



FOUR SEASONS
RESORT AND RESIDENCES
VAIL





BREAKFAST

DISPLAYS ALL INCLUDE ORANGE, CRANBERRY & APPLE JUICES AS WELL AS FRESHLY BREWED COFFEE & HOT TEA OFFERINGS
 PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME (ADDITIONAL SERVE TIME TO BE \$10 PER PERSON PER HOUR)

CONTINENTAL DIVIDE \$36

sliced seasonal fruits & berries
 freshly baked breakfast pastries, english muffins, assorted bagels, whipped butter, seasonal jam & nutella
 selection of cereals, low-fat yogurt & house-made granola

JUST LIKE HOME \$46

sliced seasonal fruits & berries
 scrambled farm eggs, parsley | cheddar cheese add \$2
 herb roasted yukon gold potatoes, onions, bell peppers
 select one: applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or turkey bacon | select 2, add \$5
 substitute: buffalo chipotle sausage or elk jalapeno cheddar sausage | add \$5
 freshly baked breakfast pastries, whipped butter, seasonal jam & nutella

SPA DAZE \$48

sliced seasonal fruits & berries
 irish steel cut oatmeal, brown sugar, sun dried fruits, toasted nuts
 power bowl: grape nuts, toasted quinoa, apples, purple kale, dried cherries, blueberries, apple cider
 egg white quiche with roasted tomatoes, gruyere cheese, torn basil
 chicken apple sausage
 mini bran muffins, whipped butter, seasonal jam & honey

TURN UP THE HEAT \$48

sliced seasonal fruits & berries
 huevos rancheros, hatch green chili salsa
 burritos with egg, chorizo sausage, potatoes, pepper jack cheese
 herb roasted yukon gold potatoes, onions, bell peppers
 chipotle sour cream, traditional sour cream & salsa fresca
 corn meal muffins & honey butter

FILL 'ER UP \$48

sliced seasonal fruits & berries
 house-made yogurt, fruit & granola parfaits
 spicy corned beef hash & scrambled eggs
 cheddar grits, mixed bell peppers
 bourbon & vanilla french toast, fresh berries, powdered sugar, vermont maple syrup, whipped butter
 sliced breads for toasting, whipped butter, seasonal jam & nutella

MARKET GRAB & GO \$48

seasonal fruit cups
 noosa yogurt cups
 choice of: breakfast sandwiches or mini breakfast burritos | select both, add \$6
 breakfast pastries, packaged butter, packaged jam
 bottled orange juice & water
all items are portable for those on the go



BREAKFAST

BREAKFAST ENHANCEMENTS PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME

scrambled farm eggs \$8 | cheese of choice \$2

breakfast meat: applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or turkey bacon \$9

game breakfast meat: buffalo chipotle sausage, elk jalapeño cheddar sausage \$11

personal pan shrimp & grits, aged cheddar, creole prawns, andouille sausage \$14

irish steel cut oatmeal, brown sugar, sun dried fruits, toasted nuts \$12

bourbon & vanilla french toast, fresh berries, powdered sugar, vermont maple syrup, whipped butter \$12

bagels & lox, cream cheese, smoked salmon, red onion, capers, sieved egg, tomato slices \$23

house made biscuits and sausage gravy \$14

low fat vanilla yogurt & house-made granola parfaits \$9

breakfast cereals, assorted with 2% skim, soy, almond milks \$7

noosa yogurt cups: assorted flavors \$8

seasonal sliced fruit & berries \$14

benedicts \$14

- traditional with canadian bacon, poached egg, hollandaise
- avocado, spinach, chipotle hollandaise
- smoked salmon, citrus dill hollandaise

pan quiche (8 pieces) \$66

- bacon, onion & gruyere cheese
- spinach, red bell pepper & goat cheese
- sun-dried tomato, roasted garlic & feta cheese
- swiss, broccoli, onion, bacon

breakfast sandwich \$12

- bagel, fried egg, ham steak, white cheddar cheese, boursin cream
- english muffin, scrambled egg, pork sausage patty, cheddar cheese
- bagel, fried egg, sliced avocado, griddled tomato, pepper jack cheese

breakfast burrito \$12

- egg, chorizo sausage, potatoes, pepper jack cheese, pico de gallo, queso fresco
- egg, spinach, black bean, potatoes, cheddar cheese

BY THE DOZEN

seasonal whole fruit \$40

hard boiled eggs \$28

assorted bagels with plain, vegetable & honey-pecan
cream cheese \$58

freshly baked breakfast pastries, whipped butter,
seasonal jam & nutella \$58

gluten free freshly baked breakfast pastries, whipped
butter, seasonal jam & nutella \$62

breakfast breads: banana, zucchini, or carrot breads \$62

cinnamon rolls, vanilla frosting \$78



BREAKFAST

ACTION STATIONS

THE FOLLOWING REQUIRE A CHEF ATTENDANT, \$150 PER CHEF PER HOUR, 2 HOUR MINIMUM, ONE CHEF FOR EVERY 50 GUESTS
 PRICING IS PER PERSON, MINIMUM 25 GUESTS. FULL GUARANTEE REQUIRED FOR ACTION STATIONS
 ACTION STATIONS ARE NOT A STAND ALONE BREAKFAST AND NEED TO BE PAIRED WITH A BREAKFAST BUFFET

BACON, BACON, BACON \$16

thick cut maple cured belly bacon

SUNRISE SWEET RELIEF \$22

belgian waffles & buttermilk pancakes
 toasted almonds, berry compote, peach compote
 blueberries, banana slices
 milk chocolate chips, whipped cream
 soft whipped butter, vermont maple syrup

LET'S GET CRACKIN' \$26

farm fresh eggs and egg whites
 cured ham, bacon, pork sausage, chorizo sausage
 mushroom, bell pepper, spinach, tomato, onion, fresh jalapeno
 cheddar, swiss, goat cheeses
 sour cream & roasted salsa
add house smoked salmon \$4

AVOCADO TOAST \$26

over easy, sunny side up, scrambled, herb boiled
 artisanal miche, gluten free bread
 smoked salmon, tomatoes, radishes, heirloom squash
 chorizo, prosciutto, pickled chilies, colorado chevre

