

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.
EXCEPTIONAL EVENTS BY KESSLER

BEAVER CREEK
LODGE



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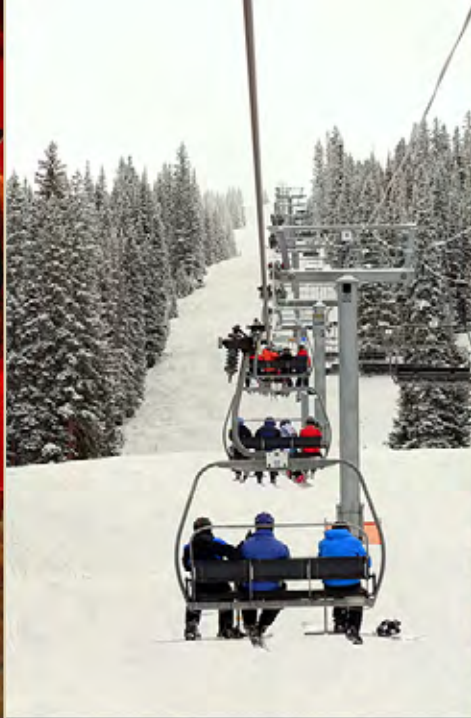


PLAN TO BE INSPIRED.

EXCEPTIONAL MEETINGS BY KESSLER

Your meeting is the only meeting that matters. You'll feel it in everything we do. Whether you're with us to celebrate a milestone, make a future-defining decision, generate and innovate new ideas, connect and build relationships or reveal the next big thing—your mission is our only agenda.

Beaver Creek Lodge has a way of inviting your creativity to come out and play. Stir your curiosity. And imagine things differently. Around every corner a new surprise, be it an art collection you've never seen before, a glimpse of the great outdoors, an artfully prepared meal or a property full of luxury suites at Colorado's most exclusive address. The eclectic space and intuitive service sets a tone both captivating and charming, where you'll feel welcomed and inspired, motivated and well taken care of. It's nearly impossible to describe but once you arrive, you'll get it.



MORE OF WHAT MATTERS.

THE KESSLER DIFFERENCE

What matters to you, happens here. While you plan your meeting down to the tiniest detail, we leave the doors open for the unexpected. That's why you could add things like a snowboarding break or mid-day hike in your contract. Or a sleigh ride and wine pairing dinner to your agenda. You can expect that your event will be just as planned. You can only imagine what else we can bring to inspire or simply render your guests speechless. If you're tempted to try something remarkable, you're in great company. The only people as dedicated to your event as you, are our passionate Grand Performers who deliver it.

INSPIRATION DRIVEN.

EVENT SPACE

Every finish, every chandelier, every piece of art on the wall and every chair you sit in was thoughtfully hand-selected with one intention in mind, to truly inspire our guests. When a small group gathers for a board meeting, a sales team joins forces or a cutting edge company celebrates their customers and clients, we give them the backdrop that brings their story to life. It's so much more than square footage. It's transcending from space to a feeling that your time together was exceptional.



ASPEN ROOM



JUNIPER



RESTAURANT PATIO



RESTAURANT AT BEAVER CREEK LODGE



CHEF'S TABLE CUISINE.

FOOD AND BEVERAGE

The Bohemian vibe you feel in our hotel extends to the custom menus we create for your event. When you dine with us, know that it's much more than a break for food. It's another inspired experience we are thrilled to share with you.

After immersing yourself in an unforgettable meal, stay to enjoy local beers and tempting libations with a great view of the Rocky Mountains from the patio.



SAMPLE THE UNUSUAL.

KESSLER EXPERIENCES

From the lobby that greets you to the guest room you rest in and every hallway in between, we invite you to pause for a second, find what raises your pulse, try something different and share these moments together. Only Kessler delivers a hotel and art gallery full of original pieces, wine tasting, live and curated music, incredible dining and destination adventures, all in one stay. Add any of these to the schedule and your day becomes much more than a meeting.



GRAND BOHEMIAN ART GALLERY



BEAVER CREEK ICE RINK



KESSLER WINE ROOM



PASSION AND PURPOSE.

