



THE
LITTLE
NELL



WINTER PRIVATE DINING MENUS 2019-2020



Breakfast

Start with the Alpine Breakfast and customize with our additions to create a unique menu for your guests.

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

ALPINE BREAKFAST

Fresh Squeezed Orange & Grapefruit Juice

Platters of Seasonal Fruits

House Made Muffins, Croissants & Scones, Preserves, Honey, Butter

Regular & Decaffeinated Coffee

Selection of Hot Teas

\$36 per person



A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL DISPLAY STATIONS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.

COLD ADDITIONS

Sliced Smoked Salmon, Cream Cheese, Sieved Egg Yolks & Whites, Chives, Red Onion, Capers, Mini Bagels
\$20 per person *GF*

Protein Shake Station: Espresso-Chocolate-Peanut Butter, Vanilla-Creamsicle & Kale-Apple-Ginger
\$18 per person *GF*

Build Your Own Parfait
Plain Greek Yogurt, Selection of House Preserves, Berries, House Made Granola
\$15 per person *GF*

Juice Bar:
Carrot-Ginger Zinger
Green Machine
Pineapple Tangerine Papaya Juice
Apple, Beet, Carrot
\$14 per person *GF*

Warrior Pudding, Hemp Seed, Chia Seed & Coconut
\$9 per person *GF*

Acai Berry-Flax Seed Smoothies, Greek Yogurt, Honey
\$7 per person *GF*

Brown Sugar Brûléed Pineapple
\$7 per person *GF*

Ruby Red Grapefruit
\$5 per person *GF*

Assorted Breakfast Cereals, 2% & Skim Milk
\$5 per person

HOT ADDITIONS

Egg White Frittata, Melted Leeks, Oyster Mushrooms, Chevre
\$16 per person *GF*

Traditional Eggs Benedict, Canadian Bacon, Spinach, Hollandaise
\$15 per person

Lemon Soufflé Pancakes, Pine Nuts, Raspberries, Maple Syrup & Raspberry Syrup
\$14 per person

Farmhouse Quiche, Roasted Tomatoes, Manchego
\$14 per person

Breakfast Croissant Sandwiches, Farm Eggs, White Cheddar & Bacon
\$12 per sandwich

Brioche French Toast, Caramelized Banana Jam, Syrup
\$12 per person

Scrambled Eggs and Chives
\$11 per person *GF*

Steel Cut Oats, Brown Sugar
\$10 per person *GF*

Caramelized Onion Roasted Potatoes
\$8 per person *GF*

Applewood Smoked Bacon
\$8 per person *GF*

House-Made Maple-Sage Sausage
\$8 per person *GF*

Pecan Maple Bread
\$6 per person

House-made Cinnamon Rolls
\$5 each



Aspen Mountain Breakfast Buffet

\$58 per person

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

INCLUDES

Fresh Squeezed Orange & Grapefruit Juice

House Made Muffins, Croissants & Scones, Assorted Breads
& Bagels, Cream Cheese, Preserves, Honey, Butter

Regular & Decaffeinated Coffee

Selection of Hot Teas

ENTRÉES

Please select three

Lemon Soufflé Pancakes, Pine Nuts, Raspberries, Syrup

Brioche French Toast, Caramelized Banana Jam, Syrup

Eggs Benedict, Canadian Bacon, Spinach, Hollandaise

Egg White Frittata, Melted Leeks, Oyster Mushrooms, Chèvre

Shakshuka, Sunny Side Up Eggs

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

Croissant Sandwiches, Farm Eggs, White Cheddar, Bacon

Scrambled Eggs & Chives

Farmhouse Quiche, Roasted Tomatoes, Manchego

SIDES

Please select four

Sliced Fresh Fruit

Brown Sugar Brûléed Pineapple

Ruby Red Grapefruit

Seasonal Whole Fruit

Granola Parfaits, Greek Yogurt, Berries

Acai Berry Flax Seed Smoothies, Greek Yogurt, Honey

Warrior Pudding, Chia Seeds, Coconut

Assorted Breakfast Cereals, 2% & Skim Milk

Caramelized Onion Roasted Potatoes

Applewood Smoked Bacon

Maple-Sage Poultry Sausage

House-made Cinnamon Rolls

Pecan Maple Bread

House-made Tea Bread

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Brunch Enhancements

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CHEF STATIONS

CHEF ATTENDANT PER (50) GUESTS, \$175 EACH

EGGS BENEDICT

Canadian Bacon, Spinach, Hollandaise, Smoked Salmon, Braised Kale, Roasted Tomato
Poultry Sausage, Poblano Hollandaise
\$25 per person

BREAKFAST TACOS

Scrambled Eggs, Chorizo, Cotija Cheese, Shredded Radish, Salsa Verde, Salsa Roja,
Salsa Crudo, Local Corn Tortillas
\$25 per person GF
Add Burritos or Quesadillas + \$7 per person

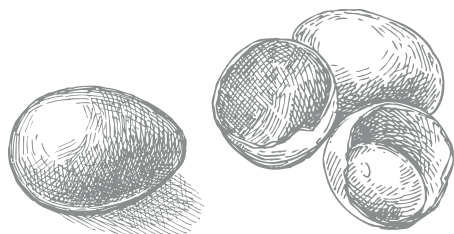
OMELETS MADE TO ORDER

Farm Eggs, Vegetables, Meats, Cheeses
\$25 per person GF

STEEL CUT OATMEAL

Almond Milk, Apple Cider or Vanilla Infused Milk, Seasonal Berries, Caramelized Apples,
Cinnamon, Toasted Almonds, Brown Sugar, Pecans, Raisins, White Chocolate Croquants
\$18 per person GF

