

catering menu

The  Charter
at beaver creek

2011-2012

managed by:





All functions held at the Charter at Beaver Creek are catered exclusively by Executive Chef, Dan Kent. Dan has cooked professionally for more than 20 years, and received his culinary degree from Johnson and Wales University. He has worked at some of the best restaurants in the Vail Valley, where he has developed a passion for classic cooking techniques using the finest local, organic and free range ingredients.

As part of our company vision statement, we are continually working to promote an environmentally sensitive lodging experience and preserve the amazing environment that we live and work in. In addition to the efforts in our daily operations, we are also here to help our groups green their meetings. We strive to promote energy/emissions reductions, waste reduction, recycling and use of organics within our company green leaf initiative.

Please know that our catering team is here to handle every detail of your food & beverage needs at the charter at beaver creek. Our experienced staff is available to help you create the perfect meeting or event. For more information on catering, please contact our catering department at 970-845-3164.



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hot breakfast buffets

breakfast served from 7am-11am

all pricing is per person, unless otherwise noted

for functions fewer than 15 people there is an additional service fee of \$50 for all meals

all breakfast buffets are accompanied with a variety of chilled juices – orange, apple and cranberry, freshly brewed regular and decaffeinated coffee, assorted international teas

haymeadow breakfast buffet \$19

assorted breakfast breads and pastries
fruit preserves and butter
fluffy scrambled eggs
breakfast potatoes
applewood smoked bacon

bear trap breakfast buffet \$20

fresh sliced seasonal fruit
biscuits and gravy
fluffy scrambled eggs
breakfast potatoes
applewood smoked bacon

golden eagle breakfast buffet \$22

fresh sliced seasonal fruit
individual fruit yogurts
house made granola
assorted breakfast breads, pastries and bagels
cream cheese, fruit preserves and butter
fluffy scrambled eggs
breakfast potatoes
applewood smoked bacon



hot breakfast buffets

breakfast served from 7am-11am

all pricing is per person, unless otherwise noted

for functions fewer than 15 people there is an additional service fee of \$50 for all meals

includes: a variety of chilled juices – orange, apple and cranberry,

freshly brewed regular and decaffeinated coffee, assorted international teas

bald eagle breakfast buffet \$25

fresh sliced seasonal fruit

assorted breakfast breads, pastries and bagels

cream cheese, fruit preserves and butter

individual fruit yogurts

house made granola

fluffy scrambled eggs

breakfast potatoes

choice of one:

applewood smoked bacon

breakfast sausage

grilled ham

choice of two:

biscuits and gravy

challah french toast with warm maple syrup, house made fresh berry coulis and butter egg, ham, tomato and cheese croissants

breakfast burritos with cheese, eggs, potatoes, sausage, peppers and green chile sauce

waffles with warm maple syrup, freshly whipped cream and house made fresh berry coulis

buttermilk pancakes with warm maple syrup, house made fresh berry coulis and butter

scrambled eggs with peppers, ham, mushrooms, cheese and tomatoes

quiche florentine



continental breakfast buffets

breakfast served from 7am-11am

all pricing is per person, unless otherwise noted

for functions fewer than 15 people there is an additional service fee of \$50 for all meals

includes: a variety of chilled juices – orange, apple and cranberry,

freshly brewed regular and decaffeinated coffee, assorted international teas

red tail breakfast buffet \$17

fresh sliced seasonal fruit

individual fruit yogurts

assorted breakfast breads, pastries and bagels

cream cheese, fruit preserves and butter

birds of prey breakfast buffet \$18

fresh sliced seasonal fruit

individual fruit yogurts

assorted cereals and house made granola

assorted muffins, croissants and bagels

cream cheese, fruit preserves and butter

2% milk

boxed breakfast

includes: a beverage station: freshly brewed regular and decaffeinated coffee, assorted international teas

or in-room delivery the night before

bagel in a box \$19

new york bagel sandwich with smoked salmon, cream cheese, sliced tomatoes and capers

bottled juice

fresh fruit cup

carton of egg (s)alad \$18

egg salad sandwich on ciabatta roll with sliced tomatoes and applewood smoked bacon

bottled juice

fresh fruit cup

healthy start \$17

cup of house made granola with individual yogurt

bottled juice

fresh fruit cup

breakfast buffet enhancements

breakfast buffet enhancements are available to add to any breakfast buffet

applewood smoked bacon \$3

grilled ham \$3

breakfast sausage \$3

challah french toast \$4

served with warm maple syrup, house made fresh berry coulis and butter

belgian waffles \$4

served with warm maple syrup, freshly whipped cream, house made fresh berry coulis

