

Steamboat



THE STEAMBOAT
GRAND



BANQUET MENU

BREAKFAST MENU

Breakfast Buffets

Buffets Include a Selection of Juices, La Colombe Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
Minimum order of 25 people, additional fees apply if under 25 people

SODA CREEK CONTINENTAL BUFFET **\$30** | pp

Choice of 1 Specialty Croissant:

- Ham & Cheese
- Spinach & Feta

Assorted Muffins and Pastries

Assorted Greek Yogurts and Granola

Seasonal Sliced Fruits with Fresh Berry Garnish

Add Denver Frittatas or Veggie Frittatas at \$6 pp

ALPINE BUFFET **\$37** | pp

Assorted Muffins and Pastries

Assorted Greek Yogurts and Granola

Seasonal Sliced Fruits with Fresh Berry Garnish

Scrambled Eggs with Cheddar Jack Cheese and Chives

Country Style Potatoes with Peppers and Onions

Choice of 1 Breakfast Meat (*Additional selections at \$4.50 pp*):

- Hickory Smoked Bacon
- Chicken and Apple Sausage Link
- Pork Sausage Patties
- Vegan Sausage

SANTA FE BUFFET **\$39** | pp

Seasonal Sliced Fruits with Fresh Berry Garnish

Scrambled Eggs

Flour and Corn Tortillas

Rojo Frijoles with Roasted Jalapeno and Herbs

Salsa, Sour Cream and Cheddar Jack Cheese

Green Chile Sauce and Red Chile Sauce (*Served Warm for Smothering*)

Hatch Green Chile Potatoes

Choice of 1 Breakfast Meat (*Additional Selections at \$4.50 pp*):

- Chorizo
- Pork Carnitas
- Smoked Beef Brisket

DOWN SOUTH BUFFET **\$42** | pp

Seasonal Sliced Fruits with Fresh Berry Garnish

Buttermilk Biscuits with Palisade Peach Jam, Butter and Sawmill Gravy

Scrambled Eggs with Cheddar Jack Cheese and Chives

Pork Sausage Patties

Breakfast Grits

Add Hickory Smoked Bacon, Chicken and Apple Sausage Links or Vegan Sausage at \$4.50 pp

MOUNTAIN CAMP BUFFET **\$42** | pp

Assorted Breakfast Breads, Toasts and Palisade Peach Jam

Assorted Greek Yogurts and Granola

Seasonal Sliced Fruits with Fresh Berry Garnish

Denver Frittata, Diced Ham, Bell Peppers, Onions and Cheddar Cheese

Country Style Potatoes with Peppers and Onions

Colorado Elk Sausage Link

Add Hickory Smoked Bacon, Chicken and Apple Sausage Links, Pork Sausage Patties or Vegan Sausage at \$4.50 pp

Enhancements for Breakfast Buffets

Priced per person, minimum order of 25

HOT OATMEAL BAR	\$8 pp
Steel Cut Oats with Brown Sugar, Honey, Dried Fruits, Almonds and Pecans	
COLD CEREAL BAR	\$6 pp
Assorted Cereals and Milks	
SMOOTHIE AND YOGURT BAR	\$10 pp
Kale and Banana Smoothie, Berry and Chia Seed Smoothie with a Selection of Chobani Flavored Greek Yogurts, Granola and Dried Fruits	
SMOKED SALMON OR SMOKED TROUT WITH BAGELS	\$16 pp
Bagels, Flavored Cream Cheeses, Choice of Smoked Salmon OR Smoked Trout. Served with Spinach, Sliced Cucumber, Capers, Diced Tomato and Diced Onion	

Chef Attended Breakfast Action Station

Priced per person, minimum order of 25 • \$175 Chef Attendant fee applies per 50ppl

WAFFLE BAR	\$18 pp
Honey Butter, Whipped Cream, Macerated Berries, Chocolate Sauce and Maple Syrup <i>Fried Chicken at \$8 pp</i>	
OMELET STATION	\$27 pp
Whole Eggs, Egg Whites, Cheeses, Peppers, Onions, Mushrooms, Spinach, Diced Tomatoes, Diced Green Chile, Smoked Salmon Pieces, Diced Ham, Hickory Smoked Bacon Bits and Sausage Bits	

A la Carte Breakfast Items

ASSORTED MUFFINS	\$72 per dozen
ASSORTED PASTRIES	\$72 per dozen
ASSORTED BREAKFAST BREADS	\$72 per dozen
ASSORTED DONUTS	\$72 per dozen
SPECIALTY CROISSANT - Choice of 1: Ham & Cheese, Spinach & Feta, Chocolate, Strawberry	\$84 per dozen
WHOLE FRESH FRUIT	\$4 per piece
ASSORTED BAGELS - With Plain Cream Cheese and Choice of Herbed Cream Cheese OR Cinnamon Spiced Cream Cheese	\$72 per dozen
HARD BOILED EGGS - With Salt, Pepper and Tajin.	\$36 per dozen
CROISSANT SANDWICH - Croissant, Sausage, Egg and Cheese (Vegetarian Option Available)	\$12 each
SEASONAL SLICED FRUIT	\$6 per person
BREAKFAST BURRITO - Bacon or Black Bean (Vegan and Gluten Free Available)	\$14 each
EARLY DEPARTURE - Bagged Breakfast Granola Bar, Whole Fresh Fruit, Greek Yogurt, Iced Coffee or Bottled Juice	\$20 each
Plated Breakfast Options Available Upon Request. Under 25 People, Maximum of 2 Choices. For Parties Over 25, Maximum of 3 Choices	

