THE LITTLE NELL®

Private Dining Menus

Spring & Summer 2014

Breakfast au Buffet

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

Alpine Breakfast

Fresh Squeezed Orange and Grapefruit Juice

Platters of Fresh Fruit

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

Assorted Breakfast Cereals

Granola Parfaits, Greek Yogurt, Berries

Regular and Decaffeinated Coffee

Selection of Hot Teas

$30 per person

Blue Bird Breakfast

Fresh Squeezed Orange and Grapefruit Juice

Platters of Fresh Melon and Pineapple

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

Assorted Breakfast Cereals

Brûléed Grapefruits, Agave

Egg White Frittata, Spinach, Oyster Mushrooms
Avalanche Chevre

House Made Banana Bread

House Cured Smoked Salmon
Classic Accompaniments

Caramelized Onion Roasted Potatoes

Regular and Decaffeinated Coffee

Selection of Hot Teas

$50 per person

Breakfast Additions

Pecan Sticky Buns $4 each

"Juice Bar": Carrot-Ginger Zinger, Green Machine
Acai Berry Flax Seed Smoothie $12 per person

Eggs Benedict, Hollandaise $11 per person

Brioche French Toast, Caramelized Bananas
$11 per person

Smoked Salmon Display, Bagels, Classic Accompaniments
$20 per person

Steel Cut Oats, Cider, Brown Sugar $9.75 per person

Farm Fresh Breakfast Sandwiches $10.50 per person

Toast, Bagels, Cream Cheese, Jam $5.50 per person

Applewood Smoked Bacon & Country Sausage
$8 per person

Lemon Souffle Buttermilk Pancakes, Raspberries, Pine Nuts
$11 per person

Omelets Made to Order, Farm Fresh Eggs, Vegetables
& Cheeses $21 per person

Hot Local Apple Cider $68 per gallon

European-Style Hot Chocolate, House Made Marshmallows
$80 per gallon

Assorted Soft Drinks, Flat and Sparkling Bottled Water
$4.50 each

Buffets are prepared for the total guest count. A minimum order of 20 guests is required for all hot buffets.
Pricing is based upon a two hour time period and not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.3% (hotel) sales tax.

Aspen Mountain Breakfast Buffet

$50 per person

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

Includes

House Made Muffins, Croissants and Danish
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

Sliced Fresh Fruit

Assortment of Seasonal Berries (supplement $5)

Brown Sugar Brûléed Pineapple

Granola Parfaits, Greek Yogurt, Berries

Acai Berry & Flax Seed Smoothies, Greek Yogurt, Honey

House Made Banana Bread

Meats & Vegetables

Please select two

Hash Browns

Caramelized Onion Roasted Potatoes

Cajun Spiced Red Bliss Home Fries

Southern Style White Corn Grits

Applewood Smoked Bacon

Country Sausage

Entrees

Please select two

Farmhouse Quiche, Roasted Tomatoes, Manchego

Buttermilk Pancakes, Raspberries

Brioche French Toast, Caramelized Bananas

Eggs Benedict, Canadian Bacon, Farm Spinach

Egg White Frittata, Spinach, Avalanche Goat Cheese

Steel Cut Oats, Cider, Brown Sugar, Raisins, Almonds

Coconut Tapioca, Tropical Fruits

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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

Sliced Seasonal Fruit and Berries

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

Imported & Local Artisan Cheeses, Rustic Breads

Smoked Salmon, Mini Bagels, Classic Accompaniments

Roasted Heirloom Carrot Salad, Mache

Farm Vegetable Quiche

Lemon Souffle Buttermilk Pancakes, Raspberries

Applewood Smoked Bacon & Country Sausage

Caramelized Onion Roasted Potatoes

Choose Two Bite Sized Desserts

$70 per person

Sopris Brunch

Sliced Seasonal Fruit and Berries

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

Imported & Local Artisan Cheeses, Rustic Breads

Poached Shrimp, Snow Crab Claws
Spicy Cocktail Sauce

Build Your Own Cobb: Farm Lettuce, Chicken, Avocado,
Crispy Bacon, Bleu Cheese, Farm Tomatoes, Ranch

