



The 
Charter
at beaver creek

CATERING MENU

2009-2010

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Terms & Conditions

ATTENDANCE GUARANTEES

Final attendance guarantees must be submitted to us at least **7 business days prior** to service. This will be considered your minimum guarantee, not subject to reduction. If a guarantee is not received, the expected count on the Banquet Event Orders will become the minimum guarantee. The final guarantee number and exact breakdown of pre-selected menu items is due seven business days prior to the event. The final charge will be for the guaranteed number or the actual number of attendees whichever is greater. Should your party increase more than 5% of the final guarantee number, a \$25 per person charge will be added for every extra guest in addition to the regular dinner price. We will do everything possible to accommodate your extra guests, but cannot assure the availability of the full menu and seating for additional guests.

AUDIO/ VISUAL

A wide selection of audiovisual equipment and services are available on a rental basis. Contractually all AV equipment must be ordered through The Charter at Beaver Creek. Audiovisual arrangements must be made in advance. To avoid additional rental fees, cancellation must be received at least 3 business days prior to first function. An AV operator hourly rate is \$55 per hour. All AV is subject to a 20% service fee. A \$50.00 charge will apply for AV equipment not rented through the Charter at Beaver Creek.

CANCELLATION FEES

Cancellations from 31 to 60 days prior to function – will be charged the room fees of space held. From 15 to 30 days prior to the function – 50% of the projected revenue will be assessed. Cancellations received 14 days or less prior to the function – 100% of the full guaranteed amount will become the responsibility of the canceling party.

COLORADO STATE LAW

All food and beverage must be purchased from The Charter at Beaver Creek. No outside food or beverage may be brought into the meeting rooms. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another.

FUNCTION ROOMS

Complimentary high-speed Internet access is provided in each meeting room and complimentary high-speed wireless connectivity each meeting room, as well as, throughout all public areas.

All rates quoted are on a daily basis and subject to applicable taxes and assessments (currently 9.99%); food and beverage minimums are prior to tax, and gratuity. Room fees are not prorated for hours of use.

Board Room	\$225.00/day	Waived at \$900 in daily food & beverage sales
Chart Room	\$225.00/day	Waived at \$1,000 in daily food & beverage sales
Parker Room	\$275.00/day	Waived at \$1,250 in daily food & beverage sales
Larson Room	\$275.00/day	Waived at \$1,250 in daily food & beverage sales
Leonard Room	\$375.00/day	Waived at \$1,750 in daily food & beverage sales
Seibert Room A	\$200.00/day	Waived at \$1,000 in daily food & beverage sales
Seibert Room B	\$200.00/day	Waived at \$1,000 in daily food & beverage sales
Seibert Room Combined	\$400.00/day	Waived at \$2,000 in daily food & beverage sales
Terrace Restaurant:	\$400.00/event	\$3,000 F&B minimum; available after 3:30pm (may be available earlier dependant on function and size.)

*Functions without lodging may incur a higher meeting room fee than what is presented above.

Additional fees may apply if a room change or reset is requested by the group contact with 72 hours prior to the function. We request room set up information on our food and beverage contracts. Room design layouts should be supplied if extensive set up is required. Please be as accurate as possible on your meeting needs.

Terms & Conditions

HOLIDAYS

Thanksgiving, Christmas & New Year Eve functions will require the approval of management and special pricing will apply. The Charter at Beaver Creek will be decorated in the spirit of the Holiday Season. Decorations will be in place between late November and early January. It will not be possible to remove decorations during that period of time for individual events.

IN CONDO SERVICE

Catering services can be provided in your condo with an additional fee of \$75 - \$100 for delivery and set-up.

MENU ARRANGEMENTS

Due to our mountain resort location, menus must be finalized **4 weeks prior** to your function, along with a **75% catering deposit**. Any changes made less than 7 business days prior to your function are subject to availability and will incur an extra service charge. All menu items with a minimum number of people required must be met or an additional surcharge will be added. All food and beverage orders are subject to availability. For Social Functions: Thirty (30) days prior to the event, 100% of the estimated food and beverage expenditure is due.

PARKING

The Charter at Beaver Creek has sufficient parking to accommodate our in-house guests. For guests staying elsewhere and attending events at The Charter at Beaver Creek, we reserve the right to limit the parking privileges.

PET/DOGS

Due to Beaver Creek Resort Regulations, pets are not allowed at The Charter at Beaver Creek, with the exception of Guide/Service Dogs and our homeowners.

PRICES AND PAYMENT

Prices are subject to change at any time, until signed Banquet Event Orders are received. For Corporate Groups: a deposit check is required 30 days prior to arrival, for an estimated of 75% on all food & beverage ordered. Final payment is due within 30 days of receipt of the bill. A finance charge will be applied if not paid within 30 days. **Social Functions:** A non-refundable deposit of \$1,000 is required with an executed contract to confirm the site and date for your event. The Charter at Beaver Creek will not hold a reservation without the return of an executed contract and payment of the \$1,000 deposit. Deposit checks are welcome, but a valid credit card must be on file. Thirty (30) days prior to the event, the remainder of the estimated food and beverage expenditure is due. Upon conclusion of the program, the Charter at Beaver Creek shall submit an invoice to Client describing the total balance due. Client agrees to pay the balance due within 10 days of the completion of the event or the credit card number listed below will be charged for the balance.

REGISTRATION DESK

\$50 per day, as space allows. Includes skirted table, 2 chairs, trashcan and house phone. Daily Fee waived with \$1,500 Food & Beverage per day. Registration Desk must be arranged with the Catering & Group Sales Manager and must be requested 30 days in advance.

SECURITY

The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the function. Arrangements may be made in advance for security of exhibits, merchandise or articles set-up for display.