LUNCH MENU

Lunch Buffets

Buffets Include Iced Tea

Minimum order of 25 people, additional fees apply if under 25 people

THE DELI BUFFET \$38 | pp

Choice of 1 Soup:

- Roasted Potato and Smoked Cheddar Soup
- Tomato Soup
- Chicken Tortilla Soup

Chef's Pasta Salad

Assorted Kettle Chips

Choice of 2 Proteins: Turkey, Roast Beef, Ham, Chicken Salad or Roasted Veggies

Served with Bibb Lettuce Leaves, Sliced Tomatoes, Red Onions, Kosher Dill Pickle Slices,

Roasted Red Pepper Aioli, Mayonnaise, Dijon Mustard, Cheddar and Swiss

Whole Wheat Bread, Focaccia and Gluten Free Bread

Assorted Brownies and Cookies

SOUTH BY SOUTHWEST BUFFET \$47 | pp

Chicken Tortilla Soup

Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Peppers, Shredded Cheese, Tomatoes, Tortilla Strips and Southwestern Ranch Dressing

Choice of 1 Protein:

- Ancho Marinated Skirt Steak with Charred Jalapenos, Sautéed Onions and Red Peppers
- Pulled Chicken Tinga with Chipotle-Ancho Tomato Sauce
- Pork Carnitas

Fajita Vegetables

Mexican Rice

Rojo Frijoles with Roasted Jalapeno and Herbs

Salsa, Sour Cream, Guacamole and Shredded Cheese

Flour and Corn Tortillas

Churros

Add Chipotle Shrimp at \$15 pp

Add Second Protein at \$10 pp

Add Vegetarian Tamales at \$7 pp

MEDITERRANEAN BUFFET \$46 | pp

Lentil and Chickpea Soup

Chickpea and Roasted Tri-Colored Cauliflower Salad

Greek Salad with Chopped Romaine, Feta, Kalamata Olives, Tomatoes, Cucumbers, Bell Peppers and Greek Dressing

Sliced Lamb Gyro Meat

Garlic Oregano Grilled Chicken Breast with Roasted Eggplant

Warm Pita and Seasonal Hummus

Tzatziki, Diced Tomatoes, Diced Cucumber, Diced Onions and Lettuce

Baklava with Fresh Fruit Skewers Drizzled in Honey

Add Vegetarian Falafel at \$6 pp

COLORADO CHILI BOWL BUFFET **\$42** | pp

Choice of 2:

- Steamboat Beef Chili
- Vegetarian 5 Bean Chili
- Colorado Pork Green Chili

Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Peppers, Shredded Cheese, Tomatoes, Tortilla Strips and Southwestern Ranch Dressing

Corn Bread and Indian Fry Bread

Sour Cream, Cheddar Cheese, Onions and Peppers

Palisade Peach Cobbler

SOUP AND SALAD BUFFET **\$42** | pp

Choice of 1:

- Roasted Potato and Smoked Cheddar Soup
- Tomato Soup
- Chicken Tortilla Soup
- Steamboat Beef Chili

Choice of 3:

- Garden Salad with Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, Toasted Sunflower Seeds, Herbed Buttermilk and Balsamic Vinaigrette
- Apple Pecan Salad with Spinach, Apples, Candied Pecans, Goat Cheese and Apple Cider Vinaigrette
- Classic Caesar Salad with Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing
- Greek Salad with Chopped Romaine, Feta, Kalamata Olives, Tomatoes, Cucumbers, Bell Peppers and Greek Dressing
- Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Peppers, Shredded Cheese, Tomatoes, Tortilla Strips and Southwestern Ranch Dressing
- Quinoa Power Salad with Spinach, Arugula, Quinoa, Butternut Squash, Pepitas, Toasted Sesame Seeds, Dried Cherries and Sesame Cinnamon Vinaigrette
- Chef's Pasta Salad
- Red Skin Potato Salad

Includes Sliced Grilled Chicken, Assorted Breads and Butter

Palisade Peach Cobbler

Add Second Soup at \$10 pp

MAMA'S KITCHEN BUFFET **\$45** | pp

Tomato Soup

Apple Pecan Salad, Spinach, Apples, Candied Pecans, Goat Cheese and Apple Cider Vinaigrette

Fried Green Tomatoes with Smoked Paprika Aioli

Hoppin' John Black Eyed Peas and Rice

Shrimp & Grits

Fried Chicken Sliders with Dill Pickles and Sriracha Aioli

Pimento Cheese Dip with Crostini

House Potato Chips

Bourbon Pecan Pie

Add Classic Deviled Eggs at \$42 per dozen

PIT BOSS BUFFET **\$49** | pp

Steamboat Beef Chili

Coleslaw

Smoked and Sliced Beef Brisket

Pulled Pork Shoulder

Kansas City Barbecue Sauce

Brioche Buns

Baked Beans

3 Cheese Macaroni & Cheese

Strawberry Shortcake

Add Smoky Barbecue Tofu at \$6 pp

Bagged Lunches

All Lunch Bags Include a Cookie, Assorted Chips, Seasonal Fruit and Choice of Side Salad
(Chef's Pasta Salad, German Potato Salad, or Kale Salad)

All bagged lunches for an entire group will be served with the same side salad

All bagged lunches can be served as platters if consumed on premises

For parties under 25, maximum of 2 choices. For parties over 25, maximum of 3 choices

TURKEY BLT WRAP **\$32** | pp
Sliced Turkey, Shredded Lettuce, Tomato, Bacon and Boursin Cream in a Tortilla Wrap

