

Copper Mountain Wedding Guide 2021/2022

Congratulations on your engagement!

Love is worth celebrating at 9,712ft. No matter your vision we have a venue to match. Copper Mountain Resort is located in the picturesque mountain town of Copper, Colorado. We are surrounded by scenic mountain views in an incredible Colorado setting.

At Copper Mountain Resort, we share in your enthusiasm for this special event. Our Catering Managers are here to assist you with planning details of your celebration. From beautiful ceremony and reception locations to rehearsal dinners and farewell brunches we offer a unique reception that is a true representation of you and your future spouse.

We encourage you to come visit Copper Mountain so we can share our resort. We are thrilled to be recognized as the local's favorite – come and see why!

Our venue locations include the following items:

- ◆ Copper Wedding Catering Manager Services
- ◆ Catering & Banquet Staff
- ◆ Guest Registry, Gift and Cake Tables
- ◆ Your Favor and Place Card Basic Set Up
- ◆ Votive Candles
- ◆ White table linen and napkins, tables, chairs, dinnerware, glassware, flatware
- ◆ Complimentary sparkling toast
- ◆ Dance floor (Grand Hall only)



Wedding Guidelines

WEDDING RECEPTIONS

Treat your guests to a delightful dining experience. Our talented culinary team offers a variety of pre-designed and pre-selected menus for your reception. We offer a selection of Cold and Hot Hors d' Oeuvres, Buffet style dinners, Plated Coursed meals and Cake selections created by our Pastry Chef Thomas Janusz. We also have after dinner options, brunch and rehearsal dinner menus. All prices are listed per option, excluding taxes, resort charge and service charge.

FOOD & BEVERAGE MINIMUM

Please consult with your Sales Manager to determine the food and beverage minimum for your reception location. Minimums vary by the time of year and the day of the week. The minimum F&B requirement is a minimum amount, and shall be spent only on food and beverage items such as hors d'oeuvres, meals and all beverages. If the minimum is not achieved, you will be responsible for the difference.

MULTIPLE ENTRÉES

Copper Mountain Resort will allow parties of 30 or more people to order multiple entrées for a plated function. We allow for a maximum of two entrées plus a vegetarian selection. Multiple entrée selections will be charged at the highest priced selection.

CAKES

Our Pastry Chef, Thomas Janusz creates our cakes from scratch, using the best quality ingredients. We look to our guests to provide the inspiration and we will create your vision. Our wedding cakes are exclusive to Copper Mountain and a perfect match to your wedding day. Grooms cakes available upon request.

Copper Mountain's Bakery is exclusive to our resort, outside food and beverage is not permitted.

GUARANTEES

A definite attendance guarantee is required 72 business hours in advance of your event. Once you have confirmed your guarantee, this number will not be eligible for reduction. In the event that we are not given an updated guarantee, the number indicated on the signed contract will be charged unless the actual attendance is greater.

DEPOSITS

A deposit schedule will be established with your Sales Manager. The balance for all anticipated charges based on the final menu, bar and ancillary selections is due 30 days prior to group arrival.

TIME ALLOWANCES

All F&B minimums reflect a 5 hour reception. You may extend to 6 hours with \$1,500 towards F&B min. Space is available only during the times noted from your Sales Manager and extensions can be made written authorization stating otherwise.

LINEN

We offer white table linen and napkins at no additional cost. Copper Mountain does not own chair covers. Chair covers are available to rent through Butler Rents.

CATERING INFORMATION

All food and beverage must be catered through Copper Mountain Resort utilizing Copper's current menu selections. All food and beverage pricing will be confirmed no later than 6 months prior to event date.



Picture: Grand Hall

COPPER MOUNTAIN CEREMONY VENUES

Venues	Site Fee	Style	Max Guests
Copper Creek Vista	\$2,000	Spectacular views of the mountains and golf course at this outdoor venue located in the East Village. *Open summer season	250
The Mezzanine	\$500	A cozy indoor venue with wooden rafters and beams. Located in the East Village directly above the Grand Hall. Reception must be in the Grand Hall in order to use this space. *Open year-round	200
CB Grille Patio	\$1,000	For CB Grille Weddings. Located outside the venue. *Open year-round	70
On Snow Ceremony Site	\$2,000	Located outdoors at the base of the mountain in East Village. *Open Winter Season.	200
The Chapel	\$850 up to 95 guests \$950 for 96-160 guests \$1950 Outdoor Lawn Set	A beautiful indoor venue located near our Center Village with mountain views from the many windows. *Open year round.	160

COPPER MOUNTAIN RECEPTION VENUES

Venues	Style	Max guests
Grand Hall	Floor to ceiling windows with mountain & golf course views located in East Village	250
JJ's Tavern	A vintage style tavern located in East Village.	70
CB Grille	Our fine dining restaurant located in Center Village	70
Hasty's *No Space for Dance floor	Intimate wood paneled room with fireplace located in Center Village	40

2021/2022 RATES

Venues	Summer	Winter	Off Season
	Mid June-September	November-April	May & October
Grand Hall	\$12,500 Sunday-Friday \$15,000 Saturday	\$12,500 Sunday-Friday \$15,000 Saturday	\$10,500 daily
JJ's Tavern *has own menu	\$7,500 Sunday-Friday \$10,000 Saturday	\$7,500 Sunday-Thursday \$12,500 Friday & Saturday	\$8,000 daily
CB Grille	\$7,500 Sunday-Friday \$10,000 Saturday	\$7,500 Sunday-Friday \$10,000 Saturday	\$7,500 daily
Hasty	\$3,000 daily	\$3,000 daily	\$3,000 daily

* Prices do not include 6.375% state/local taxes, 7% resort charge or 20% service charge. All rates are subject to change.

Chilled Hors d' Oeuvres

Prices are based on 100 pieces per order unless otherwise noted and a 1.5 hour serve time.

CRUDITÉ PRESENTATION

Selection of fresh vegetables served with savory ranch dip

\$185

Remove ranch and add roasted red pepper and grilled garlic Naan to crudité presentation

\$200

DEVILED EGGS

Hard cooked egg, Dijon, chive

\$200

CAPRESE

Sliced fresh Mozzarella, Roma tomato, fresh basil, extra virgin olive oil, balsamic reduction

\$250

SMOKED SALMON CANAPÉ

Honey smoked salmon, onion, lemon, celery, cucumber crisp

\$270

SUNBURST OF FRUIT

Seasonal selection of melons, berries & grapes

\$270

PROSCIUTTO WRAPPED ASPARAGUS

Herb cheese spread, grilled asparagus

\$285

CLASSIC BRUSCHETTA

Marinated Roma tomatoes, fresh basil, roasted garlic and toasted crostini

\$295

CHEESES OF THE WORLD

Imported & Domestic Cheeses featuring Havarti, Gorgonzola, Brie, Cheddar, Swiss, smoked Gouda and Boursin served with assorted crackers

\$320

AVOCADO TOAST

Grilled ciabatta, freshly smashed avocado, fresh Mozzarella, marinated tomatoes, balsamic drizzle, Colorado micro greens

\$330

LUMP CRAB COCKTAIL

Fresh avocado, onion, dill, lemon zest, lump crab, cucumber crisp, orange cilantro aioli

\$375

ICED SHRIMP COCKTAIL

Pilsner poached shrimp, lemon and serrano cocktail Sauce

\$370

SCOTTISH SMOKED SALMON

Served with red onion, capers, hard cooked egg, sliced cucumbers, lemons, herbed cream cheese and Lahvosh crackers

\$375

SESAME SEARED TUNA

Scallions, cucumber, pickled ginger, sweet soy, wasabi

\$390

ANTIPASTO GENOVESE

Air dried meats, fresh Mozzarella, Roma tomatoes, grilled artichokes, balsamic mushrooms, grilled asparagus, zucchini, yellow squash, Kalamata olives served with toasted Asiago crostini's

\$450

SEAFOOD SAMPLER

Shrimp cocktail, crab claws, oysters on the half shell with lemons, hot sauce, serrano cocktail sauce

\$500

CHILLED BEEF TENDERLOIN

This item is priced to serve 40 guests

Served with capers, red onions, cornichons, Boursin cheese, horseradish sauce, sliced French bread

\$400



Vegetarian



Chef Attend



Gluten Free

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Hot Hors d' Oeuvres

Prices are based on 100 pieces per order and a 1.5 hour serve time.