OMELET AND WAFFLE STATION \$38

combination of "sunrise sweet relief" and "let's get crackin'" stations



BRUNCH

BOTTOMLESS BRUNCH

PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME (ADDITIONAL SERVE TIME TO BE \$10 PER PERSON PER HOUR)

BUT FIRST, BRUNCH \$120

bottomless mimosas and bloody marys

sliced seasonal fruits & berries

freshly baked breakfast pastries, english muffins, assorted bagels, whipped butter, seasonal jam & nutella

selection of cereals, low-fat yogurt & house-made granola

herb roasted yukon gold potatoes, onions, bell peppers

select two: applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or turkey bacon

belgian waffle and omelet station (chef attendant required)

smoked salmon, red onion, capers, sieved egg, tomato slices

specialty benedicts

traditional with canadian bacon, poached egg, hollandaise

avocado, spinach, poached egg, chipotle hollandaise

cheese and charcuterie board

housemade donuts and bread pudding

carving station (chef attendant required)

prime rib

jumbo shrimp, jonah crab claws, seasonal oysters on the half shell

atomic cocktail sauce, classic mignonette, seasonal mignonette, lemon wedges

orange, cranberry, & apple juices

freshly brewed coffee & hot tea offerings



BREAK

THEME BREAKS

SKIP THE GYM \$26

melon cucumber sorbet
house-made trail mix
flax seed bars
fruit skewers, honey yogurt dip
go go juice shots: apple/kale/cucumber/ginger

PICK ME UP \$26

iced coffee bar, espresso ice cubes
tiramisu shots
double chocolate madeline
assorted energy bars
juice shots: acai, kale-blueberry & carrot

HITTIN' THE CONCESSIONS \$29

traditional buttered & truffle-black pepper popcorn buckets
pigs in a blanket, house-made mustard & ketchup
fresh corn tortilla chips, bison chili cheese dip
oatmeal cream pies
assorted candy bars
root beer bottles

D.I.Y. TRAIL MIX \$24

house-made granola, assorted nuts, dried fruits
chocolate pieces, pretzels, coconut chips, yogurt bits

THANK YOU BERRY MUCH \$26

mixed berry fruit tarts
berry shortbread
chocolate dipped strawberries
strawberry-basil lemonade

¡ARRIBA! \$28

house made fresh tortilla chips
mini cheese quesadillas
guacamole, salsa fresca, tomatillo salsa, sour cream
crudit  with cilantro lime dressing
mini churros
seasonal agua fresca

THE APRES \$34

crudit  & hummus
colorado sausages, beer mustard
swiss fondue with cubed bread
mini apple pies
add local micro brews \$8

I'M A LITTLE SAVORY \$34

selection of local cheese & charcuterie
mixed nuts, marinated olives & cornichons
quince paste, stone ground mustard
bread, lavosh & crackers
add house white & red wine by the glass \$10

JUICE BAR \$24

orange juice,
watermelon juice
feel the beet
green machine
frozen juice cubes



BREAK

BUILD YOUR OWN & BEVERAGES

BUILD YOUR OWN

CHOOSE ANY TWO ITEMS \$16 PER PERSON

CHOOSE ANY THREE ITEMS \$22 PER PERSON

CHOOSE ANY FOUR ITEMS \$26 PER PERSON

CHOOSE ANY FIVE ITEMS \$30 PER PERSON

MINIMUM 15 GUESTS

SWEET

assorted freshly baked cookies

fudge brownies

blondies

assorted biscotti

cheesecake bites

house-made cupcakes

chocolate covered strawberries

rice krispy bars, dipped in chocolate

SAVORY

tortilla chips with salsa & guacamole

mixed nuts

traditional buttered & truffle—black pepper popcorn

housemade kettle chips

tea sandwiches

HEALTHY

vegetable crudité, house-made dips

whole seasonal fresh fruit

individual house-made trail mix

housemade granola bar

BEVERAGES

items priced by the gallon

infused water display:
cucumber, citrus or berry \$58

lavazza coffee & "t" tea leaves \$85

hot chocolate \$78

mulled hot apple cider \$78

iced tea, lemonade or arnold palmer \$78

orange, cranberry or apple juice \$78

house-made green machine juice \$80

house-made carrot/ginger/citrus juice \$80

A LA CARTE ON CONSUMPTION

assorted soft drinks \$7

san benedetto bottled sparkling water \$7

san benedetto bottled still water \$7

electrolyte drinks & coconut water \$8



LUNCH

DISPLAYS

ROCKY MOUNTAIN PICNIC \$62

caesar salad: romaine hearts, lemon oil & garlic croutons

orechiette pasta salad: goat feta cheese, nicoise olives, parsley, heirloom tomatoes, red onions, cucumbers, lemon vinaigrette

club sandwich: herbed turkey breast, romaine, crispy bacon, havarti, avocado, sun-dried tomato aioli, whole wheat bread

italian sub: salami, finocchio, capicola, soppressata, provolone, tomato, lettuce, red wine vinaigrette, sub roll

falafel wrap: feta, red onion, cucumber, mixed greens, yogurt spread

chocolate chip cookies, raspberry bars, turtle brownie

SWEET SUNSHINE \$62

summer: compressed watermelon & pickled red onion salad, cilantro, maldon sea salt, heirloom cherry tomatoes, harissa vinaigrette

winter: baby kale, cranberry, dried peaches, pumpkin seed, elderberry vinaigrette

arugula, cherry tomato, grilled baby artichokes, goat cheese croquettes, sherry vinaigrette

smoked chicken salad, green apple, toasted pecans, arugula, sun-dried tomato, tomato tortilla

shaved ham & swiss, pepperoncini, spring greens, dijon, wheat tortilla

garlic herb roasted fingerling potatoes, peas

grilled seasonal vegetables, spinach, garlic boursin spread, tomato tortilla

chocolate peanut butter bars, lemon bars, fresh fruit tarts

TASTE OF THE MOUNTAINS \$63

summer: roasted sweet corn soup

winter: pumpkin sage soup

greek salad: grilled artichokes, bell peppers, cucumber, tomato, red onion, feta, kalamata olives, red wine vinaigrette

israeli cous cous salad: roasted bell peppers, cipollini onions, basil oil, micro basil, cucumber mint vinaigrette

chicken caponata: eggplant, garlic, capers, heirloom carrots, creamy polenta

colorado striped bass: fennel & rocket salad, white bean cassoulet, buerre blanc

sautéed green beans, shallot butter & aged balsamic

seasonal berry shortcake, gooey butter cheesecake, apple panna cotta topped with almond crunch