ITALIAN WRAP **\$32** | pp
Sliced Ham, Salami, Capicola, Provolone Cheese, Shredded Lettuce and Tomato in a Tortilla Wrap with Red Wine Vinaigrette

VEGGIE WRAP **\$32** | pp
Marinated Grilled Veggies, Hummus, Shredded Lettuce and Tomato in a Tortilla Wrap with Balsamic Vinaigrette

TURKEY & PROVOLONE SANDWICH **\$32** | pp
Sliced Turkey, Provolone Cheese, Shredded Lettuce and Tomato on a Hoagie Roll

HAM & CHEDDAR SANDWICH **\$32** | pp
Sliced Ham, Cheddar Cheese, Shredded Lettuce and Tomato on a Hoagie Roll

ROAST BEEF & SWISS SANDWICH **\$32** | pp
Sliced Roast Beef, Swiss Cheese, Shredded Lettuce and Tomato on a Hoagie Roll

CAPRESE BOWL **\$32** | pp
Bite-size Fresh Mozzarella Balls, Pesto Marinated Heirloom Tomatoes, Fresh Basil, Spinach and Arugula with Balsamic Vinaigrette
Add Grilled & Chilled Chicken Breast for \$6

CAESAR BOWL **\$32** | pp
Chopped Romaine, Parmesan Cheese, and Buttery Garlic Croutons with Caesar Dressing
Add Grilled & Chilled Chicken Breast for \$6

QUINOA POWER BOWL **\$32** | pp
Spinach, Arugula, Quinoa, Butternut Squash, Pepitas, Toasted Sesame Seeds and Dried Cherries with Sesame Cinnamon Vinaigrette
Add Grilled & Chilled Chicken Breast for \$6

**Gluten Free Bread Available at \$3 per Sandwich*



LUNCH MENU

Priced per person

Plated First Course

Choice of 1

- CLASSIC CAESAR SALAD** **\$9** | pp
Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing
- GARDEN SALAD** **\$9** | pp
Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, Toasted Sunflower Seeds, Herbed Buttermilk and Balsamic Vinaigrette
- PEAR SALAD** **\$11** | pp
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette
- SANTORINI SALAD** **\$11** | pp
Spinach, Arugula, Kalamata Dust, Pine Nuts, Goat Cheese and Grilled Tomato Vinaigrette
- CITRUS SALAD** **\$11** | pp
Orange Supremes, Frisee, Pomegranate Seeds, Candied Pecans, Chevre and Citrus Vinaigrette
- CAPRESE PLATE** **\$12** | pp
Fresh Mozzarella Slices, Heirloom Tomatoes, Fresh Basil Pesto and Balsamic Glaze
- SPANAKOPITA PLATE** **\$12** | pp
Frisee and Olive Tapenade
- SAMOSAS PLATE** **\$12** | pp
Dried Fruit and Curry Crème Fraiche



Plated Main Course

Includes Iced Tea & Assorted Rolls with Butter

2 choices + vegetarian option

Pre-selections and escort cards required for plated meals with more than 1 selection

AU POIVRE SALAD	\$30 pp
Bistro Steak, Mixed Greens, Green Peppercorn Vinaigrette and Root Vegetable Garnish	
GRILLED CHICKEN CAESAR	\$30 pp
Marinated Chicken, Romaine Wedges, Parmesan Cheese, Buttery Garlic Croutons and Pesto Caesar Dressing	
COLORADO COBB	\$30 pp
Roast Turkey, Sliced Ham, Spring Mix, Avocado, Roasted Poblanos, Hard-Boiled Egg, Heirloom Tomatoes and Herbed Buttermilk Dressing	
QUINOA POWER BOWL	\$30 pp
Spinach, Arugula, Quinoa, Butternut Squash, Pepitas, Toasted Sesame Seeds, Dried Cherries and Sesame Cinnamon Vinaigrette	
GRILLED TUSCAN CHICKEN	\$35 pp
Pomodoro, Fried Polenta and Roasted Market Vegetables	
TROUT PICATTA	\$35 pp
Risotto Tournedos and Roasted Market Vegetables	
SEARED SIRLOIN BASEBALL STEAK	\$37 pp
Maître de Butter, Roasted Fingerling Potatoes and Roasted Market Vegetables	
TRI-COLOR TORTELLINI	\$30 pp
Olive Oil, Fresh Basil, Arugula and Heirloom Tomatoes	

Desserts

For parties under 25, please choose 1. For parties over 25, maximum of 2 choices.

BERRY TART Lemon Chantilly	\$10
BOURBON PECAN PIE Vanilla Caramel	\$13
CARAMEL APPLE TART	\$13
FLOURLESS CHOCOLATE TORTE Raspberry Coulis	\$13
NY STYLE CHEESECAKE Fresh Berries	\$13

BREAKS

Priced per person, minimum order of 25

THE BARISTA **\$22** | pp
La Colombe Coffee, Ghirardelli Hot Chocolate and Hot Tea with Chocolate Shavings,
Marshmallows, Assorted Coffee Syrups and Whipped Cream
Assorted Mini Cookies and Biscotti

ICE CREAM SUNDAE BAR **\$15** | pp
Chocolate & Vanilla Ice Cream, Fresh Berries, Sprinkles, Crushed Oreos,
Maraschino Cherries, Peanuts, Chocolate Sauce, Caramel Sauce and Whipped Cream

