmigiano Reggiano

Tomato and Crispy Pork Belly Salad with Arugula and Lemon Agro Dolce

Braised Artichoke, Burrata and Arugula Salad, Balsamic Croutons

Roasted Carrot and Beet Salad, Ricotta Salata, Fennel Seed Vinaigrette

Entrée

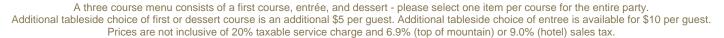
Roasted Organic Chicken, Potato Purée, Farm Vegetables

Grilled Wild Salmon, Farro, Pistachio and Lemon

Crispy River Run Trout, Rapini, Garlic and Chiles

Homemade Spaghetti and Lamb Bolognese, Parmigiano Reggiano

Tuscan Seared NY Strip Steak, Potato Purée, Crispy Onions, Salsa Verde





Lunch au Buffet

\$56 per person

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A Taste of the Southwest	<u>Mediterranean</u>	American Regional
Tomato & Roasted Chili Tortilla Soup	Lentil Soup	New England Clam Chowder
Guacamole, Housemade Corn Tortilla Chips	Baba Ganoush, Crispy Pappadum	Spinach Artichoke Dip, Sour Dough Crostini
Southwest Cobb, Poblano Ranch Dressing	Classic Greek Salad	Organic Farm Greens, Herb Vinaigrette
Ancho Chili Rubbed Beef Hanger Steak	Moroccan Spiced Grilled Chicken, Tabouleh	Southern Style Buttermilk Fried Chicken, Sweet Corn Grits
Smoked Chicken Quesadilla	Shrimp Skewers with Harissa & Farro Salad	Maine Lobster Roll, Hand Cut Potato Chips
Black Beans & Rice	Grilled Mediterranean Vegetables	Greens Beans with Crispy Onions
Arugula and Parmigiano Salad with Lemon	Couscous Salad	Baked Beans
Spiced Flat Bread	Grilled Flatbread & Focaccia	Cornbread
Chocolate Caramel Croissant Bread Pudding	Hazelnut Orange Panna Cotta, Pignoli Cookie	Seasonal Fruit Crisp
Pecan Pie Tart	Tiramisu	Chocolate Fudge Tart
Tequila Lime Parfait	Seasonal Fruit Tart	Red Velvet Cupcake
Regular and Decaffeinated Coffee	Regular and Decaffeinated Coffee	Regular and Decaffeinated Coffee
Selection of Hot Teas	Selection of Hot Teas	Selection of Hot Teas



Boxed Lunch

Choice of Sandwich

Grilled Filet of Beef, Horseradish Cream, Parmigiano, Arugula on Ciabatta

Slow Roasted Leg of Lamb, Harrisa, Mint, Cucumber on Ciabatta

Cold Fried Chicken, Pickles, Mayo on an Egg Roll

Smoked Trout, Lemon, Caper Cream, Red Onion Jam on Baguette

Eggplant Caponata, Pecorino, Basil on Baguette

Accompaniments

Farro, Tomato & Cucumber Salad Boulder Potato Chips Seasonal Whole Fruit Fresh Baked Cookie

\$35 each

A la Carte

Assorted Soft Drinks \$4.50 each

Flat and Sparkling Bottled Water - 500ml \$4.50 each

Assorted Granola Bars \$3.50 each



Canapés

\$6 per piece

Vegetables	<u>Meats</u>	Seafood
Goat Cheese Fritti, Beet and Tarragon Vinaigrette	Fried Chicken Lollipops, Buttermilk Blue Cheese Sauce	Smoked Salmon and Caviar Napoleons
	Crispy Pork Belly Toast, Apple and Watercress	Lobster Ceviche Tacos, Mango, Jicama, Cilantro and Lime
Mozzarella Burrata, Tuscan Olive Oil and Calabrian Chile	Loaded Mini Mac & Cheese, Chorizo, Bacon Green Onion	Oysters on the Half Shell, Citrus Mignonette and Caviar
Homemade Tomato Soup with Morbier Grilled Cheese Black Truffle Mac 'n' Cheese		Cornet of Yellow Fin Tuna Tartar with Avocado
	Asian Braised Short Rib Dumplings Crispy Quail Legs, Red Pepper Mustarda	Seared Tuna Caponata, Papadum Crisp
Crispy Eggplant Cake with Eggplant Caviar	Tomato Stewed Meatballs, Soft Polenta	Hamachi Crudo Jalapeno Cilantro Citrus
Crispy Eggplant Cake with Eggplant Cavial	Pepper Seared Elk Tartar, Griddled Brioche Crostini	
	Colorado Lamb Flatbread, Mint, Olive and Yogurt	