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A LA CARTE ADDITIONS

Buttermilk Biscuits, White Gravy, 3-Year White Cheddar, Framani Ham, Korean Fried Chicken,
Whipped Butter, Aspen Mountain Honey, Tapatio, Cholula and Sriracha
\$25 per person

Poached Shrimp, Cocktail Sauce, Lemon (3 pieces per person)
\$21 per person GF

Snow Crab Claws, Cocktail Sauce, Lemon (3 pieces per person)
\$21 per person GF

Little Nell Cobb Salad: Farm Lettuce, Grilled Chicken, Avocado, Crispy Bacon, Bleu Cheese,
Tomatoes, Poblano Ranch
\$18 per person GF

Imported & Local Artisan Cheeses, Crostini, Lavosh, Crackers
\$17 per person

Duck Confit Hash, Poached Eggs, Sweet Potatoes, Hollandaise
\$17 per person GF

Huevos Rancheros, Refritos, Cotija Cheese, Salsa Verde, Cilantro, Local Tortillas
\$16 per person GF

Cheese Blintzes, Citrus Ricotta, Grapefruit Salad
\$13 per person

Shaved Kale Salad, Sherry Maple Vinaigrette, Dried Cranberries, Walnuts, Shaved Pecorino
\$12 per person GF



Brunch Bar Enhancements

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BLOODY MARY BAR ON THE DECK

A Selection of Vodkas with Classic Bloody Mary Mix, Olives, Celery, Dill Pickles, Boiled Shrimp, Fresh Parsley, Cilantro, Beef Jerky, Bacon Slices, Cocktail Onions, Pickled Green Beans, Pickled Jalapenos, Horseradish, Lemon And Lime Wedges
\$18 per drink, Minimum Order of 20 Required
\$150 Set-Up Fee

ESPRESSO BAR

Espresso Drinks
Chocolate Covered Espresso Beans
Biscotti
Mini Cookies
\$8 per drink, Minimum Order of 20 Required
\$200 Set-Up Fee, Includes Machine & Barista

LEMONADE BAR

Prosecco, Vodka, Moscato, Tequila, Gin
Little Nell Fresh Squeezed Lemonade, Raspberry & Watermelon Juice, Mint, Basil, Rosemary, Lemon, Lime, Orange, Pomegranate, Strawberry, Twizzlers, Rock Candy, Old Fashion Lemon Stick
\$22 per drink, Minimum Order of 20 Required
\$150 Set-Up Fee

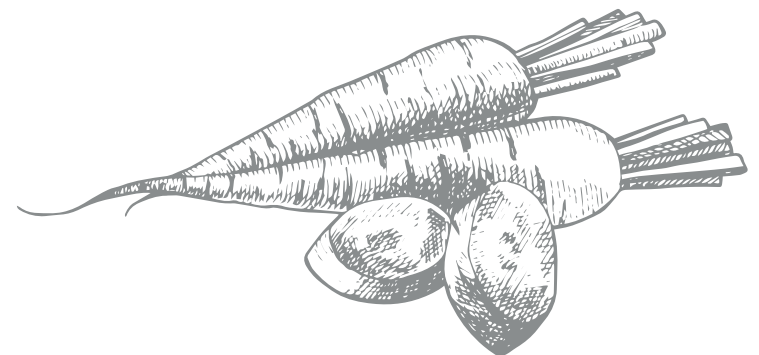
BELLINI BAR

Prosecco, Assorted Seasonal Fruit Purees & Fresh Squeezed Juices
\$18 per drink, Minimum Order of 20 Required
\$150 Set-Up Fee

FRESH JUICE BAR

Green Machine
Carrot, Ginger, Zinger
Pineapple, Tangerine, Papaya Juice
Apple, Beet, Carrot
\$14 per drink, Minimum Order of 20 Required

*BARTENDERS \$100 EACH PER HOUR, 1 PER 75 GUESTS REQUIRED. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.





Coffee & Tea Breaks

BEVERAGES

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

Fresh Squeezed Orange & Grapefruit Juice \$80 per gallon

Regular & Decaffeinated Coffee \$72 per gallon

Selection of Hot Teas \$72 per gallon

Hot Local Apple Cider \$65 per gallon

Chilled Lemonade \$60 per gallon

Freshly Brewed Iced Tea \$60 per gallon

Fruit Infused Water \$35 per gallon

Açaí Berry Flax Seed Smoothies, Greek Yogurt, Honey \$8 per person

Mini Root Beer Floats & Vanilla Ice Cream \$8 each

Kombucha Cold Brew \$8 each

Assorted Soft Drinks \$6 each

Flat & Sparkling Bottled Water \$6 each



SNACKS

Chicken Quesadillas, Salsa Roja, Sour Cream \$14 per person

Hummus with a Garden of Vegetables & Pita \$12 per person *GF*

Granola Parfaits, Greek Yogurt, Berries \$10 per person *GF*

Sliced Seasonal Fresh Fruit \$8 per person *GF*

House-Made Corn Tortilla Chips & Roja Salsa \$7 per person *GF*
Add Guacamole \$5 per person

Little Nell "Cracker Jacks" \$7 per person

Element 47 Bar Mix, Truffle Popcorn, Olives, Chocolate Rocks \$6 per person *GF*

Sweet and Savory Scones
Butter, Honey, Assorted Jams \$6 per person

House Made Muffins, Croissants & Scones
Preserves, Honey, Butter \$5 per person

Sweet & Salty Trail Mix \$5 per person

Candied Cashews \$5 per person

House-Made Chocolate Truffles \$5 per person

Chocolate Covered Strawberries \$5 per person

House-Made Mini Biscotti \$4 per person

Whole Fresh Fruit \$4 per person *GF*

Fresh Baked Cookies
Chocolate Chip, Peanut Butter, and Sugar \$4 per person

MINIMUM ORDER OF ONE DOZEN. PRICING IS EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.