CHIPS AND DIPS **\$16** | pp
Kettle Chips, Tortilla Chips, Pita Chips
Choice of 2 Dips:
• Guacamole
• Salsa
• French Onion Dip
• Seasonal Hummus
• Artichoke Dip

FIESTA NACHO BAR **\$18** | pp
Tortilla Chips, Queso, Seasoned Ground Beef, Salsa, Guacamole, Jalapenos,
Sour Cream and Shredded Lettuce

WARM PRETZEL BAR **\$16** | pp
Warm Pretzels and Assorted Dipping Sauces:
• Beer Cheese
• Mustard
• Nutella

APRES SKI BREAK **\$16** | pp
Steamboat Beef Chili, Fritos, Shredded Cheese, Sour Cream, Diced Onions and Jalapenos

TRAIL MIX BAR **\$12** | pp
Build-Your-Own Snack Mix with:
• Crunchy Granola Clusters
• Roasted Peanuts, Almonds and Cashews
• Pretzels
• Sunflower Seeds
• Assorted Dried Fruits
• Chocolate Chips
• Yogurt-Covered Raisins
• M&Ms

A la Carte Break Items

Priced per piece

Kind Bars	\$6
Clif Bars	\$6
Assorted Chobani Greek Yogurts	\$6
Sweetwood Fatty Meat Stick	\$8
Assorted Boulder Potato Chips	\$5
Assorted Candy Bars	\$5
Assorted Honey Stinger Energy Snacks	\$6
Whole Fresh Fruit	\$4
Assorted Planters Trail Mixes	\$4
Assorted Cookies	\$72 per dozen
Assorted Brownies and Blondies	\$72 per dozen
Krispie Treats	\$72 per dozen
Cajun Snack Mix	\$12 pp

A la Carte Beverages

Aluminum Bottled Water	\$7.5 per bottle
Coca-Cola Canned Soda (16 oz.)	\$6 per can
Topo Chico Sparkling Flavored Waters	\$6 per can
Peace Tea	\$6 per can
Red Bull	\$6 per can
Freshly Brewed Iced Tea	\$46 per gallon
Lemonade	\$46 per gallon
Assorted Juices	\$46 per gallon
La Colombe Coffee, Decaffeinated Coffee, Tea (Minimum order of 3 gallons)	\$60 per gallon
Ghirardelli Hot Chocolate	\$60 per gallon
Hot Cider	\$60 per gallon

RECEPTION MENU

Hot Hors D'oeuvres

*Priced per piece, minimum order 25 pieces per selection
Option to be butler passed or stationary*

Grilled Skirt Steak Satay, Teriyaki, Sesame Seeds	\$8 per piece
Sesame Chicken Skewer, Soy Honey Glaze	\$6 per piece
Mini Beef Wellington, Rosemary Aioli	\$8 per piece
Bourbon Glazed Bison Meatballs	\$7 per piece
Lamb Lollipop, Sun-Dried Pesto Aioli	\$10 per piece
Spinach and Cheese Empanada, Romesco	\$6 per piece
Seared Steak Crostini, Pimento Cheese, Mustard Crème	\$7 per piece
Hush Puppy, Smoked Paprika Aioli	\$6 per piece
Crispy Pork Pot Sticker	\$6 per piece
Vegetable Egg Roll	\$6 per piece
Coconut Shrimp, Mango Dipping Sauce	\$7 per piece
Carnitas Arepa	\$8 per piece

Cold Hors D'oeuvres

*Priced per piece, minimum order 25 pieces per selection
Option to be butler passed or stationary*

Shrimp Bloody Mary Shooters	\$7 per piece
Smoked Trout and Lemon Aioli Crostini	\$6 per piece
Boursin and Tomato Bruschetta Crostini, Balsamic Glaze	\$6 per piece
Seared Tuna, Wonton, Sesame Seed, Sesame Soy Aioli	\$8 per piece
Poached Pear and Brie Tartlet, Pistachio, Balsamic Glaze	\$6 per piece
Caprese Skewer, Balsamic Glaze	\$6 per piece

Stationary Displays

Priced per person, minimum order 25 pieces

MEZZE PLATTER **\$16** | pp

Pickled Vegetables, Stuffed Grape Leaves
Seasonal Hummus, Baba Ganoush, Grilled Halloumi
Olives, Cherry Tomatoes, Pita Chips
Carrot Sticks, Cucumbers, Tri-Color Cauliflower

ANTIPASTO DISPLAY **\$16** | pp

Basil Pesto Marinated Mozzarella Balls, Assorted Cheeses
Salami, Prosciutto, Pepperoni, Pepperoncini, Roasted Marinated Vegetables
Selection of Olives, Pickled Vegetables, Assorted Crostini

SMOKED SALMON AND TROUT DISPLAY **\$16** | pp

Hard-Boiled Eggs, Whipped Dill Cream Cheese, Capers, Chopped Red Onions,
Diced Tomatoes, Sliced Cucumbers, Sliced Radish, Lemon Wedges,
Pumpernickel, French Bread Crostini

COLORADO CHEESE AND CHARCUTERIE DISPLAY **\$20** | pp

Colorado Elk Sausage, Cured Meats, Rillettes of Duck
Assorted Colorado Cheeses
Bourbon Apricots, Cabernet Onion, Candied Figs, Praline Pecans
Caper Berries, Whole Grain Mustard, Grilled Tomato
Assorted Crackers, Grissini

CRUDITÉ **\$14** | pp

Chef's Selection of Seasonally Cut Vegetables, Green Goddess Dip, Seasonal Hummus