Plated Dinner – Fall & Winter

Three Courses \$90 Four Courses \$110 Five Courses \$125

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Salad

Frisée aux Lardons - Brioche Croutons, Poached Farm Egg, Pancetta Vinaigrette

Whole Leaf Caesar, Three-Year Parmigiano

Baby Beet Salad Arugula, Hazelnuts, Orange Zest, Sherry Vinaigrette

Poached Pear and Endive Salad, Candied Pecans, Riesling Vinaigrette

Marinated Lobster Salad, Avocado, Lime, Hearts of Palm

Baby Gem Lettuce Salad, Shaved Vegetables, Dijon Red Wine Vinaigrette

Spaghetti Squash Salad, Avalanche Goat Cheese

Grilled Radicchio and Endive Salad, Cherries, Citrus Vinaigrette

Warm Appetizers

Pan Seared Sea Scallops, Glazed Pork Belly, Ginger Emulsion

Roasted Butternut Squash Soup, Spiced Marshmallow, Sage Brown Butter

Celery Root Soup, Roasted Apples, Pheasant

Jumbo Tiger Shrimp Scampi, White Beans, Fresh Lemon

Warm Crispy Duck Confit, Braised Red Cabbage, Poached Farm Egg

Pasta

Hand Cut Tagliatelle, Braised Rabbit, Wild Mushrooms, Fresh Parmesan

Butternut Squash Agnolotti Ravioli, Sage Brown Butter

Colorado Lamb Bolognese, Mascarpone, Fresh Mint

Chevre Gnocchi, Winter Ratatouille, Balsamic, Basil

Potato Gnocchi, Roasted Wild Mushrooms, Mascarpone, Truffle Jus

Hand Made Lemon Ricotta Ravioli



Plated Dinner – Fall & Winter

Three Courses \$90 Four Courses \$110 Five Courses \$125

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

<u>Fish</u>	<u>Poultry</u>	Meat
Crispy Skin Salmon, Bacon, Beluga Lentils, Mustard Jus	Crispy Organic Chicken, Apple, Walnut, Celery, Blood Orange Agro Dolce	Butter Roasted Beef Filet, Sweet Potato Gratin, Glazed Root Vegetables
Butter Roasted Scallops, Carnival Cauliflower, Truffle Beurre Blanc	Cornish Game Hen, Heirloom Squash Farrotto, Watercress, Manni Olive Oil	Piquillo Crusted Colorado Lamb Loin, Polenta, Broccolini, Olive Tapenade
Stuffed Mountain Trout, Bacon, Spinach, Chestnuts, Riesling Emulsion	Coq Au Vin, Seared Breast of Chicken, Red Wine Braised Chicken Thigh, Mushrooms, Pearl Onions	Elk Loin au Poivre, Rutabega, Turnips, Farm Carrots Lamb Osso Bucco Creamy Polenta, Pomegranate
Seared Striped Bass, Crushed Potato, New England Style Clam Chowder	Duck Confit, Potato Puree, Crispy Onions, Farm Arugula	Gremolata

Duo

Available in Lieu of Entrée Choice at \$10 per guest

Duo of Beef - Marrow Crusted Short Rib and New York Strip, Parsnip, Swiss Chard

Braised Beef Short Rib, Pan Seared Scallops, Roasted Mushrooms, Roasted Parsnip

Crispy Skin Salmon, Duck Confit, Lentils, Crispy Onions, Mustard Jus

Sliced Tenderloin of Beef, Butter Poached Lobster, Sweet Potato, Creamed Spinach \$15 Surcharge

Additional tableside choice of first or dessert course is available for \$5 per guest. Additional tableside choice of entree is available for \$15 per guest exclusive of duo plates. \$10 per person additional will apply for duo entrées. Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.



Desserts – Fall & Winter

Dessert stations are customizable, please choose five bite sized desserts and/or cupcakes. \$25 per person *A trio of desserts is available as a plated option, please choose three bite sized desserts and/or cupcakes.

