

**Steamboat**



THE STEAMBOAT  
GRAND



# BANQUET MENU

# BREAKFAST MENU

## Breakfast Buffets

Buffets include a Selection of Juices, 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**

Assorted Muffins and Pastries  
Assorted Greek Yogurts  
Seasonal Sliced Fruits with Fresh Berry Garnish  
Seasonal Overnight Oats  
Hard Boiled Eggs with Kosher Salt, Cracked Black Pepper and Tajin Seasoning

### **ALPINE BUFFET ..... \$35 | pp**

Assorted Muffins and Pastries  
Assorted Greek Yogurts  
Seasonal Sliced Fruits with Fresh Berry Garnish  
Seasonal Overnight Oats  
Scrambled Eggs with Cheddar Jack Cheese and Chives  
Country Style Potatoes with Peppers and Onions  
Selection of 1 Breakfast Meat (*Additional selections at \$4.50 pp*)  
    Hickory Smoked Bacon  
    Chicken and Cranberry Sausage Link  
    Pork Sausage Patty

### **FIESTA BUFFET ..... \$38 | pp**

Seasonal Sliced Fruits with Fresh Berry Garnish  
Scrambled Eggs  
Flour Tortillas  
Salsa, Sour Cream, Guacamole and Cheddar Jack Cheese  
Green Chile (served warm for smothering)  
Country Style Potatoes with Peppers and Onions  
Selection of 1 Breakfast Meat (*Additional Selections at \$4.50 pp*)  
    Hickory Smoked Bacon  
    Chicken and Cranberry Sausage Link  
    Pork Sausage Patty

### **CREATE YOUR OWN EGG BOWL..... \$35 | pp**

Seasonal Sliced Fruits with Fresh Berry Garnish  
Assorted Muffins and Pastries  
Country Style Potatoes with Peppers and Onions  
Scrambled Eggs Served with an Assortment of Toppings:  
    Hickory Smoked Bacon Bits, Smoked Salmon, Smoked Trout, Diced Ham, Cheddar Jack  
    Cheese, Spinach, Sour Cream, Diced Tomatoes, Diced Peppers, Green Onions and Salsa



## Enhancements for Breakfast Buffets

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*Priced per person, minimum order of 25*

- HOT CEREAL BAR** ..... **\$8** | pp  
Steel Cut Oats with Brown Sugar, Honey, Dried Fruits, Almonds and Pecans
- SMOOTHIE AND YOGURT BAR.** ..... **\$10** | pp  
Kale and Banana Smoothie, Berry and Chia Seed Smoothie with a Selection of Flavored Greek Yogurts, Granola and Dried Fruits
- SMOKED SALMON OR SMOKED TROUT WITH BAGELS** ..... **\$14** | pp  
Assorted Bagels, Flavored Cream Cheeses, Choice of Smoked Trout OR Smoked Salmon.  
Served with Spinach, Sliced Cucumber, Capers, Diced Tomato and Diced Onion

## Chef Attended Breakfast Action Station

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

- WAFFLE BAR** ..... **\$18** | pp  
Honey Butter, Whipped Cream, Macerated Berries, Chocolate Sauce and Maple Syrup
- OMELET STATION** ..... **\$25** | pp  
Whole Eggs, Egg Whites, Cheeses, Peppers, Onions, Mushrooms, Spinach, Diced Tomatoes, Jalapenos, Smoked Salmon Pieces, Diced Ham, Hickory Smoked Bacon Bits and Sausage Bits

## Al La Carte Breakfast Items

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- ASSORTED MUFFINS** ..... **\$48** per dozen
- ASSORTED PASTRIES** ..... **\$48** per dozen
- ASSORTED BREAKFAST BREADS** ..... **\$48** per dozen
- ASSORTED DONUTS** ..... **\$48** per dozen
- WHOLE FRESH FRUIT** ..... **\$4** per piece
- ASSORTED BAGELS** - With Plain Cream Cheese and Choice of  
Herbed Cream Cheese OR Strawberry Cream Cheese ..... **\$48** per dozen
- HARD BOILED EGGS** - With Salt, Pepper and Tajin. .... **\$36** per dozen
- BREAKFAST SANDWICH** - English Muffin, Bacon, Egg and Cheese ..... **\$10** 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

Roasted Potato and Smoked Cheddar 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, Pickled Red Onions, Kosher Dill Pickle Slices, Olive Tapenade, Roasted Red Pepper Aioli, Whipped Boursin Spread, Smoked Cheddar, Swiss and Provolone

Baguette Bread, Sliced Croissants, Ciabatta and Gluten Free Bread

Assorted Brownies and Cookies

### FIESTA BUFFET ..... \$45 | pp

Chicken Tortilla Soup

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

Carne Asada - Marinated Flank Steak sliced with Charred Jalapenos, Sautéed Onions and Red Peppers

Pulled Chicken Tinga with Chipotle-Ancho Tomato Sauce

Mexican Rice

Rojo Frijoles with Roasted Jalapeno and Herbs

Salsa, Sour Cream, Guacamole and Shredded Cheese

Flour Tortillas and Corn Tortilla Chips

Flourless Chocolate Torte

*Add Chipotle Shrimp at \$15 pp*

*Add Fajita Vegetables at \$5 pp*

### MEDITERRANEAN BUFFET ..... \$45 | pp

Vegetarian Moroccan Harira Soup

Chickpea and Roasted Tri-Colored Cauliflower Salad

Greek Salad, Chopped Romaine, Feta, Kalamata Olives, Tomatoes, Cucumber, Bell Pepper and Greek Dressing

