



◆ 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

BUTTERFLIED WHOLE TROUT

Wild Rice Pilaf, Shaved Fennel Salad with Red Onion and Citrus

ROSEMARY & GARLIC RED BIRD FARMS CHICKEN BREAST

Beurre Blanc, Yukon Mashed 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

POACHED PEAR & BRIE TARTLET Pistachio, Balsamic Glaze

YELLOW CURRY CHICKEN TANDOORI SKEWER Dill Tzatziki

MINI CHICKEN EMPANADA Chimichurri

MINI SPINACH AND CHEESE EMPANADA Romesco

COCONUT SHRIMP Mango Dipping Sauce

RAGNAR'S SWEDISH BEEF MEATBALL

TOMATO BASIL SHOOTER Grilled Cheese Garnish

PORK POTSTICKER Chili Crunch Oyster Sauce



TIER TWO (\$90)

Entrées

CHICKEN SALTIMBOCCA

Prosciutto, Sage, Fontina, Beurre Blanc, Roasted Fingerling Potatoes, Roasted Market Vegetables

GRILLED BEEF SIRLOIN

Huckleberry Demi, Brown Butter Mashed Potatoes, Roasted Market Vegetables

HERBED RICOTTA RAVIOLI

Lobster, Petite Vegetables, Lobster Butter

SEARED ATLANTIC SALMON

Miso Buerre Blanc, Roasted Fingerling Potatoes, Roasted Market Vegetables



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

Appetizers

ROASTED GARLIC PANNA COTTA Balsamic Figs

SMOKED TROUT CUCUMBER ROUND Dill Crème

SHRIMP BLOODY MARY SHOOTER

FOUR POINTS MINI CHICKEN POT PIE

SEARED STEAK CROSTINI Pimento Cheese, Mustard Crème

BACON WRAPPED SCALLOP Blood Orange Honey Glaze

BOURBON GLAZED BISON MEATBALL

LOCAL BEEF TARTARE Brioche, Grain Mustard Aioli

POTATO CROQUETTES Whipped Crème Fraiche



TIER THREE (\$110)

Entrées

SEARED HALIBUT

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

GRILLED EMERALD VALLEY BEEF FILET

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

GRILLED BISON STRIP LOIN

Mushroom Demi, Brown Butter Mashed Potatoes, Roasted Market Vegetables

SEARED SCALLOPS

Chorizo, Creamed Corn, Anson Mills Polenta



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

Appetizers

MINI CRAB CAKES Sambal Aioli

AHI TUNA POKE NACHO Wonton, Seaweed Salad

WAGYU KATSU SANDWICH

PARSNIP AND PEAR SOUP SHOOTER Pickled Pear

LAMB MEATBALL Boursin Cream, Pomegranate

MINI LOBSTER ROLL Herb Mayo, Celery

SKIRT STEAK SATAY Teriyaki, Sesame Seeds

MUSHROOM TRUFFLE TARTARE Boursin, Puffed Rice Cracker

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





Vegetarian Entrées

AVAILABLE WITH ANY TIER

MOROCCAN MARINATED CAULIFLOWER STEAK

Wild Rice Pilaf, Roasted Market Vegetables

SESAME AND SOY MARINATED TOFU

Saffron Couscous Pilaf, Roasted Market Vegetables

HERBED RICOTTA RAVIOLI

Petite Vegetables, Beurre Blanc

Salads

CLASSIC CAESAR SALAD

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

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

BEEF 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



Enhancements

STATIONARY APPETIZER DISPLAYS

Minimum Order of 50

MEZZE PLATTER

\$14 Per Person

Pickled Vegetables, Spanakopita
Seasonal Hummus, Baba Ganoush, 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

ANTIPASTO 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, Pumpernickel, 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

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 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

Add Second Protein at \$10 pp

SHELLFISH TOWER

\$80 Per Person

Oysters, Caviar, Snow Crab Claws, Steamed Littleneck Clams, Prawn Cocktail, Lobster Tail
Cocktail Sauce, Horseradish, Lemon Butter Sauce



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

SPIKED HOT CHOCOLATE

\$12 Per Person
Choice of Bailey's, Peppermint
Schnapps or Butterscotch
Schnapps

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

CHICKEN TENDERS AND FRENCH FRIES

\$16 Per Person

Ranch Dressing, Ketchup, Barbecue Sauce

WARM PRETZEL BAR

\$16 Per Person

Warm Pretzels Served with Assorted Dipping Sauces:

Beer Cheese

Mustard

Nutella

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 Any One Salad
- Coffee, Decaffeinated Coffee & Tea
- Assorted Rolls & Butter

