Steamboat.
Ski & Resort Corporation

Wedding Menu

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Entrées

ALL PACKAGES INCLUDE CHOICE OF TWO APPETIZERS IN APPROPRIATE TIER SELECTION AREA, ONE SALAD, CHEF'S PAIRING OF SIDES, COFFEE AND TEA SERVICE.

TIER 1 ($65)

- Roasted Stone Fruit and Berry Stuffed Pork Loin with Sage Jus Lié
- Seared Ruby Trout Fillet with Heirloom Tomato Ragout
- Roasted Redbird Farms Airline Chicken Breast with Ratatouille
- Grilled Beef Flatiron with Chimichurri
- Spring Pea and Mint Ravioli, Asparagus, Seasonal Mushroom Parmesan Broth
- Grilled Mahi with Tropical Fruit Salsa

TIER 2 ($85)

- Ricotta, Spinach and Mushroom Stuffed Redbird Farms Airline Chicken Breast with Sun-dried Tomato Pesto and Balsamic Reduction
- Grilled Beef Culotte with Bourbon Horseradish Demi
- Lobster Ravioli w/ Carrot Butter, Lemon Vinaigrette, Microgreens
- Seared Atlantic Miso Salmon
- Bone in Pork Chop with Bourbon Glazed Peaches

TIER 3 ($105)

- Seared Alaskan Halibut with Italian Salsa Verde and Roasted Carrot Purée
- Grilled Aspen Ridge Natural Beef Filet with Port Wine Demi
- Roasted Lamb Chop with Blistered Balsamic Tomato and Mint
- Duck 2 Ways: Tamarind and Honey Glazed Leg Confit and Teriyaki Orange Breast Medallion
- Grilled Elk Loin with Blackberry Port Reduction
- Roasted Crab Encrusted Beef Filet with Béarnaise

passed HORS D'OEUVRESS

TIER 1 ($5)

cold

- Watermelon Gazpacho Shooter
- Tomato Basil Shooter with Grilled Cheese Garnish
- Caprese Skewer with Balsamic Glaze
- Avocado Toast Point topped with Esquites

warm

- Nashville Breaded Hot Chicken with Colorado Honey
- Mini Chicken Empanada with Chimichurri
- Spiced Chickpea and Zucchini Phyllo Purse with Mango Sauce
- Spinach Dip Tartlet
- Coconut Shrimp with Mango Dipping Sauce

TIER 2 ($6)

cold

- Roasted Red Pepper, Chèvre Mousse and Dill Shooter
- Bacon Jam Tartlet, Apple, Thyme
- Smoked Salmon Mousse, Cucumber, Tobiko Sprinkles
- Whipped Brie, Macerated Strawberries and Micro Basil in a Phyllo Cup
- Vegetarian Antipasto Skewer

warm

- Korean Chicken Skewer with Gochujang Dipping Sauce
- Beef Satay with Kecap Manis Glaze
- Crab Dip Phyllo Cups with Asparagus and Pickled Mustard Seed Garnish
- Wild Mushroom Blue Cheese Tartlet
- Bacon Wrapped Scallop with Blood Orange Honey Glaze

TIER 3 ($8)

cold

- Bloody Mary Shrimp Cocktail Shooter
- Lobster and Spring Pea Salad
- Foie Gras Mousse, Macerated Strawberry and Black Pepper in Barquette
- “California Roll” on Cucumber
- Tuna Poke on a Japanese Soup Spoon

warm

- Peking Duck Spring Roll with Thai Spring Roll Sauce
- Bison Meatball with Puttanesca Sauce
- Lamb Kofta with Tzatziki
- Lamb Lollipop with Sun-dried Tomato Pesto Aioli
- Mini Crab Cake with Red Curry Mayo

Salads

- Spring Mix, Crumbled Chèvre, Roasted Eggplant, Bell Pepper, Crispy Leeks, Sun-dried Tomato Vinaigrette
- Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts, Apple Cider Vinaigrette
- Heirloom Tomato, Arugula, Watermelon, Feta, Basil Pesto, Balsamic Vinegar Reduction
- Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Bleu Cheese Dressing
- Roasted Red Beets, Avocado, Feta, Toasted Pepitas, Microgreens, Blood Orange Vinaigrette
- Baby Kale, Summer Berries, Fresh Basil, Toasted Almonds, Crumbled Chèvre, Champagne Vinaigrette
- Roasted Brussels Sprouts, Chopped Romaine, Shaved Parmesan, Dried Cranberry, Candied Walnut, Honeycomb Mustard Dressing