SERVICE CHARGES AND ADDITIONAL FEES

All applicable taxes and assessments (currently 9.99%) and a 20% service charge will be added to all food, beverage and a/v items, except cash bars items. For plated functions fewer than 15 people there is an additional service fee of \$50 for all meals. Lunch and dinner buffets are available for groups of 15 or more; smaller groups must pay a 15-person minimum. Attendant and Chef charges are \$75 per hour. Bartender fees are \$100 per bartender/per hour. Butler Service fees are \$50 per server/hour. There is an additional charge of \$100 for catered food served prior to 7:00am. Dance Floor Rental is \$300 per event.

Breakfast

Served from 7:00am-11:00am

CONTINENTAL BREAKFAST BUFFETS

RED TAIL BREAKFAST BUFFET\$16.95 PER PERSON
Fresh Sliced Seasonal Fruit, Individual Fruit Yogurts, Assorted Breakfast Breads and Pastries accompanied by Fruit Preserves & Butter, Assorted Bagels, Cream Cheese, Variety of Chilled Juices – Orange, Apple & Cranberry, Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas

BIRDS OF PREY BREAKFAST BUFFET\$17.95 PER PERSON
Fresh Sliced Seasonal Fruit, Individual Fruit Yogurts, Assorted Cereals, Granola, Assorted Muffins, Croissants & Bagels accompanied by Fruit Preserves, Cream Cheese & Butter, Variety of Chilled Juices – Orange, Apple & Cranberry, 2% and Skim Milk, Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas

HOT BREAKFAST BUFFETS

BEAR TRAP BREAKFAST BUFFET\$19.95 PER PERSON
Biscuits & Gravy, Fresh Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Breakfast Potatoes, Bacon Strips, Variety of Chilled Juices – Orange, Apple & Cranberry, Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas

GOLDEN EAGLE BREAKFAST BUFFET\$20.95 PER PERSON
Fresh Sliced Seasonal Fruit, Assorted Breakfast Breads, Pastries & Bagels accompanied by Fruit Preserves, Butter & Cream Cheese, Granola, Yogurt, Fluffy Scrambled Eggs, Breakfast Potatoes, Bacon Strips, Variety of Chilled Juices – Orange, Apple & Cranberry, Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas

BALD EAGLE BREAKFAST BUFFET\$24.95 PER PERSON
Fresh Sliced Seasonal Fruit, Assorted Breakfast Breads, Pastries & Bagels accompanied by Fruit Preserves, Butter & Cream Cheese, Granola, Yogurt, Fluffy Scrambled Eggs, Breakfast Potatoes, Variety of Chilled Juices – Orange, Apple & Cranberry, Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas

Choice of Two:

- Egg, Ham, Tomato & Cheese Croissants
- Captain Crunch French Toast with Warm Maple Syrup, Wild Berry Coulis with Toasted Almonds & Butter
- Breakfast Burrito with Cheese, Eggs, Potatoes, Sausage, Peppers & Green Chile Sauce
- Waffles with Warm Maple Syrup, Whipped Cream, Wild Berry Coulis
- Buttermilk Pancakes with Warm Maple Syrup, Wild Berry Coulis with Toasted Almonds & Butter
- Fruit Crepes: Choice of Apple, Strawberry or Blueberry (Peach?)
- Scrambled Eggs with Tri Color Peppers, Ham, Mushrooms, Three Cheeses & Tomatoes
- Quiche Florentine
- Specialty Omelets with choice of Ham, Peppers, Mushrooms, Tomatoes, Sausage, Cheddar, Pepper Jack, Smoked Salmon
- Biscuits & Gravy

Choice of One:

- Breakfast Sausage
- Smoked Bacon Strips
- Grilled Ham

Breakfast Buffet Add-Ons

Served from 7:00am-11:00am

ADDITIONAL BREAKFAST SPECIALTIES

(All prices are in addition to full menu pricing)

BACON STRIPS	+ \$3.00 PER PERSON
GRILLED HAM	+ \$3.00 PER PERSON
BREAKFAST SAUSAGE	+ \$3.00 PER PERSON
QUICHE	+ \$4.00 PER PERSON
Quiche Lorraine, Wild Mushrooms & Cheese, Smoked Salmon, Asparagus and Boursin	
CAPTAIN CRUNCH FRENCH TOAST	+ \$4.00 PER PERSON
Captain Crunch covered French Toast served with Warm Maple Syrup, Wild Berry Coulis and Butter	
WAFFLES	+ \$4.00 PER PERSON
Waffles with Warm Maple Syrup, Whipped Cream, Wild Berry Coulis	
BUTTERMILK PANCAKES	+ \$4.00 PER PERSON
Buttermilk Pancakes with Warm Maple Syrup, Wild Berry Coulis with Toasted Almonds & Butter	
CROISSANT SANDWICH	+ \$4.00 PER PERSON
Egg, Ham, Tomato & Cheese Croissant	
CREPES	+ \$4.00 PER PERSON
Apple, Strawberry, Blueberry or Peach	
EGG SCRAMBLE	+ \$4.00 PER PERSON
Scrambled Eggs with Tri Color Peppers, Ham, Mushrooms, Three Cheeses & Tomatoes	
TERRACE FRITTATA	+ \$4.00 PER PERSON
Smoked Turkey, Artichokes, Roasted Red Pepper, and Rosemary Mozzarella	
OATMEAL	+ \$4.00 PER PERSON
Hot Oatmeal, served with Brown Sugar, Honey and Raisins on the Side	
BISCUITS & GRAVY	+ \$4.00 PER PERSON
Buttermilk Biscuits & House made Gravy served on the Side	
BREAKFAST BURRITO	+ \$5.50 PER PERSON
Breakfast Burrito with choice of Eggs, Potatoes, Sausage, Peppers, Grated Cheese & Green Chile Sauce	
SPECIALTY OMELETS	+ \$5.00 PER PERSON
Choice of Ham, Peppers, Mushrooms, Tomatoes, Sausage, Cheddar, Pepper Jack, Smoked Salmon	
EGGS BENEDICT	+ \$5.00 PER PERSON
Poached Eggs, Canadian Bacon, Hollandaise Sauce on a Toasted English Muffin	
BAGEL AND LOX	+ \$6.95 PER PERSON
Bagel, Smoked Salmon, Cream Cheese, Tomatoes, Onion, Capers, Chopped Egg	
EGGS FLORENTINE	+ \$5.00 PER PERSON
Poached Eggs with Tomato, Spinach and Mornay Sauce	
EGGS SARDOUX	+ \$6.00 PER PERSON
Poached Egg in a Flaky Puff Pastry Shell with Artichokes, Creamed Spinach, Smoked Gouda Mornay Sauce	