Plated Desserts

Chocolate Caramel Peanut Tart, Peanut Butter Gelato

Caramelized Apple Brown Butter Cake, Apple Cider Sorbet

Poached Pear & Almond Tart, Pistachio Gelato

Citrus Meringue Pie, Poached Oranges, Thyme

Salted Chocolate Cake, Chocolate Banana Gelato, Milk Chocolate Caramel Créme

Espresso Panna Cotta, Caramel Corn, Salted Caramel Sauce

Mini Cupcakes

Chocolate & Caramel Sea Salt

Lemon Poppyseed & Meringue

Carrot with Coconut Cream

Red Velvet & Mascarpone

Strawberry Shortcake

Mocha Chip

Banana Pecan

Amarena Cherry & Chocolate Chunk

S'mores

Nutella & Roasted Banana's

Peanut Butter & Jelly

White on White

Bite-Sized Desserts

Buttermilk Panna Cotta, Farm Fruit

Assorted French Macaroons

Banana Cream Pies

Cheesecake Bites with Fresh Fruit

Chocolate Dipped Coconut Macaroons

Vanilla & Chocolate Cream Puff

Doughnut Holes, Dark Chocolate Dipping Sauce

Chocolate Caramel Peanut Tarts

Seasonal Crème Brûlée

Vanilla Malt Shake, Nutella & Banana Sandwich

Seasonal Fruit Shake, Shortbread

Cupcake- Choose from Cupcake List



Wine List

Red Wines

Pinot Noir		Cabernet Sauvignon	
Au Bon Climat, Santa Barbara, California	45	Justin Vineyards & Winery, Paso Robles, California	45
Saintsbury, Carneros, California	60	Chateau Ferrande, Graves, France	55
Brewer-Clifton, Santa Rita Hills, California	70	Sequioa Grove, Napa Valley, California	75
Domaine Drouhin, Willamette Valley, Oregon	96	Ramey, Napa Valley, California	96
Joseph Drouhin Gevery Chambertain, Burgundy, France	105	Rubicon Estate "Cask," Napa Valley, California	98
Patz and Hall "Jenkins Ranch", Sonoma Coast, California	115	Pahlmeyer "Jayson," Napa Valley, California	10
Donum, Russian River Valley, California	135	Sarget du Gruaud Larose St. Julien, Bordeaux	110
		Trefethen, Napa Valley, California	114
Italian Reds		Joseph Phelps, Napa Valley, California	118
Dei, Sangiovese, Vino Nobile di Montepulciano, Italy	55	Duckhorn Vineyards, Napa Valley, California	120
Pico Maccario, "Tre Roveri" Barbera Peidmonte, Italy	60	Cakebread, Napa Valley, California	12
Damilano "Le Cinquevigne," Nebbiolo Barolo, Italy	75	Caymus, Napa Valley, California	150
Poggio al Tesoro "Sondraia," Super Tuscan, Bolgheri, Italy	105		
Pertamali Livio Sasseti, Sangiovese, Brunello di Montalcino	138	<u>Malbec</u>	
Allegrini, Amorone Classico, Corvina Veneto, Italy	185	Cantena, Mendoza, Argentina	52
		Bonfanti Alpha Gran Reserva, Mendoza, Argentina	66
Spanish Reds			
Joan D'Anguera, Syrah/Grenache, "Finca L'Argata," Monstant	68	<u>Merlot</u>	
Torres, Syrah/Grenache "Salmos," Priorat	72	Clos du Val, Napa Valley, California	45
Tinto Pesquera, Tempranillo, Ribera del Duero	75		89
Palacios Remondo, Tempranillo/Garnacha "Propriedad" Rioja	85		
		Syrah/Shiraz	
Grenache		D'Arenberg "The Footbolt," McLaren Vale, Australia	45
Betts & Scholl, "The Chronique," Barossa Valley, Australia	56	Neyers "Hudson Vineyard," Napa Valley, California	78
Chateau la Nerthe, Chateauneuf du Pape, France	90		
Tardieu Laurent, Chateauneuf du Pape, France	149	Dessert Wines	
		La Spinetta Moscato d'Asti	36
Zinfandel			40
Seghesio, Sonoma, California	45	Marenco Brquetto d'Aqui, 750ml	42
Turley "Juvenile" California	60	Domaine de Fenouillet, Muscat de Beaumes de Venise, 500ml	45
•			60
		Veuve Clicquot Ponsardin Demi Sec, 375ml	65
		Far Niente "Dolce" Napa Valley, 375ml	100