ENHANCEMENTS

cold displays

Seafood
Yellowfin Tuna Poke, Bay Scallop Ceviche,
Littleneck Clams, Peeled White Shrimp,
Cocktail Sauce, Rosé Mignonette,
Saffron Aioli, Wonton Crisps
$550 Serves 25

Mediterranean
Hummus, Tzatziki, Marinated Feta,
Assorted Olives, Roasted Tomatoes,
Marinated Artichokes Hearts, Grilled Pita,
Greek Kale Quinoa Salad
$275 Serves 25

Crudité
Carrot, Celery, Radish, Broccoli,
Roasted Pepper Hummus, Sun-Dried
Tomato Pesto, Honey Mustard
$225 Serves 25

Grilled Vegetable
Zucchini, Squash, Eggplant, Portabella,
Asparagus, Broccolini, Tzatziki
$225 Serves 25

Smoked Salmon
Honey smoked Salmon, Diced Tomato, Capers,
Chopped Hardboiled Egg, Lemon Slices,
Sliced French bread, Crackers
$325 serves 25

Cheeses
Assortment of Domestic and Imported Cheeses,
Grapes, Dried Fruit, Mixed Nuts,
Crackers, Sliced Breads
$175 serves 25

stations

BRUSCHETTA BAR

Choice of 3 / $18pp

Garlic and Herb Boursin,
Smoked Salmon, Fresh Dill

Honey Ricotta, Seasonal Fruit,
Toasted Pistachio, Lemon Zest

Sun-dried Tomato Pesto, Prosciutto,
Caramelized Onion

Diced Roma Tomato, Fresh Basil,
Roasted Garlic, Balsamic Reduction

Ancho Chile Relish, Shaved Steak,
Pickled Red Onion, Oregano

FLATBREADS

Choice of 3 / $22pp

Wild Mushroom, Basil Pesto, Feta

Pork Barbacoa, Salsa Verde, Queso Fresco

Honey Smoked Salmon, Parmesan Cream,
Pickled Red Onion, Fresh Dill

Prosciutto, Apple, Vermont Cheddar,
Arugula, Balsamic Reduction

Asparagus, Artichoke, Fresh Mozzarella, Truffle Oil

Grilled Chicken Breast, Spinach,
Alfredo, Italian Parsley

Fresh Mozzarella, Heirloom Tomato, Basil Pesto

TACOS

$275 Serves 25

Beef Barbacoa, Chicken Tinga, and Pork Carnitas,
Shredded Cabbage, Pico de Gallo, Queso Fresco,
Cilantro Crema, Soft Corn or Flour Tortillas

Dessert Station

Sweet Treats

Mini Key Lime Pies, Mini Cheesecakes,
Petit Fours, Chocolate Dipped Strawberries, Macaroons
$18pp

Ice Cream

Various Ice Cream Sandwiches, Drumsticks,
Bomb Pops, Nutt'n Butter Bars, Strawberry Shortcake Bars
$12pp

Sweet Indulgence

Mini Cupcakes, Powdered Donut Holes,
Brownies, Assorted Cookies, Mini Cinnamon Rolls
$14pp

After Glow Station

Sliders

Classic Cheeseburger, Smoked BBQ Pork, Buffalo Chicken with Wedge Fries and Fry Sauce
$375 Serves 25

Midnight Snack

Tortilla Chips, Guacamole, Queso, Salsa Rojo, Salsa Verde
$12pp

Warm Up

Refried Bean Dip Topped with Cheddar Cheese, Sautéed Peppers, Onions,
Artichoke Jalapeno Dip, Warm Ciabatta, Tortilla Chips
$14pp

Pizza Party

Meat Lovers, Pepperoni, Vegetarian with Red Pepper Flakes, Parmesan, Ranch
$12pp

Rehearsal and BUFFET DINNER

PLEASE CHOOSE ONE, TWO OR THREE ENTRÉES AND THREE SIDE DISHES
All buffets served with Garden or Caesar Salad, Assorted Rolls and Seasonal Cobbler