Eggs Benedict, Hollandaise

Brioche French Toast, Caramelized Bananas

Applewood Smoked Bacon & Country Sausage

Caramelized Onion Roasted Potatoes

Choose Two Bite Sized Desserts

$80 per person

Brunch Enhancements

Acai Berry & Flax Seed Smoothies
$8 per person

Pecan Sticky Buns
$4 each

Steel Cut Oats, Cider, Brown Sugar, Raisins
Almonds
$9.75 per person

Farm Fresh Breakfast Sandwiches
$10.50 per person

Toast, Bagels, Cream Cheese & Jam
$5.50 per person

Brioche French Toast, Caramelized Bananas
$11 per person

Eggs Benedict, Hollandaise
$10.50 per person

Omelets Made to Order
Farm Fresh Eggs, Vegetables, Meats & Cheeses
$21 per person

Carved Prime Rib
Horseradish Cream, Potato Chive Buns
$29 per person

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Coffee & Tea Breaks

The Classic Break

Regular and Decaffeinated Coffee

Selection of Hot Teas

Whole Fresh Fruit

Fresh Baked Cookies and Milk

$24 per person

Beverages

Regular and Decaffeinated Coffee
$58 per gallon

Selection of Hot Teas
$58 per gallon

Fruit Infused Water
$20 per gallon

European-Style Hot Chocolate,
House Made Marshmallows
$80 per gallon

Hot Local Apple Cider
$68 per gallon

Seasonal Smoothies $8 per person

Fresh Squeezed Orange and Grapefruit
Juice $75 per gallon

Chilled Lemonade $60 per gallon

Freshly Brewed Iced Tea $60 per gallon

Assorted Soft Drinks $4.50 each

Flat & Sparkling Bottled Water – 500ml
$4.50 each

Sweets & Alternatives

Assorted Individual Fruit Yogurts $4.50 each

Sliced Seasonal Fresh Fruit $6.50 per person

Granola Parfaits, Greek Yogurt, Berries
$8.50 each

Aspen Mountain Trail Mix $30 per pound

Little Nell Signature Bar Mix $25 per pound

Little Nell “Cracker Jacks” $24 per gallon

Assorted Granola Bars $3.50 each

Whole Fresh Fruit $3 per person

Crudité, Poblano Ranch $8.50 per person

House Made Corn Tortilla Chips, Salsa $12 per person

Fresh Baked Cookies $4 each*

Assortment of Breakfast Pastries $4 each*

House Made Chocolate Truffles $3 each*

Chocolate Covered Strawberries $5 each*

House Made Biscotti $12 per dozen

*Minimum order of one dozen
Pricing is based upon a two hour time period and not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.3% (hotel) sales tax.

Signature Breaks

Menus are designed for 30 minutes of service.

Spa Break

e47 Fresh Juices:
Green Machine & Carrot-Ginger Zinger
Red Berry Vanilla Smoothies
Sliced Seasonal & Whole Fruit
Infused Waters
Granola Parfaits, Greek Yogurt, Berries

$28 per person

To Sip

Pellegrino
Infused Waters
Tea
Coffee
Lemonade
Iced Tea
Sipp Sodas

$24 per person

Classic Coffee Break

Regular and Decaffeinated Coffee
Selection of Hot Teas
Whole Fresh Fruit
Fresh Baked Cookies & Milk

$24 per person

Coffee & Doughnuts

House Made Doughnut Holes
Chocolate, Caramel
Biscotti
Coffee, Tea, Iced Coffee

$28 per person

Matinee

Assorted Candy & Candy Bars
Buttered Popcorn, Flavored Salts & Spices
House Made Granola Bars
Mini Root Beer Floats

$28 per person

Salsa Bar

Tomatillo Salsa
Rojo Salsa
Pico De Gallo
Assorted Local Tortilla Chips

$18 per person

Pretzels

Pretzel Rods
Fresh Soft Baked Bavarian Pretzels
Pretzel Lavosh
Selections of House Mustards, Hummus
Creamy Peanut Butter

$22 per person

Build Your Own Sundae Bar

House-Spun Vanilla & Chocolate
Whipped Cream
Chocolate Sauce
Cherries
Sprinkles
Brownie Bites
M&M's
Oreo Crumbs

$22 per person

Cookie Extravaganza

Mini Chocolate Chip, Oatmeal & Peanut Butter Cookies
Assorted Tea Cookies
Coconut Macaroons
Fudge Brownie
White Chocolate Macadamia Nut Blondies
Coffee, Tea, Iced Coffee

$25 per person

Break menus are prepared for the total guest count. A minimum order of 20 guests is required for all break menus.
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Plated Lunch