Wine List

White Wines

Bubbles		Riesling	
Borgo "Magredo", Prosecco, Veneto, Italy	40	Leeuwin, "Art Series" Margaret River, Australia (dry)	48
Juve y Camps "Reserva de la Familia", Cava, Penedes, Spain	46	Brandl "Heliginstein", Kamptal, Austria (dry)	60
Roederer Estate Brut, Alexander Valley, California	50	Trimbach, Alsace, France (dry)	50
Laurent-Perrier Brut, Champagne, France	75	Dr. Loosen "Urziger Wurzgarten," Spatlese, Mosel, Germany (off-dry)	54
Roederer Brut, Champagne, France	90		
Bollinger "Special Cuvee," Champagne, France	98		
Alfred Gratien Brut Rose, "Classique," Champagne, France	115	Pinot Gris/Grigio	
Veuve Clicquot Ponsardin, Champagne, France	120	Jermann, Friuli, Italy	48
Tattinger, "Comte de Champagne"	275	Trimbach, Alsace, France	55
Dom Perignon Brut, Champagne, France	315		
Louis Roederer "Cristal"	485		
Sauvignon Blanc Domaine de la Perriere, Sancerre, France Cloudy Bay, Marlborough, New Zealand Grgich Hills "Fume Blanc," Napa Valley, California Chateau La Louviere Pessac-Leognan, France	52 65 75 120	Chardonnay Au Bon Climat, Santa Barbara, California Sonoma Cutrer, Russian River Valley, California Trefethen, Napa Valley, California Joseph Drouhin Chablis 1 er Cru, Burgundy, France Chateau Montelena, Napa Valley, California Cakebread, Napa Valley, California Pahlmeyer "Jayson," Napa Valley, California Chalk Hill, Sonoma, California	43 53 55 60 75 80 85 90
Aromatic White Wines Licia, Albariño, Rias Baixas, Spain	45	Joseph Drouhin Puligny-Montrachet, Burgundy, France	100
Hugel, Gewurtztraminer Alsace, France	50	Far Niente Chardonnay, Napa Valley, California	110
Karl Lagler, Gruner Veltliner, Wachau, Austria	52	Marc Morey Chassagne Montrachet	148
Terredora di Paolo, Fiano di Avellino Campania, Italy Lackner-Tinnacher, Muskateller, Styria, Austria	55 66		



The Bar

Beverages are priced per drink and billed on consumption.

Signature Bar

Grey Goose Vodka Ketel One Vodka Absolut Citron Vodka Johnny Walker Black Makers Mark Bourbon Chivas Regal Scotch

Crown Royal Canadian Whiskey

Bombay Sapphire Gin

Mt. Gay Rum Patron Tequila Grand Marnier Baileys Irish Cream

Kahlua

hosted \$11.50 cash \$13

Classic Bar

Jim Beam Bourbon Dewars Scotch Canadian Club Whiskey

Absolut Vodka
Tanqueray Gin
Bacardi Silver Rum
Espolón Tequila

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hosted \$10.50 cash \$12

Hand Crafted Cocktails

Bloody Mary Montagna Martini Mimosas

Mojitos Bellinis

Customized Specialty Cocktails

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hosted \$14.50 cash \$15

Wine

hosted – per bottle (See Wine List) cash – per glass \$12

Cordials & Port

B and B Drambuie Grand Mariner Cointreau

Amaretto Di Saronno Baileys Irish Cream

Frangelico Kahlua Sambucca Tuaca

Dow's Boardroom Tawny Port

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hosted \$11.50 cash \$13

Premium Beer

Amstel Light Corona Heineken Stella Artois Fat Tire Becks NA

hosted \$6 cash \$7

Domestic Beer

Budweiser Bud Light Coors Light

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hosted \$5 cash \$6

Non-Alcoholic Beverages

Assorted Sodas Assorted Juices Aqua Panna San Pellegrino

hosted \$4.50 cash \$5

A \$150 remote bar set up fee may apply Bartenders \$75 each per hour, 1 per 75 guests required

Hosted bar prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Cash bar prices are inclusive of sales tax and exclusive of service charge.