ENTREES

$48 / $52 / $68

- Flatiron Steak with Chimichurri
- Grilled Salmon with Heirloom Tomato Fennel Broth
- Airline Chicken Breast with Marinated Tomato and Pesto
- Airline Chicken Breast with Wild Mushroom Ragout
- Pork Loin with Apple Bourbon Brown Butter
- Stuffed Filet of Sole with Roasted Tomato, Garlic and White Wine Sauce
- Korean Steak Bulgogi with Green Onion and Sesame Seed

SIDE DISHES

- Grilled Asparagus
- Cauliflower Gratin
- Roasted Carrots
- Roasted Broccolini
- Sautéed Green Beans
- Roasted Red Beets
- Roasted Brussels Sprouts
- Roasted Fingerling Potatoes
- Whipped Brown Butter Mashed Potatoes
- Wild Mushroom and Herb Polenta
- Wild Rice Pilaf with Dried Cranberry and Pecan
- Roasted Sweet Potato and Root Vegetables

BREAKFAST, LUNCH *and brunch*

Steamboat Buffet $56

- Scrambled Eggs with choice of Smoked Salmon, Feta, Spinach, Ham, Bell Pepper, Leeks
- Huckleberry Pancakes with Whipped Butter and Maple Syrup
- Fruit Salad with Honey Lime Dressing and Berries
- Assorted Pastries, Scones, Mini Desserts served with Whipped Butter and Preserves
- Roasted Potatoes with Fresh Herbs and Garlic Oil
- Bacon and Sausage Links

Fresh Start Brunch $35

- Mini Spinach, Feta and Roasted Tomato Frittata
- Red Flannel Hash
- Apple Cinnamon Coffee Cake, Cheese Blintzes, and Assorted Pastries
- Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Champagne Vinaigrette, Bleu Cheese Dressing