Brunch Buffet

Served from 7:00am-2:00pm

BUFFET INCLUDES

(Please inquire about Per Person cost- 30 person minimum or \$100 additional charge for less than 30)

BACON STRIPS, BREAKFAST SAUSAGE OR GRILLED HAM (CHOOSE TWO)

OVEN ROASTED ROSEMARY RED POTATOES

SCRAMBLED EGGS

ONE SPECIALTY EGG DISH

FRESH FRUIT PLATTER

With fresh berries & whipped cream

ASSORTED BREAKFAST BREADS AND PASTRIES

FRESH FRUIT YOGURT WITH OVEN ROASTED GRANOLA

CEDAR PLANK SMOKED SALMON

With traditional accompaniments

CHOICE OF CAESAR SALAD OR CHARTER HOUSE SALAD

CHOICE OF ONE SOUP

FRESH SEASONAL VEGETABLES

CRAB STUFFED DOVER SOLE & SMOKED GOUDA MORNAY SAUCE

CHICKEN PROVENCAL

Chicken Breast, Tomato, Olive and Basil

CHOICE ANGUS SIRLOIN

Mushroom Marsala Sauce

FRESH PETITE PAN ROLLS

CRÈME CARAMEL

Beverages & Snacks

Served from 7:00am-8:00pm

NON-ALCOHOLIC BEVERAGES

Vail Mountain Roasters Regular Coffee	\$44.95 PER 1.5 GALLON POT
Vail Mountain Roasters Decaffeinated Coffee	\$44.95 PER 1.5 GALLON POT
Assorted Celestial Seasonings Teas	\$44.95 PER 2-GALLON POT
Hot Cider & Hot Chocolate	\$44.95 PER 2-GALLON POT
GALLON OF FRESH ORANGE JUICE	\$29.95 PER GALLON
Milk – 2% & Skim Milk	\$34.95 PER GALLON
Fresh Brewed Iced Tea	\$34.95 PER GALLON
Lemonade	\$34.95 PER GALLON
Assorted Soda	\$3.00 PER BOTTLE
Bottled Water	\$3.00 PER BOTTLE
Bottled Iced Tea	\$4.00 PER BOTTLE
Sparkling Mineral Water	\$4.00 PER BOTTLE
Starbucks Frappuccino's & Double Shots	\$5.00 EACH

SNACK / BREAK ITEMS

Biscotti	\$27.95 PER DOZEN
Assorted Muffins	\$28.95 PER DOZEN
Assorted Bagels with Cream Cheese	\$30.95 PER DOZEN
Assorted Individual Fruit Yogurts (4 oz.)	\$2.00 EACH
Fresh Baked Brownies	\$26.95 PER DOZEN
Fresh Baked Cookies	\$26.95 PER DOZEN
Variety of Granola Bars	\$22.95 PER DOZEN
2 Lbs. of Mixed Nuts	\$32.95 PER ORDER
G.O.R.P. Trail Mix (SERVES ABOUT 20)	\$32.95 PER ORDER
Hand cut Tortilla Chips & Salsa (SERVES ABOUT 20)	\$45.95 PER ORDER
Hand cut Tortilla Chips & Guacamole (SERVES ABOUT 20)	\$65.95 PER ORDER
Snack Mix with Snack Pretzels	\$3.25 PER PERSON

REFRESHER BREAKS

THE REGULAR BREAK	\$13.95 PER PERSON
Fresh Sliced Seasonal Fruit, Fresh Baked Cookies & Brownies, Fresh Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee & Assorted International Teas	
POLAR BREAK	\$12.95 PER PERSON
An Assortment of Frozen Fruit Bars, Ice Cream Sandwiches, Fudge Bars & Assorted Soft Drinks	
SOUTH OF THE BORDER SNACK BREAK	\$12.95 PER PERSON
Tortillas Chips, Guacamole, Salsa, Quesadillas & Assorted Soft Drinks	
THE TRAIL BREAK	\$14.95 PER PERSON
G.O.R.P Trail Mix, Granola Bars, Assorted Fresh Fruit with Bottled Water, Fresh Brewed Iced Tea	
THE HEALTHY ALTERNATIVE BREAK	\$14.95 PER PERSON
Fresh Whole Seasonal Fruit, Granola Bars, Assorted Fruit Yogurts, Bottled Water & Sparkling Mineral Water	
RAVEN RIDGE BREAK	\$16.95 PER PERSON
Assorted Cheeses Served with a Variety of Crackers, Vegetable Crudités served with a Creamy Dip & Fresh Brewed Iced Tea	

Lunch Service

Served 10:00am-3:30pm

Beverage Station Includes: Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas, Freshly Brewed Iced Tea & Lemonade

LUNCH BUFFETS

GOURMET SOUP AND SALAD BAR LUNCH BUFFET.....\$20.95 PER PERSON

Choice of Chef's Homemade Soup : Chicken Noodle, New England Clam Chowder or Vegetable Soup (Please ask for other choices), Chef's Choice of 2 Salad Dressings, Pasta Salad, Fresh Rolls with Butter, Chocolate Ecstasy Cake.

