



◆ WESTSIDE

Wedding Menu



Plated Dinner Packages

Priced Per Person

ALL PACKAGES INCLUDE:

- Maximum of three entrée choices within selected tier + one vegetarian option, for parties under 50 maximum of two entrée choices within selected tier + one vegetarian option (pre-selections and escort cards required)
- Choice of two appetizers within selected tier (1.5 pieces of each appetizer are prepared per person)
- Choice of one salad
- Coffee, decaffeinated coffee, tea, assorted rolls and butter
- Selections within multiple tiers will be charged at the highest priced tier

TIER ONE (\$70)

Entrées

ACHIOTE CRUSTED PORK LOIN

Tomatillo Salsa, Roasted Fingerling Potatoes and Roasted Market Vegetables

SEARED RUBY TROUT

Heirloom Tomato Ragout, Wild Rice Pilaf and Roasted Market Vegetables

ROASTED RED BIRD FARMS AIRLINE CHICKEN BREAST

Ratatouille, Roasted Fingerling Potatoes and Roasted Market Vegetables

GRILLED BEEF FLATIRON

Chimichurri, Brown Butter Mashed Potatoes and Roasted Market Vegetables

SEARED SNAPPER

Tropical Fruit Salsa, Lemon Herb Orzo Pasta and Roasted Market Vegetables



TIER ONE *(Additional Selections at \$5.50 Per Piece)*

Appetizers

CAPRESE SKEWER Balsamic Glaze

SEASONAL HUMMUS Mini Pastry Cup

POACHED PEAR & BRIE TARTLET Pistachio, Balsamic Glaze

CHICKEN TANDOORI SKEWER Cucumber Mint Yogurt

MINI CHICKEN EMPANADA Chimichurri

MINI SPINACH AND CHEESE EMPANADA Romesco

COCONUT SHRIMP Mango Dipping Sauce

SWEDISH BEEF MEATBALL

TOMATO BASIL SHOOTER Grilled Cheese Garnish

CRISPY PORK POT STICKER



TIER TWO (\$90)

Entrées

**RICOTTA, SPINACH AND MUSHROOM STUFFED
REDBIRD FARMS AIRLINE CHICKEN BREAST**

Sun-Dried Tomato Pesto, Balsamic Reduction, Roasted Fingerling Potatoes and Roasted Market Vegetables

GRILLED BEEF SIRLOIN

Horseradish Demi, Brown Butter Mashed Potatoes and Roasted Market Vegetables

LOBSTER RAVIOLI

Carrot Puree, Citrus Buerre Blanc and Roasted Market Vegetables

SEARED ATLANTIC SALMON

Miso Buerre Blanc, Roasted Fingerling Potatoes and Roasted Market Vegetables

BONE IN PORK CHOP

Bourbon Glazed Peaches, Brown Butter Mashed Potatoes and Roasted Market Vegetables



TIER TWO *(Additional Selections at \$6 Per Piece)*

Appetizers

B.A.T Bacon Jam, Avocado, Heirloom Tomato, Toast

SMOKED SALMON CUCUMBER ROUND Dill Crème

SHRIMP BLOODY MARY SHOOTER

AVOCADO TOAST POINT Esquites Street Corn Salad

MINI NASHVILLE FRIED CHICKEN BAO BUN Honey, Pickle

SEARED STEAK CROSTINI Pimento Cheese, Mustard Crème

CRAB DIP PHYLLO CUPS Asparagus, Pickled Mustard Seed

BACON WRAPPED SCALLOP Blood Orange Honey Glaze

BOURBON GLAZED BISON MEATBALL

WHIPPED FETA CROSTINI Olive Tapenade



TIER THREE (\$110)

Entrées

SEARED ALASKAN HALIBUT

Italian Salsa Verde, Roasted Carrot Puree, Roasted Fingerling Potatoes and Roasted Market Vegetables