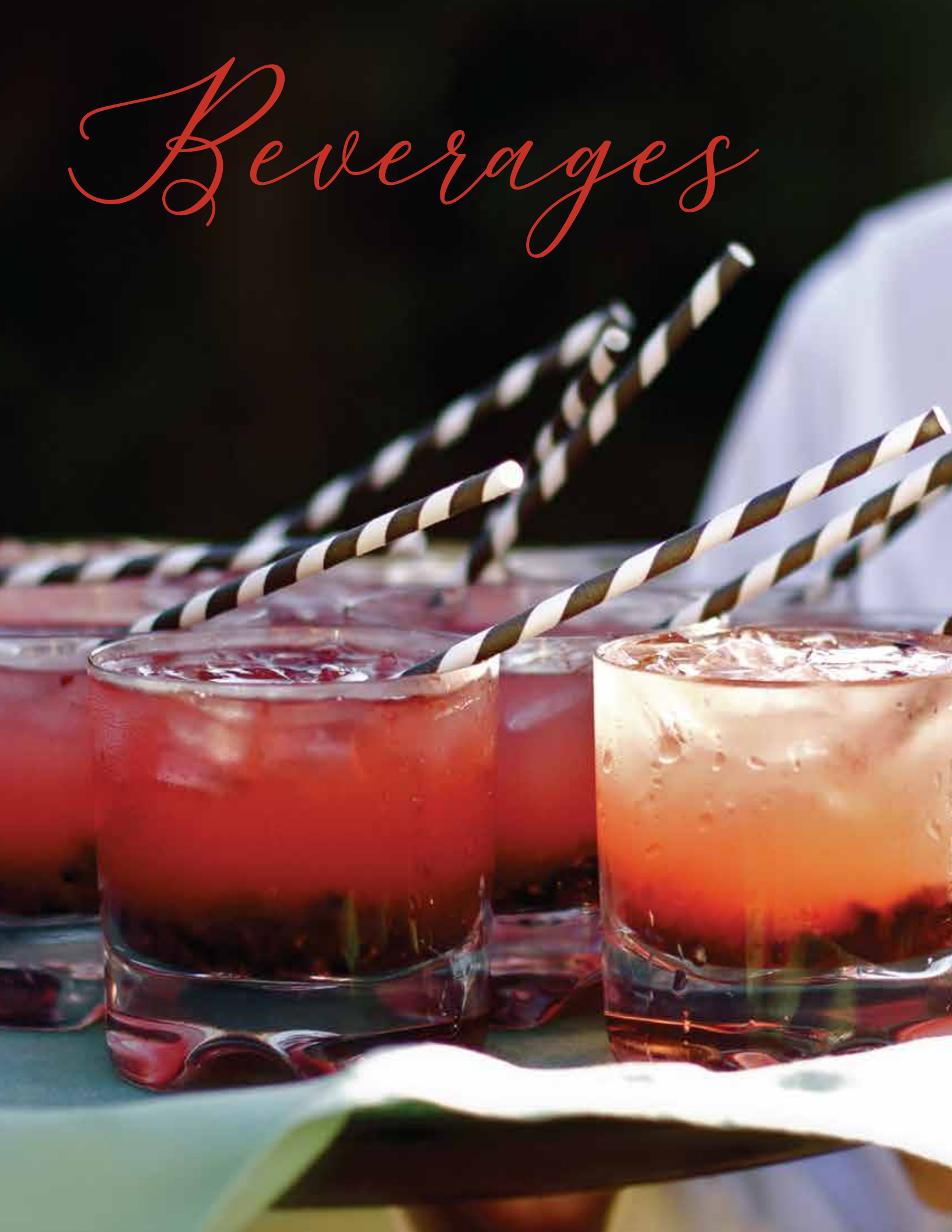
Ladies Brunch $42

- Chef attended Omelet Station
- Assorted Pastries, Mini Desserts, Rolls, with Whipped Butter and Preserves
- CHOICE OF TWO SALADS:
  Sweet Pea and Tuna, Chicken Curry, Herb Poached Shrimp, or Grilled Chicken served over a Bed of Greens with choice of Dressing

Ladies Luncheon $48

- Assorted Mini Sandwiches of Curried Chicken Salad, Shrimp Salad, Egg Salad
- Roasted Red Beets, Avocado, Feta, Toasted Pepitas, Microgreens, Blood Orange Vinaigrette
- Baby Kale, Summer Berries, Fresh Basil, Toasted Almonds, Crumbled Chèvre, Champagne Vinaigrette
- Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts, Apple Cider Vinaigrette
- Assorted Mini Pastries and Desserts

Beverages



Hosted Hourly OPEN BAR / PER PERSON

STANDARD BAR *House level Open Bar* $30/1 Hour $35/2 Hours $45/3 Hours

PREFERRED BAR $35/1 Hour $45/2 Hours $55/3 Hours

PREMIUM BAR $45/1 Hour $55/2 Hours $65/3 Hours

Hosted Hourly BEER & WINE / PER PERSON

BEER & WINE LEVEL ONE $25/1 Hour $30/2 Hours $40/3 Hours
Simi Chardonnay, Kim Crawford Sauvignon Blanc, Ruffino Pinot Grigio, Ravage Cabernet and Meiomi Pinot Noir

BEER & WINE LEVEL TWO $30/1 Hour $35/2 Hours $45/3 Hours
Tom Gore Chardonnay, Borgo Conventi Pinot Grigio, Simi Sauvignon Blanc, Carmel Road Pinot Noir, Murphy Goode Merlot, Hahn Cabernet

BEER & WINE LEVEL THREE $40/1 Hour $45/2 Hours $55/3 Hours
Sonoma Cutter Chardonnay, King Estate Pinot Gris, Wattle Creek Mendocino Sauvignon Blanc, Davis Bynum Pinot Noir, Simi Cabernet

Bar Based on Consumption

	HOST	CASH
WELL COCKTAIL	$8 *per drink*	$9 *per drink*
CALL COCKTAIL	$9 *per drink*	$10 *per drink*
PREMIUM COCKTAIL	$11 *per drink*	$12 *per drink*
HOUSE WINE	$10 *per glass*	$12 *per glass*
HOUSE CHAMPAGNE	$10 *per glass*	$12 *per glass*
IMPORTED BEER	$7 *per bottle*	$8 *per bottle*
DOMESTIC BEER	$6 *per bottle*	$7 *per bottle*
ASSORTED SOFT DRINKS	$3 *per bottle*	$3 *per bottle*
DOMESTIC KEG	$350 *per keg*	*not available*
IMPORT & MICRO KEG	$450 *per keg*	*not available*