THE KESSLER STORY

The relentless attention to detail, care in what we do and fire behind how we deliver begins with Richard C. Kessler—a visionary, entrepreneur, astute businessman and philanthropist. Richard was born in Savannah, Georgia. More than 40 years in hotel development and operations brought him much success, including 9 years as President and Chairman of Days Inns of America and 27 as President and CEO of The Kessler Enterprise, Inc., where he created The Kessler Collection and became known as a nationally recognized industry leader.

Kessler supports and leads worthy causes. He served as Chairman of the Board for Lutheran Brotherhood, founder and Chairman of the New Ebenezer Conference and Retreat Center, and founder and board member of Treutlen House for Children to name a few. Kessler has also sponsored several scholarship programs. His passion for collecting art has led him to many notable galleries around the world—each piece bringing a story and a sense of global connection.

While art is a passion for Kessler, he finds joy in sharing its captivating beauty with the hotel collection's guests from across the globe. As he continues to search for new artists and evolve his brands, he invites you to come together, explore and claim your own passion—inspired by the authentic artful experiences you can only find in a Kessler hotel.

SET THE STAGE.

AN INSPIRED MENU OF SPACES, CUISINE,
EXPERIENCES AND MEETING MUST-HAVES.



BEGIN WITH A BLANK CANVAS.

SERVICES & OFFERINGS

Every meeting begins with a fresh start where new ideas are born, visions take shape, and stories come to life. We have spaces that inspire, cuisine and cocktails that dare you to taste something new, and experiences that transform events—from small boardroom gatherings to large company retreats.

Take a look at our offerings and feel free to wander away from what you've always done. We would be delighted to create something unique and inspiring for your group. After all, extraordinary starts at the edges of your usual plans.



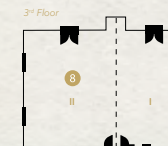
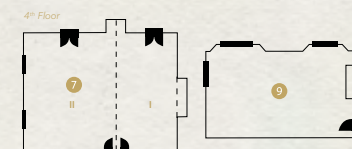
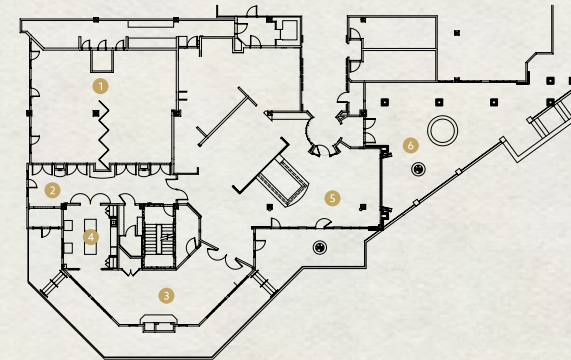
BLUE SPRUCE ROOM

CAPACITY CHART & FLOOR PLANS

MEETING ROOM	DIMENSIONS	SQ. FT.	THEATER	CLASSROOM	U-SHAPE	RECEPTION	BANQUET	
Blue Spruce Room	42' x 34'	1,344	100	60	-	150	110	
Blue Spruce Room I	21' x 33'	714	70	24	21	75	50	
Blue Spruce Room II	22' x 33'	630	70	30	24	60	40	
Restaurant at Beaver Creek Lodge	Varies	1,300	-	-	-	100	-	
Restaurant at Beaver Creek Lodge Patio	Varies	1,300	-	-	-	100	60	
Grand Bohemian Art Gallery	30' x 40'	1,200	100	-	-	120	70	
Larkspur	28' x 39'	1,092	100	54	27	100	64	
Larkspur I	28' x 22.5'	630	48	27	21	50	32	
Larkspur II	28' x 16.5'	462	30	18	15	40	24	
Juniper	28' x 39'	1,092	100	54	27	100	64	
Juniper I	28' x 22.5'	630	48	27	21	50	32	
Juniper II	28' x 16.5'	462	30	18	15	40	24	
Aspen Room	41.1' x 15.6'	1,000	-	-	-	65	48	
Kessler Wine Room	19.1' x 13.7'	310	-	-	-	-	16	
Boardroom	22' x 10'	220	Permanent seating for 10 people					

*Floor plans are not shown to scale.