BAKED BRIE EN CROUTE

Served with seasonal berries, flat bread, Lahvosh crackers
\$270

GREEK SPANAKOPITA

Fresh spinach and Feta cheese wrapped in phyllo dough, roasted red pepper coulis
\$305

MINI QUICHE

Arugula, roasted red pepper, Swiss cheese
\$305

MEXICAN MEATBALL

Chorizo, poblano pepper, traditional mole
\$330

TOMATO STUFFED MUSHROOMS

With Goat cheese, spinach, roasted tomato
\$345

ITALIAN STUFFED MUSHROOMS

With Italian sausage, Ricotta cheese, fresh basil
\$360

LOBSTER WONTON

Cream Cheese, caramelized onion, sweet chile orange sauce
\$370

THAI CHICKEN SATAY

Peanut sauce
\$385

LUMP CRAB TARTLETS

Crab salad, dynamite sauce
\$395

EMPANADAS

Grilled chicken, black beans, grilled onion, roasted poblano, smoked Cheddar cheese
\$400

PETITE LUMP CRAB CAKES

Orange dynamite sauce
\$405

MINI BEEF WELLINGTON

Beef tenderloin, mushroom duxelle, puff pastry
\$405

CHARRED TOMATO BISQUE & GRILLED CHEESE

Mini sharp Cheddar panini, tomato bisque
\$405

SWEET CAKE & SEARED PORK BELLY

Sweet potato cake, pork belly, pickled onion
\$480

BACON WRAPPED SEA SCALLOPS

Guajillo chile coulis, micro arugula
\$485

COCONUT SHRIMP

Jumbo shrimp with orange sweet chili sauce
\$485



Vegetarian



Chef Attend



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Buffet Dinners

All buffet selections are accompanied by Ice Tea, Lemonade, OZO Organic coffees and seasonal teas. 1.5 hour serve time. Buffets require a 35 person minimum.. A \$50 service charge will apply for groups that do not meet this minimum. Chef fee \$75.00 per 1.5 hours per chef; (1) Chef per 50 guests. All pricing provided is per person.

COPPER CORNUCOPIA

Caprese Insalata

Fresh baby lettuces, sliced Roma tomato, buffalo Mozzarella, fresh basil, toasted Focaccia, balsamic drizzle and olive oil



Petite Veal Ossa Bucca

Chianti demi-glace, Gorgonzola polenta



Grilled Center Cut Pork Chop

Brandied cherry demi-glace, maple whipped sweet potatoes, bacon sautéed Brussels sprouts



Pan Seared Airliner Chicken Breast

Basil lemon velouté, lobster risotto



Glazed Baby Vegetables



Fresh Baked Rolls with Butter

\$85



THE GOLD PAN

Gathered Greens

Baby pear tomatoes, English cucumbers, grilled onions, carrots, herb vinaigrette and buttermilk ranch dressing



Artichoke Heart & Mushroom Salad

Red pepper basil vinaigrette



Chef Carved Roasted Prime Rib of Beef

Fresh horseradish, creamy horseradish sauce, caramelized onion jus lie



Marinated & Grilled Breast of Chicken

Roasted vegetable quinoa



Colorado Potatoes au Gratin



Seasonal Fresh Vegetables



Fresh Baked Rolls with Butter

\$75



THE TOUR OF ITALY

Grilled Italian Flatbreads



Caprese Salad

Romaine, baby greens, grape tomatoes, fresh Mozzarella, olives, grilled onion, focaccia croutons, balsamic vinaigrette



Antipasto Genovese

Air dried meats, fresh Mozzarella, Roma tomatoes, grilled artichokes, balsamic mushrooms, grilled asparagus, zucchini, yellow squash, Kalamata olives

... Select 3 entrees ...

Cannelloni

Ground pork, Red Bird Farms ground chicken and ground veal, creamy ricotta, fresh herbs and Parmesan rolled in fresh pasta over roasted tomato marinara and Saputo Mozzarella gratin

Sausage Polenta & Peppers

Hot and sweet Italian sausage, sautéed bell peppers and onions, Gorgonzola polenta, San Marzano marinara sauce

Crab Stuffed Giant Shells

Grilled eggplant, spinach pesto cream sauce, fresh lemon

Beef Straccato

Tender braised beef, roasted root vegetables, rosemary garlic new potatoes, chianti demi-glace



Bucatini Rustica

Long, hollow pasta tubes, Pancetta, grilled asparagus, jumbo shrimp, Reggiano tomato cream sauce

Pappardelle & Pesto

Extra wide pasta noodles, roasted peppers, artichoke hearts, Portobello mushrooms, basil pesto cream



\$62



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Buffet Dinners

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SWEETHEART DINNER

Sweet Potato Bisque

Maple crème fraiche

Fresh Baby Lettuces

Roasted golden beets, Jumpin' Good Feta cheese, heirloom tomatoes, caramelized onions, balsamic vinaigrette



Moroccan Pan Seared Salmon

Apple and red pepper curried couscous, lemon thyme beurre blanc

Bacon Wrapped Grilled Filet of Beef

Brandied cherry demi-glace, roasted garlic whipped potatoes



Pan Seared Chicken Oscar

Lump crab stuffed chicken bone in breast, hoppin' john black eyed peas, Béarnaise

Sautéed Vegetable Medley



Fresh Baked Rolls with Butter



\$90

THE MOUNTAIN TOP

Five Onion Cream Soup

Finished with crème fraiche

Gathered Greens

Tomatoes, mushrooms, carrots, cucumbers, herb vinaigrette and ranch dressings



Chef Carved New York Strip Loin

Cabernet mushroom jus lie



Grilled Pacific Salmon

Citrus sauce, beurre blanc



Roasted Garlic Whipped Red Potatoes



Seasonal Fresh Vegetables



Fresh Baked Rolls with Butter



\$70

COLORADO COUNTRY STYLE

Sweet Baby Greens

Tomato, cucumber, onion, croutons, and Blue cheese served with herb vinaigrette and buttermilk ranch dressing



Watermelon and Feta Salad

Jumpin' Good Feta, fresh watermelon, watercress, champagne vinaigrette



Whipped Sweet Potatoes



Seasonal Fresh Vegetables



Fresh Baked Rolls with Butter



... *Select 2 entrees* ... \$70

... *Select 3 entrees* ... \$80

Ribeye Steak



Blue cheese, grilled onions



Roasted Chicken

Seasoned and marinated



St. Louis Barbecued Baby Ribs

Whiskey orange barbecue sauce



Pacific Salmon

Lemon pepper seasoning



Cilantro Lime Shrimp Kabob

Pineapple, onion, peppers



Vegetable Kabob

Cornichons, zucchini, yellow squash, red potato, peppers, onion



... *Upgrade* ... \$9 per person

3-4 Ounce Maine Lobster Tails



Drawn butter



Vegetarian



Chef Attend



Gluten Free

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Buffet Enhancements

Selections listed below are available to enhance your buffet dinner menu selection. Enhancement menus are not available a la carte. Pricing listed is per person and must be ordered for the entire meal guarantee. Chef fee of \$75 per chef attended service, approximately 1 Chef per 50 guests per station. Serve time is 1.5 hours.