THE BBQ \$65

yukon gold potato salad, applewood smoked bacon, celery, grain mustard, chives

corn, black bean & nopales salad, cilantro-jalapeno vinaigrette

smoked red mountain chicken

ancho rubbed st. louis style ribs

slow cooked beef brisket

green chile mac & cheese

baked bean casserole

chipotle coleslaw

trio of barbeque sauces: tangy, sweet, spicy

honey jalapeno cornbread & sweet butter

pineapple upside down cake, chocolate cherry tart, chocolate truffle cake

ALL DISPLAYS INCLUDE AN ICED TEA AND LEMONADE STATION

PRICING NOTED IS PER PERSON FOR UP TO 2 HOURS OF SERVE TIME



LUNCH

DISPLAYS

HIGH ALTITUDE COMFORT \$70

mixed greens, cucumbers, carrots, cherry tomatoes, herb croutons, creamy vinaigrette
 red bliss potato salad, celery, pancetta, whole grain mustard, eggs, dill, red onion, smoked paprika
 campanelle pasta salad, pesto, tomatoes, arugula, capers
 seared hangar steaks, farro, currants, kale, pesto demi glace
 herb marinated chicken breast, caramelized balsamic brussels sprouts, parmesan polenta, chicken jus
 herb & lemon baked salmon, white wine beurre blanc
 squash gratin, herbs, bread crumbs, tomatoes
 lemon meringue tartlets, mixed berry panna cotta, mini black forest cake

GORE RANGE LUNCHEON \$68

tuscan sausage soup, cannellini beans, kale, tomato, acini de pepe
 grilled seasonal vegetable antipasto
 panzanella salad, crusty sourdough, heirloom tomatoes, bocconcini, basil vinaigrette
 chicken cacciatore, braised chicken thighs, san marzano tomatoes, speck, peppers, cipollini onions, red wine
 jumbo house-made pork & beef meatballs, marinara
 baked pesto gnocchi, italian squash, torn basil, tomato, parmesan
 grilled focaccia bread, crushed red peppers, shaved parmesan
 chocolate hazelnut tart, caramel mousse cake, lemon berry cheesecake

SOUTHWESTERN EATS \$66

tortilla soup, avocado, sour cream, lime
 black bean dip, tortilla chips
 roasted corn & red pepper salad, cilantro vinaigrette
 char-grilled garlic tequila lime chicken, sautéed peppers & onions
 charred adobo flank steak
 mexican garlic shrimp
 tomato rice, cumin-lime black beans
 corn & flour tortillas, chopped cilantro, lime, queso fresco
 salsa fresca, salsa verde, pico de gallo, guacamole, sour cream
 cinnamon churros with dulce de leche, flan caramel custard, spiced chocolate tart
 melon agua fresca

ALL DISPLAYS INCLUDE AN ICED TEA AND LEMONADE STATION
 PRICING NOTED IS PER PERSON FOR UP TO 2 HOURS OF SERVE TIME



LUNCH

BOX LUNCH

INDIVIDUAL BOX LUNCH \$48

select one item from each category

all box meals include: bag chips, seasonal whole fruit & bottled water

SALADS, select one

red bliss potato salad, celery, pancetta, whole grain mustard, eggs, dill, red onion, smoked paprika

campanelle pasta salad, pesto, capers, blistered cherry tomatoes, agrumato lemon oil

mixed greens, carrots, tomatoes, cucumbers, balsamic vinaigrette

cucumber & red onion salad, cherry tomatoes, ciliegine mozzarella, basil, red wine vinaigrette

SANDWICHES, select one*

smoked turkey breast, havarti dill, herb aioli, tomato, butter lettuce, whole wheat bread

italian sub, salami, speck, finocchio, provolone, lettuce, tomato, shaved red onion, red wine vinaigrette, sub crunch roll

smoked chicken wrap, black bean & lime corn salsa, pepper jack cheese, jalapeño-cilantro aioli

roast beef, sliced swiss, avocado, herbed horseradish aioli, lettuce, tomato, sub roll

vegetarian wrap, baby greens, balsamic portobellos, roasted red peppers, jumping colorado goat cheese spread, tomato tapenade

*for multiple sandwich selections, a minimum order of 10 each is required. salad and dessert selections will be the same for all box lunches.

DESSERTS, select one

house-made apple oat bar

chocolate chip cookie

oatmeal cookie

gooey butter cookie

double fudge brownie

white chocolate blondie

MAKE YOUR OWN BOX LUNCH \$60

boxed lunch items displayed for guests to make own boxed lunch

select two salads, three sandwiches, two desserts

bag chips, seasonal fruit & bottled water



RECEPTION

HORS D'OEUVRES, MINIMUM ORDER 20 PIECES

COLD \$8 PER PIECE

caprese skewer, bocconcini, heirloom cherry tomato, aged balsamic, basil oil
 soft shrimp summer roll, lemon grass, basil, mint, cilantro, peanut sauce
 crispy vegetable spring roll, mushroom-hoisin sauce
 smoked salmon tartare cone
 grilled & chilled prawn, jalapeño cilantro aioli
 spicy tuna tartare tostada, avocado, cilantro, togarashi, nori, cilantro
 goat cheese compressed watermelon cups, basil, maldon sea salt
 chili infused kalbi beef bun, pickled red chile & napa slaw
 prosciutto wrapped honeydew melon, tondo balsamic
 porcini mushroom & truffle duxelle on miche crostini, pecorino romano
 grilled eggplant, roasted garlic & cherry tomato bruschetta, feta, basil, on olive crostini