buttermilk pancakes \$4

served with warm maple syrup, house made fresh berry coulis and butter

egg scramble \$4

scrambled eggs with peppers, ham, mushrooms, cheese and tomatoes

steel cut oatmeal \$4

hot steel cut oatmeal, served with brown sugar, honey and raisins on the side

biscuits and gravy \$4

buttermilk biscuits and house made sausage gravy served on the side

croissant sandwiches \$5

scrambled egg, ham, tomato and cheddar cheese croissant

breakfast burrito \$5

served with scrambled eggs, potatoes, sausage, peppers, grated cheese and green chile sauce

specialty omelets \$5

choice of three ingredients: bacon, ham, onions, peppers, mushrooms, tomatoes, sausage, cheddar cheese, pepper jack cheese

eggs benedict \$5

poached eggs, canadian bacon, hollandaise sauce on a toasted english muffin

eggs florentine \$5

poached eggs with tomato, spinach and mornay sauce

lox and bagel \$7

h & h bagel, smoked salmon, cream cheese, tomatoes, onion, capers, chopped egg



non-alcoholic beverages

all pricing is per person, unless otherwise noted

regular coffee per 1.5 gallons \$45

decaffeinated coffee per 1.5 gallons \$45

assorted celestial seasonings teas per 2 gallons \$45

hot cider packet \$2.5

hot chocolate packet \$2.5

individual cartons of 2% milk \$39dz

freshly brewed iced tea \$35gal

lemonade \$35gal

assorted sodas \$3ea

pepsi, diet pepsi, sierra mist

bottled water \$3ea

bottled juice \$4ea

ize sparkling soda \$4ea

red bull regular or diet \$5ea

snacks

all pricing is per person, unless otherwise noted

biscotti \$19dz

assorted individual fruit yogurts (4 oz.) \$25dz

fresh whole fruit \$25dz

fresh baked brownies \$27dz

fresh baked cookies \$27dz

choice of one per dozen:

chocolate chip

peanut butter

sugar

triple chocolate

oatmeal-raisin

variety of candy bars \$29dz

assorted muffins \$31dz

assorted pastries \$31dz

variety of granola/energy bars \$36dz

assorted h&h bagels with cream cheese \$36dz

snack mix per 2 lb. \$31order

oriental snack mix per 2 lb. \$31order

goldfish per 2 lb. \$31order

pretzel sticks per 2 lb. \$31order

mixed nuts per 2 lb. \$33order

house made trail mix per 2 lb. \$33order

house made tortilla chips and salsa serves 20 \$46

house made tortilla chips and guacamole serves 20 \$66

refresher breaks

chair massage may be added to any break for \$1.5 per minute per chair- must be ordered 2 weeks in advance

the regular break \$14

fresh sliced seasonal fruit
fresh baked cookies and brownies
2% milk
regular and decaffeinated coffee

polar break \$13

assorted frozen fruit bars
ice cream sandwiches
fudge bars
2% milk
freshly brewed iced tea

south of the border snack break \$13

tortilla chip
fresh guacamole
salsa
cheese quesadillas
freshly brewed iced tea

the trail break \$12

house made trail mix
assorted fruit yogurts
assorted granola/energy bars
assorted fresh whole fruit
freshly brewed iced tea

the concession stand break \$10

freshly popped popcorn
assorted candy and candy bars
assorted soft drinks

raven ridge break \$14

assorted cheeses served with a variety of crackers
vegetable crudité's served with a ranch dip
freshly brewed iced tea

new york bagel break \$12

assorted h & h bagels
assorted cream cheeses, butter and preserves
regular and decaffeinated coffee

refresher breaks

chair massage may be added to any break for \$1.5 per minute per chair- must be ordered 2 weeks in advance

the coffee break \$14

assorted muffins
assorted pastries
biscotti
2% milk
regular and decaffeinated coffee

act your age break \$13

peanut butter and jelly sandwiches
carrot sticks
rice krispies treats
animal crackers
2% and chocolate milk

sweet and salty break \$14

cracker jacks
potato chips
assorted candy bars
oriental snack mix
warm soft pretzels with whole grain and honey mustard

the monkey business break \$14

house made banana bread
peanut butter and banana sandwiches on 7 grain bread
fresh bananas
mixed nuts and dried fruits

very berry break \$14

fresh raspberries, strawberries and blueberries
vanilla ice cream
assorted berry flavored izee sodas
frozen berry fruit bars
lemonade
iced tea

chocolate break \$13

fresh baked fudge brownies
chocolate chip cookies
assorted candy bars
malted milk balls
2% and chocolate milk



plated lunches

served from 10am-3pm

for functions fewer than 15 people there is an additional service fee of \$50 for all meals