Signature Breaks

Menus are designed for 60 minutes of service.

DOUGHNUT BAR

Assorted Doughnuts
Assorted Glazes, Sprinkles, and Toppings
\$26 per person
Suggested Beverage Pairing: Regular & Decaf Coffee
+ \$72 per gallon

COOKIE EXTRAVAGANZA

Mini Chocolate Chip Cookies
Mini Oatmeal Cookies
Mini Peanut Butter Cookies
Assorted Short Bread
Coconut Macaroons *GF*
Fudge Brownie *GF*
White Chocolate Macadamia Nut Blondies
\$25 per person
Suggested Beverage Pairing: Infused Milks
+ \$72 per gallon

LET'S GO NUTS

Sliced Almonds
Candied Pecans
Pistachios
Candied Cashews
Dried Fruits
\$23 per person *GF*
Suggested Beverage Pairing: Infused Water
+ \$35 per gallon

CREATE YOUR OWN TRAIL MIX

Spirced Almonds, Pistachios
Candied Cashews, Dried Papaya
Dried Cherry, Raisins, Coconut
White Chocolate, Dark Chocolate
\$23 per person *GF*
Suggested Beverage Pairing: Peach Iced Tea
+ \$72 per gallon

GARDEN GRAZING

Crudit , Raw Veggies
Onion Dip, Carrot Hummus
Bean Chips, Spelt Crackers
\$19 per person *GF*
Suggested Beverage Pairing: Green Machine Juice
+ \$10 per person

OKTOBERFEST

Soft Warm Pretzel Bites
Pretzel Rods
Pale Ale Cheese Dip, House Mustard,
Nutella & Peanut Butter Spreads
\$19 per person
Suggested Beverage Pairing: Hot Local Apple Cider
+ \$65 per gallon

MATINEE BREAK

Cocoa Dusted Almonds
Assorted Candy Favorites
(M&M's, Snickers, Milky Way, Kit Kat)
Buttered Popcorn *GF*
\$18 per person
Suggested Beverage Pairing: House-Made Lemonade
+ \$60 per gallon

SALSA BAR

Trio of House-Made Salsas
Warm Cheese Dip
House-made Tortilla Chips
\$17 per person *GF*
Add Guacamole + \$5 per person
Suggested Beverage Pairing:
Glass Bottled Coke & Topo Chico
+ \$6 each

PROTEIN POWER UP

Espresso Chocolate Peanut Butter Shakes
Vanilla Creamsicle Shakes
Kale Apple Ginger Shakes
\$16 per person *GF*

JUICE-LOGY

Green Machine
Carrot Ginger Zinger
Pineapple, Tangerine, Papaya Juice
Apple, Beet, Carrot
\$14 per person *GF*

SEASONAL FRUITS AND BERRIES

The Season's Freshest Fruit
Selections with Exotic Fruit Dipping Sauces
Compressed Melons
Individual Yogurt
\$15 per person *GF*
Suggested Beverage Pairing: Acai-Berry Smoothie
+ \$8 per person



A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL SIGNATURE BREAKS. A SURCHARGE OF \$250 WILL APPLY BELOW THE MINIMUM. PRICING IS BASED UPON A THIRTY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.



Plated Lunch

Two Courses \$50 | Three Courses \$62

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

SOUP

Chicken Noodle
Ricotta Salata, Confit Tortellini

French Onion Soup Gratinée

Tomato Bisque
Grilled Cheese Croutons, Basil Pistou

Smoked Trout Chowder
Trout Roe, Charred Scallion, Potato Confit

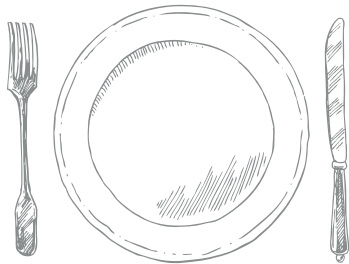
SALAD

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

Braised Endive & Arugula *GF*
Butternut Squash Caponata, Cranberry Emulsion

Roasted Baby Beet Salad *GF*
Pistachio Emulsion Treviso, Chevre

Frisée Aux Lardons *GF*
Poached Egg, Winter Mushrooms, Parmesan



APPETIZERS

Truffled Pappardelle
Molten Brie, Chicken Confit

Beef Carpaccio
Herb Salad, Crumbed Blue, Dijon

ENTRÉE

Winter Mushroom Agnolotti
Celery Root, Shaved Truffle

Pan Seared Red Trout
Sweet Potato Gnocchi, Parsnip, Ricotta

Braised Lamb
Creamy Polenta, Braised Greens

Emma Farms Wagyu Bolognese
Herb Mascarpone, Parmigiano Reggiano

Seared Flat Iron Steak *GF*
Whipped Potatoes, Crispy Shallots, Salsa Verde

VEGETARIAN

Butternut Squash Enchilada *GF*
Roasted Tomato, Pepita, Cotija, Kale

Winter Mushroom Risotto *GF*

Heart of Palm "Fettuccini" *GF*
Hazelnut, Kale Pesto

PLATED DESSERTS

New York Style Cheesecake
Caramel Rum Sauce, Vanilla Bean Pineapple Compote

Coconut Crème Brûlée
Banana Chip, Mango, Coconut Mac

Frangipane Pear Tart
Almonds, Crème Fraîche Whipped Cream

S'more's Pie
House-made Graham Cracker Crust,
68% Chocolate Custard, Chocolate Ganache,
Toasted Vanilla Bean Marshmallow

Apple Cobbler
Vanilla Ice Cream

Chocolate Napoleon *GF*
Crispy Meringue, Chocolate Sauce

Roasted Apple Tart
Caramelized White Chocolate, Sour Cream Sorbet *GF*

Brown Sugar Custard with Ginger Snap Biscotti
Bourbon Whipped Cream, Pecan Brittle *GF*

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 \$10 PER GUEST. ADDITIONAL TABLESIDE CHOICE OF ENTRÉE IS AVAILABLE FOR \$20 PER GUEST. MAX 3 SELECTIONS. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.