Banquet & WEDDING WINE MENU

PINOT NOIR

	BTL
Meiomi *California*	46
Carmel Road *Monterey*	49
Wild Horse *Central Coast*	49
Davis Bynum *Junes Vineyard Russian River Valley*	49
Adelsheim *Willamette Valley*	67
Lucienne *Santa Lucia Highlands Smith Vineyard*	85

MERLOT

	BTL
Murphy Goode *California*	36
Freemark Abbey *Napa Valley*	82

CABERNET SAUVIGNON

	BTL
Ravage *California*	34
Hahn Winery *California*	46
Simi *Alexander Valley*	73
Daou *Paso Robles*	76
Robert Mondavi *Napa Valley*	82
Mt. Veeder *Napa Valley*	100
Simi, Landslide *Alexander Valley*	112
Seqouia Grove *Napa Valley*	130
Jordan *Alexander Valley*	135
Frogs Leap *Rutherford*	175
Silver Oak *Alexander Valley*	225

ZINFANDEL

	BTL
Cline *Old Vine, Lodi*	37
Ravenswood *Dickerson Vineyard Napa Valley*	97

SYRAH & SHIRAZ

	BTL
Rosenblum *Vintners Cuvée Syrah California*	34
Genesis *Syrah, Columbia Valley*	43
Morgan G17 *Syrah Santa Lucia Highlands*	97

MERITAGE, MALBEC, RED BLENDS & MORE

	BTL
Portillo *Malbec, Mendoza*	34
Obalo Rioja, *Tempranillo Rioja Spain*	38
St. Francis *Claret, Red Blend Sonoma*	58
Cooper & Thief *Red Blend Aged in Bourbon Barrels*	55
The Prisoner *Red, Napa*	85

FRENCH REDS

	BTL
Domaine De Cristia *Côtes du Rhône*	34
JCP Maltus Pezat *Bordeaux*	76
Jean-Luc Columbo *Châteauneuf du Pape*	*91*
E. Guigal *Hermitage, Rhône*	*113*

ITALIAN REDS

	BTL
Ruffino *Chianti Superiore, Tuscany*	43
Cesari Mara *Valpolicella Ripasso, Verona Venveto*	56
Ruffino Il *Ducale, Tuscany*	61
Pio Cesare *Barbaresco, Piedmont*	225

SPARKLING WINES

	BTL
Korbel *Brut, California, NV*	37
Korbel *Rosé, California, NV*	37
Ruffino *Prosecco, Italy, NV*	43
Ruffino *Sparkling Rose, Italy, NV*	43
Mumm *Napa Brut Prestige Napa Valley, CA, NV*	55
Veuve Clicquot *Brut, NV*	146

PINOT GRIGIO

	BTL
Ruffino Il *Ducale, Friuli*	40
Borgo Conventi *Collio, D.O.C, Italy*	40

SAUVIGNON BLANC

	BTL
Kim Crawford *Marlborough, New Zealand*	43
Simi *Sonoma County, California*	46
Wattle Creek *Yorkville Highlands Mendocino*	50
Frog's Leap *Rutherford, Napa Valley*	64
Long Meadow Ranch *Rutherford*	67
Cakebread *Napa Valley*	79

RIESLING

	BTL
Kung Fu Girl *Washington State*	34
Von Schleinitz *Mosel, Germany*	40

FRENCH WHITES

	BTL
Joseph Drouhin *Chablis*	51
Château de Beauregard *Pouilly-Fuissé Classique*	82
Marc Colin et Fils *Saint-Aubin 1er Cru En Remilly*	90

CHARDONNAY

	BTL
Eve *Chardonnay, Unoaked Washington*	37
Meiomi *Monterey/Sonoma/Santa Barbara*	40
Simi *Sonoma*	46
Tom Gore *California*	46
Sonoma Cutrer *Sonoma Coast*	49
Robert Mondavi *Napa Valley, California*	52
Au Contraire *Russian River Valley*	52
Artesa *Carneros, Napa Valley*	60
Franciscan *Cuvée Sauvage Carneros, Napa Valley*	91
Mer Soleil *Santa Lucia Highlands*	97
Rombauer *Carneros, California*	98
Cakebread *Napa Valley*	109

ALTERNATIVE WHITES

	BTL
Renwood Viogner *Lodi*	32
Rosatello *Moscato, Italy*	35
Meiomi *Rosé, California*	46
Charles F. Wagner Conundrum *California*	46
King Estate *Pinot Gris, Oregon*	46