Two Courses $44 Three Courses $56

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Soup

Summer Corn Veloute
Lump Crab, Chive Oil

Carrot & Kaffir Lime Soup
Purple Carrot Gastrique

Potato & Leek Soup
Citrus Gremolata

White Gazpacho
Marcona Almond, Greek Yogurt

Chilled Pea Soup
Pickled Salsify Ribbons, Chive Blossoms

Salad

Roasted Heirloom Carrot Salad
Pommery Mustard Vinaigrette, Pork Belly Croutons

Whole Leaf Caesar Salad
Lemon, Garlic, Anchovy, Parmigiano Reggiano

Grilled Asparagus Salad
Balsamic, Treviso, Frisee, Bacon Emulsion

Heirloom Tomatoes
Arugula, Burrata, Basil

Roasted Baby Beet Salad
Pistachio Emulsion, Endive, Avalanche Chevre

Entrée

Roasted Organic Chicken
Watercress Potato Purée, Braised Baby Fennel, Natural Jus

Grilled Wild Salmon
Quinoa, Achiote, Compressed Watermelon

Pan Seared Scallops
Succotash, Parsnip Puree, Chardonnay Caramel

Colorado Lamb Bolognese
Herb Mascarpone, Parmigiano Reggiano

Seared NY Strip Steak
Whipped Potatoes, Crispy Shallots, Salsa Verde

A three course menu consists of a first course, entrée, and dessert - please select one item per course for the entire party.
Additional tableside choice of first or dessert course is an additional $5 per guest. Additional tableside choice of entree is available for $10 per guest.
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Lunch Buffet

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

A Taste of the Southwest

Classic Pork Pozole

Guacamole, House Made Corn Tortilla Chips

Southwest Cobb, Poblano Ranch Dressing

Ancho Chile Rubbed Beef Hanger Steak

Roasted Chicken Guajillo Pibil

Pinto Beans & Rice

Jalapeño Cheese Cornbread

Chocolate Chile Pot de Crème

Peach Blackberry Crisp, Whipped Cream

Regular and Decaffeinated Coffee

Selection of Hot Teas

$60 per person

Mediterranean

Lentil Soup

Baba Ghanoush, Hummus, Crispy Pappadam, Grilled Flatbread & Focaccia

Classic Greek Salad

Toasted Couscous Salad

Ras al Hanout Grilled Chicken, Minted Yogurt

Harissa Glazed Shrimp Skewers

Grilled Mediterranean Vegetables

Hazelnut Panna Cotta, Pignoli Cookie

Seasonal Fruit Tart

Regular and Decaffeinated Coffee

Selection of Hot Teas

$70 per person

Classic American

Roasted Poblano & Corn Chowder

Farm Greens, Shaved Vegetables, Herb Vinaigrette

Heirloom Tomato Panzanella

Southern Style Buttermilk Fried Chicken, Sweet Corn Grits

Carved Flank Steak, Molasses-Brown Sugar Marinade

Selection of House Pickles

German Fingerling Potato Salad, Smoked Bacon

Buttermilk Biscuits

Stonefruit Cobbler, Whipped Cream

Chocolate Fudge Tart

Regular and Decaffeinated Coffee

Selection of Hot Teas

$80 per person

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Boxed Lunch

$35 each

Choice of Boxed Lunch

Choose up to (3) selections
$35 each

Roast Beef Sandwich
Grass Fed Beef, Bibb Lettuce, Tomato
Horseradish Mustard

Local Wagyu Beef Pastrami
Marble Rye, Russian Dressing, Slaw

Cobb Salad Wrap
Romaine, Bacon, Blue Cheese, Tomato
Poblano Ranch

Mediterranean Grill
Summer Bean Hummus, Grilled Vegetables
Pita Bread

The Italian Stallion
Prosciutto Cotto, Cappicola, Provolone
Roasted Peppers

Classic PB & J
Crunchy Peanut Butter, House Made Jam
Choice of Bread

Included:

Boulder Potato Chips
Seasonal Whole Fruit
Chocolate Chip Cookie

Choose One Side:
Citrus, Farro & Manchego Salad
Tomato Cucumber Salad
White Bean Dip, Grilled Crostini

Enhancements

Candied Cashews
House Made Trail Mix
Chef Danielle's "Power Bar"