Lunch Buffet

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur. All lunch buffets include iced tea and lemonade.

ITALIAN INSPIRATION

Pasta Fagioli

Focaccia Panzanella, Chicory,
Grilled Artichokes, Kale, Anchovies,
Parmesan

Roasted Beets, Endive,
Gorgonzola Dressing, Arugula

Strozzapreti, Winter Mushroom, Truffle,
Crispy Mushrooms, Charred Radicchio

Herb Roasted Wagyu *GF*
Eggplant Caponata, Pinenuts, Tomato

Snapper Picatta, Roast Potatoes,
Capers, Lemon

Creamy Polenta *GF*

Pistachio Semi-Freddo *GF*

Tiramisu

\$72 per person

A TASTE OF THE SOUTHWEST

Pozole *GF*
Chili Broth, Hominy, Shaved Radish

Classic Nachos
Refritos, Cheddar, Jalapenos, Chorizo, Sour
Cream, Salsa Roja

Southwest Cobb *GF*
Poblano Ranch Dressing

Smoked Chicken & Red Chili Enchiladas

Roasted Pork Loin Green Chili *GF*

Pinto Beans & Rice *GF*

Jalapeño Cheese Cornbread *GF*

Chocolate Chile Pot de Crème *GF*

Mini Churros Cinnamon Dipping Sauce

Caramel Flan Parfaits *GF*

\$68 per person

SANDWICH SHOP

Gluten Free Bread Available

Loaded Baked Potato Soup *GF*
House Cured Bacon

Classic Caesar

Pasta Salad, Salami, Pepperoncinis, Roasted
Peppers, Feta

Roasted Brussels Salad *GF*
Bacon Vinaigrette, Pickled Onions

The Philly, Shaved Beef, Onions, Soft
Baguette

Turkey Pastrami on Rye, Cole Slaw, Swiss
Cheese

Grilled Vegetables, Olive Tapenade, Hum-
mus on Focaccia

Chicken B.L.T, Toasted Focaccia, Ranch Aioli

Cheese Cake Cookie Sandwiches

Cast Iron Caramel Brownie Pudding

\$65 per person

SIGNATURE SOUP & SALAD

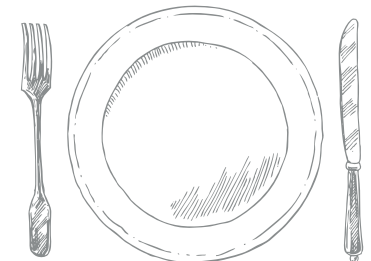
The Little Nell Signature Tortilla Soup *GF*
Chicken, Avocado, Pepper Jack

Element 47 Cobb Salad *GF*
Romaine Lettuce, Avocado, Tomatoes,
Crumbled Bacon, Bleu Cheese, Poblano
Ranch, Grilled Chicken, Seared Shrimp,
Blackened Ahi

Assorted Petit Fours

\$50 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL LUNCH BUFFETS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFET SERVICE BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.





Take-Away Picnic Lunch

\$45 per person, 20 person minimum order

Includes TLN Reusable Lunch Cooler

SALADS & SANDWICHES

Kale Caesar Salad With Chicken

Grilled Chicken Cobb Salad *GF*
Romaine, Bacon, Bleu Cheese, Tomatoes Poblano Ranch

Smoked Salmon Plain or Everything Bagel
Cream Cheese, Cucumber, Tomato

The Little Nell Club on Sourdough
Turkey, Ham, Bacon, Lettuce, Tomato, Onion

Ham & Cheese Croissant
Dijon Mustard

ACCOMPANIMENTS

Tomato Cucumber Salad *GF*

Boulder Potato Chips *GF*

Seasonal Whole Fruit *GF*

Fresh Baked Cookies

ADDITIONAL BEVERAGES

(1) drink included per person

Bottled Water

Assorted Soft Drink

Gatorade

Energy Drink

Cold Brew

MINIMUM OF 5 OF EACH TYPE OF SANDWICH. PRICES ARE
EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9%
(TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.





Hors D'oeuvres

\$8 per person, per item

Hors D'oeuvres are designed for 60 minutes of service.

HOT

Crème Fraîche & Chive Tater Tot *GF*
Caviar, Bacon Jam

Morbier Grilled Cheese
Tomato Jam, Basil

Sweet Potato Pie
Pecan Guajillo Crumble, Micro Celery

Pork Belly Steam Bun
Nori Aioli, Soy-Chili, Cilantro

Almond Crusted Camembert *GF*
Cranberry Gel

Mini Boursin Mac & Cheese
Sliced Scallion, Shaved Seasonal Mushroom

Lobster Corn Dog
Agave Dijon

Shrimp Potsticker
XO Sauce, Scallion

Duck Confit Spring Roll
House-Made Hoisin Sauce

Wagyu Beef Jerk Marinated Skewers
Chipotle Lime Sauce

COLD

"Chips & Salsa" *GF*
Crispy Tortilla, Cherry Tomato,
Onion, Salsa Fluid Gel

Cornet of Spicy Tuna
Avocado, Micro Cilantro, Wasabi, Roe

Wagyu Tartare Potato Flatbread, Yolk Jam

Smoked Salmon & Caviar Napoleon
Pumpnickel Toast

Rustic Avocado Toast *GF*
Blood Orange, Cotija, Tomatillo Chip

Salmon Tartare *GF*
Yuzu, Jalapeno

Whipped Burrata
Heirloom Beets, Arugula,
Preserved Lemon, Focaccia Crisp

Charred Octopus
Confit Potato, Squid Ink Emulsion

ELEVATED

Dynamite Oyster
Caviar, Dynamite Sauce

Butter Poached Lump Crab *GF*
Shaved Asparagus, Hollandaise Espuma

Foie Gras Toast
Paonia Peach Jam

Uni Tongue *GF*
Cauliflower, Smoked Trout Roe

+ \$12 per person

Kobe Beef Tataki
Black Truffle, Romaine Tip

5g Ocietra Caviar
Brioche, Yolk Jam, Chive

+ \$40 per person



6-8 PIECES PER PERSON ARE RECOMMENDED BASED ON ONE HOUR.
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Stations - Lunch, Dinner or Reception