Lamb Shawarma Meat with Grilled Onions and Charred Tomatoes

Garlic Oregano Grilled Chicken Breast with Tapenade and Roasted Eggplant

Warm Pita, Seasonal Hummus, Sliced Olive Bread, Olive Oil and Balsamic Vinegar

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

Baklava and Pistachio Brownies

*Add Vegetarian Falafel at \$6 pp*



**COLORADO CHILI BOWL BUFFET..... \$36 | pp**

**Choice of 2:**

Colorado Beef Chili

Vegetarian Sweet Potato Chili

Colorado Pork Green Chili

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

Jalapeno Cheddar Corn Bread

Sour Cream, Cheddar Cheese, Onions and Peppers

Bourbon Pecan Pie and Carrot Cake

**SOUP AND SALAD BUFFET ..... \$38 | pp**

**Choice of One:**

Roasted Potato and Smoked Cheddar Soup

Vegetarian Moroccan Harira Soup

Colorado Beef Chili

**Build Your Own Salad:**

Chopped Romaine, Kale, Spinach, Arugula and Mixed Greens

Cucumbers, Tri-Colored Cauliflower, Shredded Carrots, Cherry Tomatoes, Black Olives,

Pickled Beets, Pickled Onions, Croutons, Candied Pecans and Dried Cranberries

Cheddar Cheese, Feta Cheese, Diced Ham, Bacon Crumbles and Hard Boiled Eggs

Bacon Ranch Dressing, Blue Cheese Dressing and Red Wine Vinaigrette

Sliced Basil Pesto Chicken

Seasonal Fruit Salad

Pistachio Brownies

Assorted Breads and Butter

*Add Second Soup at \$10 pp*





## Bagged Lunches

All Lunch Bags include a Cookie, Assorted Chips, Seasonal Fruit and Red Skin Potato Salad

*All bagged lunches can be served as platters*

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

**ENTRÉE SALAD . . . . . \$24 | pp**

Grilled Chicken Breast with Arugula and Baby Spinach, Cucumbers, Carrots and Cherry Tomatoes. Choice of Ranch or Vinaigrette

**ROAST BEEF AND SWISS . . . . . \$28 | pp**

Roast Beef, Swiss, Whole Grain Mustard Aioli, Arugula Lettuce and Tomato on Ciabatta

**BASIL PESTO CHICKEN . . . . . \$28 | pp**

Basil Pesto Marinated Grilled Chicken Breast, Fire Roasted Artichokes, Olive Aioli and Sliced Tomatoes on Focaccia

**HAM AND CHEDDAR . . . . . \$26 | pp**

Ham, Cheddar, Tomato, Spinach, Mayonnaise and Dijon Mustard on Brioche Roll

**TURKEY BLT WRAP . . . . . \$27 | pp**

Sliced Turkey, Lettuce, Tomato, Bacon and Boursin Cream in a Tortilla Wrap

**CHIPOTLE CHICKEN SALAD . . . . . \$28 | pp**

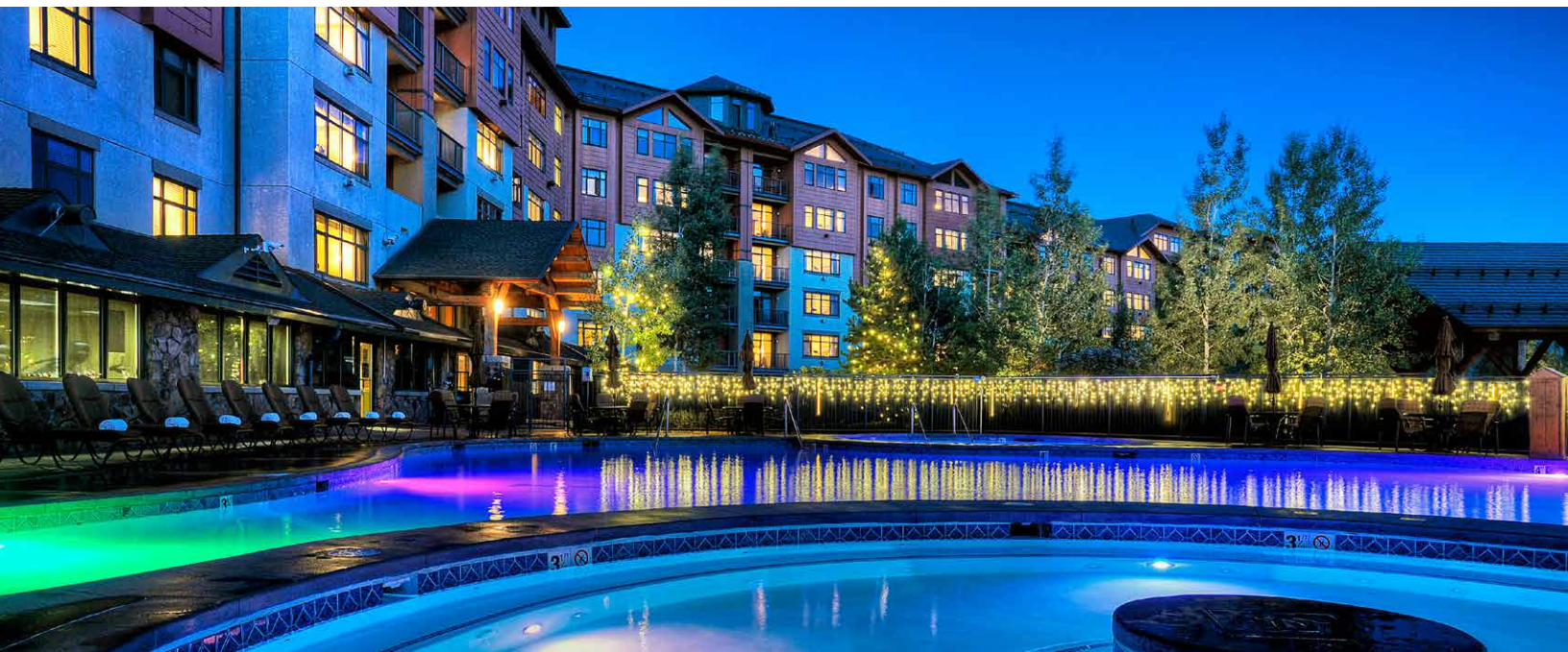
Chipotle Chicken Salad, Cilantro, Roasted Corn, Sliced Tomato, Lettuce, Red Cabbage and Ancho Aioli in a Spinach and Herb Tortilla

**VEGGIE WRAP . . . . . \$26 | pp**

Marinated Grilled Veggies, Hummus, Tomatoes, Lettuce and Balsamic in a Spinach and Herb Tortilla.