ENTREES

\$56 One Entree / \$62 Two Entrees / \$72 Three Entrees

Beef Bistro Filet with Chimichurri

Seared Orange Glazed Salmon with Citrus Salsa

Hunters Chicken Breast with Bacon and Braised Vegetables

Barolo Braised Short Ribs with Aromatic Vegetables

Spiced Honey Seared Atlantic Cod

Braised Pork Osso Buco with Roasted Tomatoes and Gremolata

Summer Vegetable Risotto with Melted Squash and Parmigiano
Reggiano

SIDE DISHES – Choice of 3

Grilled Asparagus

Cauliflower Gratin

Roasted Carrots

Roasted Broccolini

Sautéed Green Beans

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 People

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

BISON FLANK STATION \$28 | pp

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



THUNDERHEAD
★ REDS ★

Leverages

RECHARGE
#Thunderhead

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, Non-Alcoholic Gin

House Wines St. Francis Chardonnay, Stemhari Pinot Grigio, Pine Ridge Chenin Blanc + Viognier, Catena Malbec, Parducci Cabernet Sauvignon, Alexander Valley Homestead Red Blend, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas

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, Non-Alcoholic Gin

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

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas

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, Casamigos Blanco Tequila, Stranahan's Whiskey, Johnny Walker Red Scotch, Non-Alcoholic Gin

Premium Wines Böen Chardonnay, Allan Scott Sauvignon Blanc, Left Coast Pinot Grigio, Elouan Pinot Noir, Bootleg Cabernet Sauvignon, Open Range Red Blend, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas

TOP SHELF ADD-ONS

These top shelf whiskeys and scotches may be added to any bar package and charged on a per drink basis.

Whiskey Rebecca Creek Fine American Blended Whiskey, Pendleton 1910 12 Year Rye, Mythology Best Friend Bourbon, Mythology Syrah Finished American Whiskey, Mythology Rye, Stranahan's Sherry Cask, Stranahan's Diamond Peak, Stranahan's Mountain Angel 10 Year

Scotch Johnny Walker Black, Glenfiddich 12 Year, Benriach 12 Year, Glenlivet 12 Year, Macallan 12 Year Double Cask

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, Stemmari Pinot Grigio, Pine Ridge Chenin Blanc + Viognier, Catena Malbec, Parducci Cabernet Sauvignon, Alexander Valley Homestead Red Blend, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas

PREFERRED BEER & WINE PACKAGE

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

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

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas

PREMIUM BEER & WINE PACKAGE

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

Premium Wines Böen Chardonnay, Allan Scott Sauvignon Blanc, Left Coast Pinot Grigio, Elouan Pinot Noir, Bootleg Cabernet Sauvignon, Open Range Red Blend, Pizzolato Alcohol Free Sparkling

Domestic, Imported & Non-Alcoholic Beers

Assorted Sodas



Specialty Drinks

Priced Per Drink, Charged on Consumption

HUGO SPRITZ \$12

Elderflower Liqueur, Prosecco, Soda Water, Mint

ROSÉ-APEROL SPRITZ \$12

Aperol, Sparkling Rosé, Soda Water, Grapefruit

SUMMER SANGRIA \$11

White Wine, Fresh Fruit, Soda Water, Fruit Juice

WINTER SANGRIA \$11

Red Wine, Fresh Fruit, Soda Water, Fruit Juice

PRICKLY PEAR \$10

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

TEQUILA MANGO FOXTROT \$14

Herradura Silver Tequila, Ancho Reyes Verde Poblano Liquor, Mango, Lime Juice, Tajin Rim

ALPENGLow \$12

Empress Gin, Lavender Simple Syrup, Lemon Juice

ESPRESSO MARTINI \$16

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



Wines

BY THE BOTTLE

Sparkling

La Cantina Pizzolato, Alcohol Free Sparkling	\$37
Benvolio, Prosecco, Veneto, IT	\$37
Poema, Cava, Brut, SP	\$40
Gruet, Brut, New Mexico	\$46
Gruet, Sparkling Rose, New Mexico	\$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, Sudtiroil, 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
Allan Scott, Marlborough, NZ	\$46
Kim Crawford, Marlborough, NZ	\$55
Sattlerhof, Sudsteiermark, Austria	\$68

Chardonnay

St. Francis, Sonoma, CA	\$37
Neilson, Santa Barbara, CA	\$46
Böen, CA	\$49
Tiefenbrunner, Sudtiroil, Alto Adige, IT	\$66
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

Parducci Small Lot, CA	\$44
Josh Cellars, CA	\$52
Bootleg, Paso Robles, CA	\$64
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
Denis et Didier Berthollier, Vin de Savoie Sel de Marius, Savoy, FR	\$82
Les Cadrans des Lassegue, Bordeaux, FR	\$93
The Prisoner, Red Blend, Napa, CA	\$121

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**