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CHEF ATTENDED

WAGYU BEEF TENDERLOIN

Roasted Fingerlings, MZ Steak Sauce
\$85 per person

CHINA TOWN

Ramen & Dim Sum
Pork Tonkatsu Broth
Ramen Noodles, Udon Noddles, Sprouts
Tofu, Scallions, Pork Belly, Poached Eggs
Bamboo Steamed Shrimp Potstickers
Duck Confit Steam Buns
Veggie Spring Rolls
\$55 per person

COLORADO RACK OF LAMB

Root Vegetable "Ratatouille"
\$52 per person

BISON STRIPLOIN

Cheddar Grits, Swiss Chard
Coffee Molasses BBQ
\$50 per person GF

FRESH PASTA AND RISOTTO

Orecchiette, Colorado Wagyu Bolognese
Winter Mushroom and Boursin Risotto
Butternut Gnocchi, Brown Butter
Focaccia, Grissini, Lavosh
\$47 per person

BEEF TENDERLOIN

Grilled Scallion Aioli,
Potato Chive Buns, Au Jus
\$45 per person

PORCHETTA

Cider Braised Cabbage & Apples
\$25 per person

DISPLAYED

STURIA CAVIAR BY THE KILO

Brioche, Bilini, Sieved Egg, Chive
Crème Fraiche, Red Onion
\$ Market Price

LAZY SUSAN & ASIAN STREET FOOD

Thai Green Papaya Salad Duck Bao Buns
Soba Noodle & Wakame Salad, Shitakes
Shrimp Pad Thai Sweet Chili Glazed Coriander
Soy Chicken Wings Thai Beef Salad
Condiments for the Table: Bean Sprouts,
Limes, Cilantro, Sambal, Chilies
Pork Belly Fried Rice
Chicken Potstickers
\$65 per person

SPANISH INSPIRED TAPAS

Camarones A La Plancha, Romesco
Chorizo Stuffed Squid, Kalamata Cream
Grilled Flat Bread, Figs, Bleu Cheese
Serrano Ham Wrapped Dates, Manchego
Spiced Marcona Almonds
Grilled Octopus, Black Garlic Romesco
\$59 per person

TACO "TRUCK"

Classic Pork Carnitas
Camarones al Pastor
Adobo Pulled Chicken
Salsa Verde, Salsa Crudo, Salsa Roja
Queso Fresco, Sour Cream, Local Tortillas
\$49 per person

DISPLAYED

ANTIPASTI

Imported & Domestic Cheese
Custom Cured Meats
Marinated Olives, Peppers
Preserved Local Fruits
Chicken Liver Pate, Crostini & Grissini
\$45 per person

SKEWERS AND SATAYS

Lebanese Chicken Skewers
Kofta Spiced Lamb Leg
Sweet Soy Beef Satay
Pork Satay
Thai Peanut Sauce, Tzatziki, Chili Jam
\$45 per person

BUILD YOUR OWN COBB

Romaine Lettuce, Baby Kale, Avocado,
Tomatoes, Crumbled Bacon, Bleu Cheese
Grilled Chicken, Shrimp & Blackened Ahi
Poblano Ranch, Citrus Vinaigrette
\$39 per person

CHILLED SEAFOOD BAR

Designed for (3) Pieces a Person

Poached Shrimp \$18 per person
Freshly Shucked Oysters \$18 per person
Snow Crab Claws \$27 per person
Maine Lobster \$30 per person

Includes Spicy Cocktail Sauce,
Mignonette, Lemon

DISPLAYED

BISCUIT BAR

Buttermilk Biscuits, White Gravy, 3-Year
White Cheddar, Fra' Mani Ham, Korean Fried
Chicken, Whipped Butter, Aspen Mountain
Honey, Tapatio, Cholula and Sriracha
\$30 per person

SWEET & SAVORY CREPES

Nutella, Blueberry, Vanilla
Boursin and Mushroom
Asparagus, Ham and Swiss
\$25 per person

S'MORES

House-Made Graham Crackers
68% Chocolate
Vanilla Bean Marshmallows
\$19 per person

A MINIMUM OF 20 PEOPLE REQUIRED FOR ALL STATIONS. 1 PER (50) GUESTS \$175 EACH. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.