Chef Attended Carving Stations

Served with Assorted Rolls

Priced per person, minimum order of 25
\$175 Chef Attendant fee applies per 50ppl

- ROASTED BEEF TENDERLOIN STATION** **\$39** | pp
Slow Roasted Beef Tenderloin (5oz pp), Horseradish Cream, Whole Grain Mustard Aioli
- PRIME RIB STATION** **\$45** | pp
Garlic and Herb Slow Roasted Prime Rib (6oz pp) Horseradish Cream, Au Jus
- CEDAR PLANK SALMON STATION** **\$26** | pp
Sweet & Smokey Dry Rub Salmon Filet Sides (5oz pp) Charred Lemon Aioli,
Grilled Tomato Relish
- VIRGINIA HAM STATION** **\$26** | pp
Hickory Smoked Virginia Ham (6oz pp), Bourbon Jus, Apple Butter, Black-Eyed Pea Relish
- BISON FLANK STATION** **\$28** | pp
Coffee Crusted Bison Flank Steak (6oz pp) Whiskey Cream, Mushroom Demi
- SIDE OF ROASTED MARKET VEGETABLES** **\$5** | pp
- SIDE OF ROASTED POTATOES** **\$5** | pp



Themed Reception Stations

Priced per person, minimum order of 25

MACARONI & CHEESE BAR \$22 | pp

Cavatappi Pasta
Gluten Free Penne Pasta
Gruyere and White Cheddar Sauce
Chopped Lobster, Chopped Bacon, Diced Jalapeno, Broccoli, Caramelized Onion, Sweet Peas,
Truffle Oil, Breaded Topping

FIESTA GRANDE TACO STATION \$22 | pp

Choice of 1:

- Carne Asada
- Chicken Tinga
- Fajita Vegetables

Roasted Corn, Cotija Cheese, Red and Green Salsa, Sour Cream, Guacamole,
Shredded Cheese, Flour and Corn Tortillas

Add Chipotle Shrimp at \$15 pp

Add Second Protein at \$10 pp

COMPOSED SALAD BAR \$15 | pp

Choice of 2:

- Garden Salad with Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, Toasted Sunflower Seeds, Herbed Buttermilk and Balsamic Vinaigrette
- Pear Salad with Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette
- Classic Caesar Salad with Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing
- Greek Salad with Chopped Romaine, Feta, Kalamata Olives, Tomatoes, Cucumbers, Bell Peppers and Greek Dressing
- Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Peppers, Shredded Cheese, Tomatoes, Tortilla Strips and Southwestern Ranch Dressing
- Apple Pecan Salad with Spinach, Apples, Candied Pecans, Goat Cheese and Apple Cider Vinaigrette
- Caprese Salad with Spring Mix, Arugula, Heirloom Tomato, Fresh Mozzarella Cheese and Balsamic Vinaigrette

BUILD YOUR OWN SLIDER STATION \$19 | pp

Choice of 2:

- BBQ Smoked Pork with Apple Coleslaw
- Beef Burgers with Shredded Lettuce, Cheeses, Bacon Jam, Dill Pickle and Tomato Slices
- Fried Chicken with Dill Pickles and Sriracha Aioli
- Vegetarian Portobello “Philly”

Mayo, Mustard, Ketchup and BBQ Sauce

Slider Buns/Rolls

House Seasoned Kettle Chips

BAKED POTATO BAR \$19 | pp

Baked Idaho Potatoes

Hatch Green Chili, Shredded Cheddar, Bacon Bits, Chopped Broccoli, Diced Peppers and Onions, Sauteed Mushrooms, Sour Cream

DINNER MENU

Priced per person

Plated First Course

Choice of 1

- CLASSIC CAESAR SALAD** **\$9** | pp
Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing
- GARDEN SALAD** **\$9** | pp
Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, Toasted Sunflower Seeds, Herbed Buttermilk and Balsamic Vinaigrette
- PEAR SALAD** **\$11** | pp
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette
- SANTORINI SALAD** **\$11** | pp
Spinach, Arugula, Kalamata Dust, Pine Nuts, Goat Cheese and Grilled Tomato Vinaigrette
- CITRUS SALAD** **\$11** | pp
Orange Supremes, Frisee, Pomegranate Seeds, Candied Pecans, Chevre and Citrus Vinaigrette
- CAPRESE PLATE** **\$12** | pp
Fresh Mozzarella Slices, Heirloom Tomatoes, Fresh Basil Pesto and Balsamic Glaze
- SPANAKOPITA PLATE** **\$12** | pp
Frisee and Olive Tapenade
- CARAMELIZED ONION AND GOAT CHEESE TART PLATE** **\$11** | pp
- ROASTED BEET AND BUTTERNUT SQUASH PLATE** **\$9** | pp
Cotija Cheese and Cinnamon Balsamic



Plated Main Course

Includes La Colombe Coffee, Decaffeinated Coffee & Hot Tea, Assorted Rolls with Butter
2 choices + vegetarian option

Pre-selections and escort cards required for plated meals with more than 1 selection