$6 each

Bottled Water
Assorted Soft Drinks
Powerade

$4.50 each

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Tray Passed Hors d'Oeuvres

$6 per piece

Garden

Goat Cheese Fritti
Beet & Tarragon Vinaigrette

Mozzarella Burrata
Tuscan Olive Oil, Pickled Red Chiles

House Made Tomato Soup
Morbier Grilled Cheese

Jalapeno Corn Fritter, Cholula Aioli

Cherry Tomato Lollipop
Green Olive, Basil

Pickled Cherry Tartlet
Golden Raisin Compote

Chickpea Falafel
Carrot Vinaigrette

Farm

Fried Chicken Lollipop
Buttermilk Blue Cheese Sauce

House Made Wagyu Bresaola
Maple-Guajillo Cure, Grissini

Loaded Mini Mac & Cheese
Chorizo, Bacon, Green Onion

Crispy Beef Short Rib Spring Roll
Ginger-Scallion Dipping Sauce

Coriander Chicken Satay
Thai Peanut Sauce

Bison Tartar, Grilled Filoni

Colorado Lamb Bresaola
Mint, Grilled Flatbread, Tapenade

Wagyu Steak Tartar, Crispy Parmesan

Sea

Smoked Salmon & Caviar Napoleon
Pumpernickel Toast

Lobster Ceviche Tacos
Mango, Jicama, Cilantro, Lime

Oysters on the Half Shell, Citrus Mignonette

Cornet of Spicy Tuna, Avocado

Citrus Crab Salad, Compressed Honey Dew

Halibut Ceviche, Pineapple, Cucumber
Vinaigrette

Hamachi Crudo, Jalapeno, Cilantro, Citrus

Shrimp "Cocktail"
Cherry Tomato, Horseradish

6-8 pieces per person are recommended based on one hour of service.
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Dinner Buffet

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Ruthie's

Local Heirloom Tomato & Basil Salad

Watermelon & Citrus Salad

Grilled Corn on the Cobb, Cilantro Butter

Chipotle Rubbed Beer Can Chicken

Smoked Beef Brisket, BBQ

Smoked Chicken and Chevre Mac & Cheese

Grilled Summer Vegetables

Cheddar-Ranch Potato Salad

Jalapeño Cheese Corn Bread

Assorted Cookies & Brownies

Peach Blackberry Crisp, Vanilla Ice Cream

Regular and Decaffeinated Coffee

Selection of Hot Teas

$115 per person

Bell Mountain

Field Greens, Shaved Vegetables

Local Corn & Hominy Salad

Shaved Fennel & Summer Garden Vegetables
Avocado Vinaigrette

White Gazpacho, Marcona Almonds

Poached Shrimp, Oysters on the Half Shell
Spicy Cocktail Sauce

Grilled Sea Bass, Kalamata, Summer Squash

Crispy Chicken Breast, White Bean Succotash
Smoked Tomato Aioli

Selection of Artisanal Breads

Brownie Croissant Bread Pudding

Lemon Meringue Tarts, Raspberries

Regular and Decaffeinated Coffee

Selection of Hot Teas

$130 per person

Silver Queen

Caprese Salad, Heirloom Tomatoes, Burrata, Basil

Roasted Beet & Grilled Watermelon Salad,
Arugula, Sheep's Milk Feta

Chopped Romaine Caesar Salad, Parmigiano Reggiano

Chilled Pea Soup, Mint Crème Fraiche

Poached Shrimp, Oysters on the Half Shell
Maine Lobster Tails, Snow Crab Claws

Alaskan Halibut, Grilled Artichokes, Watercress

Filet of Beef, Whipped Potatoes, Romesco, Grilled Onions

Herb Roasted Leg of Lamb, Olathe Corn Grits

Selection of Artisanal Breads

Chocolate Banana Cream Pies

Buttermilk Panna Cotta, Blueberry Lemon Compote

Regular and Decaffeinated Coffee

Selection of Hot Teas

$150 per person

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Stations – Lunch, Dinner or Reception

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DISPLAYED

Chilled Seafood Bar

Poached Shrimp, Freshly Shucked Oysters
Maine Lobster Tails, Snow Crab Claws
Spicy Tuna Cones, Wakame Salad
Spicy Cocktail Sauce, Mignonette, Lemon
$55 per person

Antipasti

Imported & Domestic Cheese
House Cured & Imported Meats
Preserved Local Fruits
Chicken Liver Pate, Crostini & Grissini
$38 per person