Choice of Two

- Caesar Salad
- Spinach Salad – With Poached Pear, Candied Pecans, Blue Cheese, Cranberries and Maple Vinaigrette
- Charter Salad – Micro Greens, Beets, Goat Cheese, White Truffle Oil, Smoked Sea Salt and Basil Emulsion
- Crisp Salad Greens – Beets, Cucumber, Tomato, Carrots & Shaved Almonds

Add: Grilled Chicken Breast +\$3.00 per person

Add: Grilled Salmon +\$4.00 per person

NEW YORK DELI LUNCH BUFFET\$21.95 PER PERSON

Pasta Salad, Marinated Vegetable Salad, Assorted Deli Tray including Sliced Turkey, Ham & Roast Beef, Assorted Sliced Cheeses, Variety of Sliced Breads, Sliced Tomatoes, Lettuce, Red Onions, Kosher Dill Pickles, Potato Chips, Dijon Mustard, Mayonnaise, New York Style Cheesecake.

Add: Choice of Soup (Please ask about choices) +\$3.00 per person

LITTLE ITALY LUNCH BUFFET.....\$24.95 PER PERSON

Build Your Own Caesar Salad, Hearty Meat Lasagna, Cheese Ravioli with Marinara, Garlic Bread, Parmesan Cheese, Tiramisu.

Add: Chicken Parmesan +\$5.00 per person

Add: Spaghetti & Meatballs +\$4.00 per person

MEXICAN FIESTA LUNCH BUFFET\$25.95 PER PERSON

Tortilla Chips, Salsa, Guacamole, Spanish Rice, Cactus, Shrimp and Avocado Salad, Onions, Bell Peppers, Chopped Tomatoes, Lettuce, Shredded Cheddar Cheese, Sour Cream, Refried Beans, Vegetarian Tortillas or Taco Shells, Sopapillas with Honey & Fruit.

Choice of One

- Marinated Chicken for Fajitas with Tortillas
- Seasonal Ground Beef with Tacos Shells

WILD WEST LUNCH BUFFET.....\$26.95 PER PERSON

Pulled Pork, BBQ Chicken, Cowboy Beans, Corn on the Cob, Freshly Baked Cornbread, Mixed Green Salad with Chef's Choice of 2 Dressings, Apple Pie with Whipped Cream.

Add: Baby Back Ribs +\$6.00 per person

Add: BBQ Brisket +\$6.00 per person

MOUNTAIN GRILL LUNCH BUFFET\$23.95 PER PERSON

½ lb. Prime Beef Hamburgers; Grilled Chicken Breast, Sliced Cheese, Sliced Tomatoes, Lettuce, Red Onions, Kosher Dill Pickles, Hamburger Buns, Condiments, Traditional Potato Salad, Mixed Green Salad with Chef's Choice of 2 Dressings, Ranch Style Beans, Potato Chips, Mile High Fruit Pie.

Add: Hot Dogs +\$3.00 per person

Add: Marinated Portobello Mushrooms +\$4.00 per person

Add: Bratwurst +\$5.00 per person

Add: Baby Back Ribs +\$6.00 per person

*** Chef Attended Patio Grilling (Weather Permitting, May-October Only) included*

Lunch Service

Served 10:00am-3:30pm

May be served to groups of 150 or less. One entrée may be selected from our menu. For multiple entrees guests may be given a choice of entrée in advance, considering the following: Groups of 20 or more may offer 2; (inclusive of Children's menu selections). The highest price will be charged for all meals; our Children's Menu is available for children 12 and under; children's menu pricing will apply. A guaranteed quantity of each selection will be due 1 week prior to the function date.

All meals include Choice of Dessert (listed at the back of the menu), Beverage Station Includes: Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas, Freshly Brewed Iced Tea & Lemonade

PLATED SANDWICHES

- GRILLED CHICKEN SANDWICH**..... **\$14.95 PER PERSON**
Grilled Marinated Chicken Breast Served on a Bun with Lettuce, Tomato, Red Onion with French Fries
- REUBEN OR RACHEL SANDWICH PLATED LUNCH**..... **\$15.95 PER PERSON**
Corned Beef or Turkey, Sauerkraut, Swiss Cheese with Thousand Island Dressing served Hot on Rye Bread with French Fries
- PADDY MELT PLATED LUNCH**..... **\$15.95 PER PERSON**
Homemade Burger with Caramelized Onions, Melted Cheese on Toasted Bread served with French Fries
- SMOKED TURKEY PANINI** **\$16.95 PER PERSON**
Smoked Turkey, Artichoke Hearts, Red Pepper, Mozzarella and Rosemary Aioli on Freshly Baked Focaccia served with Pasta Salad

PLATED LUNCHES

- TRADITIONAL CAESAR SALAD**..... **\$14.95 PER PERSON**
A traditional recipe with Hearts of Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing & Garlic Bread
Add: Grilled Chicken Breast +\$3.00 per person
Add: Grilled Salmon +\$4.00 per person
- CAPRESE SALAD** **\$14.95 PER PERSON**
Fresh Mozzarella with Tomatoes, Balsamic Caramel and Mixed Greens with Fresh Baked Rolls with Butter
Add: Grilled Chicken Breast +\$3.00 per person
Add: Grilled Salmon +\$4.00 per person
- FETTUCCINE ALFREDO LUNCH**..... **\$14.95 PER PERSON**
Fettuccine Alfredo, Fresh Tossed Greens with House Vinaigrette, Seasonal Vegetables & Fresh Baked Rolls with Butter
Add: Grilled Chicken Breast +\$3.00 per person
Add: Grilled Salmon +\$4.00 per person
- MUSHROOM STUFFED CHICKEN BREAST** **\$22.95 PER PERSON**
Chicken Breast Stuffed with Wild Mushrooms, Seasonal Vegetables & Saffron Couscous

Lunch Service

Served 10:00am-3:30pm

Groups of 20 or less may select one option, groups of 21-60 may select up to two options and groups over 60 may select three. A guaranteed quantity of each selection will be due 5 business days prior to the function date. Substitute Fresh Baked Focaccia Bread on any sandwich for \$1.00 per person.