*\*All Sandwiches can be made vegetarian with substitution of Roasted Vegetables*

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



# PLATED LUNCH

*Priced per person*

## Plated Salads

*Choice of 1*

- PANZANELLA SALAD** ..... **\$12** | pp  
Toasted Olive Bread, Baby Arugula, Heirloom Cherry Tomatoes, Olive Bread Croutons and Basil Vinaigrette
- CLASSIC CAESAR SALAD** ..... **\$8** | pp  
Chopped Romaine, Caesar Dressing, Parmesan Cheese and Buttery Garlic Croutons
- HOUSE SALAD** ..... **\$8** | pp  
Mixed Field Greens, Dried Fruit, Candied Walnuts, Roasted Brussel Sprouts, Tomato and House Seasonal Vinaigrette
- MIXED GREEN SALAD** ..... **\$10** | pp  
Apple, Sun Dried Cherry and Maple Vinaigrette

## Plated Main Course

**Includes Iced Tea & Assorted Rolls with Butter**

*For parties under 25, maximum of 2 choices*

*For parties over 25, maximum of 3 choices + vegetarian option*

- GRILLED TERIYAKI AIRLINE CHICKEN BREAST** ..... **\$30** | pp  
Herbed Pineapple Rice and Grilled Asparagus
- SEARED SIRLOIN BASEBALL STEAK** ..... **\$34** | pp  
Boursin Cream, Roasted Baby Red Potatoes and Broccolini
- SEASONAL FISH** ..... **\$35** | pp  
Saffron Couscous Pilaf and Grilled Vegetables
- BONE IN FRENCHED PORK CHOP** ..... **\$32** | pp  
Sundried Cherry Sauce, Smashed Red Potatoes and Broccolini
- SESAME AND SOY MARINATED TOFU** ..... **\$26** | pp  
Charred Brussel Sprouts and Saffron Couscous Pilaf
- ROASTED CAULIFLOWER STEAK** ..... **\$28** | pp  
Grilled Vegetables, Rice Pilaf and Balsamic Glaze

## Desserts

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

- BOURBON PECAN PIE** Vanilla Whiskey Carmel ..... **\$10**
- CRÈME BRULE CHEESECAKE** Vanilla Salted Carmel ..... **\$13**
- FLOURLESS CHOCOLATE TORTE** Whipped Cream and Fresh Berries ..... **\$13**
- CARROT CAKE** ..... **\$8**

# BREAKS

*Priced per person, minimum order of 25*

**THE BARISTA ..... \$22 | pp**

Coffee, Hot Chocolate and Hot Tea  
Mini Cookies  
Mini Chocolate Chips  
Marshmallows  
Assorted Coffee Syrups  
Whipped Cream

**THE BALL GAME ..... \$25 | pp**

Assorted Rocky Mountain Sodas  
Mini Donuts  
Mini Hot Dogs  
Kettle Corn

**FROZEN PARLOR ..... \$15 | pp**

Assorted Ice Cream Cups and Bars

**HONEY STINGER ENERGY BREAK ..... \$18 | pp**

Assorted Chews, Waffles and Hydration Powders to Energize You

**CRISPS AND DIP ..... \$16 | pp**

Warm Pita Chips with Seasonal Humus and 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  
Horseradish Cream  
Cinnamon Cream Cheese

**CRUDITÉ ..... \$12 | pp**

Chef's Selection of Seasonally Cut Vegetables, Green Goddess Dressing

**CHICKEN WING BAR ..... \$25 | pp**

Fried Chicken Wings with Choice of 2 Flavors

Buffalo  
Mango Habanero  
Dry Rub  
BBQ  
Garlic Parmesan

Served with Carrots, Celery, Bleu Cheese, and Ranch Dressings



## Al La Carte Break Items

*Priced per piece*

Kind Bars . . . . .	\$6
Clif Bars . . . . .	\$6
Assorted Greek Yogurts . . . . .	\$5
Assorted Jerky . . . . .	\$8
Assorted Boulder Potato Chips . . . . .	\$5
Assorted Candy Bars . . . . .	\$4
Assorted Honey Stingers. . . . .	\$7
Whole Fresh Fruit . . . . .	\$4

## Break Enhancements

*Priced per person, 25 person minimum*

Mixed Roasted Nuts . . . . .	\$15   pp
Trail Mix . . . . .	\$10   pp
Assorted Cookies . . . . .	\$48   per dozen
Brownies and Blondies . . . . .	\$48   per dozen
Chips with Salsa . . . . .	\$10   pp

## Al a Carte Beverages

Aluminum Bottled Water . . . . .	\$7.5   per bottle
Canned Soda . . . . .	\$5   per can
Aha Sparkling Flavored Waters . . . . .	\$5   per can
Peace Tea . . . . .	\$6   per can
Red Bull . . . . .	\$5   per can
Freshly Brewed Iced Tea . . . . .	\$46   per gallon
Lemonade . . . . .	\$46   per gallon
Assorted Juices . . . . .	\$46   per gallon
Coffee, Decaffeinated Coffee, Tea . . . . . (Minimum order of 3 gallons)	\$60   per gallon
Hot Chocolate. . . . .	\$60   per gallon
Hot Cider. . . . .	\$60   per gallon