Plated Dinner

Three Courses \$120 | Four Courses \$135 | Five Courses \$150

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

AMUSE BOUCHE

Please Select One

+ \$10 per person

Smoked Potato *GF*
Trout Roe, Dill, Radish

Vodka Cured Salmon
Bagel Chip, Cured Egg Yolk, Crème Fraîche

Beet Napoleon *GF*
Chevre, Walnut

Spicy Tuna
Risotto Cake

Winter Truffle Flan *GF*
Artichoke, Parmesan

FAMILY STYLE

Shrimp Cocktail *GF*
+ \$14 per person

Crab Cakes *GF*
+ \$14 per person

Selection of Cheeses *GF*
+ \$26 per person

SALAD

Whole Leaf Caesar
Three-Year Parmigiano Reggiano

Roasted Baby Beet Salad *GF*
Pistachio Emulsion, Treviso, Chevre, Blood Orange

Winter Squash Salad *GF*
Arugula, Quinoa, Pomegranate Candied Pine Nut

Baby Kale Salad *GF*
Toasted Walnuts, Maytag Bleu, Shaved Pear,
Roasted Onion Vinaigrette

APPETIZERS

The "Club Sandwich"
Toasted Brioche, Confit Turkey, Crispy Pork Belly,
Tomato Jam, Roasted Garlic Aioli

Free Formed Pasta
Braised Oxtail, Crispy Mushrooms, Crème Fraîche

Brown Butter Sweet Potato Agnolotti
Guajillo & Pecan Granola, Ricotta Parsnip Cream

Pan Seared Scallops *GF*
Winter Squash "Risotto"

Smoked Duck Pastrami
Pine Nuts, Aged Manchego, Brussels Sprouts

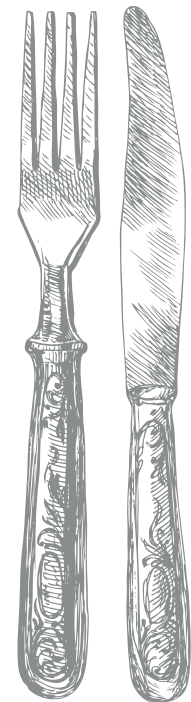
SOUP

Forest Mushroom Soup *GF*
Melted Leek, Puffed Rice

Chicken Noodle
Ricotta Salata & Confit Tortellini

Tomato Bisque
Grilled Cheese Croutons, Basil Pistou

Smoked Trout Chowder
Trout Roe, Charred Scallion, Potato Confit



ADDITIONAL TABLESIDE CHOICE OF FIRST OR DESSERT COURSE IS AVAILABLE FOR \$15 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.



Plated Dinner

Three Courses \$120 | Four Courses \$135 | Five Courses \$150

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VEGETARIAN

Textures of Winter Squash *GF*
Roasted Squash, Sweet Potato Puree, Pomegranate

Roasted Baby Carrots *GF*
Mushroom Fricassée, Pearl Onions, Vegetable Demi

FISH

Roasted Sea Bass *GF*
Brussels Sprouts, Baby Potatoes, Mustard Cream

Glazed Black Cod *GF*
Braised Napa Cabbage, Mussels, Kaffir Lime Carrot

Seared Scallop *GF*
Chorizo Butter Broth, Baby Potatoes, Clams

Loch Duart Salmon *GF*
Spinach, Spaghetti Squash, Citrus

Butter Poached Lobster (+ \$10 per person) *GF*
Ratatouille, Basils, Baby Fennel

MEAT & POULTRY

Roasted Boulder Chicken
Chive Spaetzle, Butternut Squash, Madeira Glaze

Duck Two Ways *GF*
Beluga Lentils, Honey Glazed Carrots, Lavender Sauce

Seared Venison Loin *GF*
Whipped Celery Root, Potatoes, Onion Jam, Juniper

Braised Short Rib *GF*
Artisan Grits, Brussel Sprouts, Baby Carrots, Grilled Scallion

Bison N.Y Strip *GF*
Swiss Chard, Braised Salsify, Beets Bordelaise

Brandt Beef Prime Filet
Potato Puree, Romesco, Charred Onions,
Winter Harvest Mushrooms
TLN Wagyu Beef + \$20 per person

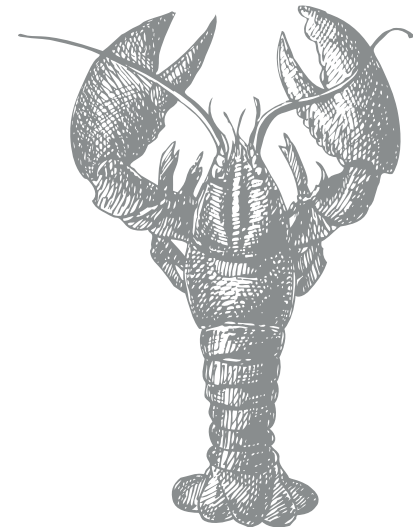
DUO ENTRÉE

+ \$15 Unless Otherwise Noted

Braised Short Rib & New York Strip *GF*
Twice Baked Potato, Burgundy Pearl Onions
TLN Wagyu Beef + \$20 per person

Filet & Lobster *GF*
Confit Potato, Celery Root Puree,
Caramelized Fennel, Pomegranate, Celeries
TLN Wagyu Beef + \$20 per person

Colorado Lamb & Trout *GF*
Creamy Parsnip, Carnival Cauliflower,
Crispy Leek, Cauliflower Chips



ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE FOR \$25 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.



The Little Nell Tasting Menus

Wine Pairings Available Starting at \$100 per person

Three Courses \$120 | Four Courses \$135 | Five Courses \$150

WINTER TASTING MENU

| First |

Uni

Sourdough, Cauliflower, Lemon

| Second |

Venison Tartare

Crispy Potato, Smoked Crème Fraiche, Caviar

| Third |

Squab

Truffle, Tater Tot, Seven Herb Salad *GF*

| Fourth |

72 Hour Short Rib

Kohlrabi, Shitake, Alliums *GF*

| Fifth |

Peanut Butter and Chocolate Mousse

Peanut Crunch, Devil's Food, Milk Sorbet

WINTER VEGETARIAN TASTING MENU

| First |

Heart of Palm Fettuccine

Grapefruit, Avocado, Finger Lime *GF*

| Second |

Golden Beet Carpaccio

Beet Greens, Crispy Gorgonzola *GF*

| Third |

Roasted Carrot

Carrot Cake, Maitake, Pearl Onion *GF*

| Fourth |

Textures of Winter Squash

Pomegranate, Crispy Kale *GF*

| Fifth |

Winter Citrus

Blood Orange, White Chocolate Matcha,
Confit Lemon, Vanilla Bean Meringue

DUE TO THE NATURE OF THIS TASTING MENU, CHANGES AND SUBSTITUTES CANNOT BE MADE. WE WILL ACCOMMODATE DIETARY RESTRICTIONS IF POSSIBLE. PRICES ARE EXCLUSIVE OF 22% TABLE SERVICE





Desserts

Choose one plated dessert or a trio of mini desserts served family style in lieu of a plated dessert course.