BOXED LUNCHES

Basic Boxed Lunch Includes:

Sandwich with Lettuce and Tomato, Bag of Chips, Dill Pickle, Piece of Fresh Fruit & Freshly Baked Cookie or Brownie. Bottled Water or Soda included.

Maximum of two sandwich combinations per group.

\$ 18.00 per person

Meats

Ham

Turkey

Roast Beef

Veggie

Cheeses

Cheddar

Swiss

Provolone

Pepper Jack

Bread

Whole Wheat

Sourdough

Tortilla

Fresh baked Focaccia (add \$1.00 per person)

Deluxe Boxed Lunch Includes:

Sandwich, Bag of Chips, Dill Pickle, One Side, Piece of Fresh Fruit & Freshly Baked Cookie or Brownie. Bottled Water or Soda included.

Maximum of two sandwich combinations per group.

\$ 23.00 per person

Chicken Salad

Cashew and Sundried Cherry Chicken Salad with Provolone Cheese and Crispy Romaine Lettuce on a Croissant or choice of bread.

Italian Stacker

Capicola, Salami, Ham, Proscuitto, Provolone Cheese, Mixed Greens, Tomato slices with Pesto on a Hoagie.

Smoked Turkey

Smoked Turkey, Artichoke Hearts, Roasted Red Peppers, Mozzarella, Rosemary Aioli served on Fresh Baked Focaccia Bread.

Stationed Appetizer Trays

Served 10:00am-8:00pm

TRAYS

FRUIT TRAY

Assorted fresh seasonal fruits with honey yogurt sauce

20 people or Less.....	\$85.95 PER TRAY
21- 50 People	\$130.95 PER TRAY
51-100 People	\$185.95 PER TRAY
100+ People.....	\$230.95 PER TRAY

ANTIPASTO TRAY

Assorted meats, cheeses, olives, peppers, marinated artichokes & grilled vegetables

20 people or Less.....	\$150.95 PER TRAY
21- 50 People	\$215.95 PER TRAY
51-100 People	\$250.95 PER TRAY
100+ People.....	\$325.95 PER TRAY

VEGETABLE CRUDITÉ TRAY

Assorted sliced vegetables accompanied by a creamy dip

20 people or Less.....	\$85.95 PER TRAY
21- 50 People	\$125.95 PER TRAY
51-100 People	\$175.95 PER TRAY
100+ People.....	\$230.95 PER TRAY

CHEESE BOARD

Selection of imported & domestic cheeses garnished with fresh fruit & served with water crackers

20 people or Less.....	\$150.95 PER TRAY
21- 50 People	\$215.95 PER TRAY
51-100 People	\$250.95 PER TRAY
100+ People.....	\$325.95 PER TRAY

DIP PLATTER

Hummus, Spinach and Artichoke and Tabbouleh Dips, Toasted Pita Triangles, Roasted Vegetables, and Assorted Crackers

20 people or Less.....	\$95.95 PER TRAY
21- 50 People	\$130.95 PER TRAY
51-100 People	\$200.95 PER TRAY
100+ People.....	\$250.95 PER TRAY

Stationed Hot Appetizers

Served 10:00am-8:00pm

STATIONED HOT APPETIZERS

Meatballs with Marinara Sauce (50 pieces).....	\$90.95 PER ORDER
Goat Cheese and Roasted Garlic Artichokes (50 pieces)	\$90.95 PER ORDER
Mushroom and Boursin Cheese Profiteroles (50 pieces)	\$95.95 PER ORDER
Chicken Tenders (50 pieces) ◇	\$95.95 PER ORDER
Crab Rangoon (50 pieces) ◇	\$100.95 PER ORDER
Spanikopita: Phyllo Triangles with Spinach & Cheese(50 pieces)◇	\$105.95 PER ORDER
Traditional Bruschetta with Mozzarella, Basil and Tomatoes (50 pieces)◇	\$110.95 PER ORDER
Baked Brie with Raspberry Sauce, Crackers & Sliced Apples (serves about 25 people)	\$120.95 PER ORDER
Curried Beef Satay with Thai Peanut Sauce (50 pieces)	\$145.95 PER ORDER
Marinated Grilled Chicken Satays with Sweet Garlic Chile Sauce (50 pieces)◇	\$149.95 PER ORDER
Smoked Chicken & Cheese Quesadillas (50 pieces)◇	\$155.95 PER ORDER
Charleston Crab Cakes with Caper Remoulade (50 pieces)◇	\$225.95 PER ORDER
Sea Scallops Wrapped in Bacon with Dilled Cream Cheese (50 pieces)◇	\$225.95 PER ORDER
Marinated Petite Lamb Chops with Mint Jus (50 pieces)	\$225.95 PER ORDER
Asian Potstickers with Sesame Soy Chile Sauce (50 pieces).....	\$225.95 PER ORDER

STATIONED COLD APPETIZERS

Asparagus Wrapped with Prosciutto. Lemon Sage Aioli (serves approximately 25 people)◇	\$85.95 PER ORDER
Smoked Salmon Tray & Condiments (serves approximately 25 people)	\$195.95 PER ORDER
Cocktail Shrimp with Tangy Cocktail Sauce (50 pieces)◇	\$225.95 PER ORDER
Assorted California Sushi Rolls with Ginger, Wasabi and Soy Sauce (50 pieces)	\$240.95 PER ORDER

Individual Plated Appetizers Available Upon Request

◇ Represents appetizers that can be passed, a \$25.00 fee per 3 appetizers or 50 people will apply for passed appetizers.

Dinner Service

Served 3:30pm-8:00pm

May be served to groups of 150 or less. One entrée may be selected from our menu. For multiple entrees guests may be given a choice of entrée in advance, considering the following: Groups of 20 or more may offer 2 (inclusive of Children's menu selections). The highest price will be charged for all meals; our Children's Menu is available for children 12 and under; children's menu pricing will apply. A guaranteed quantity of each selection will be due 1 week prior to the function date.