# DINNER 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 .....	\$7.5   per piece
Chicken Tandoori Skewer, Cucumber Mint Yogurt .....	\$5.5   per piece
Mini Nashville Fried Chicken Bao Buns, Ancho Honey .....	\$6   per piece
Bourbon Glazed Bison Meatballs .....	\$5.5   per piece
Lamb Meatballs Boursin Cream, Pomegranate .....	\$7.5   per piece
Spinach and Cheese Empanada, Black Olive Tapenade .....	\$4.5   per piece
Seared Steak Crostini, Pimento Cheese, Mustard Crème .....	\$6.5   per piece
Vegan Meatball, BBQ Sauce .....	\$5.5   per piece
Crispy Pork Pot Sticker .....	\$5.5   per piece
Vegetable Egg Roll .....	\$5.5   per piece

## Cold Hors D'oeuvres

*Priced per piece, minimum order 25 pieces per selection*

*Option to be butler passed or stationary*

Mahi Ceviche Shooters .....	\$6   per piece
Smoked Salmon Crostini, Dill Crème .....	\$6   per piece
Seasonal Hummus Mini, Pastry Cup .....	\$4   per piece
Ahi Tuna Poke Nacho .....	\$7   per piece
Mexican Chicken, Corn Tartlets .....	\$5.5   per piece
Poached Pear Wedges, Brie, Pistachio Tartlet, Balsamic Glaze .....	\$4.5   per piece
Mini Avocado Salad, Chilled Steak, Arugula, Ancho Dressing, Tartlet .....	\$7   per piece
Shrimp Crostini, Seasonal Salsa .....	\$7.5   per piece

## Stationary Displays

*Priced per person, minimum order 25 pieces*

### **MEZZA PLATTER** ..... **\$14** | pp

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

### **ANTI-PASTO DISPLAY** ..... **\$16** | pp

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

### **CHIPS AND DIPS** ..... **\$12** | pp

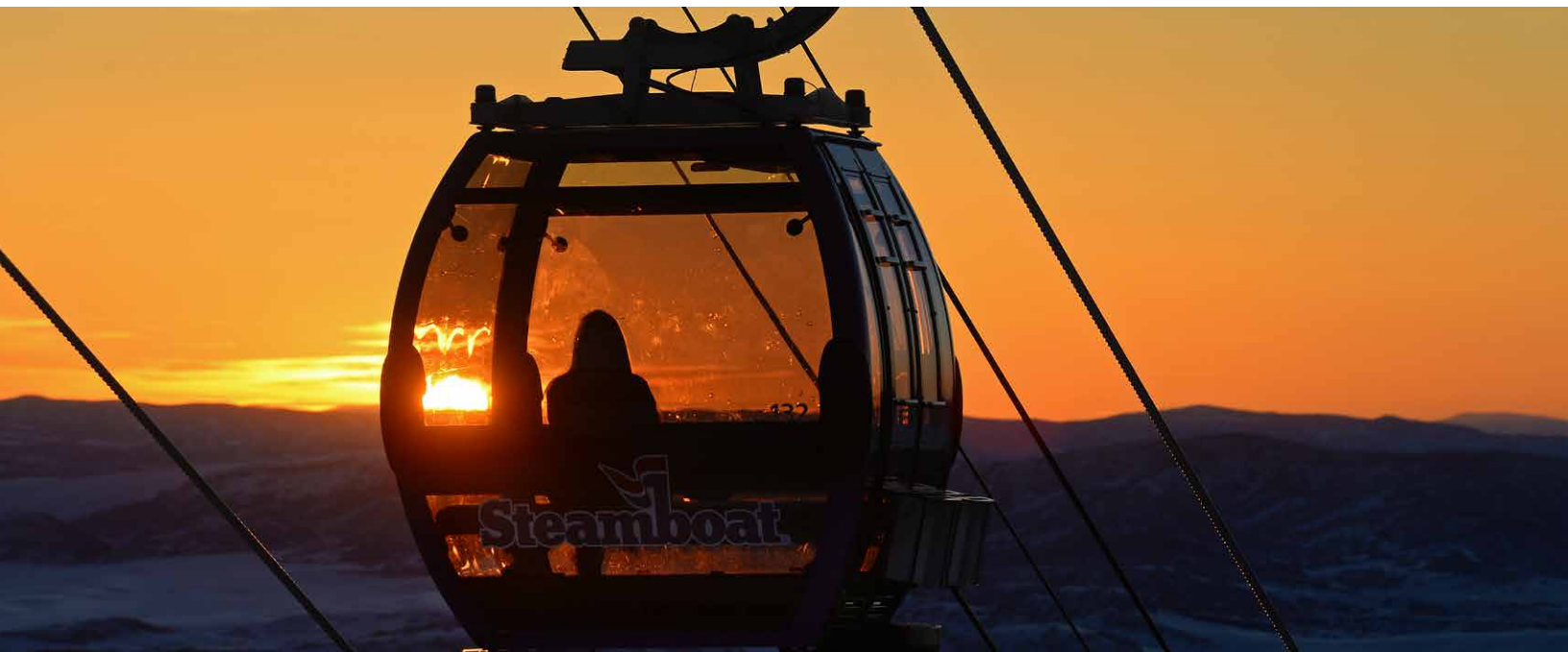
Kettle Chips, Tortilla Chips, Pita Chips