WARM \$8 PER PIECE

truffled porcini arancini, parmesan-reggiano fondue
 artichoke beignet, tomato gastrique
 strawberry & cambazola phyllo purse, port reduction
 gyoza potsticker, spinach, ginger, garlic, sweet soy dipping sauce
 mac & cheese balls, bourbon maple bacon
 jumbo lump crab cake, cajun remoulade
 skewered bacon wrapped scallop, pomegranate molasses
 malaysian chicken satay skewer, coconut-peanut sauce
 beef satay skewer, sumac & turmeric, sweet chili miso sauce
 lamb meatball, cucumber, tzatziki
 honey sriracha chicken meatball, charred green onion puree
 barbeque hoisin confit duck tacos, pickled radish & cilantro

PREMIUM \$10 PER PIECE

bahn mi pork skewer, pickled cucumber & carrots, cilantro, korean sauce
 skewered salt & pepper tempura fried shrimp, crispy garlic, pickled jalapeños
 shrimp, lobster & mango ceviche, fresno peppers
 quail leg lollipops, harissa chimichurri
 new zealand panko & mustard crusted lamb chop, port reduction
 crisp potato tot, duck confit, crème fraiche, caviar
 crispy pork belly slider, black pepper relish, slaw
 seared tuna huarache slider, sriracha aioli, pickled jalapeno
 remedy's famous burger slider, grilled red onion jam, tomato, lettuce, pickle, cure-all sauce



RECEPTION

DISPLAYED RECEPTION ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

DOMESTIC & IMPORTED CHEESE BOARD \$24

local breads, assorted crackers

HOUSE CURED & LOCAL ARTISAN CHARCUTERIE \$26

gourmet mustards, seasonal chutney, house pickled vegetables
local bread & lavosh

COMBINATION CHEESE & CHARCUTERIE BOARD \$38

BAKED BRIE WHEEL \$24

seasonal jams, assorted crackers

COLORADO CRUDITÉ \$16

locally sourced organic colorado vegetables, crocks of house-made dips

SLICED SEASONAL FRUIT & BERRIES \$14

CORN TORTILLA CHIPS \$18

roasted tomato salsa, tomatillo salsa verde, pico de gallo & guacamole

ANTIPASTO DISPLAY \$30

selection of italian cheeses & salumis
marinated olives, oregano & basil grilled italian vegetables
house pickled vegetables, peppadew peppers, white anchovies
assorted breads

ALPINE DIPS \$26

goat cheese dip, ancho chilies, roasted garlic, caramelized onions, tomatoes
crazy mountain ale spinach & artichoke dip
crudité & assorted crusty breads for dipping

SUSHI & SASHIMI \$38, *based on 4 pieces per guest*

chef's selection of rolls, sashimi & nigiri
pickled ginger, wasabi, soy sauce

ICED SEAFOOD DISPLAY \$38, *based on 4 pieces per guest*

jumbo shrimp, jonah crab claws, seasonal oysters on the half shell
atomic cocktail sauce, classic mignonette, seasonal mignonette, lemon wedges



RECEPTION

DISPLAYED RECEPTION ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

REMEDY FLAT BREADS \$29 *select two*

bison house-made pepperoni, fennel sausage, roasted sweet peppers, mozzarella curds
truffle goat cheese, mushrooms, arugula
grilled artichoke, scamorza, oven dried tomatoes, oregano
bruschetta, roasted tomatoes, shallot, garlic, oregano, mozzarella curd

A TWIST ON MACARONI & CHEESE \$28 *select two*

aged wisconsin cheddar & slow roasted barbequed short ribs
monterey jack, pepper jack, beef tenderloin grilled tips
asiago & free range chicken, peas, woodland mushrooms, crème fraîche
lamb, green chili, roasted tomatillos, queso fresco, cotija
lobster, tarragon & mascarpone | add \$8

SLIDERS \$30 *select three*

pork belly, black pepper relish, pickled carrots
remedy's famous burger slider, grilled red onion jam, tomato, lettuce, pickle, cure-all sauce
seared blackened tuna, wasabi mayo napa slaw
salmon BLAT
balsamic portabella, roasted pepper, tomato, arugula pesto
falafel, tzatziki, cucumber onion relish
porchetta, onion jam, mango chutney, crispy tobacco onions

SALAD GARDEN \$24 *select two*

cold rice noodles, spring vegetables, char siu pork, peanut dressing
asian slaw, napa cabbage, bean sprouts, carrots, ginger sesame dressing, wontons
chopped caesar, red romaine, ciabatta croutons, caesar dressing
chopped cobb, chicken, bibb lettuce, spinach, cucumbers, hard boiled eggs, bacon, pickled onions, blue cheese dressing
chop chop salad, yellow squash, artichoke, jicama, cherry tomatoes, cucumber, goat feta cheese, white balsamic vinaigrette

WHIPPED POTATO BAR \$28

buttermilk potatoes, crisp pancetta, fried chicken bits, chives, sour cream, sautéed wild mushrooms, fried onions
sweet corn succotash, cheddar cheese, boursin cheese, house-made peppered gravy
for smoked salmon, smoked trout, or paddlefish caviar | add \$4



RECEPTION

ACTION STATIONS ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS
 CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM; FULL GUARANTEE REQUIRED FOR ACTION STATIONS

RAW BAR \$42

west coast oysters on the half shell
 gulf shrimp, atomic cocktail sauce
 shrimp and scallop ceviche
 jumbo lump crab cocktail
 king crab with jalapeño yuzu
 jalapeno mignonette
 cucumber mignonette
optional additional ice structures—need three weeks notice
 tabletop ice bar—\$750
 display ice tower — \$350

POKE STATION \$35 *select three*

ahi tuna, soy sauce, japanese chile, sesame, avocado, scallion, nori chips
 ahi tuna, siracho mayo, scallion, soy, wonton crisp
 hamachi (yellowtail), guava ponzu, sweet drop mini peppers, wakame, sesame
 smoked octopus, sweet soy, onion, scallion macademia nut
 steamed jasmine rice, chili sauce, root vegetable chips, siracha, sambal (included for all options, on side)

CAESAR STATION \$28

ancho caesar
 traditional
 proteins *select two*
 grilled shrimp
 grilled chicken
 ny strip
 blackened mahi mahi
 Grilled salmon
 lemon zest, chili zest, rye croutons

STIR FRY \$28 *select three*

crab fried rice, roasted corn, sweet peas, lup cheong
 fried tofu, sweet chili, garlic black beans
 shrimp piri piri, sweet chili-sambal spicy shrimp, lime, basil, snow pea
 clams, udon noodle, ginger, chili, tomato, snap pea
 vegetable chow mein, shiitake, squash, cabbage, onion, egg, mushroom, soy