PASTA STATION

Taking inspiration from Copper's own Mountain Melt restaurant, the Banquet Team would like to offer you a selection of classic comfort food with a tasty twist.

...selection of 3 options...

Sausage Tortellini

Grilled spicy Italian sausage, sautéed onion & pepper and cheese stuffed tortellini with Chianti Marinara

Chicken Alfredo

Grilled chicken, scallion, marinated mushroom and penne pasta with creamy Asiago alfredo


Shrimp Cavatappi

Sautéed shrimp, marinated Roma tomato, onion, red pepper and fresh pesto

Classic Mac

Our house cheese sauce consisting of a creamy blend of American and Sharp Cheddar

Bacon Cheeseburger Mac

Season ground Angus chuck, bacon and our classic cheese sauce 

Buffalo Chicken Mac

Spicy chicken tenders, smoked bacon, a dash of Frank's Red Hot sauce topped with Gorgonzola cheese

Mediterranean Mac

Sundried tomatoes, green peppers, baby spinach topped with Feta cheese

\$24

Dishes can be prepared vegetarian upon guest request.

CARVING BOARD

Serving size indicated with item - one Chef per meat selected

Roast Tom Turkey

Basted with roasted garlic and herb butter served with lingonberry aioli, grained Dijon mustard

Serves approximately 35

\$405

Apple Roasted Ham

Bone in ham roasted in an apple-brown sugar glaze and served with Dijon mustard and herbed mayonnaise

Serves approximately 50

\$445

Honey Glazed Virginia Ham

Dijon mustard and herbed mayonnaise

Serves approximately 50

\$445

Beef Tenderloin

Southwest dry rub served with cilantro aioli, roasted tomato jam

Serves approximately 75

\$1280



Vegetarian



Chef Attend



Gluten Free


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Plated Dinners


All table service selections are accompanied by fresh baked rolls with butter, Lemonade, Ice Tean, OZO Organic coffees and seasonal teas. Plated dinners require a 35 person minimum. A \$50 service charge will apply for groups that do not meet this minimum. Pricing for table service dinner is located with the entrée selections, all pricing is per person. Pricing includes your choice of soup, salad and Chef's selection of seasonal fresh vegetables.

SOUP SELECTION

... Select 1 soup ... all soups can be prepared gluten free...

Roasted Butternut Squash Soup 
Maple crème fraiche, brown sugar flueron

Smoked Pheasant Consommé
Confetti of fresh vegetables

Chilled Tomato and Avocado 
Cucumber, avocado, fresh tomatoes, micro cilantro

Cream of Five Onion Soup 
Boursin flueron

Charred Tomato Bisque 
Goat cheese en croute



Chicken and Sweet Potato Chowder
Scallion, candied bacon curl


Lobster Bisque
Flueron crisp, dill crème fraiche



Caramelized Onion, Portobello, Beef
Gruyère crouton

SALAD SELECTION

... Select 1 salad ...

Colors of Copper  
Composed baby lettuces, cucumber, tomato, carrot, golden balsamic vinaigrette

Caesar Salad 
Baby red and green romaine lettuce, Parmesan crisp, croutons, Caesar dressing

Hearts of Romaine  
Roma tomatoes, Jumpin' Good Feta cheese, calamata olives, cucumber, red wine vinaigrette

Spinach Salad  
Maytag Blue cheese, red grapes and spiced walnuts, balsamic vinaigrette dressing


Composed Bibb and Lolla Rossa  
Fresh strawberries, candied pecans, First Snow Chèvre, champagne vinaigrette


Roasted Beet Baby Arugula Salad  
Baby beets, Haystack Goat cheese, grapefruit, toasted almonds, roasted shallot vinaigrette

Your table service selections can be enhanced with the either one or both of the following selections. Pricing listed is per person and will be added to the total cost of your meal. Appetizer is served prior to the soup course. The Intermezzo is a palate cleanser which is traditionally served between the salad course and the main entrée.

APPETIZER OPTIONS



... Select 1 appetizer ... \$10

Risotto 
Wild mushroom risotto, fresh grated Parmesan, chimichurri drizzle, grilled crostini

Pimento Cheese 
Southern style pimento, pickled okra, fresh watermelon, toasted crostini



Chilled Shrimp Cocktail 
Serrano cocktail sauce & lemon

Bacon Wrapped Sea Scallops
Guajillo chile coulis, micro arugula

Caprese Stack  
Heirloom tomato, Buffalo Mozzarella, fresh basil, balsamic port reduction, sea salt

INTERMEZZO OPTIONS

... Select 1 flavor ... \$7

 
Champagne peach sorbet, lemon sorbet, mango sorbet, Raspberry sorbet, coconut sorbet, strawberry lime sorbet



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Plated Dinners

Copper Mountain will allow for a maximum of two entrées plus a vegetarian selection. Multiple entrée selections will be charged at the highest priced selection.

VEGETABLE ENCROUTE

Grilled asparagus, zucchini, yellow squash, caramelized onions, roasted peppers, Haystack Goat cheese, tomato and wild mushroom ragout

\$49

PORTABELLA MUSHROOM STACK

Grilled asparagus risotto, sweet potato, roasted red pepper coulis

\$53

STUFFED CHICKEN BREAST SUPREME

Wrapped in prosciutto, roasted tomato, spinach, Goat cheese, wild mushroom risotto, rosemary velouté

\$53

FISHERMAN'S DELIGHT

Baked steelhead trout, calico rice pilaf, lemon chive beurre blanc

\$58

POLLO GUSTOSO

Breaded boneless chicken breast roulade with fresh basil pesto, toasted pine nuts, smoked Gouda cheese, roasted red pepper, creamy Gorgonzola polenta, charred tomato coulis

\$59

NORTHERN LIGHT

Seared Alaskan halibut with fresh herb potato crust, grilled sweet potato quinoa, lemon parsley butter sauce

\$60

KUROBUTA PORK CHOP

Grilled center cut pork chop, sweet potato and corn hash, apple velouté

\$63

GRILLED SPICED SALMON

Mediterranean couscous, pineapple coulis

\$64

BRAISED RIBS

Braised beef short ribs with peach demi-glace and sautéed sweet potato gnocchi

\$68

OPEN PLAINS

Seared beef tenderloin, roasted fingerling potatoes, bacon jam, cabernet demi-glace

\$74

COPPER'S CLASSIC COMBINATION

Spiced salmon and petite filet mignon, gratin potatoes, mango chutney, cherry bourbon demi-glace

\$78

MIXED GRILL

Colorado lamb chop and grilled whole prawns, roasted garlic whipped potato, madeira demi-glace and baby heirloom tomato relish

\$87

COPPER SURF & TURF

Buffalo tenderloin with lingonberry demi-glace, Maine lobster tail and lemon chive beurre blanc, garlic herb potato croquette

\$94



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Dinner and Snacks for Later

Children's Menu

Plated dinner options are valid for children 12 or under. One entrée selection must be made for all children. Multiple entrée selections are not available. If a child has a special dietary need, please consult with your Catering Manager for alternative options.

