



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, Roasted Market Vegetables

SEARED RUBY TROUT

Heirloom Tomato Ragout, Wild Rice Pilaf, Roasted Market Vegetables

ROASTED RED BIRD FARMS AIRLINE CHICKEN BREAST

Ratatouille, Roasted Fingerling Potatoes, Roasted Market Vegetables

GRILLED BEEF FLATIRON

Chimichurri, Brown Butter Mashed Potatoes, Roasted Market Vegetables

SEARED SNAPPER

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



TIER ONE *(Additional Selections at \$6 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, Roasted Market Vegetables

GRILLED BEEF SIRLOIN

Horseradish Demi, Brown Butter Mashed Potatoes, Roasted Market Vegetables

LOBSTER RAVIOLI

Carrot Puree, Citrus Buerre Blanc, Roasted Market Vegetables

SEARED ATLANTIC SALMON

Miso Buerre Blanc, Roasted Fingerling Potatoes, Roasted Market Vegetables

BONE IN PORK CHOP

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



TIER TWO *(Additional Selections at \$7 Per Piece)*

Appetizers

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

SMOKED TROUT 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

BACON WRAPPED SCALLOP Blood Orange Honey Glaze

BOURBON GLAZED BISON MEATBALL

LOCAL BEEF TARTAR Brioche, Grain Mustard Aioli

WHIPPED HERB RICOTTA Hot Honey, Naan



TIER THREE (\$110)

Entrées

SEARED COLORADO STRIPED BASS

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

GRILLED ASPEN RIDGE BEEF FILET

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

ROASTED LAMB CHOP

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

GRILLED BISON STRIP LOIN

Mushroom Demi, Brown Butter Mashed Potatoes, Roasted Market Vegetables

LUMP CRAB CAKE

Bearnaise, Saffron Cous Cous Pilaf, Roasted Market Vegetables



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

Appetizers

SHRIMP CROSTINI Seasonal Salsa

AHI TUNA POKE NACHO Wonton, Seaweed Salad

SEARED STEAK CROSTINI Pimento Cheese, Mustard Crème

PEKING DUCK SPRING ROLL Thai Spring Roll Sauce

LAMB MEATBALL Boursin Cream, Pomegranate

MINI LOBSTER ROLL Herb Mayo, Celery

SKIRT STEAK SATAY Teriyaki, Sesame Seeds

MUSHROOM TRUFFLE TARTAR Boursin, Puffed Rice Cracker

LAMB LOLLIPOP Sun-Dried Tomato Pesto Aioli (\$10)





Vegetarian Entrees

AVAILABLE WITH ANY TIER

ROASTED CAULIFLOWER STEAK

Balsamic Glaze, Wild Rice Pilaf, Roasted Market Vegetables

SESAME AND SOY MARINATED TOFU

Saffron Cous Cous Pilaf, Roasted Market Vegetables

SEASONAL SWEET POTATO GNOCCHI

Gluten Free Sweet Potato Gnocchi, Seasonal Preparation

Salads

PEAR SALAD

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

BIBB SALAD

Bibb Lettuce, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, Toasted Sunflower Seeds, Herbed Buttermilk Dressing, Balsamic Vinaigrette

BEET SALAD

Roasted Red Beets, Mandarin Oranges, Feta, Toasted Pepitas, Spring Mix, Blood Orange Vinaigrette

SUMMER BERRY SALAD

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

BRUSSELS SPROUT SALAD

Shaved Brussels Sprouts, Chopped Romaine, Shaved Parmesan, Dried Cranberries, Candied Walnuts, Crispy Bacon, Citrus Vinaigrette

CLASSIC CAESAR SALAD

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



Enhancements

STATIONARY APPETIZER DISPLAYS

Minimum Order of 50

MEZZE PLATTER

\$14 Per Person

Pickled Vegetables, Spanakopita
Seasonal Hummus, Babaganush, Grilled Halloumi
Olives, Cherry Tomatoes, Pita Chips
Carrot Sticks, Cucumbers, 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, Calabrese, Pepperoncini, Roasted Marinated Vegetables
Selection of Olives, Pickled Vegetables, Assorted Crostini

SMOKED SALMON DISPLAY

\$16 Per Person

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

COLORADO CHEESE AND CHARCUTERIE DISPLAY

\$20 Per Person

Colorado Elk Sausage, Cured Meats, Smoked Trout
Assorted Colorado Cheeses
Bourbon Apricots, Pickled Onion, Candied Figs, Candied Walnuts
Caper Berries, Whole Grain Mustard, Marinated Tomatoes
Assorted Crackers, Grissini



Enhancements

RECEPTION STATIONS

Minimum Order of 50

BRUSCHETTA BAR

\$18 Per Person

Choice of 3:

- 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

\$22 Per Person

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



Enhancements



DESSERT DISPLAYS

Minimum Order of 50

SWEET TREATS

\$18 Per Person
Mini Key Lime Pies,
Mini Cheesecakes,
Petit Fours,
Chocolate Dipped
Strawberries,
Macaroons