RECEPTION

ACTION STATIONS ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS
CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM; FULL GUARANTEE REQUIRED FOR ACTION STATIONS

PAELLA \$32

chicken, sweet peppers, peas, chorizo
seafood, mussels, little necks clams, shrimp
seasonal vegetable, saffron, eggplant

TEMPURA \$28

shrimp
chicken tenderloins
vegetable *select three*
broccoli
carrot
sweet potato
green beans
asparagus
king trumpet mushroom
spicy aioli, shiso, bonito dipping sauce

CARNICERIA \$26

mini corn & flour tortillas
carne asada
lamb adobo
garlic shrimp
guajillo braised chicken
salsa verde, salsa fresca, fresno chimichurri, guacamole

RISOTTO \$30 *select two*

wild mushroom
sweet pea & crab
corn & bay scallop
saffron & pecorino tartufo

RAMEN STATION \$28

ramen noodles
protein options *select three*
char sui pork
kalbi beef
black bean shrimp
sweet chili tofu
chinese eggplant
orange chili chicken
peking duck *add \$6*
mung bean sprouts, jalapeño, thai basil, mint, lime, cilantro,
cabbage, green onion, egg
sriacha, sambal, mae ploy sweet chili, soy sauce

FONDUE \$26

baby swiss
raclette
crusty breads, pretzel breads, crackers, lavosh
crudité, apples, quince, cornichons, pickled vegetables,
romanesco, cured meats



RECEPTION

CARVING STATIONS

ONE CHEF ATTENDANT REQUIRED PER EVERY 50 GUESTS, APPROXIMATELY 3 OUNCE RECEPTION PORTIONS PER PERSON

- green chile salsa roasted pork loin \$26
- apple cider brined whole turkey \$26
- smoked orange & soy glazed duck \$36
- hot smoked bourbon & honey salmon \$28
- elk racks \$56
- 7x prime rib \$42
- porcini shallot rubbed ny strip loin \$36
- dry spiced rubbed beef tenderloin \$38
- leg of lamb \$38
- rack of lamb \$40
- whole roasted pig \$42 | minimum of 50 guests, 3 weeks advance order
- beef round "steamship" \$36 | 3 weeks advance order
- bison "steamship" \$56 | 3 weeks advance order

all carving stations include:

Flame restaurant inspired signature sauces, freshly baked rolls, whipped butter

CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM



RECEPTION

DESSERT STATIONS ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

SWEET ACTION STATIONS

NAUGHTY MILKSHAKE BAR \$15

salted caramel

espresso

vanilla

cordials and liquors add \$12 per drink (charged on consumption)

FRESH MADELINES \$18

madelines made to order

orange citrus, dark chocolate, powdered sugar

S'MORES STATION \$18

marshmallow: vanilla, chocolate with cocoa powder

chocolate: heath, reeses, milk chocolate

graham cracker

TRUFFLES \$18

rolled truffle ganache made with confectioners sugar and dark
brute cocoa powder

HOT CHOCOLATE STATION \$18

signature hot chocolate station warmed and poured to order
over chocolate lace served with house made marshmallow
cordials and liquors add \$12 per drink (charged on consumption)

CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM; FULL
GUARANTEE REQUIRED FOR ACTION STATIONS

DESSERT BAR

SELECTION OF FOUR \$28 | SELECTION OF SIX \$40 |
SELECTION OF EIGHT \$46

fruit tarts

vanilla cream puffs

lemon bars

chocolate dipped cake pops

pecan pies

chocolate peanut butter bars

fruit panna cotta

s'mores cheesecake bites

house-made glazed doughnuts

tiramisu espresso cups

oatmeal cream pies

red velvet "ding dongs"

cheesecake bites

caramel mousse cake

chocolate & white chocolate "moose" lollipops

assorted chocolate truffles

assorted macarons



DINNER

PLATED DINNER

PLEASE SELECT ONE ITEM FROM EACH COURSE TO CREATE YOUR DESIRED GROUP MENU

YOU MAY OFFER TWO ENTREES FOR YOUR GUESTS TO SELECT IN ADVANCE, PRICING IS BASED ON HIGHER PRICED ENTRÉE SELECTION

FOR THIS OPTION WE ASK YOU PROVIDE PLACE CARDS INDICATING EACH GUEST'S FINAL ENTRÉE SELECTION, AND ENTRÉE COUNTS ARE TO BE CONFIRMED FOUR DAYS PRIOR TO THE DATE OF YOUR EVENT

A CHEF'S SELECTION VEGETARIAN ENTRÉE IS ALWAYS AVAILABLE ON REQUEST

OPTION FOR "TABLESIDE" MENU SELECTION

available for up to 100 guests on menu offering a minimum of 4 courses, pricing noted is additional per person to final menu price

choice of two salads \$10
 choice of two entrees \$20
 choice of two desserts \$10

SOUPS \$18

summer: sweet corn, truffle cream, popcorn

summer: tomato gazpacho, english cucumber, micro basil

winter: butternut pumpkin soup, spiced peppitas, pumpkin seed oil

tuscan tomato basil, pesto crouton, shaved parmesan cheese

wild mushroom, garlic oil, thyme, whipped goat cheese

italian sausage & kale, acini de pepe

lobster bisque, caramelized fennel | add \$4

SALADS \$18

roasted colorado beets, candied pecans, arugula, goat cheese, champagne truffle vinaigrette

heirloom tomato salad, fresh burrata, agrumato lemon oil, nut free basil pesto, kona black sea salt, aged balsamic glaze

young spinach leaves, cucumber cradle, pancetta, crispy shallots, walnuts, tart apples, brioche crouton, cider vinaigrette

arugula & frisee, fuji apples, smoked bacon, cambozola, chives, mustard vinaigrette

california inspired baby gem lettuce, heirloom tomatoes, cucumbers, watermelon radish, avocado mousse, harissa vinaigrette

romaine heart caesar, crispy parmesan, cracked black pepper, lemon zest, polenta crouton

iceberg wedge, point reyes blue cheese, smoked pork belly, cherry tomato, pickled red onion, blue cheese dressing