GRILLED ASPEN RIDGE BEEF FILET

Port Wine Demi, Brown Butter Mashed Potatoes and Roasted Market Vegetables

ROASTED LAMB CHOP

Blistered Balsamic Tomato, Mint, Mediterranean Vegetable Orzo Pasta and Roasted Market Vegetables

GRILLED BUFFALO LOIN

Mushroom Demi, Brown Butter Mashed Potatoes and Roasted Market Vegetables

LUMP CRAB CAKE

Bearnaise, Saffron Cous Cous Pilaf and Roasted Market Vegetables



TIER THREE *(Additional Selections at \$8 Per Piece)*

Appetizers

SHRIMP CROSTINI Seasonal Salsa

AHI TUNA POKE NACHO Wonton, Seaweed Salad

MINI AVOCADO SALAD Chilled Steak, Arugula, Ancho Dressing, Tartlet

PEKING DUCK SPRING ROLL Thai Spring Roll Sauce

LAMB MEATBALL Boursin Cream, Pomegranate

MINI CRAB CAKE Red Curry Mayo

SKIRT STEAK SATAY Teriyaki, Sesame Seeds

LAMB LOLLIPOP Sun-Dried Tomato Pesto Aioli

LOBSTER CROQUETTE Citrus Aioli

POLENTA CAKE Whipped Ricotta, Mushroom Duxelle, Truffle





Vegetarian Entrees

AVAILABLE WITH ANY TIER

ROASTED CAULIFLOWER STEAK

Balsamic Glaze, Wild Rice Pilaf and Roasted Market Vegetables

SESAME AND SOY MARINATED TOFU

Saffron Cous Cous Pilaf and Roasted Market Vegetables

SEASONAL SWEET POTATO GNOCCHI

Gluten Free Sweet Potato Gnocchi, Seasonal Preparation

Salads

PEAR SALAD

Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts, Apple Cider Vinaigrette

GARDEN SALAD

Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Bleu Cheese Dressing, Balsamic Vinaigrette

BEEF SALAD

Roasted Red Beets, Avocado, Feta, Toasted Pepitas, Microgreens, Blood Orange Vinaigrette

SUMMER BERRY SALAD

Baby Kale, Summer Berries, Fresh Basil, Toasted Almonds, Crumbled Chèvre, Champagne Vinaigrette

BRUSSEL SPROUT SALAD

Roasted Brussels Sprouts, Chopped Romaine, Shaved Parmesan, Dried Cranberry, Candied Walnut, Honeycomb Mustard Dressing

CLASSIC CAESAR SALAD

Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons, Caesar Dressing



Enhancements

STATIONARY APPETIZER DISPLAYS

Minimum Order of 50

MEZZA PLATTER

\$14 Per Person

Pickled Vegetables, Stuffed Grape Leaves
Seasonal Hummus, Babaganush, Grilled Halloumi
Olives, Cherry Tomatoes, Pita Chips
Carrot Sticks, Cucumber, Tri Color Cauliflower

CRUDITÉ

\$12 Per Person

Chefs Selection of Seasonally Cut Vegetables, Green Goddess Dressing

ANTI-PASTO DISPLAY

\$16 Per Person

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

\$14 Per Person

Hard-Boiled Eggs, Whipped Dill Cream Cheese, Capers, Chopped Red Onion, Diced Tomatoes,
Sliced Cucumber, Sliced Radish, Lemon Wedges, Pumpnickel, French Bread Crostini

CHEESE DISPLAY

\$12 Per Person

Assortment of Domestic and Imported Cheeses, Grapes, Dried Fruit, Mixed Nuts, Crackers, Sliced Breads



Enhancements

RECEPTION STATIONS

Minimum Order of 50

BRUSCHETTA BAR

Choice of 3, \$18 Per Person

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

MACARONI & CHEESE BAR

\$22 Per Person

Bacon Bits, Buffalo Chicken
Jalapeno, Broccoli, Tomato, Green Onion
Parmesan, Truffle Oil, Bread Crumbs

FIESTA GRANDE TACO STATION

\$16 Per Person

Choice of 1:

- Carne Asada
- Chicken Tinga
- Fajita Vegetables

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



Enhancements



DESSERT DISPLAYS

Minimum Order of 50

SWEET TREATS

\$18 Per Person

Mini Key Lime Pies,
Mini Cheesecakes,
Petit Fours,
Chocolate Dipped
Strawberries,
Macarons

ICE CREAM SUNDAE BAR

\$15 Per Person

Chocolate & Vanilla Ice Creams,
Fresh Berries, Sprinkles,
Crushed Oreos, Maraschino
Cherries, Peanuts, Chocolate
Sauce, Caramel Sauce,
Whipped Cream

SWEET INDULGENCE

\$14 Per Person

Mini Cupcakes,
Powdered Donut Holes,
Brownies,
Assorted Cookies,
Mini Cinnamon Rolls

Enhancements

LATE NIGHT SNACK AFTERGLOW STATIONS

Minimum Order of 50

BUILD YOUR OWN SLIDER STATION

\$16 Per Person

Choice of 2:

Bahn-mi Pork, Apple Coleslaw

Brisket Beef Burgers, Shredded Lettuce, Cheeses, Bacon Jam, Dill Pickle, Tomato Slices

Nathan Hot Dogs, Pickled Vegetables, Jalapeno Slices

Vegetarian Portobello "Philly"

Mayo, Mustard, Ketchup, BBQ Sauce, Slider Buns/Rolls

French Fries

MIDNIGHT SNACK

\$12 Per Person

Tortilla Chips, Guacamole, Queso, Salsa Rojo, Salsa Verde

WARM PRETZEL BAR

\$16 Per Person

Warm Pretzels Served with Assorted Dipping Sauces:

Beer Cheese

Mustard

Horseradish Cream

Cinnamon Cream Cheese

PIZZA PARTY

\$12 Per Person

Meat Lovers, Pepperoni, Vegetarian with Red Pepper Flakes, Parmesan, Ranch Dressing





Buffet Dinner

Priced Per Person, Minimum Order of 50

BUFFETS INCLUDE:

- Choice of Garden or Caesar Salad
- Coffee, Decaffeinated Coffee & Tea
- Assorted Rolls & Butter

ENTREES

\$48 One Entree / \$52 Two Entrees / \$68 Three Entrees

Flatiron Steak with Chimichurri
Seared Orange Glazed Salmon with Citrus Salsa
Airline Chicken Breast with Marinated Tomato and Pesto
Airline Chicken Breast with Wild Mushroom Ragout
Pork Loin with Apple Bourbon Brown Butter
Lime & Garlic Shrimp
Vegetarian Pasta

SIDE DISHES – Choice of 3

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

CHEF ATTENDED

Carving Stations

Served with Assorted Rolls

Priced per person, minimum order of 50

\$175 Chef Attendant fee applies per 50ppl

PRIME RIB STATION..... \$35 | pp

Garlic and Herb Slow Roasted Prime Rib (6oz pp) Wild Mushroom Relish, Horseradish Cream, Au Jus

ORANGE GLAZED SALMON STATION..... \$22 | pp

Salmon Filet Sides (5oz pp) Rémoulade, Citrus Salsa

ACHIOTE PORK LOIN STATION..... \$20 | pp

Achiote Crusted Pork Loin (6oz pp) Tomatillo Salsa, Mole

BUFFALO FLANK STATION..... \$25 | pp

Coffee Crusted Buffalo Flank Steak (6oz pp) Whiskey Cream, Mushroom Demi





THUNDERHEAD
★ REDS ★

Leverages

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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

1 Hour \$30 / 2 Hours \$35 / 3 Hours \$45 / (Additional Hours \$15 Per Person, Per Hour)

Well Liquor Brands Mythology Vodka, Conciere Gin, Conciere Rum, Conciere Tequila, Four Roses Whiskey, Grants Scotch

House Wines Atom Chardonnay, Pine Ridge Chenin Blanc, Kris Pinot Grigio, Portillo Malbec, Josh Cabernet Sauvignon, Conundrum Red Blend