1. BLUE SPRUCE ROOM
2. PRE-FUNCTION AREA
3. ASPEN ROOM
4. KESSLER WINE ROOM
5. RESTAURANT AT BEAVER CREEK LODGE
6. RESTAURANT AT BEAVER CREEK LODGE PATIO
7. LARKSPUR
8. JUNIPER
9. BOARDROOM



*Floor plans are not shown to scale.



STATE-OF-THE-ARTISTIC AUDIO VISUAL

For your convenience, our audio visual department is fully equipped to supply all of your audio visual needs with state-of-the art equipment.

MEETING ENHANCEMENTS

- Extension Cords
- Power Strip
- Wireless Presentation Remote
- Whiteboard
- Flipchart
- LCD Projector
- Standard and Wireless Microphones
- Multi-Channel Mixers
- DVD Player
- Inspired Lighting
- Elegant Pipe and Drape
- Computers and Printers
- Phones and Internet Connectivity

Your Event Services Manager will gladly provide assistance with your audio visual requirements.



GUIDELINES

BOHEMIAN BREAKS

Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption.

BOHEMIAN BREAKFAST BUFFETS*

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$5/person surcharge.

BOHEMIAN LUNCH BUFFETS*

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$7/person surcharge.

PLATED DINNER EVENTS

Maximum of four entrée selections permitted for pre-order. Tableside ordering is also available with a maximum of two entrée selections permitted. Menu will be priced based on highest priced entrée.

BARTENDER

A bartender fee of \$125/bartender will be applied to all bars (4 hours). Each additional hour is \$50/bartender. One bartender per 75 guests.

PRICING

Menu prices are subject to a 24% service charge and 9.99% state sales tax. Prices are subject to change until signed event orders are received by the Event Services Manager.

**All items are displayed for a maximum of 90 minutes to ensure health and safety standards.*

BOHEMIAN BREAKS

MORNING GLORY • \$19 / PP

Glorious Morning Muffins

Breakfast Breads with Sweet Butter

Mini Parfaits

*Blueberries, Toasted Shaved Almonds, Granola,
Greek Yogurt*

Salted Almonds

Roasted Walnuts

RISE & SHINE • \$23 / PP

Yogurt and Granola Bar with Honey and Fresh Berries

Mini Croissants and Croissant Sandwiches

• *Ham & Gruyère Cheese*

• *Gruyère Cheese, D'arbo Jam and Butter*

Fresh Cut Seasonal Melon

Roasted Mixed Nuts

CHIPS AND DIP • \$21 / PP

Warm Corn Tortilla Chips

Assorted Kettle® Potato chips

Pita Chips

Fresh Hummus

Guacamole and House-Made Salsa

Jalapeño Ranch Dip

Garden Fresh Vegetable Crudités

Assorted Dessert Bars

MILK AND COOKIES • \$19 / PP

House Baked Cookies

*Chocolate Chip, White Chocolate and Macadamia Nut,
Oatmeal Raisin, Peanut Butter, and Florentine Cookies*

Individual Bottles of Horizon Organic® Milk

TRAILSIDE • \$23 / PP

Trail Mix Bar of Granola, Yogurt-Covered Raisins,
Mixed Nuts and Seeds, Dried Cranberries, Mini-Pretzel
Twists, Chocolate-Covered Nuts, Mixed Berries

Greek Vanilla Yogurt

Brown Sugar and Spice Beef Jerky

SWEET TREATS • \$21 / PP

Mini-Cupcakes: Red Velvet, Chocolate,
Vanilla, Lemon Meringue

Assorted Cookies and Dessert Bars

Individual Bottles of Horizon Organic Milk

Tazo Hot Teas

Fresh Cut Fruit



BOHEMIAN BREAKFAST DISPLAYS

AMERICAN CONTINENTAL • \$19 / PP

Warm Breakfast Pastries: Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants, Toast, English Muffins

Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey

Fresh Cut Fruit with Garden Berries

AMERICAN CLASSIC • \$24 / PP

Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey

Fresh Cut Fruit with Garden Berries

Scrambled Eggs with Aged Cheddar Cheese and Fresh Herbs

Smoked Bacon or Sausage

Roasted Fingerling Potatoes

GOURMET AMERICAN • \$37 / PP

Warm Breakfast Pastries: Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants, Toast, English Muffins

Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey

Fresh Cut Fruit with Garden Berries

Scrambled Eggs with Aged Cheddar Cheese and Fresh Herbs

Bohemian Egg Sandwich: Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham, Swiss Cheese (Whole wheat available if requested in advance)

Smoked Bacon or Sausage

Roasted Fingerling Potatoes



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BOHEMIAN BREAKFAST ENHANCEMENTS

BREAKFAST PASTRIES • \$39 / DOZ

Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants

GOURMET BAGELS • \$130 / SERVES 15

Assorted Cream Cheese Schmears, Whipped Butter and Preserves, Almond Butter, Smoked Salmon, Capers, Tomatoes, Diced Red Onions, Chopped Egg

INDIVIDUAL CEREALS • \$5 / PP

Kellogg's® Cereals, Kashi® Cereals, Chilled Skim and 2% Milks (Soy and Almond Milks Available)

YOGURT BAR • \$5 / PP

Greek Yogurt, Fresh Berries, House Baked Granola, Dried Fruits, Honey

BREAKFAST BURRITOS • \$6 / PP

Scrambled Eggs, Monterey Jack, Onions, Peppers, Mexican Chorizo, Salsa

CHEF ATTENDED STATIONS

OMELETTES • \$15 / PP

Vegetables

Tomatoes, Spinach, Mushrooms, Peppers, Onions

Proteins

*Black Forest Ham, Smoked Bacon,
Smoked Salmon*

Cheeses

*Aged Cheddar, Monterey Jack, Goat Cheese, Feta,
Gruyère*

WAFFLES • \$12 / PP

Accompaniments

*Fresh Whipped Cream and Butter, Warm Maple
Syrup, Cinnamon Sugar*

Enhancers

Fresh Berries, Orange Marmalade, Apple Compote



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BOHEMIAN BUFFET LUNCHEONS

PROVINCIAL • \$31 / PP

Baby Greens Salad

*Tango, Lolla Rossa, Mixed Greens, Feta
Grape Tomatoes, Walnut Vinaigrette*

Antipasti

*Artichokes, Roasted Red Peppers,
Cured Olives, Burrata, Fresh Thyme,
Basil, Oregano*

Chicken Cacciatore

*Roasted Tomato, White Wine, Capers,
Italian Parsley*

Pan-Seared Whitefish

*Caramelized Fennel, Kalamata Olives,
Chermoula*

Preserved Lemon Risotto with Chives and
Pistachio

Basil Peach Crumble

Rustic Apple Galette

BUTCHER CHARCUTERIE BOARD • \$36 / PP

Tomato Bisque

Simply Green Salad

*Lolla Rossa, Frisée, Tango, Shaved Fennel,
Strawberries, Pink Peppercorn Dressing Red
Bliss Potato Salad, Creamy Grain Mustard*

Charcuterie & Antipasti Display

*Turkey, Prosciutto, Roast Beef, Salami,
Gruyère, Brie, Tomatoes, Fresh Mozzarella*

House-made Delicatessen Specialties

Tuna Salad, Egg Salad

Assorted Accoutrements

*Lettuce, Tomatoes, Onions, Pickles, Grain
Mustard, Mayonnaise*

Artisanal Breads

Kettle® Potato Chips

Fresh Whole Fruit

Assorted Warm Cookies

COUNTRYSIDE • \$41 / PP

Corn Soup

Squash, Peppers, Onions, Corn Cream, Potatoes

Baby Greens Salad

*Tango, Lolla Rossa, Mixed Greens, Feta Grape
Tomatoes, Walnut Vinaigrette*

Roasted Vegetable Salad

*Peppers, Asparagus Tips, Zucchini, Artichokes,
Lemon Thyme Vinaigrette*

Grilled Coriander Skirt Steak, Chimichurri

Pan Seared Corvina

Citrus Slaw, Saffron Butter Sauce

Chateau Potatoes

Herbed Green Beans

Chocolate Cake

Raspberry white chocolate cheesecake

**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BOHEMIAN PLATED LUNCHESES

STARTERS (SELECT ONE)

