

Beaver Creek Lodge

2012 Wedding Packages

Welcome



Thank you for considering the Beaver Creek Lodge for your upcoming wedding. With our amazing mountain views and warm atmosphere, the Beaver Creek Lodge offers an incomparable setting to celebrate your marriage. We specialize in personalized, intimate weddings for groups of up to one hundred guests.

On behalf of our entire staff, we look forward to working with you on planning this wonderful experience for both you and your guests.

Package Information

Food and Beverage Minimums

The hotel requires a minimum food and beverage revenue for all events. This total excludes state sales tax (currently 9.99%), and service charges (currently 22%).

Ceremony Fees and Food and Beverage minimums are based upon date, time and location of the reception.

Pricing

All Food and Beverage prices are subject to state sales tax and service charges. If more than one plated dinner entrée is selected the higher price prevails for all entrees.

Package Amenities

- Special Events Coordinator to Assist with Your Details
- Floor length Linens, Napkins, Chair Covers and Ties in Your Choice of Color.
- Wooden Dance Floor (for indoor spaces)
- China, Glassware, Flatware, Tables and Chairs
- Complimentary Cake Cutting
- Complimentary Bartender (1 per 100 guests)
- Waived Facility Fee
- Complete Set Up and Tear Down
- Cake Table, Sign-In Table, Gift Table etc.
- Overnight Accommodations for the Bride and Groom the evening of the wedding (subject to availability at time of booking)
- Complimentary Food Tasting for up to (4) people

Butler Passed Hors D'oeuvres

(Your Choice of Three)

Hot

- Crab Cakes with Roasted Red Pepper Aioli
- Seared Diver Scallop with Yellow Tomato Confit Served on a Taro Chip
- Braised Beef Slider with Sweet Onion Marmalade
- Chicken Quesadilla Bites with Sour Cream and Salsa
- Stuffed Baby Portobello's with Boursin Cheese and Spinach
- Parmesan Artichoke Hearts

Cold

- Seared Tuna with Raspberry Wasabi Aioli
- Mini Shrimp Cocktail Shooters served with Vodka Cocktail Sauce
- Beef Carpaccio with Truffle Cheese and Marinated Tomato served on a foccacia crouton
- Profiterole with Pancetta and Manchego
- Flash Fried Crudités with Sake Ginger Sauce
- Triple Cream Saint Andre filled Strawberries

Plated Dinner Packages

First Course

(Choose One)

- **French Onion Soup**
With Chive Baguette and Topped with Gouda Cheese Raft
- **Shrimp Bisque**
Tempura Rock Shrimp and Asparagus Tips Served in a Tangy Creamed Broth
- **Classic Caesar Salad**
Hearts of Romaine Wedge with Asiago Cheese and Focaccia Croutons topped with a Creamy Garlic Dressing
- **Traditional Bibb Salad**
Boston Bibb Lettuce topped with Applewood Smoked Bacon, Blue Cheese Crumbles, Tomatoes and Onion Straws Served with Buttermilk Chive Dressing
- **Mixed Organic Greens Salad**
with Pumpkin Seeds, Roasted Beets and Laura Chenel Goat Cheese Served with a Pomegranate Sherry Vinaigrette

Plated Dinner Packages

Entrée Course

- **Angus Beef Filet Mignon**
Topped with Red Wine Butter
Served with Garlic Smashed Potatoes and Roasted Asparagus and Tomatoes
\$90.00/person
- **Colorado Red Bird Farm Natural Chicken**
Roasted and Herb Marinated Half Bird
Served with Truffle Fries and Haricot Vert
\$76.00/person
- **Colorado Venison Chops**
With Feta and Balsamic Minted Tomato.
Served With Peruvian Potatoes and Fried Zucchini
\$76.00/person
- **Chilean Sea Bass and Osso Buco**
With a Tomato and Rosemary Confit
Served with Dauphinoise Potato Purse and Pea Shoots
\$96.00/person
- **Pan Seared Diver Scallops**
Accented With A Pinot Gris Sauce
Served with Sweet Roasted Corn Fritter and Red Pepper Spinach
\$90.00/person
- **Cedar Plank Salmon**
With a Truffle Lemon Sauce
Served on a bed of Wild Rice Pilaf and Oven Roasted Asparagus
\$81.00/person