All Options include:

- ◆ Mixed green salad, cucumbers, carrots, tomato, ranch dressing

CHICKEN TENDERS

- ◆ Chicken tenders, macaroni & cheese, fresh vegetables

GRILLED CHICKEN QUESADILLA

- ◆ Chicken quesadilla, black beans, rice pilaf

CHEESE QUESADILLA

- ◆ Cheese quesadilla, black beans, rice pilaf

ITALIAN DINNER

- ◆ Spaghetti & meatballs, marinara sauce, garlic toast

CHEESEBURGER SLIDER DINNER

- ◆ Mini Cheeseburger, tater tots, fresh vegetables

\$29

AFTER DINNER SNACKS

Late night snacks are based on 100 pieces per order and a one hour serve time and a minimum purchase of \$250.

SNACK TRAY

Tri-colored tortilla chips, salsa, Ruffles potato chips, buttermilk ranch dip, mixed nuts, Cajun snack mix, mini pretzels

\$118

FRENCH BREAD PIZZA BITES

Roasted tomato sauce, shredded Mozzarella, fresh basil, Roma tomato

\$230

CHILE RELLENOS

Anaheim Chile stuffed with Cheddar cheese, shredded chicken, hand rolled in a wonton wrap

\$355

PULLED PORK SLIDERS

Slow smoked pork, apple slaw, sweet potato bun

\$385

CHARRED TOMATO BISQUE & GRILLED CHEESE

Mini sharp Cheddar panini, tomato bisque shooter

\$410

CATALYST SLIDERS

Seared beef tenderloin, caramelized onions, Boursin cheese, balsamic drizzle, fresh baked bun

\$435



Vegetarian



Chef Attend



Gluten Free

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Cakes & Cupcakes

Our Pastry Chef, Thomas Janusz creates our cakes from scratch, using the best quality ingredients. We look to our guests to provide the inspiration and we will create your vision. Don't see the flavor profile you're looking for? Please inquire with your Catering Manager to see if we can provide what you're looking for- we want your big day to be perfect!

SIGNATURE CAKES

CAFÉ' CHOCOLATE LATTE

Decadent chocolate cake and roasted almond cake brushed with coffee liqueur layered with chocolate ganache and espresso buttercream

LEMON BERRY TWIRL

Vanilla cake with a light lemon mousse with fresh raspberries and blackberries

BANANAS FOSTER

Banana cake brushed with spiced rum and filled with caramel mousse

PISTACHIO PERFECTION

Pistachio cake soaked with honey syrup and layered with dark chocolate ganache

STRAWBERRY DREAMS

White cake layered with strawberry marmalade, vanilla bean mascarpone and fresh strawberries

SALTED CARAMEL

Roasted almond cake brushed with amaretto and filled with a thin layer of salted caramel and a caramel infused buttercream

Signature Cakes *start* at: \$7.50 per person

Enhancements:

Multiple cake and/or

icing flavors start at: \$1.75 per person

Shaped cakes available

for an additional: \$1.75 per person

Rolled fondant starts at: \$2.50 per person

Sterling Silver Cake Stand: \$25.00 each

CUPCAKES

BOSTON CREAM

Yellow cupcake filled with pastry cream and dipped in chocolate ganache

CHOCOLATE PEANUT BUTTER

Devil's food cupcake with peanut butter cream

THE ELVIS

Banana cupcake with peanut butter buttercream topped with a chocolate drizzle

LEMON RASPBERRY MAMBO

Lemon cupcake, raspberry cream & a fresh raspberry

ORANGE SUPREME

Orange cupcake with vanilla cream

RED VELVET

Rich red velvet cupcake with cream cheese frosting

S'MORES

Devils food cupcake with a graham cracker crust and topped with toasted marshmallow

STRAWBERRY DREAMS

White cupcake, whipped vanilla bean mascarpone and a fresh strawberry

One Flavor	\$6.00
Two-Three Flavors	\$6.75
Four-Five Flavors	\$8.00

- ◆ Orders of **50** or less are allowed up to 2 choices
- ◆ Orders of **51-100** are allowed up to 3 choices
- ◆ Orders of **101-150** are allowed up to 4 choices
- ◆ Orders of **150** plus are allowed up to 5 choices



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Specialty Desserts

Prices are based on 100 pieces per order with the exception of the S'mores Buffet and Ice Cream Sundae Bar which are priced out per person.

SWEET BITE TRAY

An assortment of Chef's choice of petite confections

\$285

GOURMET SWEET BITES

... *Select up to 4 per order* ...

- ◆ Assorted Filled Macaroons
- ◆ Assorted Truffles
- ◆ Cityscape Pralines:
Modern shapes with vibrant colors, latte macchiato, pistachio, cherry, caramel
- ◆ Chocolate Covered Strawberries
- ◆ Chocolate Peanut Butter Tartlet
- ◆ Dark Chocolate Mousse Cups
- ◆ Fresh Fruit Tartlet:
Pastry cream filling topped with fresh fruit
- ◆ Lemon Meringue Tartlet
- ◆ Olso Petiti Four:
Hazelnut gianduja surrounded by a crispy wafer and milk chocolate
- ◆ Peanut Butter & Chocolate Praline:
Mix of dark and milk chocolate
- ◆ Pistachio Cannoli
- ◆ Raspberry Lemon Tartlet
- ◆ Red Chocolate Heart:
Passion fruit infused white chocolate ganache filling
- ◆ Strawberry Vanilla Mascarpone Tart

\$475

S'MORES BUFFET*

Hershey's chocolate squares, Marshmallows and graham crackers with roasting sticks

\$13.00 per person

*\$250.00 fire pit set up and delivery fee; designed for OUTDOOR USE only

AEBELSKIVER TRADITIONAL DANISH PANCAKES

A light & fluffy spherical shaped Danish pancake prepared to order with your guests choice of fillings and dusted with powdered sugar served three per plate

... *Select up to 3 fillings for your guests to choose from...*

- ◆ Lemon Curd
- ◆ Chocolate Ganache
- ◆ Peanut Butter Mousse
- ◆ Lingonberry Raspberry Jam
- ◆ Luscious Blueberry Jam
- ◆ Nutella Hazelnut

\$9.50 per person

Additional Chef Fee of \$75.00 per 50 guests; 50 guests minimum. 1 hour serve time.

JACQUES CHOCOLATE FOUNTAIN

One hour serve time, minimum of 50 guests

... *Select 1 chocolate* ...

White, milk or dark chocolate

... *Select up to 4* ...

- ◆ Bananas
- ◆ Strawberries
- ◆ Pineapple
- ◆ Banana Bread
- ◆ Pound Cake
- ◆ Brownies
- ◆ Blondies
- ◆ Marshmallows
- ◆ Pretzels

\$6.00 per person

Chef Fee of \$100, Server Fee of \$50



Vegetarian



Chef Attend



Gluten Free

* Prices do not include 6.375% state/local taxes, 7% resort charge or 20% service charge. All rates are subject to change.