Spanish Inspired Tapas

Grilled Camerones, Romesco
Colorado Lamb Chop, Honey Aioli
Chorizo Stuffed Squid, Kalamata Olives
Grilled Flat Bread, Figs, Bleu Cheese
Spiced Marcona Almonds
Marinated Catalan Olives
$49 per person

Farmer's Market

Crudités: Grilled, Marinated & Crisp Vegetables,
Poblano Ranch Dipping Sauce
Farm Fresh Lettuces, House Dressings
Roasted Beet & Avalanche Goat Cheese Salad
$30 per person

ACTION

Fresh Pasta and Risotto

Orecchiette, Colorado Lamb Bolognese
Garganelli, Sweet Peas, Morels
Saffron Risotto, Rock Shrimp
Focaccia, Grissini, Lavosh
$47 per person

The Taco Truck

Classic Pork Carnitas
Cilantro & Lime Marinated Sea Bass
Adobo Pulled Chicken
Salsa Verde, Salsa Crudo, Salsa Rojo
Queso Fresco, Sour Cream, Local Tortillas
$48 per person

Sliders & Chips

(Choose Two)
Wagyu Beef
Rosen Ranch Lamb
Salmon Rillette "B.L.T"
Ahi Tuna
Truffle Parmesan Crisps
$35 per person

Noodles

Udon & Ramen Noodles, Dashi, Pork Belly
Crispy Chicken, Lime, Cilantro, Tofu, Sambal
$44 per person

CARVING

Colorado Classic

Roasted Buffalo Strip Loin
Cheddar Grits, Swiss Chard
Coffee BBQ
$38 per person

Grass Fed Beef Tenderloin

Grilled Scallion Aioli, Potato Chive Buns, Au Jus
$34 per person

Herb Roasted Leg of Lamb

Braised Red Cabbage, House Pickles
$32 per person

Whole Roasted Branzino

Feta, Olive Cous Cous
$32 per person

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Plated Dinner

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

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Soup

Roasted Tomato Soup
Gruyere Gougere

Chilled English Pea Soup
Pickled Salsify, Chive Blossoms

Watermelon Gazpacho
Crab, Cucumber, Basil

Summer Corn Veloute
Confit Potato, Popcorn

Carrot & Kaffir Lime Soup
Purple Carrot Gastrique

Salad

Whole Leaf Caesar
Three-Year Parmigiano Reggiano

Asparagus Salad
Treviso, Balsamic, Frisee, Bacon Emulsion

Roasted Beet & Grilled Watermelon Salad
Farm Arugula, Sheep's Milk Feta

Freshly Snipped Farm Greens
Shaved Vegetables, Avalanche Goat Cheddar,
Dijon-Red Wine Vinaigrette

Heirloom Tomatoes
Arugula, Burrata, Basil

Appetizers

Salmon Rillette "B.L.T"
Toasted Brioche, Ranch Aioli, Pork Belly Croutons

Free Formed Ravioli
Chicken Confit, Fava Beans, Ricotta Salata

Sweet Pea & Ricotta Agnolotti
Citrus Herb Butter

Pan Seared Scallops
Snap Peas, Carrot Panna Cotta, Chardonnay Caramel

Peeky Toe Crab Salad
Ginger Aioli, Avocado Mousse, Pistachio, Opal Basil

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.
$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 9.3% (hotel) sales tax.

Plated Dinner

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

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

Fish

Butter Roasted Sea Bass
Arugula Pesto, Kalamata, Haricot Vert,
Fingerling Potatoes, Shaved Fennel

Alaskan Halibut
Summer Squash, Tomatoes

Oven Roasted Arctic Char
Sweet Corn, Chanterelle Succotash

Pan Seared Scallops
Fennel Puree, Figs, Pearl Onions

Meat & Poultry

Roasted Filet of Beef
Whipped Potatoes, Romesco, Grilled Onions

Crispy Chicken Breast
White Bea Succotash, Smoked Tomato

Grilled Bison Strip Loin
Cheddar Grits, BBQ, Braised Swiss Chard

Colorado Rack of Lamb
Parsnip Puree, Rosemary Pesto, Cauliflower

Duo Entree

Beef Two Ways
Braised Short Rib, Bone Marrow Potato Puree
New York Strip, Summer Corn Ragout

Filet & Lobster Tail ($10 pp supp)
Beef Tenderloin, Romesco, Grilled Onions
Butter Poached Lobster, Sweet Corn, Tarragon

Colorado Classic
Roasted Lamb Loin, Piquillo Pepper
Sautéed Mountain Trout, Summer Peas

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 9.3% (hotel) sales tax.