Domestic & Imported Beers

Assorted Soda's

PREFERRED BAR PACKAGE

1 Hour \$35 / 2 Hours \$45 / 3 Hours \$55 / (Additional Hours \$20 Per Person, Per Hour)

Well Liquor Brands Listed Above

Call Liquor Brands Tito's Vodka, Bombay Dry Gin, Bicardi Rum, Herradura Silver Tequila, Tincup Whiskey, Johnny Walker Red Scotch

Preferred Wines Boen Chardonnay, Chateau Ste. Michelle Sauv Blanc, Figuiere Rose, Elouan Pinot Noir, Paraducci Cabernet Sauvignon, Cline Cellars Merlot

Domestic & Imported Beers

Assorted Soda's

PREMIUM BAR PACKAGE

1 Hour \$45 / 2 Hours \$55 / 3 Hours / \$65 (Additional Hours \$25 Per Person, Per Hour)

Well & Call Liquor Brands Listed Above

Premium Liquor Brands Grey Goose Vodka, Hendrick's Gin, Captain Morgan Rum, Herradura Reposado Tequila, Stranahan's Whiskey, Johnny Walker Red Scotch

Premium Wines Boen Chardonnay, Allan Scott Sauv Blanc, Left Coast Pinot Gris, Boen Pinot Noir, Daou Cabernet Sauvignon, Alexander Valley Vineyards Homestead Red Blend

Domestic & Imported Beers

Assorted Soda's

STANDARD BEER & WINE PACKAGE

*1 Hour \$25 / 2 Hours \$30 / 3 Hours \$40
(Additional Hours \$10 Per Person, Per Hour)*

House Wines Atom Chardonnay, Pine Ridge Chenin Blanc, Kris Pinot Grigio, Portillo Malbec, Josh Cabernet Sauvignon, Conundrum Red Blend

Domestic & Imported Beers

Assorted Soda's

PREFERRED BEER & WINE PACKAGE

*1 Hour \$30 / 2 Hours \$35 / 3 Hours \$45
(Additional Hours \$15 Per Person, Per Hour)*

Preferred Wines Boen Chardonnay, Chateau Ste. Michelle Sauv Blanc, Figuiere Rose, Elouan Pinot Noir, Paraducci Cabernet Sauvignon, Cline Cellars Merlot

Domestic & Imported Beers

Assorted Soda's

PREMIUM BEER & WINE PACKAGE

*1 Hour \$40 / 2 Hours \$45 / 3 Hours \$55
(Additional Hours \$20 Per Person, Per Hour)*

Premium Wines Boen Chardonnay, Allan Scott Sauv Blanc, Left Coast Pinot Gris, Boen Pinot Noir, Daou Cabernet Sauvignon, Alexander Valley Vineyards Homestead Red Blend

Domestic & Imported Beers

Assorted Soda's



Specialty Drinks

Priced Per Drink, Charged on Consumption

LIMONCELLO SPRITZ \$12

Limoncello, Prosecco, Soda Water, Mint

ROSE – APEROL SPRITZ \$12

Aperol, Sparkling Rose, Soda Water, Grapefruit

SUMMER SANGRIA \$11

White Wine, Fresh Fruit, Soda Water

WINTER SANGRIA \$11

Red Wine, Fresh Fruit

PRICKLY PEAR \$12

Tito's Vodka, St. Germain, Pear Liqueur, Prickly Pear Puree, Lemon Juice, Honey Syrup, Soda Water

ALPENGLOW \$12

Empress Gin, Lemon Juice, Lavendar Simple Syrup

TEQUILA MANGO FOXTROT \$14

Herradura Silver Tequila, Ancho Reyes Verde Pablano Liqueur, Mango, Lime Juice, Tajin Rim