Brunch Menus

All buffet selections are accompanied by Lemonade, Ice Tea, OZO Organic coffees, seasonal teas, assorted chilled breakfast juices, 2% and skim milk. 1.5 hour serve time. Buffets require a 35 person minimum. A \$50 service charge will apply for groups that do not meet this minimum. Chef fee \$75.00 per 1.5 hours per chef; (1) Chef per 50 guests

THE HEALTHY GOLD RUSH

Fresh Melons, Pineapple and Seasonal Berries  

Assortment of Morning Cereals 

Assortment of Fruit Yogurts  

Smoked Salmon Platter 



Served with red onion, capers, hard cooked egg, sliced Roma tomatoes

Copper Bakery Basket 

An assortment of fresh baked pastries and bagels, fruit preserves, cream cheese, and creamery butter

\$33

STORM KING BRUNCH

Fresh Melons, Pineapple and Seasonal Berries  

Deluxe Bakery Basket 

Almond, apricot, and chocolate croissants, assorted mini muffins

Chilled Tenderloin Display

Hard cooked egg, assorted flatbreads, horseradish relish, Boursin cheese

Antipasto and Cheese Display

Genoa salami, Parma ham, marinated artichokes, Sage Derby, Gorgonzola, smoked Cheddar, Gouda, grilled vegetables

Omelets and Eggs Prepared to Order  

Bay shrimp, spinach, bell peppers, mushrooms, asparagus, ham, onions, fresh salsa

Chef Carved Virginia Ham  

Lingonberry mayonnaise, grain mustard

Breast of Chicken Saltimbocca 

Prosciutto ham, fresh sage, Sicilian tomato sauce

Yukon Gold Sweet Potato Gratin 

Assorted Freshly Baked Cottage Rolls

Creamery butter

\$62

SUMMIT SUNRISE

Fresh Melons, Pineapple and Seasonal Berries  

Assortment of Fruit Yogurts 

Farm Fresh Scrambled Eggs 

with fresh chives

Applewood Smoked Bacon and 

Country Style Sausage Links

Skillet Style Breakfast Potatoes  

Copper Bakery Basket 

An assortment of fresh baked pastries and bagels, fruit preserves, cream cheese, and creamery butter

\$40

LE CIRQUE

Mini Baked Brie En Croute 

Fresh raspberries, strawberries, blueberries and flatbreads

Smoked Seafood Platter

Salmon, trout, scallops, capers, sweet red onion, hard cooked egg, herbed cream cheese, bagels

Assorted Croissants and Danish

Chef Prepared Fried Eggs  

Warm lentil salad

Grand Marnier Stuffed French Toast 

Raspberries and cream cheese, Vermont maple syrup

Copper Style Bacon 

Brown sugar and black pepper sprinkle

Country Style Sausage Link 

Cherry Stuffed Crepes 

Orange drizzle and chocolate sauce

French Macaroons 

Chocolate Truffles 

\$57

 Vegetarian

 Chef Attend

 Gluten Free

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Brunch Bar Additions

Serve time of 1.5 hours. A minimum of 45 cocktails must be guaranteed.

BLOODY MARY BAR

Your guests will start with a spice-dusted glass rim. They will have a choice of vodkas to choose from:

- ◆ Breckenridge Chili Chile Vodka
- ◆ Ketel One Citroen
- ◆ Spring 44 Vodka house infused spicy habanero
- ◆ Spring 44 Vodka house infused bacon garlic

Next, your guests can fill their glass with an assortment of condiments from a self-service bar which include:

- ◆ An assortment of hot sauces
- ◆ Spices
- ◆ Lime, olive and pickle juices
- ◆ Vegetables - pickles, onions, celery, stuffed olives, pepperonis, limes
- ◆ Condiments - horseradish, minced garlic, diced jalapeno's

Their creation will be topped off with Colorado's Mary's Bloody Mary mix.

\$12.00 per cocktail



Picture: JJ's Tavern

MIMOSA & SCREWDRIVER BAR

Cocktails will be provided in an assortment of colored and flavored sugars on the rim of the glass. Guests can select one of the following beverages:

- ◆ Spring 44 Vodka
- ◆ Ruffino Prosecco

Finally, top off with your choice of juice:

- ◆ Orange
- ◆ Grapefruit
- ◆ Cranberry
- ◆ Pineapple

\$12.00 per cocktail



Picture: CB Grille

Rehearsal Dinner Menus

All buffet selections are accompanied by choice of OZO Organic coffees, lemonade or iced tea. 1.5 hour serve time. Buffets require a 35 person minimum. A \$50 service charge will apply for groups that do not meet this minimum. Chef fee \$75.00 per 1.5 hours per chef; (1) Chef per 50 guests.

WESTERN GRILL

Cucumber Tomato Salad

English cucumbers, Roma tomatoes, fresh basil, red peppers, sweet red onion and golden balsamic vinaigrette



All American Potato Salad

Red potatoes, celery, bacon, hard boiled egg, red onion, dill relish, mustard



Sliced Fresh Watermelon



... Select 2 entrees ...

Carolina Pulled Pork

Marinated Chicken Breast

Colorado Beef Burger

Bratwurst with Sauerkraut

1/4 Pound All Beef Hot Dog

Veggie Burgers



Condiment Platter

Crisp Romaine lettuce, sliced tomatoes, shaved red onion, kosher dill pickles, Dijon mustard, mayonnaise, ketchup



Fresh Baked Buns



Ranch Style Baked Beans

Brown sugar, bacon



Golden Raisin Bread Pudding

Bourbon anglaise



\$48

ITALIAN CLASSICS

Antipasto Genovese

Cured meats, fresh Mozzarella, shaved Pecorino cheese, marinated artichokes, mushrooms, grilled asparagus, Roma tomatoes, Kalamata olives, toasted crostini

Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing



... Select 2 entrees ...

Chicken Parmesan

Breaded Red Bird chicken breast, Parmesan Reggiano, Mozzarella, San Marzano red sauce, bucatini

Pork Shank Ossobucco

Braised tender pork, rosemary Mascarpone polenta, Puttanesca braising jus

Penne Marsala

Grilled Italian sausage, asparagus, marinated mushrooms, Marsala cream sauce

Vegetable Lasagna

Caramelized onion, mushroom, spinach, Ricotta, fresh Mozzarella



Traditional Sicilian Style Meatballs

House blend of veal, pork and beef, San Marzano puree, thin spaghetti

Roasted Ratatouille

Zucchini, squash, eggplant, onions, peppers



Garlic Bread



Tiramisu

Lady fingers soaked in espresso layered with sweet Mascarpone and fresh whipped cream

\$49



Vegetarian



Chef Attend



Gluten Free

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Rehearsal Dinner Menus

All buffet selections are accompanied by choice of OZO Organic coffees, lemonade or iced tea. 1.5 hour serve time. Buffets require a 35 person minimum. A \$50 service charge will apply for groups that do not meet this minimum. For Chef attended stations; Chef fee \$75.00 per 1.5 hours per chef; (1) Chef per 50 guests.

PICNIC BASKET

Waldorf Salad

Candied walnuts, celery, red grapes, sweet apples, baby lettuces, lemon dressing

Spinach Salad

Hardboard egg, red onion, tomato, bacon, sherry shallot vinaigrette

Grilled Chicken Baguette

Fresh Mozzarella, tomatoes, arugula, rosemary Dijon mustard

Strawberry, Pineapple and Melon

Kettle Fried Potato Chips

Peach Pecan Crumb Tarts

\$46 

HOME STYLE BUFFET

Tomato Basil Bisque

Composed Garden Salad

Baby lettuces, romaine, grape tomatoes, carrots, cucumbers, focaccia croutons, herb vinaigrette and buttermilk ranch dressing

Grilled Marinated Flatiron Steak

Sautéed wild mushrooms, caramelized onion demi

Rocky Mountain Trout

Lemon thyme beurre blanc, quinoa pilaf

Rosemary Garlic Roasted Potatoes

Seasonal Vegetable Sauté

Mixed Berry Trifle

\$49

FIESTA GRILL

Roasted Corn and Black Bean Salad

Poblano chilies, red pepper cilantro vinaigrette

Southwestern Caesar Salad

Romaine lettuce, jalapeno croutons, Caesar dressing

... Select 2 entrees ...