Plated Dinner Packages

Dessert

(Choose 1)

- **Molten Lava Cake**
Served with Vanilla Bean Ice Cream and Topped with Chocolate Syrup
- **Assortment of Cupcakes**
Accented in your Wedding Colors
- **Chefs Gourmet S'mores**
House Made Marshmallows and Valrhona Chocolate on a Made From Scratch Graham Cracker and Drizzled with Caramel and Chocolate Sauce
- **Tiramisu**
Classic Espresso, Mascarpone Torte
- **Four Berry Romanoff**
Seasonal Berries Macerated in Gran Marnier and Disaronno with Raspberry Sorbet



Buffet Dinner Packages

Taste Of Colorado

- Asparagus and Nettle Soup
- Spinach Salad with Haystack Goat Cheese, Onion Straws and Toasted Pine Nuts
Served with Mustard Seed Vinaigrette
- Colorado Kobe Petite Filet
with Forest Mushrooms and
Toasted Onions
- Pan Roasted Colorado Raised Striped Bass
with Artichoke and Roasted Lemon Sauce
- Stuffed Acorn Squash with Apples and
Chestnuts with a Ginger Port Sauce
- Buttermilk Yukon Gold Smashed Potatoes
- Sweet Corn Ragout
- Peach Crumble with House Made Crème
Fraishe Ice Cream

\$100.00/person

Elegant Affair

- Chef's Selection of Seasonal Soup
- Caprese Salad With Heirloom Tomatoes,
Garlic and Herb Goat Cheese
Served with Pinot Vinaigrette
- Grilled New York Strip
With Fire Roasted Tomato Garlic Confit
- Pan Seared Halibut with an Orange Brown
Butter Sauce
- Pasta Primavera with Peppardelle Pasta and
Medley of Seasonal Vegetables
- Roasted Red Pepper Gratin Potatoes
- French Beans with Cippolini Onions
- Assorted Cannoli

\$95.00/person

Bar Packages

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, assorted domestic and imported beer, soft drinks, juices and mixers. Bars are priced per person per hour.

Beer, Wine and Soft Drinks

(Budweiser, Coors Light, Heineken, Fat Tire, Amstel Light and Pacifico)

- 1 Hour\$18.00/person
- 2 Hours.....\$24.00/person
- 3 Hours.....\$30.00/person
- 4 Hours.....\$36.00/person
- 5 Hours.....\$42.00/person

Premium Brands

(Finlandia Vodka, Tanqueray, Captain Morgan, Bacardi Rum, Cuervo Gold, Jack Daniels, Jim Beam and Dewars)

- 1 Hour\$20.00/person
- 2 Hours.....\$28.00/person
- 3 Hours.....\$38.00/person
- 4 Hours.....\$48.00/person
- 5 Hours.....\$58.00/person

Deluxe Brands

(Absolut Vodka, Bombay Sapphire, 1800, Captain Morgan, Bacardi Rum, Makers Mark, Seagram's 7, Crown Royal and Johnnie Walker Red)

- 1 Hour\$24.00/person
- 2 Hours.....\$32.00/person
- 3 Hours.....\$44.00/person
- 4 Hours.....\$56.00/person
- 5 Hours.....\$68.00/person

Late Night Options

Pizza Party

- Assorted Pizzas
- Bread Sticks
- Garlic Bread

\$15.00/person

Snack Attack

- Bacon Wrapped Jalapenos
- Baked Pretzel Bites
- House Made Buffalo Potato Skins

\$20.00/person

7th Inning Stretch

- Angus Sliders
- Hot Dog Sliders
- House Made French Fries

\$27.00/person