SIMPLY GREEN SALAD

*Lolla Rossa, Frisée, Tango, Shaved Fennel,
Strawberries, Pink Peppercorn Dressing*

THE NUESKE'S BACON WEDGE

*Old World Style Smoked & Peppered Bacon, Grape
Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño
Ranch Dressing*

CAESAR SALAD

*Shaved Parmesan, Grape Tomatoes, Italian
Bread Croutons, House Caesar Dressing*

ARUGULA SALAD

*Dried Cherries, Brie, Candied Pecans, Apples,
Champagne Vinaigrette*

SWEET PEA EDAMAME SOUP

TOMATO BISQUE SOUP



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BOHEMIAN PLATED LUNCHESES

(Continued)

ENTRÉES (SELECT ONE)

COBB SALAD • \$33 / PP

Smoked Bacon, Fresh Avocado, Grilled Herbed Chicken, Hard Boiled Egg, Cherry Tomatoes, Blue Cheese Crumbles, Crisp Romaine Lettuce, Green Goddess Dressing

GRILLED ATLANTIC SALMON SALAD • \$33 / PP

Mixed Greens, Cucumbers, Red Onion, Feta Cheese, Tomatoes, Lemon Dill Cream Dressing

KALE SALAD • \$33 / PP

Marinated Chicken, Goat Cheese, Rustic Croutons, Grape Tomatoes, Kale and Romaine Lettuce, Sherry Vinaigrette

CIDER HONEY PORK LOIN • \$38 / PP

Spiced Summer Squash Purée, Spinach, Chili Cider Reduction

JOYCE FARMS FREE RANGE CHICKEN • \$38 / PP

Toasted Couscous, Garlic Spinach, Preserved Tomato Emulsion

ARTISAN CHEESE CAVATAPPI PASTA • \$38 / PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

GREEN CHILI MARINATED BISTRO STEAK • \$46 / PP

Roasted Corn Salad, Coriander Potatoes, Chimichurri

ROASTED SALMON • \$43 / PP

Succotash, Sweet Corn, Peppers, Fresh Dill Beurre Blanc



*Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.

BOHEMIAN PLATED LUNCHESES

(Continued)

DESSERTS (SELECT ONE)

BERRIES WITH MINTED WHIPPED CREAM

CHOCOLATE CAKE WITH GANACHE

CHOCOLATE TOFFEE MOUSSE CAKE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CARROT LAYER CAKE

BOHEMIAN BOXED LUNCHESES

CHEF'S CHOICE

BOXED LUNCH \$27/PP



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BOHEMIAN PLATED DINNERS

STARTERS *(Select One)*

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans, Apples,
Champagne Vinaigrette

SIMPLY GREEN SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel,
Strawberries, Pink Peppercorn Dressing

THE NUESKE'S BACON WEDGE SALAD

Old World Style Smoked & Peppered Bacon, Grape
Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño
Ranch Dressing

CAESAR SALAD

Shaved Parmesan, Grape Tomatoes, Italian Bread
Croutons, House Caesar Dressing

LOBSTER AND CRAB BISQUE

FRENCH GREEN LENTIL SOUP

ROASTED TOMATO BISQUE

SQUASH AND CORN SOUP



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BOHEMIAN PLATED DINNERS *(Continued)*

ENTRÉES (SELECT ONE)

LAND • \$64 / PP

ROASTED PORK TENDERLOIN

French Lentils, Carrots, Squash, Dijon Vermouth Sauce, Blueberry Chutney

GRILLED CHICKEN BREAST

Corn Risotto, Garlic Spinach, Preserved Tomato Emulsion

OVEN ROASTED CHICKEN

Creamed Corn Risotto, Seasonal Vegetable, Orange Glaze

PETITE FILET MIGNON (+\$20)