PLATED STARTERS \$20

spicy ahi tuna poke, sesame oil, tamari soy sauce, sweet onion, avocado, taro crisp, togarashi

bison carpaccio, baby greens, balsamic crème, polenta crisp, garlic aioli

porcini mushroom & goat cheese ravioli, brown butter & candied sage

jumbo lump crab cake, sweet corn salsa, pancetta, jalapeño gremolata

ALL PLATED DINNERS INCLUDE COFFEE & HOT TEA SERVICE. FRESHLY BAKED ROLLS ARE AVAILABLE BY REQUEST



DINNER

POULTRY \$58

guajillo chili glazed chicken breast, garlic mashed potatoes, haricot vert, guajillo sauce
 garlic & thyme roasted chicken breast, root vegetables, caramelized onion polenta, lemon pepper butter
 rosemary lemon chicken, artichoke parmesan risotto, shaved Brussels sprouts citrus salad, chicken au jus

SEAFOOD \$66

colorado striped bass, wilted arugula, fennel tomato ragù, roasted purple fingerling potatoes, herb beurre blanc
 rocky mountain rainbow trout almandine, braised garlic & chili kale, confit yukon gold potatoes, lemon brown butter
 bourbon & honey glazed salmon, pommes lyonnaise, rapini, maple butter sauce
 wild caught salmon, parsnip puree, confit butternut squash, asparagus tips, lemon beurre blanc
 Jumbo sea scallops, sweet pea & mushroom risotto, truffle beurre blanc
 pan seared halibut, caramelized fennel, asparagus tips, pernod broth | add \$8
 roasted corvina sea bass, celery root mashed potatoes, haricot vert, caper lemon basil vinaigrette | add \$6

PASTURE \$66

tomato garlic braised short ribs, caramelized brussels sprouts, pecorino polenta cake, sweet potato nest, wild mushroom ragout
 sliced peppercorn crusted flat iron steak, roasted asparagus & potato sauté, roasted garlic cherry tomato & demi jus
 roasted beef tenderloin, whipped potato purée, grilled jumbo asparagus, oven roasted tomato, red wine demi-glace
 grilled beef tenderloin, potato au gratin, garlic broccolini, cognac peppercorn sauce

LOCAL MEATS \$74

ny strip, celery root & potato puree, garlic & lemon broccolini, cabernet demi glace
 rosemary & sage seared colorado lamb chops, root vegetable gratin, wilted baby kale
 buffalo sirloin, roasted garlic whipped potatoes, heirloom baby carrots, black pepper relish
 7x beef tenderloin, parsnip purée, foraged mushrooms, cabernet sauce | add \$30
 7x ny strip, chili garlic broccolini, lobster mashed potatoes | add \$50

DUO PLATES \$86

elk tenderloin & seared trout (colorado surf & turf)
 cumin carrot purée, sun burst squash, black berry infused demi-glace
 filet mignon & choice of lobster tail medallions or tiger prawns
 dauphine potatoes, grilled rainbow swiss chard, tarragon-chive compound butter
 filet mignon & seasonal fish selection
 goat cheese polenta, charred jumbo asparagus, charred scallions, merlot demi glace & citrus herbed beurre blanc

SWEETS \$20

black forest cake, cherry bourbon jam, vanilla chantilly
 colorado chevre cheesecake, champagne poached seasonal fruit
 fresh fruit tart, lemon curd, raspberry coulis
 german chocolate cake, candied pecans, dark chocolate mousse
 s'mores cheesecake, caramel mousse

7x Beef

Raised in the Colorado high country using sustainable ranching methods to nourish the cattle with natural grass and grain and pure spring water, you will not find a better cut of meat than this 100% Wagyu steak!



DINNER

FAMILY STYLE DINNER

EACH COURSE SERVED FAMILY STYLE FOR THE TABLES. EACH COURSE WILL BE PRESENTED TO THE TABLE ON SHARED PLATES. IT IS RECOMMENDED TO BE SEATED AT LONG TABLES INSTEAD OF ROUND TABLES.

ALL SELECTIONS COME WITH A SELECTION OF TWO DESSERTS. ALL DESSERTS FOUND ON PAGE 22

PRICED PER PERSON

BRIDGER'S CABIN \$125

1st Course *select two*

heirloom tomato, burrata salad, pesto, spicy knapp ranch micro green (seasonal)
english pea, pancetta, pickled honshimeji mushroom
bruschetta 3 ways—classic tomato, shallot, roasted garlic, basil; mushroom duxelle, wild forged mushrooms, truffle, pecorino; mango chutney, lemon chive ricotta

2nd Course *select two*

whole roasted free range chicken, lemon, rosemary garlic, chicken jus, caramelized sherry brussels sprouts, currant berry wild rice pilaf
cast iron rocky mountain rainbow trout, butter poached radish, watercress, peas, charred scallion purée, lemon brown butter
colorado lamb loin, thyme, garlic, mint chimichurri, pan roasted yukon gold potatoes, broccolini, oven dried tomato

PINEY LAKE \$145

1st Course *select two*

tuna crudo, fried capers, hard quail eggs, chervil, agrumato, purple potato coins
arugula, seasonal fruit, jumping goat dairy feta, grilled fennel, spiced pecans, pancetta, warm pancetta vinaigrette
sweet corn, aleppo pepper, cojita, toasted coriander, lime

2nd Course *select two*

whole roasted muscovy duck, orange and rosemary, roasted heirloom carrots, sweet potatoes, cippolini onions
cast iron seared arctic char, dill gremolata, charred asparagus, warm fingerling herb potato salad
colorado elk ribeye, sweet carrot purée, tobacco onions, black berry port demi glaze, sunburst roasted squash

MIGHTY GORE \$155

1st Course *select two*

duck fat confit potatoes, roasted black garlic crème fraîche, trout roe
artichoke beignets, san marzano, tomato gastricque
arugula, grilled portobello, 12 year balsamic, shaved parmesan

2nd Course *select two*

cast iron rocky mountain trout, butter poached radish, watercress, peas, charred scallion puree
grilled buffalo top sirloin, green chili roasted garlic risotto, smoked corn relish, ancho demi-glaze
7x beef ribeye, balsamic glazed mushrooms, pearl onions, shishito peppers