ROASTED AIRLINE CHICKEN BREAST	\$50 pp
Marsala Sauce, Polenta and Roasted Market Vegetables	
DUROC PORK CHOP	\$55 pp
Apple Cranberry Chutney, Smoked Cheddar Potatoes Au Gratin and Roasted Market Vegetables	
CEDAR PLANK SALMON	\$55 pp
Brown Sugar Soy Glaze, Wild Rice Pilaf and Roasted Market Vegetables	
SEARED SIRLOIN BASEBALL STEAK	\$59 pp
Maître de Butter, Roasted Garlic Mashed Potatoes and Roasted Market Vegetables	
GRILLED FILET MIGNON	\$70 pp
Demi-Glace, Roasted Garlic Mashed Potatoes and Roasted Market Vegetables	
SURF & TURF: SEARED SIRLOIN BASEBALL STEAK SEARED CEDAR PLANK SALMON	\$72 pp
Maître de Butter, Roasted Garlic Mashed Potatoes and Roasted Market Vegetables	
TURF & TURF: SEARED SIRLOIN BASEBALL STEAK GRILLED AIRLINE CHICKEN BREAST	\$72 pp
Wild Mushroom Demi-Glace, Roasted Garlic Mashed Potatoes and Roasted Market Vegetables	
ROASTED ACORN SQUASH	\$45 pp
Dried Fruit, Wild Rice Pilaf and Roasted Market Vegetables	
TRI-COLOR TORTELLINI	\$45 pp
Olive Oil, Fresh Basil, Arugula and Heirloom Tomatoes	

Desserts

*For parties under 25, please choose 1.
For parties over 25, maximum of 2 choices.*

BERRY TART Lemon Chantilly	\$10
BOURBON PECAN PIE Vanilla Caramel	\$13
CARAMEL APPLE TART	\$13
FLOURLESS CHOCOLATE TORTE Raspberry Coulis	\$13
NY STYLE CHEESECAKE Fresh Berries	\$13

Dinner Buffets

Buffets include La Colombe Coffee, Decaffeinated Coffee & Tea, Assorted Rolls & Butter
Minimum order of 25 people, additional fees apply if under 25 people

CENTENNIAL BUFFET **\$79** | pp

Steamboat Beef Chili
Garden Salad with Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon
Radish, Cucumbers, Toasted Sunflower Seeds, Herbed Buttermilk and Balsamic Vinaigrette
Herb Roasted Beef Tenderloin with Mushroom Demi-glace
Cedar Plank Salmon with Smoked Corn Relish
Root Vegetable Wild Rice Pilaf with Dried Fruit
Smoked Corn Relish
Herb Roasted Carrots
Duchess Mashed Potatoes
Cornbread and Indian Frybread
Palisade Peach Cobbler

SMOKEHOUSE BUFFET **\$55** | pp

Smoked Corn Chowder
Garden Salad with Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon
Radish, Cucumbers, Toasted Sunflower Seeds, Herbed Buttermilk and Balsamic Vinaigrette
Smoked and Sliced Brisket
Pulled Pork Shoulder
Kansas City Barbecue Sauce
Texas Toast
Kentucky Caviar
Pickled Vegetables
Mashed Potatoes
Baked Beans
3 Cheese Macaroni and Cheese
Strawberry Shortcake
Add Smoky Barbecue Tofu at \$6 pp

OLYMPIAN BUFFET **\$96** | pp

She Crab Bisque with Sherry and Fresh Herbs
Gem Salad with Red Leaf Gem Lettuce, Butter Lettuce, Frisee, Spiced Pecans, Butternut
Squash, Stilton Bleu Cheese and Champagne Vinaigrette
Broiled Lobster Tail with Vanilla Herbed Compound Butter
Grilled Filet Mignon with Truffled Bordelaise Sauce
Potatoes Dauphinoise
Carnival Frenched Carrots, Parsnips and Brussels Sprouts
Bourbon Poached Pear with Mascarpone
Butterscotch and White Chocolate Bread Pudding



LA COCINA BUFFET **\$65** | pp

Chicken Tortilla Soup
Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Pepper, Shredded Cheese,
Tomatoes, Tortilla Strips and Southwestern Ranch Dressing
Flour and Corn Tortillas
Carne Asada - Sliced Marinated Flank Steak with Charred Jalapenos, Sauteed Onions
and Red Peppers
Chicken Mole
Calabacitas - Sauteed Summer Squash, Roasted Corn, Green Onion and Cotija Cheese
Cumin and Ancho Scented Rice
Red Beans with Roasted Poblanos and Cumin
Salsa, Sour Cream, Guacamole, Cotija Cheese
Flourless Chocolate Torte
Add Chipotle Shrimp at \$15 pp
Add Second Protein at \$10 pp
Add Vegetarian Tamales at \$7 pp

TRATTORIA BUFFET **\$58** | pp

Minestrone Soup
Classic Caesar Salad with Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons
and Caesar Dressing
Fettuccine Tossed with Olive Oil
Grilled Tuscan Chicken Breast
Marsala Cream Sauce
Italian Sausage Bake - Penne Tossed with Tomato Sauce and Italian Sausage, Topped with
Mozzarella and Parmesan
Roasted Vegetables Tossed with Basil Pesto
Focaccia Bread with Herbed Oil and Balsamic Vinegar
Tiramisu

SOUTHERN COMFORT BUFFET **\$56** | pp

Brunswick Stew
Apple Pecan Salad with Spinach, Apples, Candied Pecans, Goat Cheese and
Apple Cider Vinaigrette
Sliced Virginia Ham
Chicken Andouille Sausage with Sauteed Vegetables
Red Beans & Rice
Cheddar Biscuits
Braised Green Beans
3 Cheese Macaroni and Cheese
Bourbon Pecan Pie



BAR PACKAGES

Hosted open bar, priced per person by the hour

Maximum 5 hours

All Packages Include Standard Bar Mixers

Packages Do Not Include Cordials, Champagne, Wine Service with Dinner or Specialty Drinks