Grilled Marinated Chicken Breast

Sautéed peppers and onions

Grilled Marinated Skirt Steak

Sautéed peppers and onions

Breaded Cheddar Anaheim Rellenos

Beef Tamale

Achiote Marinated Pacific Cod

Chile Lime Shrimp

.....
Warm Flour Tortillas

Red Beans and Pascilla Chilies

Spanish Rice

Tres Leches Cake

\$49



Vegetarian



Chef Attend



Gluten Free

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Bar Packages

All pricing provided is per person. Guests MUST be 21 or over to consume alcoholic beverages. Bar service minimums: \$200.00 minimum for the first hour, per each bartender. \$150.00 minimum for each additional hour, per bartender. If minimum is not met, the difference between the minimum and actual sales will be assessed and charged to the group bill. Minimum bar time is 2 hours. One bartender provided for every 75 guests. A \$100.00 bartender fee will be charged for additional bartenders requested.

CALL PACKAGE

Our call package comes with your choice of (2) each of domestic, microbrew or import beers as well as Woodbridge by Robert Mondavi wines. Non-alcoholic beverages are included. All prices below are per person.

- ◆ Beefeater's Gin
- ◆ Svedka Vodka
- ◆ Bacardi Silver Rum
- ◆ Captain Morgan Spiced Rum
- ◆ Cruzan Coconut Rum
- ◆ Buffalo Trace Bourbon
- ◆ Jack Daniel's Whiskey
- ◆ Jim Beam Bourbon Whiskey
- ◆ Kilbeggan Irish Whiskey
- ◆ Johnnie Walker Red Label Scotch
- ◆ Sauza Hornitos Tequila
- ◆ St. Brendan's Irish Cream

4 Hours: \$55

5 Hours: \$65

6 Hours: \$75

PREMIUM PACKAGE

Our premium package comes with your choice of (2) each of domestic, microbrew or import beers as well as Woodbridge by Robert Mondavi wines. Non-alcoholic beverages are included. All prices below are per person.

- ◆ Bombay Sapphire Gin
- ◆ Ketel One Vodka
- ◆ Titos Vodka
- ◆ Pyrat XO Reserve Rum
- ◆ Malibu Rum
- ◆ Breckenridge Bourbon
- ◆ Bulliet Bourbon
- ◆ Crown Royal Whisky
- ◆ Jameson Irish Whiskey
- ◆ Chivas Regal Scotch
- ◆ Don Julio Blanco Tequila
- ◆ Patron Silver Tequila
- ◆ Bailey's Irish Cream

4 Hours: \$62

5 Hours: \$72

6 Hours: \$82

ULTRA-PREMIUM PACKAGE

Our ultra-premium package comes with your choice of (2) of each of domestic, microbrew or import beers as well as Woodbridge by Robert Mondavi wines. Non-alcoholic beverages are included. All prices below are per person.

- ◆ Hendricks Gin
- ◆ Grey Goose Vodka
- ◆ Appleton Estate 12 Year Rum
- ◆ Basil Hayden's Bourbon
- ◆ Crown Royal Black Whiskey
- ◆ MacCallan 12 year Scotch
- ◆ Johnnie Walker Black Label Scotch
- ◆ Casa Noble Añejo Tequila
- ◆ Casa Noble Blanco Tequila
- ◆ Casa Noble Reposado Tequila
- ◆ Grand Marnier
- ◆ Rémy Martin VSOP Brandy

4 Hours: \$68

5 Hours: \$78

6 Hours: \$88

BEER & WINE PACKAGE

Our beer and wine package comes with non-alcoholic beverages, All prices below are per person.

- ◆ Domestic, Import & Microbrew Beers
- ◆ Woodbridge by Robert Mondavi Wines
- ◆ Non-alcoholic beverages

4 Hours: \$49

5 Hours: \$55

6 Hours: \$61

SINGLE MALT SCOTCH

- ◆ Glenfiddich 12 Year
- ◆ Glenlivet 15 Year
- ◆ Macallan 18 Year
- ◆ Oban 14 Year
- ◆ Talisker 10 Year

Please add an additional \$7 per person, per hour to compliment any package- up to 3 selections

CORDIAL BRANDS

- ◆ Amaretto Disaronno
- ◆ B&B Brandy
- ◆ Baileys Irish Cream
- ◆ Chambord Black Raspberry
- ◆ Frangelico
- ◆ Godiva Chocolate Liqueur
- ◆ Grand Marnier
- ◆ Kahlua

Please add an additional \$7 per person, per hour to compliment any package- up to 3 selections

Bar Pricing • à la carte

Special requests will try to be accommodated with a minimum of 6 weeks notice.

WOODBIDGE BY ROBERT MONDAVI HOUSE WINES

For thirty years Robert Mondavi has been making classic wines that reflect the diversity of California's winegrowing regions. The Woodbridge by Robert Mondavi wine style is marked by bright fruit flavors and smooth finishes made to complement food.

Cash Bar

By the glass	\$7.50
By the bottle	\$32.00

Available varietals include: Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Malbec and Merlot

CHAMPAGNE & SPARKLING

WINE SELECTIONS

By the bottle

Bon Apple Tite Sparkling Cider	\$28
Friexenet Blanc De Blanc Brut	\$38
Ruffino Prosecco	\$46.50
Ruffino Moscato d' Asti	\$46.50
Gloria Ferrer Cuvée Brut	\$49.00
Taittinger La Francais	\$88.00

LIQUOR

Cash Bar

House Brand Liquors	\$7.00
Call Liquors	\$8.00
Premium Liquors	\$10.00
Ultra-Premium Liquors	\$13.00
Cordials	\$10.00
Single Malt Scotches	\$13.00

BEER • BOTTLED AND CANNED

Please select (2) types of beer from each category to serve.

Cash Bar

Domestic: Coors Banquet, Coors Light, Budweiser, Bud Light, 10 Barrel Pub Beer Lager, Truly Hard Seltzer
Import: Stella Artois, Modelo,
Microbrew: Colorado Native, O'dell's 90 Schilling, Fat Tire Blue Moon, 10 Barrel Apocalypse or Hazy Trail IPA

Domestic	\$6.00
Import	\$7.00
Microbrew	\$7.00

BEER • KEGS

Special requests for keg beer must be requested six weeks in advance. "Specialty" keg pricing may vary pending selection. Requests cannot be guaranteed. Kegs provide approximately (100) 16 ounce servings.

Hosted Bar

Domestic: Coors Banquet, Coors Light, 10 Barrel Pub Beer Lager
Import: Stella Artois
Microbrew: Colorado Native, O'Dell's 90 Schilling, Blue Moon, 10 Barrel Apocalypse or Hazy Trail IPA, Fat Tire

Domestic	\$440.00
Import	\$575.00
Microbrew	\$575.00

Wedding signature cocktails are also available for an additional cost - requests must be submitted 6 weeks prior to wedding date

The state of Colorado regulates alcoholic beverage sales. Copper Mountain Resort as a licensee is responsible for administration of these regulations. Therefore, no liquor, beer or wine may be brought into our facilities from outside sources. Donated liquor, beer or wine is not permitted.

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Wine Selections

Tier One wines allow for a choice of (3) varietals. All other tiers allow for a choice of (2).

TIER ONE

Woodbridge by Robert Mondavi Chardonnay

With an aroma of green apple and a floral undertone, our Woodbridge Chardonnay displays a smooth elegance. The aromas and flavors show nuances of baked apples and cinnamon, ending in a rich oak finish.

Woodbridge by Robert Mondavi Moscato

With its aromatic floral scents, our Woodbridge Moscato displays light, sweet flavors with notes of orange marmalade and marzipan. In Italian, Moscato's style is referred to as *frizzante*, as it has a slight bubbly finish.

Woodbridge by Robert Mondavi Pinot Grigio

With aromas of nectarine and fresh peach, our crisp and refreshing Woodbridge Pinot Grigio is a food-friendly wine and a delightful addition to any warm and sunny afternoon.