Butternut Yukon Mash, Brussels Sprouts, Blackberry Port Reduction

VEGETARIAN • \$54 / PP

ARTISAN CHEESE CAVATAPPI PASTA

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

SEA • \$64 / PP

RED SNAPPER

Gingered Sweet Potato Mash, Seasonal Vegetable, Orange Beurre Blanc

SEARED SALMON

Lemon Shrimp Scallion Mashed Potatoes, Grilled Asparagus, Tomato Chutney

DUETS • \$84 / PP

CHICKEN AND SALMON

Roasted Joyce Farms Chicken, Pan Seared Salmon Filet, Butternut Kale Farro, Baby Zucchini, Charred Tomato Emulsion

PETITE FILET AND SALMON (+\$20)

Seared Tenderloin Filet, Roasted Salmon, Butter Based Portabella Mushrooms, Lentils, Grape Tomatoes, Roasted Fingerling Potatoes, Vermouth Mustard Sauce



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BOHEMIAN PLATED DINNERS *(Continued)*

DESSERTS *(Select One)*

BERRIES WITH MINTED WHIPPED CREAM

CHOCOLATE CAKE WITH GANACHE

CHOCOLATE TOFFEE MOUSSE CAKE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CARROT LAYER CAKE



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BOHEMIAN DINNER BUFFETS

Includes fresh bread and coffee service.

FARMSTAND • \$80 / PP

Roasted Tomato Bisque

Chopped Salad

*Cucumbers, Tomatoes, Feta, Romaine
Lettuce, Orange Emulsion Dressing*

Arugula Salad

*Candied Pecans, Brie Cheese, Apples,
Dried Cherries, Champagne Vinaigrette*

Pan Seared Salmon, Ginger Mango Chutney

Herb Roasted Chicken Breast,

Red Onion Marmalade

Fava Beans, Edamame, Sweet Corn,

Peppers, Fresh Herbs

Creamed Corn Risotto

Chocolate Toffee Mousse

Raspberry White Chocolate Cheesecake

SEASIDE • \$85 / PP

Corn Chowder

Citrus Glazed Green Beans

Roasted Salmon

Tomatoes, Fennel, Lemon Basil, Beurre Blanc

Grilled Sirloin, Coriander Chimichurri

Celeriac Puree

Garlic Chips

Saffron Risotto

Raspberry White Chocolate Cheesecake

Chocolate Cake with Ganache

HEIRLOOM HARVEST • \$100 / PP

Tomato Fennel Bisque

Artisan Cheese Croutons, Caramelized Fennel

Roasted Seasonal Fruit Salad

*Field Greens, Buttered Pecans, Buttermilk Blue
Cheese, Raspberries, Cornbread Croutons, Fig &
Sherry Vinaigrette*

Heirloom Tomato and Burratta Salad

*Heirloom Tomatoes, Crete Extra Virgin Olive Oil,
Aged Balsamic Glaze, Fresh Oregano, Fleur Del
Sel, Cracked Black Pepper*

Herb Roasted Beef Tenderloin

Black Truffle Glace (Carving Station)

Shrimp Pappardelle

Meyer Lemon Cream (Action Station)

Herb Garlic Red Bliss Potatoes

Roasted Vegetables with Orange Honey Glaze

Warm Rustic Apple Galette

Chocolate Cake With Ganache

**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

GRANDE RECEPTION



DISPLAY ARRANGEMENTS

PACKAGE ONE • \$55 / PP

Warm Brie en Croute

*Sliced Rustic Breads, Cabernet Berry Marmalade
Seasonal Garden Vegetables Creamy Garlic and
Maytag Blue Cheese Dips*

Seasonal Garden Vegetables

Creamy Garlic and Maytag Blue Cheese Dips

Chocolate & Fruit

*Assorted Chocolate Truffles, Fresh Berries, Minted
Whipped Cream, Florentine Cookies*

PACKAGE TWO • \$65 / PP

Bohemian Hunt Board & Local Artisanal Cheeses

*Prosciutto, Soppressata, Naked Goat, Cambozola,
Natural Castelvetrano Olives, Cornichons,
Lingonberry, Antipasti, Rustic Baguette, Flatbreads*