All meals include Rolls and Butter, Choice of Dessert (listed at the back of the menu), Beverage Station Includes: Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas & Fresh Brewed Iced Tea with Lemon

Choice of One: Soup, Mixed Baby Greens, Spinach Salad, Charter Salad, Caesar Salad

PLATED MEALS

VEGETARIAN ENTREES

VEGETARIAN STIR-FRY..... **\$24.95 PER PERSON**
Stir-fried Vegetables and Tofu served over Noodles in a Teriyaki Sauce

FETTUCINE PORTOBELLO PASTA..... **\$26.95 PER PERSON**
Marinated Grilled Portobello Mushroom Grilled & Sautéed and served over Fettuccine in a Tarragon Cream Sauce

JUMBO RAVIOLIS..... **\$29.95 PER PERSON**
Jumbo Cheese Stuffed Raviolis served on a Bed of Fresh Seasonal Vegetables & Garlic Bread

Choice of One:

- Marinara Sauce
- Pesto Sauce
- 3 Cheese Sauce

Substitute: Lobster ~OR~ Seafood Stuffed Raviolis +\$4.00 per person

Substitute: Chicken, Beef ~OR~ Portobello Stuffed Raviolis +\$3.00 per person

PLATED POULTRY ENTREES (ALL NATURAL, FREE RANGE CHICKEN BREASTS)

GRILLED CHICKEN & PENNE..... **\$30.95 PER PERSON**
Grilled Chicken over Penne Pasta with Mushrooms & Sun Dried Tomatoes in a Roasted Garlic Alfredo Sauce

FREE RANGE CHICKEN PICCATA **\$31.95 PER PERSON**
Grilled Chicken Breast with Lemon, Capers and Black Pepper Linguini

WILD MUSHROOM STUFFED CHICKEN BREAST **\$35.95 PER PERSON**
Wild Mushroom Stuffed Chicken Breast, Spinach Risotto and Fresh Seasonal Vegetables

PLATED SEAFOOD ENTREES

GRILLED SALMON **\$34.95 PER PERSON**
Grilled Atlantic Salmon with a Maple and Sweet Thai Chili Glaze, served with Black Thai Coconut Rice

DOVER SOLE **\$37.95 PER PERSON**
Stuffed with Crabmeat, topped with Mornay Sauce, served with Lobster Mashed Potatoes and Seasonal Vegetables

SEARED AHI..... **\$41.95 PER PERSON**
Sesame Crusted Ahi Tuna Steak Seared Rare over Mint, Peppers, Pineapple, Couscous, Wasabi & Chef's Spicy Glaze

Dinner Service

Served 3:30pm-8:00pm

PLATED MEALS

PLATED MEAT ENTREES

- PORK TENDERLOIN**..... **\$32.95 PER PERSON**
Apple Chili Marinated, served over Caramelized Cippolini Onions, Topped with Sage Hollandaise and served with Sweet Potato **Casselet** and Seasonal Vegetables
- NEW YORK STRIP** **\$39.95 PER PERSON**
10 oz. Grilled New York Strip topped with a Mushroom and Onion Compote, Garlic Mashed Potatoes and Fresh Seasonal Vegetables
- PRIME RIB** **\$41.95 PER PERSON**
Roast Prime Rib au Jus served with Horseradish, Fresh Seasonal Vegetables and Roasted Red Potatoes
- VEAL TENDERLOIN** **\$45.95 PER PERSON**
Sautéed and topped with Shaved Prosciutto, Wild Mushrooms and Artichoke Hearts, drizzled with a Roasted Garlic Demi. Served with Sundried Tomato Polenta and Eggplant Ratatouille

ROCKY MOUNTAIN SPECIALTIES

- RUBY RED TROUT** **\$32.95 PER PERSON**
Ruby Red Trout Striped with Red and Blue Cornmeal, Pan-seared and topped with a Caramelized Onion Cream Sauce, served with Beet and Spinach Polenta & Fresh Seasonal Vegetables
- LAMB CHOPS**..... **\$43.95 PER PERSON**
Lamb Chops with a Rosemary and Herb Crust, Mint and Tarragon Demi, Sweet Potato Casselette and Fresh Seasonal Vegetables
- ELK TENDERLOIN** **\$52.95 PER PERSON**
Tournedos Broiled and Served on Roasted Vegetable Cornbread Cakes, and topped with Caramelized Shallot Demi and Fresh Seasonal Vegetables

BUFFET SERVICE

- MEXICAN FIESTA DINNER BUFFET** **\$37.95 PER PERSON**
Mixed Greens, Tortilla Chips with Salsa, Fajitas with Marinated Beef or Chicken, Green Chili & Chicken Enchiladas with a Sour Cream Sauce, Veggie Tacos with Marinated Portobello Mushroom, Lettuce, Tomato, Shredded Cheese, Refried Beans, Spanish Rice, Salsa, Guacamole, Sour Cream, Sopapillas with Honey.
- EVENING IN VERONA DINNER BUFFET** **\$39.95 PER PERSON**
Antipasto Tray, Build your own Caesar Salad, Pasta Primavera Alfredo, Chicken Parmesan, Hearty Meat or Vegetable Lasagna, Grated Parmesan Cheese, Garlic Bread, Tiramisu.
- WESTERN HOE DOWN DINNER BUFFET**..... **\$42.95 PER PERSON**
Fresh Tossed Garden Salad with House Vinaigrette, Tangy BBQ Chicken, BBQ Baby Back Ribs, Marinated Grilled Vegetables, Corn on the Cob, Baked Potatoes, Cowboy Baked Beans, Herb Corn Bread, Fresh Fruit Cobbler with Vanilla Ice Cream.
- THE TASTE OF COLORADO DINNER BUFFET** **\$50.95 PER PERSON**
Mixed Greens, Tomato, Cucumber and Red Onions with House Vinaigrette, Roasted Red Potatoes, Fresh Seasonal Vegetables, Fresh Baked Rolls with Butter, Roasted Vegetable Pasta, Chocolate Mousse.