ESPRESSO MARTINI \$16

Finlandia Vodka, Galliano Espresso Liqueur, Cold Espresso, Simple Syrup

SPIKED HOT CHOCOLATE \$12

Choice of Baileys, Peppermint Schnapps or Butterscotch Schnapps



Wines

BY THE BOTTLE

Sparkling

Peoma, Cava, Brut, SP	\$39
Korbel, Brut, CA	\$42
Korbel, Sweet Rose, CA	\$42
Korbel, Prosecco, CA	\$46
Argyle, Vintage Brut, Willamette, OR	\$60
Mumm, Napa Brut Prestige, CA	\$77
Veuve Clicquot, Brut Yellow Label, FR	\$142

Pinot Grigio

Kris, Della Venezia, IT	\$34
Zenato, Delle Venezia, IT	\$44
King Estate, Pinot Gris, Willamette, OR	\$54
Left Coast, The Orchard Pinot Gris, Willamette, OR	\$64

Sauvignon Blanc

Chateau St. Michelle, Horse Haven, WA	\$46
Allan Scott, Marlborough, NZ	\$53
Kim Crawford, Marlborough, NZ	\$63
Long Meadow Ranch, Rutherford Estate, CA	\$68
Frogs Leap, Napa Valley, CA	\$68

Chardonnay

True Myth, Edna Valley, CA	\$40
Elouan, OR	\$43
The Atom, CA	\$46
Boen, Tri-Appellation, CA	\$49
Novellum, Loire Valley, FR	\$53
Domaine Perraud, Macon-Villages Vieilles Vignes, FR	\$64
David Bynum, River West, CA	\$69
Cakebread, Napa Valley, CA	\$109
Rombauer, Carneros, CA	\$115

Alternative Whites

Pine Ridge, Chenin Blanc + Viognier, CA	\$37
Kung Fu Girl, Riesling, Columbia Valley, WA	\$49
Figuiere, Rose, Mediterranee Le Saint Andre, FR	\$50
Chateau De Prenchere, Bordeaux Blanc, FR	\$52
Conundrum, White Blend, CA	\$66

Pinot Noir

Elouan, OR	\$49
Boen, Tri-Appellation, CA	\$49
Parducci Small Lot, CA	\$49
Acrobat, OR	\$55
Urlar, Wairarapa, OR	\$58
Ken Wright, Willamette, OR	\$79
Van Duzer, Willamette, OR	\$79
Archery Summit, Dundee Hill, OR	\$115

Merlot

Cline Cellars, Seven Ranchlands, CA	\$48
Wente, Livermore Valley, CA	\$53
Freemark Abbey, Napa Valley, CA	\$103

Cabernet Sauvignon

Hahn, CA	\$49
Parducci Small Lot, CA	\$49
True Myth, Paso Robles, CA	\$49
Josh Cellars, CA	\$52
Fossil Point, CA	\$61
Daou, Paso Robles, CA	\$64
Obsidian Ridge, Red Hills Lake County, CA	\$106
Jordan, Alexander Valley, CA	\$151
Mt. Veeder, Napa Valley, CA	\$166
Rutherford Ranch, Napa, CA	\$181
Frogs Leap, Rutherford, CA	\$187

Alternative Reds

Portillo, Malbec, Uco Valley, Mendoza, ARG	\$39
Catena, Malbec, Mendoza, ARG	\$51
Predator, Old Vine Zinfandel, Lodi, CA	\$51
Alexander Valley Vineyards, Homestead Red Blend, CA	\$52
Intercept, Red Blend, CA	\$52
The Pessimist, Red Blend, CA	\$58
The Federalist, Zinfandel, Dry Creek Valley, Lodi, CA	\$59
Conundrum, Red Blend, CA	\$66
Jacobs Creek, Double Barrel Shiraz, Barbossa, AUS	\$66
The Prisoner, Red Blend, Napa, CA	\$139

General Information

Ceremony Bartender Fees	\$175
Outside Bar Setup for Cocktail Hour	\$250
Additional Server Fee	\$175 per server

Buffets set up for events with under 50 people will have additional fee of \$250.

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.

We ask for a firm estimate of guests and meal counts at the 30 day out mark. 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 to serve 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 spaces.

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

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



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.



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