ALL PLATED DINNERS INCLUDE COFFEE & HOT TEA SERVICE. FRESHLY BAKED ROLLS ARE AVAILABLE BY REQUEST



DINNER

FAMILY STYLE DINNER CONTINUED

EACH COURSE SERVED FAMILY STYLE FOR THE TABLES

PRICED PER PERSON

EAGLE'S NEST \$175

1st Course *select two*

7x beef tartare savory cone, truffle lemon aioli, caramelized shallots, american caviar
fruits de mare—seafood display to include shrimp, crab cocktail, tuna tartare
foie gras terrine, smoked almond crumble, pickled apricot, savory rosemary donut
lobster bisque, charred fennel, chervil, crème fraîche, caviar

2nd Course *select two*

baby greens, orange, toasted almonds, shaved heirloom carrots, miso charred onion emulsion
baby iceberg wedge, heirloom tomato, pickled onion, cucumber, point reyes blue cheese vinaigrette
cider roasted baby beets, arugula, first snow goat cheese, candied walnuts, toasted mustard seed, champagne vinaigrette

3rd Course *select two*

seared scallops, butternut squash risotto, sage, pine nuts
seabass, aji amarillo yuzu, sweet soy glazed haricot vert, ginger black rice, edamame
7x beef filet, celery root and horseradish potato puree
dry aged bison ribeye, creamed corn, root vegetable hash

DESSERT served for all family style dinner options.

SWEET ENDINGS *select two*

nutella crepes, bourbon caramel, blackberry
pear foster, rum pears, citrus tulle, brittany shortbread
blueberry cheesecake, oreo crumble
sacher torte, espresso butter cream, apricot glaze
apple tarte tatin
cinnamon flan, amoretti cherries
flourless chocolate mint ice cream pies

ALL PLATED DINNERS INCLUDE COFFEE & HOT TEA SERVICE. FRESHLY BAKED ROLLS ARE AVAILABLE BY REQUEST



DINNER

THEMED BUFFETS

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 30 GUESTS. ADD \$10 PER PERSON FOR FEWER THAN 25 GUESTS

COLORADO CASUAL \$125

potato leek soup
 beet salad, arugula, pickled hon shimeji mushrooms, first snow goat cheese
 roasted apple-fennel & spinach salad, warm bacon vinaigrette, toasted pine nuts
 warm fingerling potato salad, tarragon & shallot
 spiced rubbed natural chicken, bourbon onions
 smoked buffalo brisket
 breckenridge bourbon salmon
 savory corn pudding
 blue cornbread, honey butter, herb biscuits, chef's display of house-made barbeque sauces
 key lime pie, s'mores cheesecake, chocolate cherry tart

ITALIAN INSPIRED \$135

cioppino: seafood stew, shrimp, scallops, shelled clams, fennel, tomato brodo
 caprese salad, fresh buffalo mozzarella, heirloom tomatoes, basil pesto, tondo balsamic
 insalata tritata: romaine, radicchio, salami, garbanzo beans, grilled artichokes, olives, pepperoncini peppers, tomato, provolone
 basil gnocchi, peas, wild mushrooms
 chicken picatta, lemon butter, crispy capers
 colorado lamb osso bucco
 eggplant & squash ratatouille
 garlic focaccia, herbed butter
 Lemon shortbread, stracciatelli tort, chocolate oreo cannoli

STEAKHOUSE SOIREE \$165

CHEF ATTENDANT REQUIRED, 1 PER 50 GUESTS

lobster bisque, crème fraîche, caviar
 iceberg wedge skewers, point Reyes blue cheese, smoked pork belly, cherry tomato, pickled red onion, blue cheese dressing
 warm oysters rockefeller, citrus hollandaise, fresh lemon, house-made cocktail sauce
 kale caesar, anchovy, parmesan, lemon, chili croutons
 shrimp cocktail shooters
 rocky mountain ruby trout, thyme brown butter, charred lemon
 7X beef prime rib, horseradish cream, au jus
 aged rack of lamb, rosemary lamb jus, minted jelly
 smoked gouda mac & cheese
 twice baked loaded potatoes, pepper bacon, aged cheddar, chives
 honey roasted heirloom carrots & creamed spinach
 layered chocolate cake, berry trifle, lemon cheesecake bites

ALL BUFFET DINNERS INCLUDE COFFEE & HOT TEA SERVED AS A DISPLAY. FRESHLY BAKED ROLLS ARE AVAILABLE BY REQUEST



DINNER

A LA CARTE BUFFET \$125

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 30 GUESTS. ADD \$12 PER PERSON FOR FEWER THAN 25 GUESTS

PLEASE SELECT THE FOLLOWING TO CREATE YOUR DESIRED BUFFET MENU:

1 soup selection | 3 salad selections | 3 entrée selections

ENHANCEMENTS

additional soup \$6 | additional salad \$8 | additional entrée \$10

SOUPS

sweet corn chowder, pancetta, corn kernels, chive oil
 san marzano tomato bisque, fried basil, parmesan crisps
 wild mushroom bisque, thyme crème fraîche
 tuscan sausage, white bean & kale
 traditional minestrone
 cauliflower velouté, saffron
 lobster bisque | add \$6

SALADS

mixed field greens, crumbled haystack goat cheese, cherry tomatoes, tarragon lime dressing
 arugula & goat cheese, red grapes, crispy shallots, red verjus vinaigrette
 romaine wedges, herbed croutons, shaved parmesan cheese, ancho caesar dressing
 colorado red & golden beets, maytag blue cheese, frisée, candied walnuts, red onions, champagne vinaigrette
 rainbow orzo pasta, peas, artichokes, sun-dried tomatoes, rosemary-lemon vinaigrette
 baby spinach, crispy pancetta, gorgonzola cheese, herbed croutons, sherry vinaigrette
 heirloom tomato, queso frico, aleppo peppers, lemon zest, harissa vinaigrette