STANDARD BAR PACKAGE \$30 1 hour | \$40 2 hours | \$50 3 hours
(Additional Hours \$15 Per Person, Per Hour)

Well Liquor Brands Mythology Vodka, Concierge Gin, Concierge Rum, Concierge Tequila, Four Roses Bourbon, Grants Scotch, Non-Alcoholic Gin

House Wines Hayes Ranch Chardonnay, Stemmari Pinot Grigio, Pine Ridge Chenin Blanc + Viognier, Alexander Valley Vineyards Red Blend, Hayes Ranch Cabernet Sauvignon, Catena Malbec, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas

PREFERRED BAR PACKAGE \$40 1 hour | \$50 2 hours | \$60 3 hours
(Additional Hours \$20 Per Person, Per Hour)

Well Liquor Brands Listed Above

Call Liquor Brands Tito's Vodka, Bombay Gin, Hornitos Tequila, Bacardi Rum, Tin Cup Whiskey, Johnny Walker Red Scotch, Non-Alcoholic Gin

Preferred Wines Neilson Chardonnay, Chateau St. Michelle Sauvignon Blanc, French Blue Rosé, Böen Pinot Noir, Josh Cabernet Sauvignon, St. Francis Merlot, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas

PREMIUM BAR PACKAGE \$50 1 hour | \$60 2 hours | \$70 3 hours
(Additional Hours \$25 Per Person, Per Hour)

Well & Call Liquor Brands Listed Above

Premium Liquor Brands Grey Goose Vodka, Tanqueray Gin, Herradura Silver Tequila, Captain Morgan Rum, Stranahan's Whiskey, Johnny Walker Red Scotch, Non-Alcoholic Gin

Premium Wines Böen Chardonnay, Whitehaven Sauvignon Blanc, Left Coast Pinot Gris, Elouan Pinot Noir, Bonanza Cabernet Sauvignon, Open Range Red Blend, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas



STANDARD BEER & WINE PACKAGE \$25 1 hour | \$30 2 hours | \$40 3 hours
(Additional Hours \$10 Per Person, Per Hour)

House Wines Hayes Ranch Chardonnay, Stemmari Pinot Grigio, Pine Ridge Chenin Blanc +
Viognier, Alexander Valley Vineyards Red Blend, Hayes Ranch Cabernet Sauvignon, Catena
Malbec, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers
Assorted Sodas

PREFERRED BEER & WINE PACKAGE \$30 1 hour | \$35 2 hours | \$45 3 hours
(Additional Hours \$15 Per Person, Per Hour)

Preferred Wines Neilson Chardonnay, Chateau St. Michelle Sauvignon Blanc, French Blue
Rosé, Böen Pinot Noir, Josh Cabernet Sauvignon, St. Francis Merlot, Pizzolato Alcohol Free
Sparkling

Domestic, Imported & Non-Alcoholic Beers
Assorted Sodas

PREMIUM BEER & WINE PACKAGE \$40 1 hour | \$45 2 hours | \$55 3 hours
(Additional Hours \$20 Per Person, Per Hour)

Premium Wines Böen Chardonnay, Whitehaven Sauvignon Blanc, Left Coast Pinot Gris, Elouan
Pinot Noir, Bonanza Cabernet Sauvignon, Open Range Red Blend, Pizzolato Alcohol Free
Sparkling

Domestic, Imported & Non-Alcoholic Beers
Assorted Sodas



Hosted Bar

Priced per drink

Well Cocktail	\$9
Call Cocktail	\$10
Premium Cocktail	\$11
House Wine	\$10
Preferred Wines	\$12
Premium Wines	\$14
House Champagne	\$10
Imported Beer	\$9.50
Domestic Beer	\$8.50
Coca-Cola Canned Soda (16oz)	\$6

Cash Bar

Priced per drink

Well Cocktail	\$10
Call Cocktail	\$11
Premium Cocktail	\$12
House Wine	\$12
Preferred Wines	\$14
Premium Wines	\$16
House Champagne	\$12
Imported Beer	\$10
Domestic Beer	\$9
Coca-Cola Canned Soda (16oz)	\$6



Wines by the Bottle

Sparkling

La Cantina Pizzolato, Alcohol Free Sparkling..	\$37
Poema, Cava, Brut, SP	\$40
Gruet, Brut, New Mexico	\$46
Gruet, Sparkling Rose, New Mexico	\$46
La Marca, Prosecco, Veneto, IT	\$46
Argyle, Vintage Brut, Willamette, OR	\$70
Mumm, Napa Brut Prestige, CA	\$58
Henriot Souverain Brut Champagne, FR	\$130
Perrier Jouet Grand Brut Champagne, FR	\$143
Veuve Cliquot, Brut Yellow Label, FR	\$215

Pinot Grigio

▲▲▲ Stemmari, Pinot Grigio, IT	\$37
▲▲▲ Cantina Tramin, Sudtirol, Pinot Grigio, Alto Adige, IT	\$49
Left Coast, The Orchard, Pinot Gris, Willamette Valley, OR	\$49
King Estate, Pinot Gris, Willamette, OR	\$52

Sauvignon Blanc

Chateau Ste. Michelle, Horse Heaven, WA	\$46
Whitehaven, Marlborough, NZ	\$51
Kim Crawford, Marlborough, NZ	\$55
▲▲▲ Sattlerhof, Sudsteiermark, Austria	\$68

Chardonnay

Hayes Ranch, CA	\$37
Neilson, Santa Barbara, CA	\$46
Böen, CA	\$49
Hartford Court, Russian River, CA	\$70
Cakebread, Napa Valley, CA	\$94