Woodbridge by Robert Mondavi Sauvignon Blanc

With crisp and bright flavors of ripe pineapple and gooseberry, our Woodbridge Sauvignon Blanc is a fruit-forward wine that shines alone and alongside food.

Woodbridge by Robert Mondavi White Zinfandel

This wine is bright and crisp, making it an ideal wine to enjoy on a warm afternoon. With hints of citrus and juicy red fruit from a proprietary blend of grape varieties, the wine's fruity aromas and flavors come alive through watermelon and floral notes.

Woodbridge by Robert Mondavi Cabernet Sauvignon

Aromas of juicy plums marry with notes of herb and rich cedar in our elegant Woodbridge Cabernet Sauvignon. Deep flavors of blackberry and tobacco give this wine excellent balance, with oak aging adding a toasty, caramelized quality.

Woodbridge by Robert Mondavi Malbec

Our medium-bodied Woodbridge Malbec is an easily drinkable wine, with robust tannins and juicy fruit notes of black cherries and blueberries. Elements of spicy pepper complement its fruitiness and provide balance.

Woodbridge by Robert Mondavi Merlot

Luscious aromas of blackberries and cherries, and flavors of plums, red fruit, and cocoa. Coupled with supple tannins, hints of spice and mocha give this wine a complex character and good structure. Oak aging adds comforting vanilla accents to the smooth finish.

Woodbridge by Robert Mondavi Pinot Noir

A well-balanced wine with aromas of cherries and orange peels. This elegant wine is round on the palate, with flavors of berries and cocoa, and a touch of spicy, toasty oak from barrel aging.

\$37 per bottle

TIER TWO

Robert Mondavi Private Selection Chardonnay

Golden yellow in color with aromas of lemon and green apple. With flavors of nectarine, peach, vanilla and brown sugar, this wine pairs well with white meats and seafood.

Robert Mondavi Private Selection Pinot Grigio

Made from white wine grapes, pale yellow in color, smells of pear and lemon, with a bright acidity, concentrated flavors of Bosc pears and tart lemons pairs well with sushi, past and chicken.

Robert Mondavi Private Selection Sauvignon Blanc

Yellow-green in color, crisp flavors of Meyer lemon zest and fresh limes, melon and herbs pairs well with salad, seafood and roasted chicken.

Robert Mondavi Private Selection Cabernet Sauvignon

A deep cherry red wine that smells of red berry and spice. Flavors of cherry, blueberry and vanilla will compliment grilled steak and pasta.

Robert Mondavi Private Selection Heritage Red Blend

Blend of Petit Syrah, Syrah, Merlot, touch of Zinfandel, fresh and light texture with flavors of strawberry, raspberry, chocolate. Pairs well with pork.

Robert Mondavi Private Selection Malbec

Deep purple in color, smells of raspberry and oak, tastes of plum, blueberry, vanilla and spice, pairs well with BBQ or chili.

Robert Mondavi Private Selection Merlot

Cherry and ripe plum aromas with overtones of raspberry, cherry and mocha. Delicious with roasted chicken or pasta.

Robert Mondavi Private Selection Pinot Noir

Light ruby red in color, smells of roses and vanilla, tastes of cherries, raspberries and pairs well with lamb or chicken.

Kung Fu Girl Riesling

White peach, mandarin orange and apricot flavors are dry and harmonious. A core of mineral notes makes this dry Riesling shimmer with energy and freshness.

Kim Crawford Sauvignon Blanc

Citrus and Tropical fruits balanced by characteristic herbaceous notes from which New Zealand, Marlborough Sauvignon Blanc is known. This is an exuberant wine bringing juicy forwardness and fruit sweetness, fresh, zesty and bright.

Velvet Devil Merlot

This smooth Merlot offers pure velvet, deep and delicious black fruit, cedar, tobacco and cassis. It conveys concentrated richness and yet purity and focus. Pairs well with grilled steak and bacon jam.

7 Moons Red blend California

The 7 Moons red blends makes 7 varieties into a soft, smooth and fruit forward gem. This wines aromatics center on sweet baking spice, vanilla bean and ripe red fruits.

\$40 per bottle

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Wine Selections

Tier One wines allow for a choice of (3) varietals. All other tiers allow for a choice of (2).

TIER THREE

Overview—The Dreaming Tree

When Steve Reeder and Dave Matthews first met, they realized they had a few things in common, like a passion for making wine at least as strong as their passion for drinking it. For The Dreaming Tree wines, they set out to create an approachable Cabernet Sauvignon, Chardonnay, and Red Blend, finding inspiration in the down-to-earth characters and unforgettable flavors that give California's wine country its rare charm.

\$46.50 per bottle

The Dreaming Tree Chardonnay

Winemaking: Grapes were harvested at night and in the early morning to keep the fruit cool. The wine was aged for nine months in a combination of oak barrels and stainless steel. Tasting Notes: The fruit jumps out of the glass and reminds you of roasted pear or baked apple pie including big fruit and brown spices that are backed by a distinct Central Coast citrus note. The entry coats your mouth with these great flavors. Easy to enjoy, this wine will bring the coastal wine adventure right to your home. Food Pairing: Delicious on a warm summer night with grilled seafood, seafood-and-chicken paella, fresh fava bean salad, or buttered radishes and smoked salt.

The Dreaming Tree Rose

This dry California Rose is a soft light pink in color with a delicate floral and tropical aromas. Crisp and light in body with fresh, fruity flavors of watermelon, strawberry and nectarine. A great sipping wine that pairs well with grilled chicken salad, bruschetta, asparagus salad and mix berry fruit tarts.

The Dreaming Tree Cabernet Sauvignon

The 2010 North Coast Cabernet Sauvignon continues the legacy of The Dreaming Tree's inaugural 2009 vintage, with elegant and supple fruit flavors. Each of the North Coast's renowned wine-growing regions brings unique fruit character and structure—including herbs and blackberry flavors from Sonoma County, cherries and spicy notes from Mendocino County, and earth tones and mouth filling tannins from Lake County.

The Dreaming Tree Crush, Red Wine blend

The Dreaming Tree Crush is a dark red wine blended from some of the North Coast's best varieties. These richly textured, fruit-driven wines are all fermented and aged separately before being individually assessed and integrated. A blend of the North Coast's best varieties, this wine pulls you in with an oral berry note and then jumps up with a raspberry jam.

The Dreaming Tree Pinot Noir

The Dreaming Tree Pinot Noir captures the spirit of California's wine country with flavors and aromas of ripe cherry, wild strawberry, and caramel, and complex but supple tannins, this Pinot Noir has all the right notes.

TIER FOUR

Chalk Hill Estate Sauvignon Blanc

Chalk Hill Winery sauvignon blanc captures the exotic, vibrant and complex fruit character of their estate grown grapes. Bright vibrant aromas of grapefruit, lime blossom and passionfruit. The palate is crisp and refreshing with a rich texture and mouthwatering minerality. Pairs well with fresh salads, and sautéed vegetables to grilled seafood.

\$60.00 per bottle

Chalk Hill Chardonnay Sonoma Coast

Rich with an elegant palate, this wine displays fruit forward flavors of golden apple, nectarine and toasted hazelnut. With its cool climate influences, balanced acidity and mineral notes blend well with the rich flavors of baked apple and cinnamon.

\$60.00 per bottle

Chalk Hill Pinot Noir Sonoma Coast

The Sonoma Coast pinot noir comes from some of the best sites in Carneros, Russian River Valley, Sonoma Valley and Sonoma Coast. Cherry, strawberry and dried herb flavors are bright and juicy. Vivid aromatics, great character and regional accuracy are the hallmarks of this winery.