Choice of Two

- Seared Ruby Red Trout
- Braised Lamb with Herb Crust
- Marinated Grilled Chicken
- Carved Prime Rib
- Carved Roasted Turkey

Substitute: Sliced Buffalo Tenderloin with a Wild Cherry Au Jus +\$10.00 per person

Add: Chef Attended Carving Station (when available) +\$75.00 per hour

Buffet Beverage Station Includes: Freshly Brewed Regular and Decaffeinated Coffee, Assorted International Teas & Fresh Brewed Iced Tea with Lemon

Children's Menu

Served 3:30pm-8:00pm

Kid's Meals may be selected as an entrée option. CHILDREN AGES 12 & UNDER INCLUDES FRESH FRUIT COCKTAIL AND A FRESH BAKED COOKIE. CHILDREN'S BUFFET AVAILABLE UPON REQUEST. PLEASE INQUIRE ABOUT CHILDREN'S LUNCH OPTIONS.

PLATED SERVICE

KID'S MEALS \$14.95 PER PERSON

Choice of One:

- Hot Dog with French Fries
- Spaghetti with Red Sauce
- Grilled Cheese Sandwich with French Fries
- Noodles with Butter
- Macaroni & Cheese
- Chicken Fingers with French Fries
- Individual Cheese Pizzas
- Hamburger with French Fries

Desserts

Served 10:00am-8:00pm

INCLUDED IN MEAL PRICING:

Choice of One

- Chocolate Ecstasy Cake
- Carrot Cake
- German Chocolate Cake
- Family Style Fresh Fruit Cobbler
- Pound Cake with Fresh Fruit Coulis
- Mile High Fruit Pie
- Tiramisu
- Fresh Baked Brownies
- Fresh Baked Cookies
- Sopapillas with Honey
- New York Style Cheesecake with Fruit Coulis
- Wedding Cake Service

Additional desserts from the above list may be chosen for \$4.95 Per Person

SPECIALTY DESSERTS

Chocolate Dipped Strawberries.....	\$2.50 EACH
CHARTER CUP	\$6.95 PER PERSON
Chocolate Cup with White and Dark Chocolate Mousse, Crème Anglaise and Raspberries	
Crème Brule.....	\$6.95 PER PERSON
Chocolate Mousse with Wild Berry Coulis	\$7.95 PER PERSON
New York Style Cheesecake with Fruit Coulis	\$8.95 Per Person

Alcoholic Beverages

Served 11:00am-11:00pm

LIQUOR

HOSTED BAR/CASH BAR

WELL BRANDS..... \$6.00 EACH/ \$6.50 EACH
Vodka, Rum, Tequila, Bourbon, Scotch, Gin

CALL BRANDS..... \$7.00 EACH/ \$7.50 EACH
May include: Bombay Gin, Absolut Vodka, Bacardi Rum, Captain Morgan's Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Jack Daniels Bourbon, Dewar's Scotch, Seagram's 7, Canadian Club

PREMIUMS..... \$8.00 EACH/ \$8.75 EACH
May include: Bombay Sapphire Gin, Belvedere Vodka, Captain Morgan's Rum, Patron Tequila, Crown Royal Whiskey, Baileys Irish Cream, Kahlúa, Knob Creek Bourbon Whiskey & Lagavulin Scotch

CORDIALS \$8.00 EACH/ \$8.75 EACH
May include: B&B, Hennessy, Remy Martin VSOP, Gran Marnier

BEER

HOSTED BAR/CASH BAR

DOMESTIC BOTTLES..... \$4.25 EACH/ \$4.50 EACH
May include: Bud, Bud Light, Coors Light, MGD

IMPORTED BOTTLES..... \$5.25 EACH/ \$5.75 EACH
May include: Heineken, Corona, Amstel Light, Stella Artois

MICROBREW BOTTLES..... \$5.25 EACH/ \$5.75 EACH
May include: Fat Tire, Sunshine Wheat, Sierra Nevada Pale Ale

NON-ALCOHOLIC \$4.25 EACH/ \$4.50 EACH
O'Doul's

DOMESTIC KEG..... \$275.00 PER KEG
Budweiser, Bud Light, Michelob, Michelob Amber, Michelob Light, Michelob Ultra, Miller Genuine Draft, Miller Light, Coors & Coors Light

IMPORT / MICROBREW KEG..... \$350.00 PER KEG
Red Hook ESB, Red Hook Nut Brown, Red Hook IPA, Fosters, Tecate, Dos XX Amber, Dos XX Lager, Stella Artois, Fat Tire, Molson, Kirin Ichiban, Sam Adams Lager & Red Tale Ale

MIXED DRINKS

Bloody Mary's..... \$7.00 EACH/ \$7.50 Each

Margarita's..... \$7.00 EACH/ \$7.50 Each

Martini's..... \$8.00 EACH/ \$8.75 Each

Cosmopolitan's..... \$8.00 EACH/ \$8.75 Each

Mimosa's \$8.00 EACH/ \$8.75 Each

Other Specialty Beverages Available Upon Request

Wine List

Served 11:00am-11:00pm

HOUSE WINE

GLASS OF HOUSE WINE	\$6.00 PER GLASS HOSTED/ \$6.50 PER GLASS CASH
Chardonnay, Cabernet, Merlot & White Zinfandel	
BOTTLE OF HOUSE WINE	\$26.00 PER BOTTLE
Chardonnay, Cabernet, Merlot & White Zinfandel	