Plated lunches start at \$24 per person

Include choice of one sandwich / entree, french fries and cookies or brownies

add soup or salad \$6++

add a choice of lunch entrée \$10++

add a plated dessert \$6

plated lunches include: regular and decaffeinated coffee, assorted international teas, iced tea, lemonade and water service

Groups of 50 or less may make a choice onsite, and groups of 51+ must have pre-selections
For functions fewer than 15 people there is an additional service fee of \$50 for all meals

sandwiches

grilled chicken with applewood smoked bacon, tomatoes and avocado

roasted angus beef on a baguette with au jus

blt with applewood smoked bacon, vine ripened tomatoes and arugula

seared tuna with wasabi aioli and soy lime slaw

pulled pork on a brioche bun with pickles and red onions

muffuletta with salami, cappacolla, ham, tomatoes and kalamata olive relish

grilled salmon club with bacon, lettuce, tomato and basil aioli

veggie wrap with roasted portabella, zucchini and red pepper with haystack goat cheese

entrees \$3+

alaskan fish & chips with chipotle tartar sauce and cole slaw

grilled flat iron steak with diane sauce

prince edward island mussels à la marinière with garlic toast

penne pasta with roasted butternut squash, mushrooms and sage cream

buttermilk fried chicken with potato salad and cole slaw

grilled salmon with tabbouleh salad and cucumber raita



lunch buffets

served from 10am-3pm

for functions fewer than 15 people there is an additional service fee of \$50 for all meals
includes: freshly brewed regular and decaffeinated coffee, assorted international teas, iced tea and lemonade
served with choice of cookies or brownie

build your own buffet \$26

choice of one:

potato leek soup
new england clam chowder
wild mushroom soup
olathe corn bisque
roasted butternut squash soup
chimayo chicken tortilla soup
mom's chicken noodle soup
french onion soup with gruyere crostini +\$2
texas chili with tortilla chips, cheese and sour cream +\$3
lobster and shrimp bisque +\$3

choice of two:

arugula salad with cantaloupe, berries, and prosciutto
oven roasted red potato salad
roasted wild mushroom and asparagus salad with parmesan and pine nuts
caesar salad
spinach salad with candied pecans, berries and maytag blue cheese
mixed greens with summer berries, pine nuts and haystack goat cheese
iceberg wedge with applewood smoked bacon, tomatoes and maytag blue cheese
penne pasta salad with kalamata olives, tomatoes, cucumbers and feta cheese

add:

grilled chicken \$3
grilled salmon \$4

choice of two:

grilled chicken with applewood smoked bacon, tomatoes and avocado
roasted angus beef on a baguette with au jus
blt with applewood smoked bacon, vine ripened tomatoes and arugula
pulled pork on a brioche bun with pickles and red onions
muffuletta with salami, cappacolla, ham, tomatoes and kalamata olive relish
grilled salmon club with bacon, lettuce, tomato and basil aioli
veggie wrap with roasted portabella, zucchini, red pepper and haystack goat cheese
seared tuna with wasabi aioli and soy lime slaw +\$2

lunch buffets

served from 10am-3pm

for functions fewer than 15 people there is an additional service fee of \$50 for all meals
includes: freshly brewed regular and decaffeinated coffee, assorted international teas, iced tea and lemonade
served with choice of cookies or brownie

gourmet soup and salad buffet \$22

served with artisan baked rolls and butter

choice of one:

potato leek soup

new england clam chowder

wild mushroom soup

olathe corn bisque

roasted butternut squash soup

chimayo chicken tortilla soup

mom's chicken noodle soup

french onion soup with gruyere crostini +\$2

texas chili with tortilla chips, cheese and sour cream +\$3

lobster and shrimp bisque +\$3

choice of two:

arugula salad with cantaloupe, berries, and prosciutto

oven roasted red potato salad

roasted wild mushroom and asparagus salad with parmesan and pine nuts

caesar salad

spinach salad with candied pecans, berries and maytag blue cheese

mixed greens with summer berries, pine nuts and haystack goat cheese

iceberg wedge with applewood smoked bacon, tomatoes and maytag blue cheese

penne pasta salad with kalamata olives, tomatoes, cucumbers and feta cheese

add:

grilled chicken \$3

grilled salmon \$4

new york deli buffet \$23

pasta salad

house made potato chips

assorted breads

sliced turkey, ham, roast beef

sliced cheddar, swiss, and provolone cheese

tomatoes, onions, lettuce, and kosher pickles

choice of one:

caesar

house salad

lunch buffets

served from 10am-3pm

for functions fewer than 15 people there is an additional service fee of \$50 for all meals
includes: freshly brewed regular and decaffeinated coffee, assorted international teas, iced tea and lemonade
served with choice of cookies or brownie

mexican fiesta lunch buffet \$26

tortilla chips, salsa
guacamole
tomatoes, onions, cilantro, lettuce, cheese, sour cream
refried beans
spanish rice
choice of one:
grilled chicken fajitas
pork carnitas
spicy beef tacos

mediterranean lunch buffet \$26

greek salad
spaghetti bolognese
penne pasta with roasted vegetables and alfredo sauce
garlic bread
add:
chicken parmesan \$5

wild west lunch buffet \$27

house salad
pulled pork
herb roasted chicken
cowboy beans
corn on the cob (in season)
artisan rolls

mountain grill lunch buffet \$24

house salad
roasted potato salad
cowboy beans
1/3 pound angus beef burgers
grilled chicken breast
brioche buns
sliced cheeses, tomatoes, lettuce, onions and kosher pickles
add:
portabella mushrooms \$3
bratwurst \$5
hot dogs \$3



lunch enhancements

lunch enhancements are available to add to any plated or buffet lunch starting at \$6++

soup

- potato leek soup**
- new england clam chowder**
- wild mushroom soup**
- olathe corn bisque**
- palisade tomato soup**
- roasted butternut squash soup**
- chimayo chicken tortilla soup**
- mom's chicken noodle soup**
- french onion soup with gruyere crostini**
+\$2 when added to buffet or plated
- texas chili with tortilla chips, cheese and sour cream**
+\$3 when added to buffet or plated
- lobster and shrimp bisque**
+\$3 when added to buffet or plated

salad

- arugula salad with cantaloupe, berries, and prosciutto**
- greek salad with arugula, vine ripened tomatoes, kalamata olives and feta cheese**
- oven roasted red potato salad**
- roasted wild mushroom and asparagus salad with parmesan and pine nuts**
- caesar salad**
- spinach salad with candied pecans, berries and maytag blue cheese**
- mixed greens with summer berries, pine nuts and haystack goat cheese**
- iceberg wedge with applewood smoked bacon, tomatoes and maytag blue cheese**
- penne pasta salad with kalamata olives, tomatoes, cucumbers and feta cheese**

boxed lunches

served from 10am-3pm

for functions fewer than 15 people there is an additional service fee of \$50 for all meals
all boxed lunches include: sandwich, bag of chips, dill pickle, piece of fresh fruit and freshly baked cookie
maximum of two sandwich selections per group

ham & cheese \$17

black forest ham with whole grain mustard, swiss cheese, lettuce, tomatoes and onions on a demi-baguette

turkey \$17

roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

roast beef \$17

roast angus beef with cheddar cheese, lettuce, tomatoes and onions on a demi-baguette

tuna \$19

albacore tuna salad with kalamata olives and anchovy dressing with lettuce and tomatoes on a demi-baguette

muffuletta \$19

muffuletta with ham, cappacola, salami, provolone, lettuce, tomatoes and olive relish on a ciabatta roll

veggie \$19

grilled vegetable wrap with onions and spinach with haystack goat cheese and balsamic vinaigrette

appetizer platters

20 person minimum order

fruit tray \$4

assorted fresh seasonal fruits

antipasto tray \$7

assorted meats, cheeses, olives, peppers, marinated artichokes and grilled vegetables

vegetable crudité tray \$4

assorted sliced vegetables accompanied by a buttermilk ranch dip

cheese board \$7

selection of imported and domestic cheeses served with assorted crackers

artisan cheese display \$11

chef's selection of imported and artisan cheeses served with assorted crackers and sliced baguette