ENTREES

wild mushroom & english pea risotto, shaved truffle pecorino
 ratatouille beggar's purses, garlic basil pomodoro
 garlic & herb roasted chicken breast, whipped potatoes, heirloom roasted carrots, roasted chicken demi-glace
 mustard glazed pork loin, wild rice and sundried berry pilaf, apple cider reduction
 seared colorado bass, fingerling thyme roasted potatoes, tomato gastrique, wilted arugula
 garlic roasted prawns, herbed cous cous & pistou, citrus & white wine reduction
 bourbon maple salmon, spinach, arugula, & crisp apple salad, cider mustard vinaigrette
 herb & garlic marinated flank steak, smashed skin on red potatoes, roasted tomatoes & asparagus, lemon zest, thyme jus
 seared butcher's steak, honey roasted heirloom carrots, farro & current risotto, bordelaise sauce

ALL BUFFET DINNERS INCLUDE

pastry chef's assorted petite desserts display
 coffee & hot tea service
 freshly baked rolls available by request



BAR

BARTENDER FEE OF \$150 APPLIES PER BAR. ONE BARTENDER PER 75 GUESTS

BAR PRICING

ON CONSUMPTION

colorado local liquors	\$18
deluxe	\$16
premium	\$15
cordials	\$16
imported/micro brews	\$9
domestic beer	\$8
white & red wine	dependent on bottle selected
sparkling wine	dependent on bottle selected
soft drinks	\$7

PACKAGE BAR

	5 HOUR MAXIMUM	
	FIRST HOUR	EACH ADDITIONAL HOUR
colorado craft	\$51	\$15
deluxe	\$49	\$14
premium	\$45	\$13

package pricing includes your preferred liquor tier selection, domestic & imported beers, four seasons wine selections, sparkling wine, soft drinks, and juice mixers. cordials are noted at additional cost. wine service table side is not included and will be charged by bottle on consumption.

BRANDS

PREMIUM

absolut vodka
wheatley vodka
bacardi silver rum
makers mark bourbon
buffalo trace bourbon
tanqueray gin
cuervo tequila
dewars blended scotch
famous grouse scotch

DELUXE

grey goose vodka
tito's vodka
brugal rum
bulleit bourbon
four seasons barrel select bourbon
bombay sapphire gin
patron silver tequila
macallan 12 scotch
johnnie walker black scotch

COLORADO CRAFT

marble distilling vodka
montaya rum
spring 44 gin
stranahan's rocky mountain whiskey
breckenridge bourbon
peach street distillers silver d'agave



WINE

CHAMPAGNE & SPARKLING

Zardetto Prosecco, Veneto, Italy	50
Louis Roederer "Brut Premier"	105
Moët et Chandon "Cuvée Dom Pérignon"	550
Mumm Napa "Brut Prestige" California	65
Perrier-Jouët "Grand Brut"	115
Schramsberg "Blanc de Blancs" California	95
Veuve Clicquot "Yellow Label"	150

PINOT GRIGIO

Masi Masianco, Friuli, Italy	40
Pighin, Friuli, Italy	55

SAUVIGNON BLANC

Duckhorn, Napa Valley	78
Loveblock, Marlborough	55
Provenance, Rutherford	55
Villa Maria, New Zealand	50

CHARDONNAY

Au Bon Climat, Santa Barbara	59
Corrine st Jean-Pierre Grossot, Chablis	55
Beringer "Private Reserve"	95
Cakebread Cellars	111
Jordan	80
Iconoclast, Russian River Valley	75
Paul Nicole, Chablis Mont de Milieu	87
Kistler "Les Noisetiers" Sonoma Coast	155

PINOT NOIR

Emeritus "Hallberg Ranch", Russian River Valley	79
Lyric by Etude, Santa Barbara	50
Lange, Willamette Valley	69
Sanford, Santa Rita Hills	99
Schug, Carneros	60
Sokol Blosser, Dundee Hills, Willamette Valley	91

MERLOT

Duckhorn, Napa	141
Paso Creek, Paso Robles	45
Benziger, Sonoma	45
Pride Mountain Vineyards, Napa	139
Twomey, Napa	149

CABERNET

Broadside, Paso Robles	50
Cade, Howell Mountain	245
Treana Red, Paso Robles	75
Chateau Smith, Washington	60
Iconoclast, Stag's Leap District	75
Jordan, Alexander Valley	155
Halter Ranch, Paso Robles	110
Trefethen, Oak Knoll	96

OTHER REDS

Terrazas Malbec Reserva, Mendoza	69
Muga "Reserva", Rioja	88
Numanthia "Termes", Toro	61



GENERAL INFORMATION

EVENT DETAILS

The menu and all other details of the Event are to be finalized a minimum of 3 weeks prior to the date of the Event.

GUARANTEES

The guaranteed number of attendees at each catered function must be communicated to the Catering Office at the Resort not less than four (4) business days prior to the Event. After this time, the guarantees cannot be reduced. If a guarantee is not specified, the estimate will automatically become the guarantee. The Patron will be charged for the guarantee of the actual number, whichever is greater.

For action stations, full guarantees are required. For a la carte items, a minimum of 50% guarantee is required.

SERVICES FEES AND TAXES

A 15.5% service fee is added to all functions for payment to the hourly paid wait staff and service employees engaged in the service of the event. An administrative fee of 8.5% is added to all function and event orders to defer overhead costs. No part of the administrative fee is provided to wait staff or service employees. Room rental tax is added at 4%. A 8.4% sales tax applicable at the time of the event will be added to all food and beverage and labor charges.

SERVICE TIMES

Menu pricing (excluding coffee breaks) is based on 2 hour presentation. For longer service times, additional labor or menu fees will apply. For breakfast and lunch, an additional \$10 per person per hour will apply and, for receptions and dinner, an additional \$20 per person per hour will apply.

LABOR FEES

Additional labor charges will be assessed as follows:

Chef Attendant (Breakfast) - \$150 per hour, 2 hour minimum

Chef Attendant (Reception) - \$150 per hour, 2 hour minimum

Bartender - \$150 per bartender

Coat Check - \$35 per attendant, 2 hour minimum

Less than 25 attendees - \$75 per meal function flat fee, \$12 per person per buffet

Events taking place in space other than banquet rooms, set up fees apply

OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind can be brought into the Hotel by the Patron without the written permission of the Resort and are subject to such service and/or labor charges as are deemed necessary by the Resort. Per the Resort's liquor license, alcohol purchased outside of the Resort is restricted and may not be brought into the event space or guest rooms.