Desserts

Choose a plated dessert or a trio of mini desserts for a plated lunch or dinner course.

Choose five mini desserts to customize a dessert display for $25 per person

Plated Desserts

Chocolate Caramel Peanut Tart
Peanut Butter Gelato

Chocolate Fudge Brownie
Mango & Passion Fruit Sorbet, Caramel

Meyer Lemon Tart
Seasonal Berries, Meringue

Roasted Pineapple Brown Butter Cake
Coconut Sorbet, Saffron Foam

Trio of Seasonal Sorbets
Crisp Meringue, Mint

Crème Fraîche Cheesecake
Summer Melons, Lavender, Basil

Mini Cupcakes

Chocolate & Caramel Sea Salt

Lemon Poppy Seed & Meringue

Carrot with Coconut Cream

Red Velvet & Mascarpone

Strawberry Shortcake

Nutella & Roasted Bananas

Vanilla, Vanilla

Mini Cookies & Brownies

Coconut Macaroons

Assorted French Macaroons

Assorted Tea Cookies

Chocolate Chip, Peanut Butter & Oatmeal Cookies

Fudge Brownie

White Chocolate Macadamia Nut Blondies

Apricot Raspberry Linzer

Mini Desserts

Buttermilk Panna Cotta, Farm Fruit

Banana Cream Pies

Seasonal Cheesecake Bites

Vanilla & Chocolate Cream Puff

Chocolate Caramel Peanut Tarts

Lemon Meringue Tarts

Crème Brûlée Tart

Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.3% (hotel) sales tax.

Post Party Delectables

A selection of treats to offer sustenance to the late night crew.

Late Night Bites

Tray passed, $6 each

Mini Ajax Cheese Burger

Buffalo Slider, Aged Cheddar, Green Chile Jam

Salmon Rillette “B.L.T”

House Made Tomato Soup, Morbier Grilled Cheese

Cinnamon Sugar Doughnut Holes, Chocolate Dipping Sauce

Chocolate Kahlua Shake, Fudge Brownie Bite

Mini Chocolate Chip Cookies

Vanilla Malt Shake, Nutella & Banana Sandwich

Mint Chip Ice Cream Sandwich

Gondola Goodies

Individually packaged & given to guests as they download

Sugared Brioche $10 each

Four Mini Chocolate Chip Cookies $10 per bag

Little Nell Cracker Jacks $10 per bag

Aqua Panna Bottled Water $4.50 each

European-Style Hot Chocolate with House Made Marshmallows $80 per gallon

Coffee or Hot Tea $58 per gallon

Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.3% (hotel) sales tax.

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
Coretto Coffee Liquor
—
hosted $12.50
cash $13

Colorado Bar
Woody Creek Vodka, Basalt
Spring 44 Gin, Loveland
Montanya Rum, Crested Butte
Fireside Whiskey, Denver
Suerte Tequila, Jalisco
Dewars Scotch, Scotland
—
hosted $11.50
cash $12

Hand Crafted Cocktails
Bloody Mary
Mimosas
Mojitos
Bellinis
Customized Specialty Cocktails
—
hosted $14.50
cash $15

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

Cordials & Port
B and B
Drambuie
Grand Marnier
Cointreau
Amaretto Di Saronno
Baileys Irish Cream
Frangelico
Kahlua Coffee Liquor
Sambuca
Tuaca
Dow's Boardroom Tawny Port

—
hosted $12.50
cash $13

Premium Beer
Amstel Light
Corona
Stella Artois
Fat Tire
Becks NA
—
hosted $6.50
cash $7

Domestic Beer
Budweiser
Bud Light
—
hosted $5.50
cash $6

Colorado Micro Brews
New Belgium Fat Tire, Fort Collins
Great Divide IPA, Denver
Boulder Beer Co Buffalo Gold, Boulder
—
hosted $6.50
cash $7

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 are $75 each per hour. Staffing requirements, 1 tender per 75 guests (hosted) 1 tender per 30 guests (cash).
Hosted bar prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.3% (hotel) sales tax.
Cash bar prices are inclusive of sales tax and exclusive of service charge.