#### **Choice of 2 Dips:**

Guacamole  
Salsa  
French Onion Dip  
Ancho Cheddar Dip  
Artichoke Dip

### **SMOKED SALMON AND TROUT DISPLAY** ..... **\$14** | pp

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





## Chef Attended Carving Stations

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Served with Assorted Rolls

*Priced per person, minimum order of 25*

\$175 Chef Attendant fee applies per 50 ppl

**PRIME RIB STATION..... \$25 | pp**

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

**ORANGE SALMON STATION..... \$18 | pp**

Salmon Filet Sides (5oz pp)  
Pesto Beurre Blanc, Rémoulade

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

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

**BUFFALO FLANK STATION ..... \$20 | pp**

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



## Themed Stations

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

### **ITALIANO ..... \$18 | pp**

*Action Station Requiring a Chef Attendant*

Sweet Potato Gnocchi, Pappardelle and GF Penne  
Roasted Tomato Marinara and Pesto Cream Sauce  
Grilled Vegetables, Flaked Salmon and Grilled Chicken  
Parmesan Cheese and Chili flakes  
Selection of Breads with Herbed Oil and Balsamic

### **RAMEN NOODLE BAR ..... \$18 | pp**

*Action Station Requiring a Chef Attendant*

Ramen Noodles, Lemon Grass Vegetable Broth  
Teriyaki Chicken Slices and Teriyaki Beef  
Scallions, Shredded Carrots, Boiled Eggs, Edamame, Sprouts, Cilantro, Basil, Chilis, Sriracha  
and Soy Sauce  
*Add Ginger Roasted Shrimp at \$15 pp*

### **FIESTA GRANDE ..... \$16 | pp**

**Choice of 1:**

Carne Asada  
Chicken Tinga  
Fajita Vegetables

Roasted Corn, Jicama, Cotija, Red and Green Salsa, Sour Cream, Guacamole,  
Shredded Cheese, Flour Tortillas and Corn Tortilla Chips  
*Add Chipotle Shrimp at \$15 pp*

### **SALAD BAR ..... \$9 | pp**

Chopped Romaine, Mixed Field Greens, Baby Kale, Spinach, Arugula, Cucumbers,  
Tri-Colored Cauliflower, Shredded Carrots, Cherry Tomatoes, Black Olives, Pickled Beets,  
Pickled Onions, Croutons, Candied Pecans and Dried Cranberries  
Cheddar Cheese, Feta Cheese, Diced Ham, Bacon Crumbles and Hard Boiled Eggs  
Bacon Ranch Dressing, Blue Cheese Dressing and Red Wine Vinaigrette

### **BUILD YOUR OWN SLIDER STATION ..... \$16 | pp**

**Choice of 2:**

Bahn-Mi Pork with Apple Coleslaw  
Brisket Beef Burgers with Shredded Lettuce, Cheeses, Bacon Jam, Dill Pickle and Tomato Slices  
Nathan Hot Dogs with Pickled Vegetables and Jalapeno Slices  
Vegetarian Portobello "Philly"  
Chipotle Aioli, Garlic Mayo, Mayo, Mustard, Ketchup and BBQ Sauce  
Slider Buns/Rolls  
Red Potato Salad and Kettle Chips





# PLATED DINNER

*Priced per person*

## Plated Salads

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*Choice of 1*

**CLASSIC CAESAR SALAD** ..... **\$8** | pp  
Chopped Romaine, Caesar Dressing, Parmesan Cheese and Buttery Garlic Croutons

**HOUSE SALAD** ..... **\$8** | pp  
Mixed Field Greens, Dried Fruit, Candied Walnuts, Roasted Brussel Sprouts,  
Tomato and House Seasonal Vinaigrette

**PANZANELLA SALAD** ..... **\$12** | pp  
Toasted Olive Bread, Baby Arugula, Heirloom Cherry Tomatoes,  
Olive Bread Croutons and Basil Vinaigrette

**MIXED GREEN SALAD** ..... **\$10** | pp  
Apple, Sun Dried Cherry and Maple Vinaigrette

**BABY GEM LETTUCE SALAD** ..... **\$12** | pp  
Grape Tomatoes, Pancetta, Bleu Cheese, Croutons, Dill and Green Goddess Dressing





## Plated Main Course

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Includes Coffee, Decaffeinated Coffee & Tea, Assorted Rolls with Butter

*For parties under 25, maximum of 2 choices*

*For parties over 25, maximum of 3 choices + vegetarian option*

**BOURBON GLAZED GRILLED AIRLINE CHICKEN BREAST.....\$45 | pp**  
Candied Walnuts, Roasted Tri-Colored Potatoes and Buttered Broccolini

**HERB ROASTED RED SNAPPER.....MKT price | pp**  
Wild Rice Pilaf, Sun Dried Cherries, Roasted Tri-Colored Cauliflower and Warm Tomatillo Salsa

**BONE IN FRENCHED PORK CHOP.....\$45 | pp**  
Sundried Cherry Sauce, Smashed Red Potatoes and Broccolini

**GRILLED STRIPLOIN FILET.....\$56 | pp**  
Boursin Cream, Smashed Potato and Squash Gratin

**HERB AND GARLIC SEARED LAMB T-BONE .....\$62 | pp**  
Root Vegetable Gratin, Grilled Asparagus and Sun Dried Cherry Rum Cream

**SURF AND TURF: LIME AND GARLIC SHRIMPS, MANGO SALSA  
GRILLED PETITE STRIPLOIN FILET .....\$68 | pp**  
Wild Mushroom Ragout, Roasted Tri-Colored Baby Potatoes and Grilled Asparagus

**TURF AND TURF: BASIL PESTO MARINATED CHICKEN  
GRILLED PETITE STRIPLOIN FILET .....\$62 | pp**  
Boursin Cream, Roasted Tri-Color Cauliflower and Rice Pilaf

**ROASTED CAULIFLOWER STEAK .....\$36 | pp**  
Grilled Vegetables, Rice Pilaf and Balsamic Glaze

**SESAME AND SOY MARINATED TOFU .....\$36 | pp**  
Charred Brussel Sprouts and Saffron Couscous Pilaf

## Desserts

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*For parties under 25, please choose 1*