Seasonal Garden Vegetables

Creamy Garlic and Maytag Blue Cheese Dips

Cider Honey Pork Tenderloin

Calvados Jus, Apple Chutney

Chocolate & Fruit

*Assorted Chocolate Truffles, Fresh Berries, Minted
Whipped Cream, Florentine Cookies*

**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

GRANDE RECEPTION

DISPLAY ARRANGEMENTS

PACKAGE THREE • \$75 / PP

Bohemian Hunt Board & Local Artisanal Cheeses

*Prosciutto, Soppressata, Naked Goat, Cambozola,
Natural Castelvetrano Olives, Cornichons,
Lingonberry, Antipasti, Rustic Baguette, Flatbreads*

Chilled Jumbo Cocktail Shrimp

Traditional Cocktail Sauce (3 pieces per person)

Roasted Prime Rib

Horseradish Aioli, Red Onion Marmalade

Sweet & Traditional

*Vanilla & Blueberry Petit Eclairs, Caramel Almond
Tartes, Eclairons, Chocolate Carolines and Lemon
Macaroons*

PACKAGE FOUR • \$90 / PP

Bohemian Hunt Board & Local Artisanal Cheeses

*Prosciutto, Soppressata, Naked Goat, Cambozola,
Natural Castelvetrano Olives, Cornichons,
Lingonberry, Antipasti, Rustic Baguette, Flatbreads*

Seafood Display

*Smoked Salmon, Seasonal Oysters, Chilled Shrimp,
Mignonette Sauce, Lemon Aioli, Traditional Cocktail
Sauce*

Roasted Prime Rib

Horseradish Aioli, Red Onion Marmalade

Cider Honey Pork Tenderloin

Calvados Jus, Apple Chutney

Sweet & Traditional

*Vanilla & Blueberry Petit Eclairs, Caramel Almond
Tartes, Eclairons, Chocolate Carolines and Lemon
Macaroons*

**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

HORS D'OEUVRE PACKAGES

PACKAGE ONE • \$25 / PP

Bruschetta

*Red and Yellow Tomatoes, Garlic, Basil,
Grilled Toast*

Goat Cheese Phyllo Cup

Black Pepper Honey, Almond

Asparagus & Ham Canapé

Mustard Aioli, Artisan Crostini

Chicken Saltimbocca Skewer

Prosciutto, Sage

Coconut Shrimp

Orange Chili Glaze, Ginger

PACKAGE TWO • \$30 / PP

Brie Brioche

Apple Chutney, Toasted Brioche

Beef Tartare

*Fried Capers, Onion Jam, Artisan
Cheese, Crostini*

Fried Green Tomatoes

Buttermilk Dressing

PACKAGE THREE • \$35 / PP

Baked Brie

Fresh Raspberries, Cabernet Berry Compote

Asparagus & Ham Canapé

Mustard Aioli, Artisan Crostini

Bourbon & Boursin Chicken En Croute

Mustard Aioli, Artisan Crostini

Goat Cheese Phyllo Cup

Black Pepper Honey, Almond

PACKAGE FOUR • \$45 / PP

Baked Brie

Fresh Raspberries, Cabernet Berry Compote

Beef Tartare

*Fried Capers, Onion Jam, Artisan Cheese,
Crostini*

Seasonal Garden Vegetables

Creamy Garlic and Maytag Blue Cheese Dips

Mini Shrimp n' Grits

Goat Cheese, Chive

Asparagus Ham Canapé

Mustard Aioli, Artisan Crostini

**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

(PER DOZEN)

BRIE BRIOCHE • \$60

Apple Chutney, Toasted Brioche

BRUSCHETTA • \$60

Red and Yellow Tomatoes, Garlic, Basil, Grilled Toast

GOAT CHEESE PHYLLO CUP • \$60

Black Pepper Honey, Almond

ASPARAGUS HAM CANAPÉ • \$66

Mustard Aioli, Artisan Crostini

BEEF TARTARE • \$66

Fried Capers, Onion Jam, Artisan Cheese, Crostini



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

HORS D'OEUVRES

WARM HORS D'OEUVRES

(PER DOZEN)