PLATED DESSERTS

New York Style Cheesecake
Caramel Rum Sauce, Vanilla Bean Pineapple Compote

Warm Chocolate Cake
Caramelized Banana & Hazelnut Ice Cream

Red Wine Pear Tart
Almonds, Crème Fraîche

Tropical Verrine *GF*
Guava Panna Cotta, Coconut Mousse,
Pineapple Gel, White Chocolate

S'more's Pie
House-made Graham Cracker Crust,
68% Chocolate Custard, Chocolate Ganache,
Toasted Vanilla Bean Marshmallow

Apple Cobbler **Can Be Modified GF*
Vanilla Ice Cream

Chocolate Napoleon *GF*
Crispy Meringue, Chocolate Sauce

CHEESE COURSE

Brillat-Savarin, Pistachio Sponge, Sorrels, Strawberry

+\$17 per person



MINI CUPCAKES

**All Cupcakes Can Be Modified GF*

Chocolate & Caramel Sea Salt

Cookies & Cream

S'mores

Lemon Meringue

Carrot with Coconut Cream

Red Velvet & Mascarpone

Pumpkin Spice, Cream Cheese

Vanilla, Vanilla

Chocolate, Chocolate

MINI COOKIES & BROWNIES

Coconut Macaroons *GF*

Assorted French Macarons *GF*

Assorted Tea Cookies

Chocolate Chip, Peanut Butter & Oatmeal Cookies

Oatmeal Cookies

Fudge Brownie *GF*

White Chocolate Macadamia Nut Blondies

Apricot Raspberry Linzer Gluten Free Brownie *GF*

MINI DESSERTS

Tiramisu Parfaits

Mini Apple Tarts

Pecan Pie Bars

Pumpkin Cheesecake Bites with Spiced Cream

SWEETS STATION

Selection of Five Mini Desserts

Regular & Decaffeinated Coffee

Selection of Hot Teas

\$25 per person

MIGNARDISE

Truffles *GF*

Macaroons *GF*

Fudge *GF*

Pâté Frei *GF*

+ \$5 per piece

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AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.



Dinner Buffet

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THE STEAKHOUSE

Country Potato Roll *GF*

Alpine Choucroute, Sausages, Sauerkraut, Mustard *GF*

Winter Squash and Arugula Salad *GF*

Dried Cranberries, White Balsamic Vinaigrette, Shaved Pecorino

Wedge Salad, Lardons, Blue Cheese, Fried Shallots *GF*

Biscuit Top Chicken Pot Pie

Red Trout, Lentils, Citrus Gremolata *GF*

Beef Short Ribs Bourguignon, Pearl Onions, Bacon *GF*

New Zealand Lamb Chops *GF*

Roasted Mushrooms, Fingerling Potatoes, Reduced Balsamic

Chocolate Banana Cream Pies

Spiced Apple Cake Parfait

Croissant Bread Pudding

Regular & Decaffeinated Coffee

Selection of Hot Teas

TLN Wagyu Beef + \$20

\$180 per person

TUSCAN TABLE

Preserved Lemon & Rosemary Focaccia

Hearty Vegetable Minestrone *GF*

Caramelized Endive and Arugula *GF*

Pine Nuts, Tallegio Dressing

Grilled Artichoke and Roasted Eggplants *GF*

Balsamic & Prosciutto

Herbed Ricotta Ravioli, Roasted Peppers *GF*

Butternut Squash Farrotto

Sage Brown Butter, Broccoli Rabe

Braised Lamb Shank Manicotti, Mushrooms, Marsala

Roasted Pork Loin and Mascarpone Polenta *GF*

Almond Cookies

Lemon Meringue Tarts

Buttermilk, Panna Cotta, Blood Orange *GF*

Tiramisu

Regular & Decaffeinated Coffee

Selection of Hot Teas

\$165 per person

RUTHIE'S BBQ

Jalapeño Cheese Corn Bread *GF*

Black Bean Hominy Salad *GF*

Poblano Vinaigrette, Crumbled Cotija

Shaved Kale Salad

Toasted Walnuts, Dried Cherries, Chipotle Blue Cheese Dressing

Roasted Brussels Sprouts *GF*

Roasted Acorn Squash *GF*

Chili & Smoked Ham Baked Beans *GF*

Chipotle Rubbed Beer Can Chicken

Smoked Beef Brisket, BBQ *GF*

Carolina Pulled BBQ Pork Shoulder *GF*

Assorted Cookies & Brownies *GF*

Apple Cobbler, Whipped Cream **Can Be Modified GF*

Regular & Decaffeinated Coffee

Selection of Hot Teas

\$148 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL DISPLAY STATIONS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.