Alternative Whites

Pine Ridge, Chenin Blanc + Viognier, CA	\$37
▲▲▲ Helenental Kellerei Roschitz, Riesling, Austria	\$37
▲▲▲ Loimer, Kamptal Gruner Veltline Lois, Austria	\$49
Copain, Day Break White Blend, Sonoma, CA	\$52
Chateau de Parenchere, Bordeaux Blanc Sec, FR	\$47

Pinot Noir

Böen, CA	\$49
Elouan, OR	\$52
Ken Wright, Willamette Valley, OR	\$70
Domaine Nico, Grand Pere Mendoza, Argentina	\$97 ▲▲▲
Penner Ash, Willamette Valley, OR	\$115

Merlot

St. Francis, Sonoma, CA	\$55
Wente, Livermore Valley, CA	\$52
Freemark Abbey, Napa Valley, CA	\$127

Cabernet Sauvignon

Hayes Ranch, CA	\$37
Josh Cellars, CA	\$52
Bonanza Lot 9, CA	\$66
Lapostolle, Chile	\$70 ▲▲▲
Ferrari Carano, Sonoma, CA	\$100
Stonestreet, Sonoma Alexander Valley, CA	\$109 ▲▲▲
Mt. Veeder, Napa Valley, CA	\$166 ▲▲▲
Mt. Brave, Mt. Veeder, Napa Valley, CA	\$220 ▲▲▲

Alternative Reds

Catena, Appellation Vista Flores Malbec, Mendoza, Argentina	\$40 ▲▲▲
Predator Old Vines, Zinfandel, CA	\$46
The Federalist, Zinfandel, CA	\$59
Alexander Valley Vineyards, Homestead, Red Blend, CA	\$46
Open Range, Red Blend, Grand Valley, CO	\$55 ▲▲▲
The Pessimist, Red Blend, CA	\$79
Les Cadrans des Lassegue, Bordeaux, FR	\$93
The Prisoner, Red Blend, Napa, CA	\$121

▲▲▲ Wine from a mountainous region



GENERAL BANQUET TERMS

Bartender Fees	\$175 per bartender, applies per 50 people
Chef Attendant Fees	\$175 per chef, applies per 50 people
Additional Server Fee	\$175 per server
Exhibitor Table	\$35 per table per day
Exhibitor Table with Electrical	\$45 per table per day
Banner Hanging	\$50 per banner
Lawn Games	\$500 per event

All pricing is not inclusive of taxes or service charges.

Service charge of 23% and Tax apply to all room rental, food, beverages, specialty enhancements, and fees.

Final guaranteed number of guests for all food and beverage are due 3 business days prior to event. If no guarantee is received the Resort will use the estimated number listed on the contract as the guarantee. Charges will be based on either your final guarantee or the actual attendance, whichever is greater. The Resort will be prepared for 5% over the guaranteed number of guests.

All food and beverage and alcohol consumed on premise must be purchased solely through Steamboat Resort. We cannot legally allow any outside alcoholic beverages to be brought into our event or conference spaces.

Our Colorado Food & Beverage License prohibits us from packaging unused food or beverage for later consumption.

Buffets set up for events with under 25 people will have additional fee of \$250.

Escort cards are required for plated meals with more than 1 selection.

Storage and handling fees apply to packages being shipped to The Hotel. Shipments received earlier than 7 days are subject to additional fees, and may be turned back if they cannot be accommodated at The Hotel due to storage limitations.

The Resort may require security for groups whose size, program or nature indicates such a need. The Resort will order one (1) security guard per 100 people at a rate of \$65.00 per guard, per hour.

Open flames are prohibited in tents.

Fog machines are prohibited in indoor events.

Glitter or confetti are not permitted in any venue.

Cleaning fees will apply for excessive trash or removal of items from venues.

All damages to The Resort will be billed to the group representative.

Smoking is not permitted in the Conference Center.

The Steamboat Grand Hotel has an official provider of audio-visual equipment. Groups that choose to utilize or contract an outside audio-visual company will be charged an additional fee. Groups who bring in their own equipment may be assessed a fee and are encouraged to utilize our official provider for an audio-visual support package.



DOING GOOD **IT'S IN OUR NATURE**



Sustainability

At the Steamboat Resort and The Steamboat Grand Hotel we believe it is our privilege to promote practices that help support the wellbeing of our planet and community. We want our beautiful Yampa Valley to stay healthy and vibrant and are supporting that mission through a variety of initiatives.

- Reducing and diverting waste from the landfill is a key priority for our sustainability efforts at the resort.
- Our restaurants, bars and conference spaces use reusable cutlery and tableware whenever possible. They also prohibit the use of plastic straws and provide paper straws upon request.
- Starting the winter of 2021/22, Steamboat Resort and The Steamboat Grand eliminated using and selling single use plastic bottles. In all of our mountain lodges and throughout the Steamboat Grand, there are water filling stations with reusable glassware. In addition, food courts and retail outlets only sell beverages in more sustainable aluminum cans. Recycling receptacles can be found throughout the Resort, hotel, back-of-the house locations and in administrative offices.
- Housekeeping at the Grand has replaced all single-use plastic containers for shampoo and conditioner, replacing them with bulk dispensers, eliminating hundreds of thousands of shampoo and conditioner bottles, annually.

For the full scope of Steamboat Resort and The Steamboat Grand sustainability and community support efforts please visit Steamboat.com/Doinggood.