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

\$19 Per Person

Choice of 2:

BBQ Smoked Pork with Apple Coleslaw

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

Fried Chicken with Dill Pickles and Sriracha Aioli

Vegetarian Portobello "Philly"

Mayo, Mustard, Ketchup, BBQ Sauce, Slider Buns

House Seasoned 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 Bibb Salad or Caesar Salad
- Coffee, Decaffeinated Coffee & Tea
- Assorted Rolls & Butter

ENTREES

\$52 One Entree / \$58 Two Entrees / \$68 Three Entrees

Beef Bistro Filet 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 50 ppl

- PRIME RIB STATION**..... \$38 | 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
- ACHIOTE PORK LOIN STATION**..... \$26 | pp
Achiote Crusted Pork Loin (6oz pp) Tomatillo Salsa, Mole
- BISON FLANK STATION** \$28 | pp
Coffee Crusted Bison Flank Steak (6oz pp) Whiskey Cream, Mushroom Demi





THUNDERHEAD
★ REDS ★

Leverages

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 \$40 / 3 Hours \$50 / (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 St. Francis 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 \$40 / 2 Hours \$50 / 3 Hours \$60 / (Additional Hours \$20 Per Person, Per Hour)

Well Liquor Brands Listed Above

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

Preferred Wines Elouan 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 \$50 / 2 Hours \$60 / 3 Hours \$70 / (Additional Hours \$25 Per Person, Per Hour)

Well & Call Liquor Brands Listed Above

Premium Liquor Brands Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Herradura Silver 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 St. Francis 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 Elouan 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 Liquor, 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 Liquor, Mango, Lime Juice, Tajin Rim

ESPRESSO MARTINI \$16

Finlandia Vodka, Galliano Espresso Liquor, 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	\$40
Korbel, Brut, CA	\$52
Korbel, Sweet Rose, CA	\$52
La Marca, Prosecco, CA	\$58
Argyle, Vintage Brut, Willamette, OR	\$60
Mumm, Napa Brut Prestige, CA	\$77
Veuve Clicquot, Brut Yellow Label, FR	\$215

Pinot Grigio

Kris, Della Venezia, IT	\$38
Zenato, Delle Venezia, IT	\$39
King Estate, Pinot Gris, Willamette, OR	\$52
Left Coast, The Orchard Pinot Gris, Willamette, OR	\$60

Sauvignon Blanc

Chateau St. Michelle, Horse Haven, WA	\$46
Allan Scott, Marlborough, NZ	\$49
Kim Crawford, Marlborough, NZ	\$55
Frogs Leap, Napa Valley, CA	\$68
Long Meadow Ranch, Rutherford Estate, CA ...	\$76

Chardonnay

True Myth, Edna Valley, CA	\$40
St. Francis, CA	\$42
Elouan, OR	\$49
Boen, Tri-Appellation, CA	\$49
Novellum, Loire Valley, FR	\$49
Cakebread, Napa Valley, CA	\$94
Rombauer, Carneros, CA	\$124

Alternative Whites

Pine Ridge, Chenin Blanc + Viognier, CA	\$37
Chateau De Prenchere, Bordeaux Blanc, FR	\$47
Kung Fu Girl, Riesling, Columbia Valley, WA	\$49
Figuiere, Rose, Mediterranee Le Saint Andre, FR	\$49
Conundrum, White Blend, CA	\$66

Pinot Noir

Parducci Small Lot, CA	\$44
Elouan, OR	\$49
Boen, Tri-Appellation, CA	\$49
Acrobat, OR	\$55
Urlar, Wairarapa, OR	\$58
Ken Wright, Willamette, OR	\$72
Van Duzer, Willamette, OR	\$79
Archery Summit, Dundee Hill, OR	\$115

Merlot

St. Francis Merlot	\$46
Wente, Livermore Valley, CA	\$53
Freemark Abbey, Napa Valley, CA	\$127

Cabernet Sauvignon

Parducci Small Lot, CA	\$44
True Myth, Paso Robles, CA	\$49
Josh Cellars, CA	\$52
Fossil Point, CA	\$57
Hahn, CA	\$58
Daou, Paso Robles, CA	\$64
Frogs Leap, Rutherford, CA	\$87
Obsidian Ridge, Red Hills Lake County, CA	\$102
Rutherford Ranch, Napa, CA	\$102
Jordan, Alexander Valley, CA	\$151
Mt. Veeder, Napa Valley, CA	\$166

Alternative Reds

Portillo, Malbec, Uco Valley, Mendoza, ARG	\$39
Predator, Old Vine Zinfandel, Lodi, CA	\$46
Alexander Valley Vineyards, Homestead Red Blend, CA	\$46
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
Catena, Malbec, Mendoza, ARG	\$67
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.