FRIED GREEN TOMATOES • \$66

Buttermilk Dressing

VEGETABLE SAMOSA • \$66

Peach Chutney

VEGETABLE SPRING ROLL • \$66

Miso Cured Vegetables, Ginger Chili Sauce

BAKED BRIE • \$72

Fresh Raspberries, Cabernet Berry Compote

BEEF SATAY • \$72

Horseradish Crust

BOURBON AND BOURSIN CHICKEN EN CROUTE • \$72

Mustard Aioli, Artisan Crostini

CHICKEN SALTIMBOCCA SKEWER • \$72

Prosciutto, Sage

CHICKEN SATAY • \$72

Peppers, Onions

COCONUT SHRIMP • \$75

Orange Chili Glaze, Ginger

MINI SHRIMP N' GRITS • \$75

Goat Cheese, Chive



**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

BEVERAGE INSPIRATIONS

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE
AND ASSORTED SPECIALTY TAZO® TEAS • \$80 / GAL

SANPELLEGRINO® SPARKLING WATER • \$5

EVIAN® SPRING WATER • \$5

ASSORTED COCA-COLA® PRODUCTS • \$5

BOTTLED MINUTE MAID® LEMONADES • \$6

ASSORTMENT OF ALL BOTTLED BEVERAGES,
CHARGED ON CONSUMPTION • \$7



BEVERAGE INSPIRATIONS *(Continued)*



A WAKE-UP CALL

(Charged on Consumption)

BLOODY MARY STATION

Select • \$10
Premium • \$12
Luxury • \$14

MIMOSAS • \$7 / EACH

With Fresh Orange, Peach or
Pineapple Juice

OPEN HOST BAR

(Prices are Per Person)

SELECT

1 HOUR • \$25 | 2 HOURS • \$35
3 HOURS • \$45 | 4 HOURS • \$55
5 HOURS • \$65

Tito's Vodka, Beefeater Gin, Bacardi Rum,
Exotico Tequila, Jim Beam Bourbon, Seagram's 7
Whiskey, Dewar's Scotch

PREMIUM

1 HOUR • \$27 | 2 HOURS • \$37
3 HOURS • \$47 | 4 HOURS • \$57
5 HOURS • \$67

Ketel One Vodka, Tanqueray Gin, Mount Gay
Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit
91 Bourbon, Jack Daniel's Whiskey, Johnnie
Walker Black Scotch

LUXURY

1 HOUR • \$29 | 2 HOURS • \$39
3 HOURS • \$49 | 4 HOURS • \$59
5 HOURS • \$69

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa
23 Year Rum, Bacardi Rum, Patron Tequila,
Maker's Mark Bourbon, Crown Royal Blended
Whiskey, Glenmorangie Scotch

SPECIALTY BARS

(Charged on Consumption)

OPEN BEER & WINE BAR

1 HOUR • \$20 | 2 HOURS • \$27
3 HOURS • \$34 | 4 HOURS • \$41
5 HOURS • \$48

• House Red & White Wine
• Domestic & Imported Beers
• Assorted Waters, Juice and Sodas

HOST BAR

(On Consumption, plus Service Charge and Tax)

LIQUORS

Select • \$9
Premium • \$10
Luxury • \$12

BEERS

Domestic • \$6.50
Import • \$7.50

WINES |

HOUSE WINE

Glass • \$9
Bottle • \$40

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

A PLACE TO CAPTURE ALL THAT INSPIRES YOU.

A series of horizontal dotted lines for writing notes.





CREATE SOMETHING EXCEPTIONAL.

Come together. Stay a while. Explore. Leave expected waving in your rearview mirror. Add an ice skating break or mid-meeting Rocky Mountain hike to your schedule. Join your group in the Gallery for a painting demonstration or start your day with a morning of skiing. Extraordinary starts at the edges of your usual plans. We personally invite you to go there with us.

Let's begin creating your Exceptional Event together. Contact our team at 970.471.5439 to begin.

THE *Kessler* COLLECTION®