dip platter \$5

hummus, olive tapenade and tabbouleh dips, toasted pita triangles, vegetable crudité and assorted crackers

smoked salmon platter \$7

bagel chips, smoked salmon, cream cheese, tomatoes, onion, capers, chopped egg

passed or stationed appetizers

all prices are per order of 50 unless otherwise indicated

- mushroom and boursin profiteroles \$110**
- spinach and artichoke profiteroles \$120**
- spanakopita \$100**
- bruschetta with mozzarella, basil and tomato \$100**
- bruschetta with eggplant ratatouille \$110**
- bruschetta with hummus and roasted red pepper relish \$100**
- bruschetta with goat cheese and roasted red pepper relish \$110**
- bruschetta with smoked salmon, chive cream cheese and capers \$120**
- caramelized onion tartlets with maytag blue cheese \$110**
- vegetable spring rolls with cilantro and ponzu dipping sauce \$115**
- chicken satay with sweet garlic chili sauce \$130**
- chicken fingers with sauce \$120**
- grilled chicken quesadillas \$140**
- pork potstickers with ponzu \$130**
- beef satay with thai peanut sauce \$145**
- prosciutto wrapped asparagus with lemon aioli \$150**
- crispy cod brandade with red pepper pesto \$130**
- roasted pork with fig glaze and truffle aioli \$150**
- duck confit with white bean tapenade \$140**
- pulled pork sliders \$150**
- angus beef sliders with cheddar cheese \$170**
- crab cakes with caper remoulade \$150**
- diver scallops with old bay aioli \$220**
- foie gras terrine with palisade peach salsa on crostini \$230**
- jumbo gulf shrimp cocktail \$220**
- tostadas with tuna ceviche \$190**
- grilled colorado lamb chops with mint pesto (24 pieces) \$225**
- braised angus beef in a puff pastry cup \$230**

dinner buffets

for functions fewer than 15 people there is an additional service fee of \$50 for all meals
includes: freshly brewed regular and decaffeinated coffee, assorted international teas, iced tea and lemonade
choice of dessert

mexican fiesta dinner \$38

refried beans
spanish rice
house made tortilla chips with salsa
guacamole, lettuce, tomato, cheese, sour cream
flour tortillas

choice of salad

caesar

house salad

choice of two entrees:

marinated skirt steak with grilled poblano peppers and onions

chicken fajitas with grilled poblano peppers and onions

cheese enchiladas with ancho chile roasted vegetables

pork carnitas

choice:of dessert

mountain grill \$38

fresh fruit tray
cowboy beans
roasted potato salad
angus beef burgers
grilled chicken breasts
brioche buns
sliced cheeses, tomatoes, lettuce, onions and kosher pickles

choice of salad:

caesar

house salad

add

portabella mushrooms-\$3

bratwurst-\$5

hot dogs-\$3

choice:of dessert



dinner buffets

for functions fewer than 15 people there is an additional service fee of \$50 for all meals includes: freshly brewed regular and decaffeinated coffee, assorted international teas, iced tea and lemonade

evening in verona \$40

antipasto tray
caesar salad
pasta primavera alfredo
chicken parmesan
garlic bread
choice of one:
meat lasagna
vegetarian lasagna
choice:of dessert

western hoe down \$43

house salad
herb roasted chicken
bbq baby back ribs
crispy home fries
cowboy baked beans
corn bread
choice of one:
roasted vegetables
corn on the cob (in season)
choice:of dessert

southern comfort \$48

fresh baked rolls

choice: of salad or soup

choice: of two sides:

garlic whipped mashed potatoes

“mac and cheese” with three cheeses

new potatoes with butter and parsley

green beans with sautéed mushrooms and crispy onions

colorado corn on the cob with chile-lime butter

oven roasted summer squash with cherry tomatoes

choice: of two entrees

choice: of three entrees +\$10

herb roasted pork with caramelized onions

southern fried chicken

mom’s meat loaf with mushroom gravy

bbq pulled pork

oven roasted rosemary chicken

house made chicken pot pie

grilled salmon with tomato beurre fondue

red wine braised short ribs +\$5

prime rib with horseradish cream and au jus +\$5

choice: of dessert

build your own buffet \$51

fresh baked rolls

choice: of salad or soup

choice: of three sides:

rosemary red potatoes

creamy garlic mashed potatoes

crispy corn polenta

roasted seasonal vegetables

green beans with crispy onions and sauteed mushrooms

penne pasta with wild mushrooms and butternut squash

choice: of two entrees

choice: of three entrees +\$10

pan seared alaskan salmon

herb roasted chicken

balsamic glazed pork loin with caramelized onion jus

grilled angus new york steaks

roasted lamb loin

porcini tortellini with butternut squash and sage cream

choice: of dessert

desserts

add an additional dessert \$6

flourless chocolate cake with crème anglaise
lemon tart with fresh berries
vanilla bean panna cotta with blackberry coulis
callebaut chocolate mousse with espresso cream
fresh berry parfait with grand marnier pastry cream
warm palisade peach cobbler with chantilly cream
new york cheesecake with fresh berry coulis
brioche bread pudding with bourbon caramel sauce
key lime pie with whipped cream
wedding cake cutting



plated dinners

Plated meals start at \$40 per person

Include salad or soup, choice of one entrée and dessert

add soup or salad \$6++
add plated appetizer \$8
add a choice of entrée \$15++
add a dessert \$6

Plated meals include: freshly baked rolls, regular and decaffeinated coffee, assorted international teas, iced tea, lemonade and water service

Groups of 50 or less may make a choice onsite, and groups of 51+ must have pre-selections
For functions fewer than 15 people there is an additional service fee of \$50 for all meals

Ask your catering manager about creating a custom buffet with our plated dinner items

soup

potato leek soup
new england clam chowder
wild mushroom soup
palisade tomato soup
classic chicken noodle soup with fresh herbs and cracked pepper
olathe corn bisque
roasted butternut squash soup
chimayo chicken tortilla soup
mom's chicken noodle soup
french onion soup with gruyere crostini
+\$2 when added to plated or buffet dinner
texas chili with tortilla chips, cheese and sour cream
+\$3 when added to plated or buffet dinner
lobster and shrimp bisque
+\$3 when added to plated or buffet dinner

salad

arugula salad with cantaloupe, berries, and prosciutto
oven roasted red potato salad
roasted wild mushroom and asparagus salad with parmesan and pine nuts
caesar salad
greek salad with arugula, vine ripened tomatoes, kalamata olives and feta cheese
spinach salad with candied pecans, berries and maytag blue cheese
mixed greens with summer berries, pine nuts and haystack goat cheese
iceberg wedge with applewood smoked bacon, tomatoes and maytag blue cheese
penne pasta salad with kalamata olives, tomatoes, cucumbers and feta cheese

plated appetizer

maryland crab cakes with mango salsa and chipotle aioli
seared yellowfin tuna with roasted beets and grilled citrus vinaigrette
cilantro marinated jumbo shrimp with napa cabbage slaw and roasted tomato salsa
scottish smoked salmon with traditional garnishes and bagel chips
glazed angus beef short ribs with caramelized onions and frisee salad
angus beef carpaccio with fingerling potato salad and truffle aioli
berkshire pork belly with butternut squash puree, sherry jus and sweet potato chips
portabella mushroom tart with roasted red peppers and Colorado goat cheese
grilled quail with apple-sausage stuffing and lingonberry jus

plated entrée

pan seared salmon with braised fennel, olives, tomatoes and creamy polenta
pan seared free range chicken breast with garlic mashed potatoes and sautéed vegetables
honey glazed pork chop with crispy corn polenta, zucchini and ancho chile sauce
alaskan halibut with garlic mashed potatoes, haricots verts, capers and lemon beurre
alaskan black cod with stir-fried rice and coconut curry
pan seared free range chicken breast with grilled salmon, gratin potatoes and summer squash
+\$5 when added to plated
gulf shrimp and grilled beef tenderloin with twice baked potato cake and warm spinach salad
+\$7 when added to plated
beef rib eye with au gratin potatoes, haricots verts, and a wild mushroom demi-glace
+\$7 when added to plated
roasted veal loin with potato gnocchi, wild mushroom and tomato jus
+\$8 when added to plated
angus new york steak with lobster mashed potatoes, haricots verts and béarnaise sauce
+\$10 when added to plated
grilled portabella “steak” with roasted vegetables in a vol au vent

dessert

flourless chocolate cake with crème anglaise
lemon tart with fresh berries
vanilla bean panna cotta with blackberry coulis
callebaut chocolate mousse with espresso cream
fresh berry parfait with grand marnier pastry cream
warm palisade peach cobbler with chantilly cream
new york cheesecake with fresh berry coulis
brioche bread pudding with bourbon caramel sauce
key lime pie with whipped cream
wedding cake cutting