*For parties over 25, maximum of 2 choices*

**BOURBON PECAN PIE** Vanilla Whiskey Carmel ..... \$10

**CRÈME BRULE CHEESECAKE** Vanilla Salted Carmel ..... \$13

**FLOURLESS CHOCOLATE TORTE** Whipped Cream and Fresh Berries ..... \$13

**CARROT CAKE.....\$8**

## Dinner Buffets

Buffets include Coffee, Decaffeinated Coffee & Tea, Assorted Rolls & Butter

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

### **THE COLORADO BUFFET ..... \$48 | pp**

Bison Chili  
3 Bean Salad with Honey Whiskey Vinaigrette  
Roasted Potato Salad and Coleslaw  
Herb Roasted Seasonal Fish  
Grilled New York Strip with Bourbon BBQ Sauce  
Achiote Pork Loin Roast Corn and Tomatillo Salsa  
3 Cheese Macaroni and Cheese  
Potato Cauliflower Mash  
Cornbread  
Bourbon Pecan Pie and Carrot Cake

### **THE SOUTHERN COMFORT BUFFET ..... \$50 | pp**

She Crab Soup  
Citrus Avocado Salad with Spinach and Grapefruit Vinaigrette  
Gumbo - Cajun Stew with Andouille Sausage, Chicken, Shrimp and Clams  
Roasted Whiskey Glazed Pork Loin with Assorted BBQ Sauces  
Smoked Brisket with Peach Compote and Peanut Whiskey Sauce  
Cheddar Grits  
Dirty Rice  
Hoppin John Beans  
Collard Greens  
Buttermilk Biscuits  
Banana Pudding and Hummingbird Cake

### **THE FAR EAST BUFFET ..... \$48 | pp**

Thai Crunch Salad with Creamy Peanut Dressing  
Pho Noodles with Lemon Grass Vegetable Broth, Scallions, Shredded Carrots, Boiled Eggs  
Edamame  
Honey Jalapeno Chinese Inspired Pork  
Vietnamese Shaking Beef  
Pineapple Rice  
Stir-Fry Vegetables  
Mango Cheesecake and Coconut Cream Pie

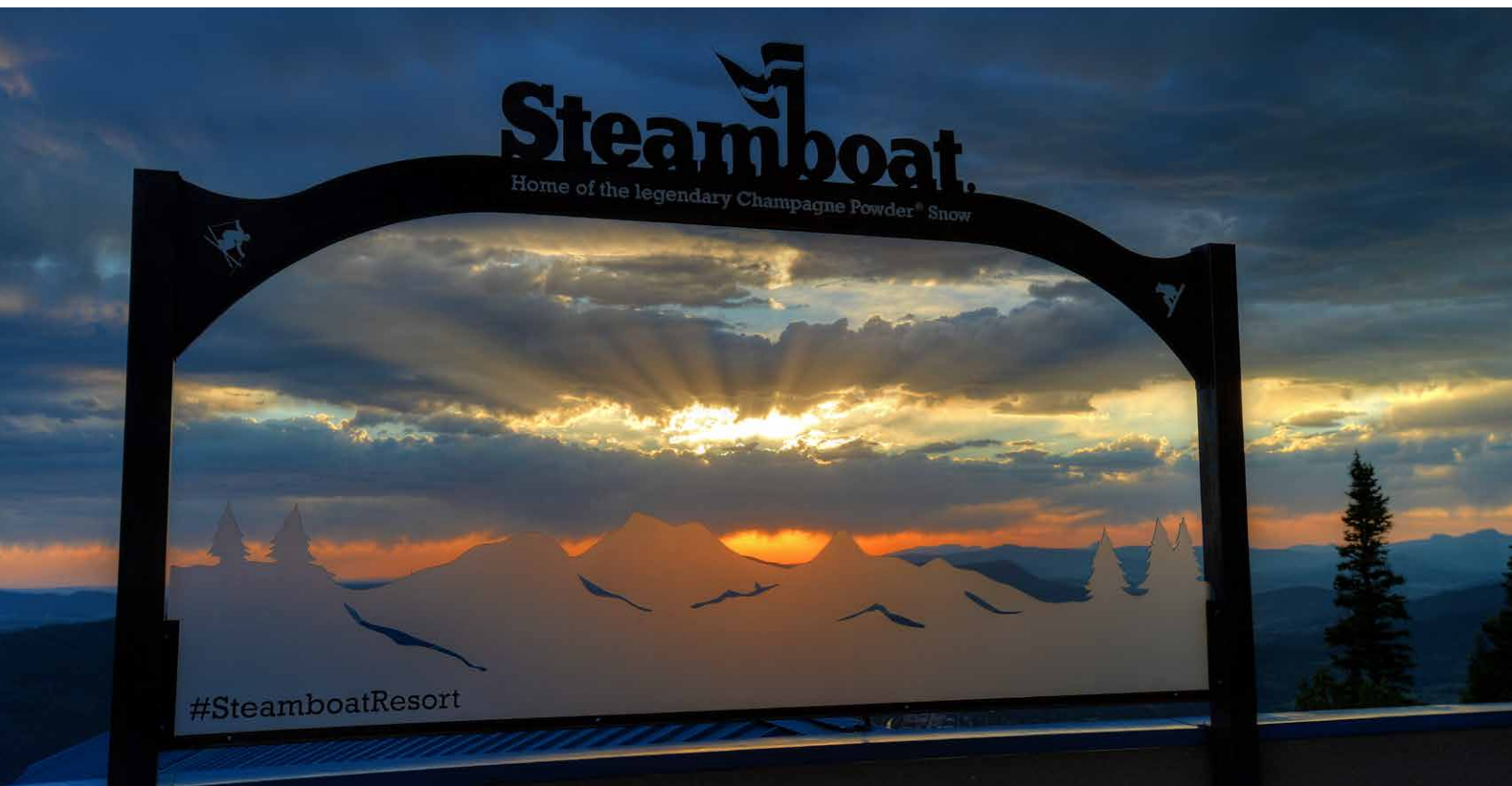


**THE VIP BUFFET** ..... **\$75** | pp

Lobster Bisque  
Crab and Avocado Salad  
Chilled Striploin and Noodle Salad with Sesame Honey Soy Dressing  
Broiled Lobster Tail with Vanilla Herb Compound Butter  
Grilled Tenderloin of Beef with White Truffle Mushroom Sauce  
Colorado Lamb Chops with Boursin Cheese and Hazelnuts  
Truffled Potato Gratin  
Roasted Broccolini  
White Chocolate Mousse in Dark Chocolate Shells with Raspberries  
Trifle with Seasonal Berries and Mascarpone Cheese