\$60.00 per bottle

Rodney Strong Cabernet Sauvignon Alexander Valley California

Established in 1959, Rodney Strong Vineyards has been producing world class cabernet sauvignon in the heart of Sonoma county. With 14 estate vineyards representing an exquisite range of varietal selection and regional terroir, a sense of place can be the most important facet. Very rich and deeply colored. With intense aromas and flavors of black plum, blackberry, cedar and baking spice.

\$62.00 per bottle

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Bubbly & Décor

Please select (1) type of sparkling white or champagne to be served at your selection. One bottle will serve approximately (7) toasting-sized portions.

SPARKLING WINES

Freixenet Blanc De Blanc, Brut, Spain

The roots of Freixenet stretch back to 1861. This wine is refreshing and round. Very clean flavors of ripe peach and apricot with soft mouth feel. The ultimate food wine versatile and lively.
\$38 per bottle

Ruffino Prosecco

The bouquet is fragrant and intensely fruity. It shows clean notes of apples, pears and citrus, accompanied by slight hints of hawthorn, wisteria and elder. Tasting profile: Crisp, clean and delicate with fine bubble caressing the palate. Intense sensations of apples and peaches drive a pleasant aftertaste, which is reminiscent of fruity and floral aromas. Ideal as an aperitif; it is very versatile as a food companion. Ruffino Prosecco perfectly matches with pizza, fish and shellfish dishes as well as white meat dishes.
\$46.00 per bottle

Ruffino Moscato d'Asti

Ruffino Moscato d'Asti is pleasantly sweet and fragrant with distinct notes of peach and orange blossoms. The wine is perfectly tempered by the freshness of its refined bubbles, accompanied by hints of elderberry and wisteria, with a sweet white fruit finish. Moscato d'Asti's low alcohol makes for a very versatile food companion. It also pairs well with almost any type of dessert. The classic Moscato pairing in Italy is with fresh bread, figs, dates, melon and fish.
\$46.00 per bottle

Gloria Ferrer Cuvée Brut

This Brut gracefully opens up with crisp lemon peel, honeysuckle and delicate yeast aromas. Upon entry, these notes follow through to a mix of Fuji apple and grapefruit interlaced with toast, caramel and almond flavors on the mid-palate. The acidity adds just enough liveliness and the citrus zest leads to a lingering, warm pear and lush finish. Demonstrating an illustrious combination of yesterday and today, its fresh exuberance showcases layers of depth and complexity with pale yellow-gold hue with very active bubbles, this wine has appealing scents of Golden Delicious apple, white peach and brioche, also foamy flavors of peach and apple with hints of almond and nutmeg in the juicy close.
\$49.00 per bottle

Taittinger Brut La Française Champagne, France

Taittinger is pale almond gold in color, punctuated by delicate strands of fine, persistent bubbles. The full, aromatic Pinot fragrance of berries, toast and earth is allied to subtle notes of white Chardonnay fruit, both of which are confirmed on the generously full bodied palate. In the mouth, the wine is marked by a smooth, round, creamy texture and elegant, toasty nuances of black Pinot grapes. The ample fruit dimension is offset by a clean, delicate acidity which carries into a warm, yeasty finish of exceptional refinement and breed
\$88.00 per bottle

Louise Roederer Brut Premier Champagne, France.

Brut Premier comprises wine mature in oak tuns produced from three champagne varietals. The freshness, finesse and brightness make it perfect for celebrating festive occasions.
\$104.00 per bottle

STANDARD NAPKIN FOLD

Bird of Paradise



CHAIR COVERS

The only company that offers covers that fit Grand Hall chairs is **Butler Rents** (303.388.5971 or www.butlerrents.com). The covers are IVORY. Pricing for chair covers should be discussed with Butler Rents. Our staff will dress the chairs for the following fees: \$5.50 per chair with sash, \$3.50 per chair without sash.

BANQUET CENTERPIECES

In the event that the Bride/Groom do not wish to provide their own centerpieces, the Copper Banquet Department offers a centerpiece of a clear cylinder with river rocks and a floating candle on top of a mirrored tile. This centerpiece is available for Grand Hall receptions only. No modifications can be made. Votive candles can be provided if requested in advance, up to (4) per table.

ICE CARVINGS

Ice carvings are a lovely enhancement to your event and can be created to suit your needs. Pricing varies by design and size. Please consult with your Catering Manager for further details.

Miscellaneous Details

LOCAL CHAPELS

Agape Outpost Baptist Chapel

970.453.1247

www.agapeoutpost.org

Lord of the Mountains Lutheran Church

970.468.6809

www.lordofthemountains.org

Our Lady of Peace

970.668.0250

www.summitcatholic.org

Saint John the Baptist Episcopal

970.453.4264

www.stjohnsbreck.org

Saint Mary's Catholic Church

970.668.0250

www.summitcatholic.org

LOCAL OFFICIANTS

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Minister, Universal Life Church

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Leslie Ross

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Minister, Universal Life Church

E: summitcelebrant.com

Melissa Chastain

317.730.5969

Mountain Pastor, Copper Mountain
Community Church

E: mchastain75@gmail.com

MARRIAGE LICENSE INFORMATION

A marriage license can be obtained in Summit County at the following location:

Summit County Courthouse

Clerk & Records Office

208 East Lincoln Avenue

Breckenridge, CO 80424

(Post Office Box 1538)

Hours of Operation: 8:00 AM – 4:30 PM, Monday through Friday. Closed on holidays—see website for further details:

<http://www.co.summit.co.us/122/Marriage-Licenses>

When applying for a marriage license, picture identification must be provided by both parties. Acceptable picture identification includes: Driver's License, Passport or a Military I.D. with a photo.

No blood test is required.

If either party has been divorced, the party must attest to the date, place and the court issuing the divorce. This includes the state, county and type of court.

Non-Colorado residents must follow the same guidelines.

There is no waiting period. The marriage license will expire within 35 days of issue if it is not used.

If you apply for a marriage licensed in Colorado, it must be used in Colorado.

The license must be returned to the county of issue to be valid.

\$30.00 fee for the marriage license. Only cash or check accepted.

Please contact the Summit County Courthouse directly to obtain your marriage license as information is subject to change.

Preferred Vendors

ENTERTAINMENT

A Great Time DJ

970.845.8566
www.greatimedj.com

DJ Chris Landry

970.333.4704
E: landryrox@yahoo.com

Hampton Entertainment

970.406.1230
www.HamptonEntertainment.com

FAVORS

Summit County Signs

970.232.0720
www.summitcountysigns.com

FLORISTS

Bloom

970.547.5951
www.bloomflowershop.com

Garden of Eden

970.668.4466
www.gardenofedenfrisco.com

Pots & Petals

970.333.1332
www.potsandpetals.com

PHOTOBOOTHS

Go Photo Booth

970.471.6144
www.gophotobooth.com

Hampton Entertainment

970.406.1230
www.HamptonEntertainment.com

PHOTOGRAPHERS

Frances Photography

303.424.3800
www.francesphotography.com

Tripp Fay Photography

231.330.1759
www.trippfayphotography.com

SALONS & DAY SPAS

Majestic Mountain Beauty

970.409.9937
www.majesticmountainbeauty.com

SPECIALIZED DÉCOR

Pink Monkey Solutions

303.731.4050
www.pinkmonkeystudio.com

TRANSPORTATION

Summit Express

855.686.8267
www.summitexpress.com

WEDDING COORDINATION

Bella Event Design & Planning

970.306.6175
www.gobella.com

Erica Sarell Weddings & Designs

303.815.7677
www.ericasarellweddings.com