kid's menu

children ages 3 – 12, \$14.95 per child

children 2 and younger eat free off of buffets

children 3 – 12 are ½ price for buffet and full price if plated meal

all meals include: fresh fruit salad and fresh baked cookie
choice of one

hot dog with french fries

spaghetti with red sauce

grilled cheese sandwich with french fries

macaroni and cheese

crispy chicken tenders with french fries

individual cheese pizzas

hamburger with french fries

bar requirements

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. No alcohol will be served after 11pm. 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 and napkins; cocktail garnishes; mixers: club soda, pepsi, diet pepsi, lemon-lime, orange juice, cranberry juice, tonic water, grapefruit juice, bloody mary mix, triple sec, dry and sweet vermouth

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.

delivery and set up in suite

beer, wine and sodas- \$50 charge+ beverage charges

full bar delivery and set up in suite

full bar: \$4/person; \$50 minimum/day; includes: glasses, napkins, straws, mixers and cocktail garnishes



hosted or cash bar

host bar prices are exclusive of tax & service charge

call brands \$7ea

may include: bombay gin, absolute 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 \$8ea

may include: bombay sapphire gin, belvedere vodka, captain morgan's rum, patron tequila, crown royal whiskey, baileys irish cream, kahlúa, knob creek bourbon whiskey, glenfiddich

cordials \$8ea

may include: b & b, hennessy, remy martin vsop, grand marnier

house wine \$7ea

cabernet sauvignon, merlot, chardonnay, pinot grigio

domestic bottled beer \$4ea

may include: bud, bud light, coors light, coors banquet

import & microbrew bottled beer \$5ea

may include: heineken, corona, amstel light, stella artois, fat tire, sunshine wheat, sam adams lager

non-alcoholic \$4ea

o'doul's

domestic keg \$275ea

budweiser, bud light, michelob, michelob ultra, coors, coors light

import / microbrew keg \$350ea

red hook esb, red hook ipa, tecate, stella artois, molson, sam adams lager

mixed drinks

bloody mary \$7ea

margarita \$7ea

martini \$8ea

cosmopolitan \$8ea

mimosa \$8ea

other specialty beverages available upon request



wine list

served from 11am-11pm

please select up to 3 wines you would like served at your bar

wine list prices are per bottle

chardonnay

- columbia crest \$28
- francis coppola \$32
- kendall jackson vintner's reserve \$34
- sanford \$37

pinot grigio

- columbia crest \$28
- francis coppola \$32
- santa margherita \$41

cabernet sauvignon

- columbia crest \$28
- francis coppola \$32
- chateau ste. michelle "cold creek" \$48

merlot

- columbia crest \$28
- francis coppola \$32
- markham \$41

pinot noir

- mark west \$34

sparkling wine

- domaine ste. michelle \$32

organic and specialty wines are available by the bottle- a minimum bottle order may apply for each variety.

for custom orders of wines not listed on the banquet menu please speak with your catering manager for pricing and availability.



audio/visual

all a/v equipment prices per day, labor rates are per hour
any equipment or technician canceled within 24 hours of a function's start time will be billed at full price
additional equipment available; please ask catering manager

a/v packages

presentation support package \$125

projection cart/stand
tripod screen
all cabling, extension cords, etc.

data projection package \$550

meeting room data projector
projection cart/stand
tripod screen
all cabling, extension cords, etc.

small sound package \$275

2 jbl 10" powered speakers
wireless hand held or lavalier microphone
all cabling, extension cords, etc.

event support equipment

- flipchart w/standard paper & markers \$35**
- flipchart w/3m post-it paper & markers \$45**
- wireless mouse w/laser pointer \$55**
- laser pointer \$20**
- conference speakerphone \$75**
- 25' extension cord with power strip \$10**
- skirted av cart \$25**
- 4 channel analog mixer \$35**
- 4 channel digital mixer \$50**
- wired microphone w/cable & stand \$35**
- wireless microphone- lavalier \$130**
- wireless microphone- handheld \$130**
- 10" powered speaker w/stand \$75**
- computer audio patch \$20**
- 50" lcd data monitor \$300**
- dvd player \$50**

labor rates

- setup/dismantle technician \$65/hr**
- specialized event operator \$65/hr 5-hour minimum**
holiday, weekend and overtime rates may apply

group enhancements

meeting room setup

standard set up \$0

includes meeting room set to your specifications, tables set with linens, water service, pens, pads and candies

executive set up \$8

includes meeting room set to your specifications, tables set up with linens, individual 16.9oz. bottled waters, pens, legal sized pads of paper and specialty candies. must be requested 2-week prior

room deliveries

gifts, agendas, welcome gifts and baskets arranged with the conference services manager and must be requested 2-week prior to arranged delivery day.