**AROUND THE WORLD BUFFET** ..... **\$50** | pp

Bison Chili  
Chilled Striploin and Noodle Salad with Sesame Honey Soy Dressing  
Thai Crunch Salad with Creamy Peanut Dressing  
Roasted Whiskey Glazed Pork Loin with assorted BBQ Sauces  
Herb Roasted Red Snapper  
Bourbon Glazed Grilled Chicken Breast with Candied Walnuts  
Stir-Fry Vegetables  
3 Cheese Macaroni and Cheese  
Potato Cauliflower Mash  
Banana Pudding, Bourbon Pecan Pie and Carrot Cake





# BAR PACKAGES

*Hosted open bar, priced per person by the hour  
Maximum 5 hours*

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## **STANDARD BAR PACKAGE . . . . . \$30 1 hour | \$35 2 hours | \$45 3 hours (Additional Hours \$15 Per Person, Per Hour)**

**Well Liquor Brands** Finlandia Vodka, Cionciere Gin, Conciere Rum, Conciere Tequila,  
Old Forrester 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**

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## **PREFERRED BAR PACKAGE . . . . . \$35 1 hour | \$45 2 hours | \$55 3 hours (Additional Hours \$20 Per Person, Per Hour)**

**Well Liquor Brands** Listed Above  
**Call Liquor Brands** Tito's Vodka, Fords Gin, Bicardi Rum, Herradura Silver Tequila, Jack Daniels  
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**

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## **PREMIUM BAR PACKAGE . . . . . \$45 1 hour | \$55 2 hours | \$65 3 hours (Additional Hours \$25 Per Person, Per Hour)**

**Well & Call Liquor Brands** Listed Above  
**Premium Liquor Brands** Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum,  
Herradura Reposado Tequila, Maker's Mark Whiskey, Johnny Walker Red Scotch  
**Premium Wines** Boen Chardonnay, Allen 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**

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## **THE LOCAL'S LIBATIONS BAR PACKAGE UPGRADE. . . . . \$20 | Per Person, Per Hour (Only Available as an Add On to Other Bar Packages)**

**Local Liquor Brands:** Mythology Vodka, Gin & Whiskey  
**Local Craft Beers:** Assorted Storm Peak & Yampa Valley Brewing Company Beers



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**STANDARD BEER & WINE PACKAGE . . . . . \$25 1 hour | \$30 2 hours | \$40 3 hours**  
**(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**

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**PREFERRED BEER & WINE PACKAGE . . . . . \$30 1 hour | \$35 2 hours | \$45 3 hours**  
**(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**

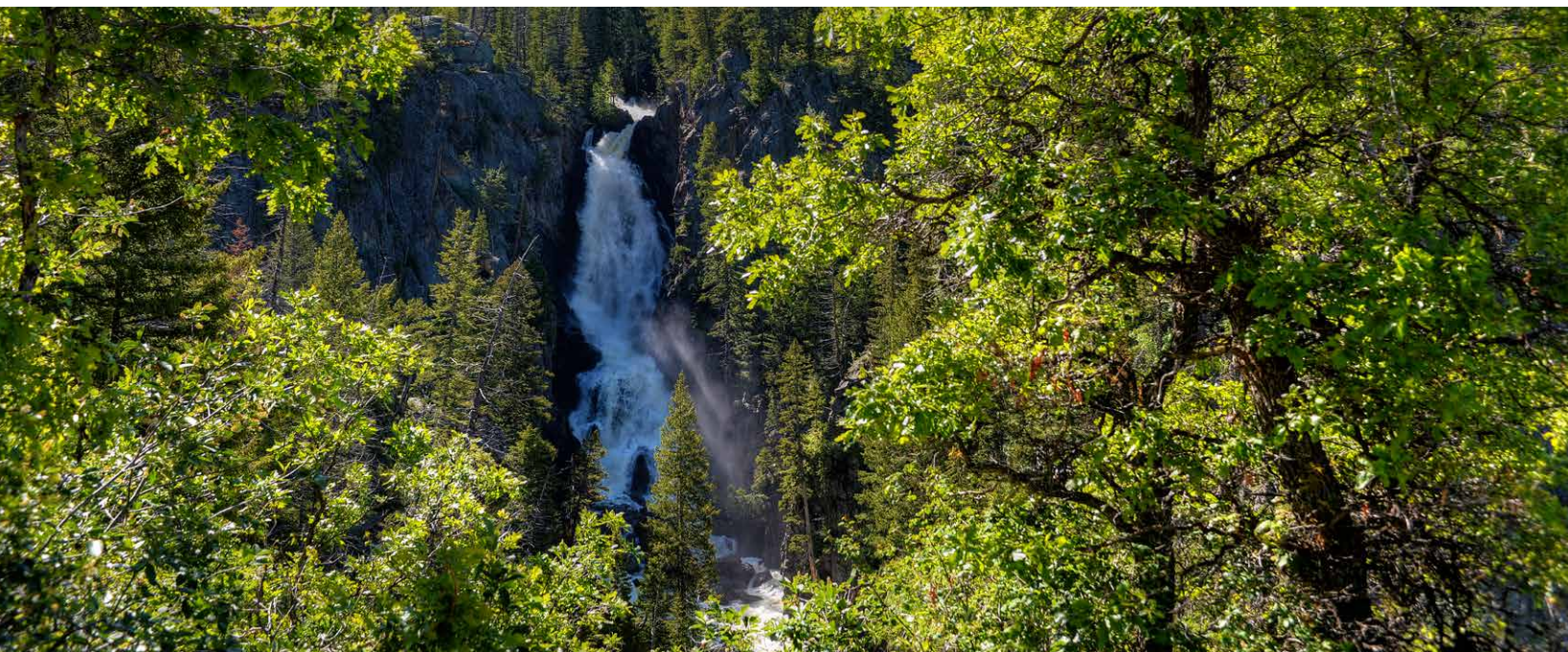
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**PREMIUM BEER & WINE PACKAGE . . . . . \$40 1 hour | \$45 2 hours | \$55 3 hours**  
**(Additional Hours \$20 Per Person, Per Hour)**