CHARDONNAY

Chateau Ste. Michelle- <i>Columbia Valley, Washington</i>	\$34.00 PER BOTTLE
Francis Coppola Diamond- <i>Rutherford, California</i>	\$35.00 PER BOTTLE
Kendall Jackson Vintner's Reserve- <i>Sonoma County, California</i>	\$32.00 PER BOTTLE
Chalk Hill- <i>Sonoma County, California</i>	\$48.00 PER BOTTLE
Silverado, <i>Napa, California</i>	\$50.00 Per Bottle
Stags Leap, <i>Napa, California</i>	\$65.00 Per Bottle

PINOT GRIGIO

Francis Coppola Bianco- <i>Rutherford, California</i>	\$29.00 PER BOTTLE
Santa Margherita- <i>Trentino-Alto Adige, Italy</i>	\$41.00 PER BOTTLE

SAUVIGNON BLANC

Hogue- <i>Columbia Valley, Washington</i>	\$29.00 PER BOTTLE
Ch. Ste Michelle, <i>Columbia Valley, Washington</i>	\$33.00 PER BOTTLE
Silverado, <i>Napa, California</i>	\$36.00 PER BOTTLE
Chalk Hill - <i>Chalk Hill, Sonoma County, California</i>	\$38.00 PER BOTTLE

CHAMPAGNE / SPARKLING WINE

Domaine Ste. Michelle Sparkling Blanc de Blanc- <i>Columbia Valley, Washington</i>	\$31.00 PER BOTTLE
Schramsberg, Blanc de Noir, <i>Napa, California</i>	\$69.00 PER BOTTLE
Bollinger Special Cuvee Brut- <i>Champagne, France</i>	\$93.00 PER BOTTLE
Veuve Cliquot, <i>Champagne, France</i>	\$115.00 Per Bottle

Wine List

SERVED 11:00AM-11:00PM

MERLOT

Ch. Ste Michelle- <i>Columbia Valley, Washington</i>	\$34.00 PER BOTTLE
Kendall Jackson Vintner's Reserve- <i>Sonoma County, California</i>	\$32.00 PER BOTTLE
Markham- <i>Napa Valley, California</i>	\$41.00 PER BOTTLE

CABERNET SAUVIGNON

Hess Allomi- <i>Napa, California</i>	\$45.00 PER BOTTLE
Kendall Jackson Vintner's Reserve- <i>Sonoma County, California</i>	\$32.00 PER BOTTLE
Hess Estate- <i>Napa, California</i>	\$36.00 PER BOTTLE
Ch. Ste Michelle, "Cold Creek"- <i>Columbia Valley, Washington</i>	\$48.00 PER BOTTLE
Silver Oak "Alexander Valley"- <i>Sonoma, California</i>	\$105.00 Per Bottle
Stags Leap Napa, California	\$65.00 Per Bottle

PINOT NOIR

Mark West- <i>California</i>	\$31.00 PER BOTTLE
Erath,- <i>Willamette Valley, Oregon</i>	\$33.00 PER BOTTLE
Coppola Diamond- <i>California</i>	\$37.00 PER BOTTLE
Willamette Valley Vineyards- <i>Willamette Valley, Oregon</i>	\$39.00 PER BOTTLE

SYRAH

Bogle Petite Sirah- <i>Clarksburg & Lodi, California</i>	\$29.00 PER BOTTLE
J. Lohr Estates South Ridge Syrah- <i>Central Coast, California</i>	\$32.00 PER BOTTLE
Francis Coppola Diamond Syrah- <i>Rutherford, California</i>	\$36.00 PER BOTTLE

ITALIAN REDS

Ruffino- <i>Tuscany, Italy</i>	\$29.00 PER BOTTLE
Ruffino Aziano Chianti Classico- <i>Tuscany, Italy</i>	\$37.00 PER BOTTLE

ZINFANDEL

Peachy Canyon- <i>Central Coast, California</i>	\$30.00 PER BOTTLE
Coppola Diamond, <i>California</i>	\$32.00 PER BOTTLE

ORGANIC WINES AVAILABLE UPON REQUEST.

Bar Requirements

Served 11:00am-11:00pm

BAR SET-UP

The Charter at Beaver Creek reserves the right to deny service of alcoholic beverages to anyone that may appear to be intoxicated. **Colorado State Law** requires a person to be 21 years of age to be served alcohol or beer. Under no circumstances will persons under 21 years of age be served alcohol or beer. A TIPS trained bartender must be present at any event where alcohol is served. Bartender Fee is \$100 per hour (1 hour minimum). Events of 75 or more require 2 bartenders. No alcohol will be served after 11:00pm. Colorado liquor laws prohibit alcoholic beverages from being brought into or taken out of facilities.

For every bar set up we offer options of either:

- **Host Bar:** The person, company or association having the reception pays for the drinks.
- **Cash Bar:** The guest pays for his or her own drinks on a cash basis.

All bar set ups include the following:

Glasses, Ice & Napkins; Cocktail Garnishes; Mixers: Club Soda, Cola, Diet Cola, Lemon-Lime, Orange Juice, Cranberry Juice, Tonic Water, Grapefruit Juice, Bloody Mary Mix, Triple Sec, Dry & Sweet Vermouth

Premium Alcohol Service will be available upon request.

- \$25 per hour charge per every 25 people
- Provides a cocktail server to mingle in room & take beverage orders providing better service for guests and eliminating bar lines.
- Premium Alcohol Service can be available for the entire function or portion of function (1 hour minimum), per clients request.

HOSPITALITY

The Banquet department can provide a bartender in your suite. **Colorado State Law** requires a person to be 21 years of age to be served alcohol or beer. This must be ordered 10 business days in advance. Initial fees are: Bartender fees \$100 per hour (1 hour minimum).

Additional Fees:

Delivery & Set Up: Beer, Wine & Sodas- \$50 Charge+ beverage charges

Delivery & Set Up: Full Bar: \$4 per person; \$50 Minimum per day; includes: Glasses, Napkins, Straws, Mixers & Cocktail Garnishes