- \$3/room for all paperwork deliveries where all group members receive the same information.
- \$4/room for all paperwork deliveries where each group member receives different information that is person / room specific.
- \$4/ item for all deliveries larger than paperwork (including gift bags, hats, etc.) that are all the same for each group member.
- \$5/ item for all deliveries larger than paperwork (including gift bags, jackets, t-shirts, etc.) that are different and person / room specific.

special touches

turndown service \$2

evening turndown service is available for \$2/ bed per night. Minimum numbers may apply. Billed to the master account only.

portage \$10

Let our staff assist your group; not just with luggage, but with the property layout, services available and local information. Our bell staff will walk guests to their rooms and give them helpful information along the way.

chair massage

massage may be added to any break for \$1.5/minute per chair- must be ordered 2 weeks in advance



function rooms

high-speed and wireless connectivity is provide at no additional fee in each meeting room, as well as, all guest rooms and 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 (527 sq')

\$175/day waived at \$900 in daily food and beverage sales

chart room (960 sq')

\$200/day waived at \$1,000 in daily food and beverage sales

parker room (851 sq')

\$250/day waived at \$1,250 in daily food and beverage sales

larson room (1,230 sq')

\$200/day waived at \$1,250 in daily food and beverage sales

leonard room/foyer (952 sq')

\$350/day waived at \$1,750 in daily food and beverage sales

seibert room a or b (1,026 sq')

\$175/day waived at \$1,000 in daily food and beverage sales

seibert room combined (2,250 sq')

\$350/day waived at \$2,000 in daily food and beverage sales

terrace restaurant and deck (2,170 sq')

\$400/event \$4,000 f&b minimum; available after 2pm Saturday
\$2,500 f&b minimum; Friday and Sunday
\$1,500 f&b minimum: Monday-Thursday

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 and conditions

alcoholic beverage service

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. No alcohol will be served after 11pm. Colorado liquor laws prohibit alcoholic beverages from being brought into or taken out of facilities.

attendance guarantees

Final attendance guarantees must be submitted to us at least seven 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 \$65 per hour. All av is subject to a 20% service fee.

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.



terms and conditions

decorations

The charter at beaver creek will not permit the affixing of anything to the walls, floor or ceiling of the rooms with nails, staples, or any other hard substances, unless approval is given by the catering department.

holidays

All holiday functions will require the approval of management and special pricing may 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 for an additional fee of \$75 - \$100 for delivery and set-up.

linens

White or champagne table clothes and napkins are provided at no additional charge for food functions. If you desire specialty linen, or would like quotes on theme-coordinated linens and/or chair covers, please consult your catering manager.

menu arrangements

Due to our mountain resort location, menus must be finalized four to eight weeks prior to your function, along with a 100% catering deposit. Any changes made less than seven 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: sixty (60) 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 licensed guide/service dogs and our homeowners.



terms and conditions

prices and payment

Prices are subject to change at any time, until signed banquet event orders are received.

corporate groups

A deposit is required thirty days prior to arrival, for an estimated 100% on all food and beverage ordered. Final payment is due within thirty days of receipt of the bill. A finance charge will be applied if not paid within thirty 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. Sixty (60) 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 ten days of the completion of the event or the credit card number on file will be charged for the balance.

registration desk

\$50/ day, as space allows. Includes skirted table, two chairs, trash can and house phone. Daily fee waived with \$1,500 food and beverage per day. Registration desk must be arranged with the catering and 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 22% service charge will be added to all food, beverage and a/v items, except cash bars items. For functions fewer than 15 people there is an additional service fee of \$50 for all meals. Attendant and chef charges are \$75/hour. Butler service fees are \$50 per server/hour. There is an additional charge of \$100 for catered food served prior to 7am. Dance floor rental is \$400 per event.

special meal requests

Most special meal requests can be accommodated. Please advise your catering manager at least thirty (30) days in advance with any special dietary requirements of your guests.