Party Enhancements

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

DRESSING ROOM

\$22 per person

Tea Sandwiches: Choice of 3

Cucumber Mascarpone
Egg Salad Profiterole
Prosciutto & Honey Mustard
Smoked Salmon, Boursin on Pumpkinseed
Curry Chicken Salad on Banana Bread
Seasonal Sliced Melons and Pineapple

ELEVATED DRESSING ROOM

Selection of Charcuterie \$24 per person

Artisan Cheese Board \$22 per person *GF*

Smoked Salmon Platter, Bagel Chips,
Sieved Egg, Onion, Capers
\$18 per person

Sturia Caviar, Brioche, Blini, Sieved Egg,
Chive, Crème Fraiche, Red Onion
\$ Market Price

THE DONUT BOARD

Assorted Doughnuts
Assorted Glazes, Sprinkles, and Toppings
\$26 per person

OKTOBERFEST

Soft Warm Pretzel Bites
Pretzel Rods
Pale Ale Cheese Dip, House Mustard,
Nutella & Peanut Butter Spreads
\$19 per person

LATE NIGHT BITES

Tray Passed, \$10 per person

Mini Ajax Cheeseburger

Traditional Pad Thai *GF*

Buffalo Slider, Aged Cheddar, Green Chile Jam

Truffled Potato Skins

Mini Truffle Parmesan and Herb Popcorn *GF*

Cheddar Bacon Grilled Cheese on Sourdough

Mini Hot Dogs with Mustard

Chocolate Kahlua Shake, Fudge Brownie Bite

Tiramisu Parfaits

Mini Éclairs

CORDIAL CART

Grand Marnier, Bailey's Irish Cream, Frangelico

Kahlua, Sambuca, Tuaca, Amaretto

Whipped Cream & Chocolate Shavings

Regular & Decaffeinated Coffee, Hot Tea

\$16 per drink, \$125 Set-Up Fee

GONDOLA GOODIES

Individually Packaged & Given to Guests As They Depart

Soba Noodle Salad, Sesame, Wakame, Shrimp \$12 each

Mini Breakfast Burritos, Bacon, Egg and Cheese \$12 each

Cheese or Pepperoni Pizza \$12 per person

Assorted Meringues \$10 each

Four Mini Chocolate Chip Cookies \$10 per bag

The Little Nell Cracker Jacks \$10 per bag

Sweet & Salty Mixed Nuts \$8 each

European-Style Hot Chocolate with
House-made Marshmallows \$80 per gallon *GF*

Regular & Decaffeinated Lavazza Coffee,
Selection of Rishi Teas \$72 per gallon

Hot Local Apple Cider \$65 per gallon

Flat & Sparkling Bottled Water \$6 each

ESPRESSO BAR

Espresso Drinks

Chocolate Covered Espresso Beans

Biscotti, Mini Cookies

\$8 per drink

\$200 Set-Up Fee, Includes Machine & Barista



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The Bar

Beverages are priced per drink and billed on consumption.

SIGNATURE BAR

Grey Goose
Tito's
Belvedere
Bacardi Silver
Bombay Sapphire
Patron Silver
Patron Reposado
Avion Silver
Avion Reposado
Buffalo Trace
Johnny Walker Black
Glenlivet 12
—

hosted \$17
cash \$18

PREMIUM BAR

Absolut
Bulldog Gin
Espolon Silver
Espolon Reposado
Basil Hayden
Jameson
Chivas Regal
Dewar's White Label
Bacardi Superior Light
—

hosted \$16
cash \$17

CORDIALS & PORT

B & B
Drambuie
Grand Marnier
Amaretto Di Saronno
Bailey's Irish Cream
Frangelico
Kahlua
Patron XO
Tuaca
Hennessy VS
—

hosted \$16
cash \$17

BEER

Corona
Stella Artois
Becks NA
Fat Tire, Fort Collins
Great Divide IPA, Denver
Buffalo Gold, Boulder
—

hosted \$8
cash \$9

DOMESTIC BEER

Budweiser
Bud Light
—

hosted \$7
cash \$8

NON-ALCOHOLIC

Assorted Sodas
Assorted Juices
Aqua Panna
San Pellegrino
—

hosted \$6 each/\$10 per liter
cash \$7



BARTENDERS \$100 EACH PER HOUR, 1 PER 75 GUESTS REQUIRED. A \$150 REMOTE BAR SET UP FEE MAY APPLY. HOSTED BAR PRICES ARE EXCLUSIVE OF 22% 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.



Specialty Bars

Specialty bars are priced per bottle and billed on consumption.

CHAMPAGNE

A selection of four distinct styles: Vintage, Blanc de Blanc, Blanc de Noir + Rosé. Give your guests the opportunity to find a style of champagne that they prefer while exploring the differences of each category

Pricing begins at \$75 per bottle for Champagne

WHISKEY

Indulge in the one of the most diverse spirits in the world with your guests by selecting four different styles of whiskey such as Bourbon, Irish Whisky, Scotch, Japanese Whisky or Rye.

Pricing begins at \$200 per bottle for spirits

BOURBON BAR

Featuring classic American whisky selections with Whisky Sours, Old Fashions, Manhattan's & Mint Juleps.

TEQUILA

Enjoy personalized tequila tasting of Blanco, Reposado, Añejo and Mezcal styles; highlighting the differing lengths of time that tequila is aged.

Pricing begins at \$200 per bottle for spirits

ISLAND CLASSICS

Tropical refreshing drinks made the way they were originally intended – Margaritas, Palomas, Daiquiris, Dark n' Stormies, and of course – the Mojito

SPIRITS CAN BE SERVED NEAT OR ON SPECIALTY ICE INCLUDING DRY ICE, SPHERES, CUBES AND SCULPTURES IF ONE STYLE OF SPIRIT IS PREFERRED, UP TO FOUR PRODUCERS MAY BE SELECTED. CUSTOM COCKTAILS MAY ALSO BE INCLUDED UPON REQUEST IF YOU ARE ENHANCING YOUR EVENT WITH A SOMMELIER, PRICING BEGINS AT \$1,000 FOR TWO HOURS.