**Premium Wines** Boen Chardonnay, Allen 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**





## Hosted Bar

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*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 . . . . .	\$8.50
Domestic Beer . . . . .	\$7.50
Assorted Soft Drinks . . . . .	\$4

## Cash Bar

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*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 . . . . .	\$9
Domestic Beer . . . . .	\$8
Assorted Soft Drinks . . . . .	\$4





## Wines by the Bottle

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### Sparkling

Peoma, Cava, Brut, SP .....	\$34
Korbel, Brut, CA .....	\$39
Korbel, Sweet Rose, CA .....	\$39
Korbel, Prosecco, CA .....	\$46
Scharffenberger, Brut Excellence, CA .....	\$51
Mumm, Napa Brut Prestige, CA .....	\$55
Argyle, Vintage Brut, Willamette, OR .....	\$55
Veuve Clicquot, Brut Yellow Label, FR .....	\$142

### Pinot Grigio

Bollini, Trentino, IT .....	\$37
Kris, Della Venezie, IT .....	\$37
Zenato, Delle Venezie, IT .....	\$44
King Estate, Pinot Gris, Willamette, OR .....	\$46
Left Coast, The Orchard Pinot Gris, Willamette, OR .....	\$48

### Sauvignon Blanc

Chateau St. Michelle, Horse Haven, WA .....	\$43
Kim Crawford, Marlborough, NZ .....	\$45
Allan Scott, Marlborough, NZ .....	\$46
Long Meadow Ranch, Rutherford Estate, CA ...	\$49
Frogs Leap, Napa Valley, CA .....	\$52

### Chardonnay

The Atom, CA .....	\$35
True Myth, Edna Valley, CA .....	\$40
Elouan, OR .....	\$40
David Bynum, River West, CA .....	\$46
Boen, Tri-Appellation, CA .....	\$49
Sonoma Cutrer, Sonoma Coast, CA .....	\$49
Novellum, Loire Valley, FR .....	\$53
Domaine Perraud, Macon-Villages Vieilles Vignes, FR .....	\$55
Rombauer, Carneros, CA .....	\$91
Cakebread, Napa Valley, CA .....	\$98

### Alternative Whites

Kung Fu Girl, Riesling, Columbia Valley, WA ...	\$34
Pine Ridge, Chenin Blanc + Viognier, CA .....	\$37
Figuire, Rose, Mediterranee Le Saint Andre, FR .....	\$42
Chateau De Prenchere, Bordeaux Blanc, FR ...	\$43
Conumdrum, White Blend, CA .....	\$44

### Pinot Noir

Acrobat, OR .....	\$46
Elouan, OR .....	\$46
Boen, Tri-Appellation, CA .....	\$49
Parducci Small Lot, CA .....	\$49
Urlar, Wairarapa, OR .....	\$58
Ken Wright, Willamette, OR .....	\$60
Van Duzer, Willamette, OR .....	\$79
Archery Summit, Dundee Hill, OR .....	\$112

### Merlot

Cline Cellars, Seven Ranchlands, CA .....	\$43
Wente, Livermore Valley, CA .....	\$47
Freemark Abbey, Napa Valley, CA .....	\$82

### Cabernet Sauvignon

Josh Cellars, CA .....	\$37
Parducci Small Lot, CA .....	\$39
Fossil Point, CA .....	\$45
True Myth, Paso Robles, CA .....	\$49
Daou, Paso Robles, CA .....	\$55
Hahn, CA .....	\$67
Rutherford Ranch, Napa, CA .....	\$93
Obsidian Ridge, Red Hills Lake County, CA ...	\$96
Mt. Veeder, Napa Valley, CA .....	\$100
Jordan, Alexander Valley, CA .....	\$135
Frogs Leap, Rutherford, CA .....	\$165

### Alternative Reds

Portillo, Malbec, Uco Valley, Mendoza, ARG ...	\$37
Conumdrum, Red Blend, CA .....	\$37
Predator, Old Vine Zinfandel, Lodi, CA .....	\$40
Jacobs Creek, Double Barrel Shiraz, Barbossa, AUS .....	\$46
Intercept, Red Blend, CA .....	\$46
The Pessimist, Red Blend, CA .....	\$49
The Federalist, Zinfandel, Dry Creek Valley, Lodi, CA .....	\$52
Alexander Valley Vineyards, Homestead Red Blend, CA .....	\$52
Catena, Malbec, Mendoza, ARG .....	\$55
The Prisoner, Red Blend, Napa, CA .....	\$85



# GENERAL BANQUET TERMS

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

INSPIRE Audio Visual is the official provider of audio-visual equipment at The Steamboat Grand Hotel. 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 INSPIRE for an audio-visual support package.



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



## Sustainability

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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](https://Steamboat.com/Doinggood).

