

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

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

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

- 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
- SEASONAL SLICED FRUIT** **\$6** per person
- BREAKFAST BURRITO** – Bacon or Vegetarian **\$14** 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..... \$38 | 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 1:

- Roasted Potato and Smoked Cheddar Soup
- Vegetarian Moroccan Harira Soup
- Colorado Beef Chili

Choice of 3:

- Garden Salad with Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette
- Pear Salad with Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette
- Classic Caesar Salad with Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing

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

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

Chef's Pasta Salad

Red Skin Potato Salad

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 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

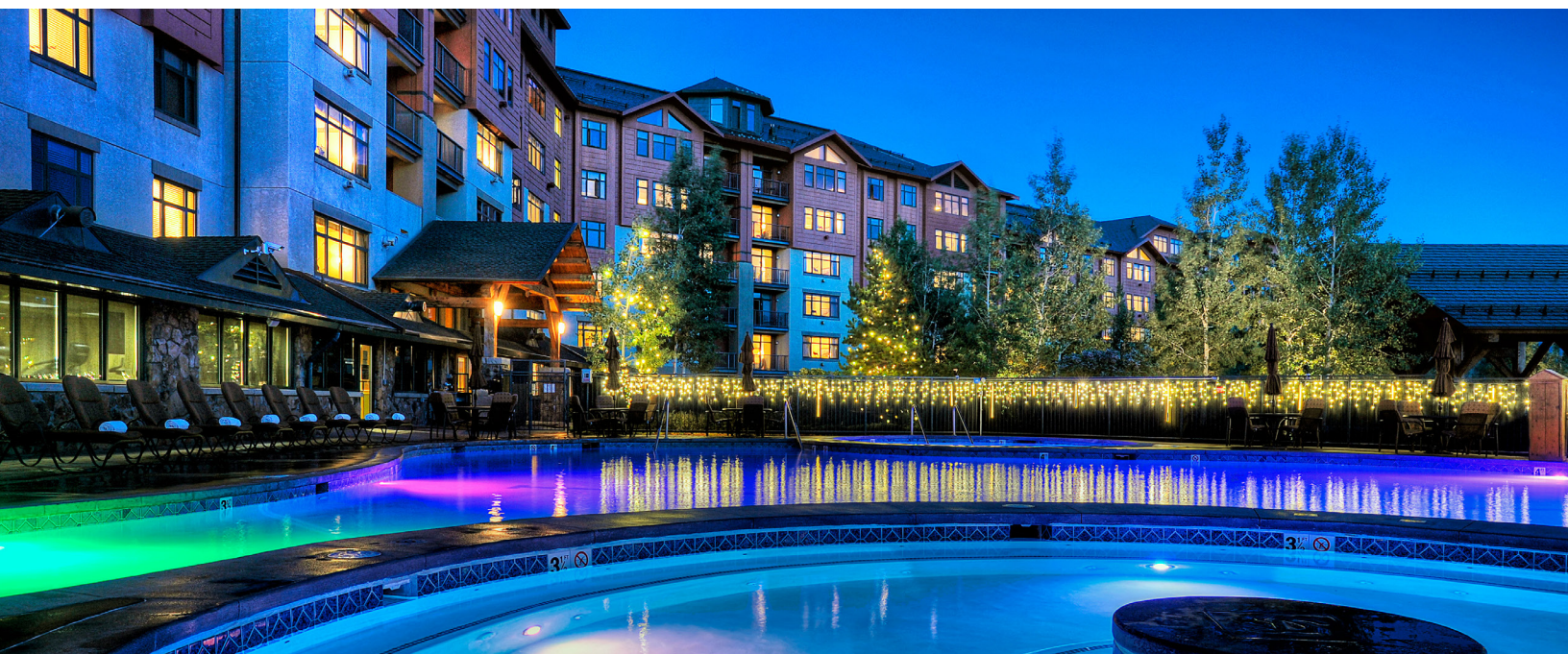
Chipotle Chicken Salad, Cilantro, Roasted Corn, Sliced Tomato, Lettuce, Red Cabbage and Ancho Aioli in a Spinach and Herb Tortilla

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, and Basil Vinaigrette
- CLASSIC CAESAR SALAD** **\$8** | pp
Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing
- GARDEN SALAD** **\$8** | pp
Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette
- PEAR SALAD** **\$10** | pp
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette

Plated Main Course

Includes Iced Tea & Assorted Rolls with Butter

For parties under 50, maximum of 2 choices

For parties over 50, 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** **\$28** | pp
Charred Brussel Sprouts and Saffron Couscous Pilaf
- ROASTED CAULIFLOWER STEAK** **\$28** | pp
Grilled Asparagus, Wild 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 Carmel **\$10**
- CRÈME BRULE CHEESECAKE** 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

ICE CREAM SUNDAE BAR \$15 | pp

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

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 Hummus 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	\$8 per piece
Chicken Tandoori Skewer, Cucumber Mint Yogurt	\$5.5 per piece
Mini Nashville Fried Chicken Bao Buns, Honey, Pickle	\$6 per piece
Bourbon Glazed Bison Meatballs	\$6 per piece
Lamb Meatballs, Boursin Cream, Pomegranate	\$8 per piece
Spinach and Cheese Empanada, Romesco	\$5.5 per piece
Seared Steak Crostini, Pimento Cheese, Mustard Crème	\$6 per piece
Polenta Cake, Whipped Ricotta, Mushroom Duxelle, Truffle	\$8 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

Shrimp Bloody Mary Shooters	\$6 per piece
Smoked Salmon Cucumber Round, Dill Crème	\$6 per piece
Seasonal Hummus, Mini Pastry Cup	\$5.5 per piece
Ahi Tuna Poke Nacho, Wonton, Seaweed Salad	\$8 per piece
Mexican Chicken, Corn Tartlets	\$5.5 per piece
Poached Pear and Brie Tartlet, Pistachio, Balsamic Glaze	\$5.5 per piece
Mini Avocado Salad, Chilled Steak, Arugula, Ancho Dressing, Tartlet	\$8 per piece
Shrimp Crostini, Seasonal Salsa	\$8 per piece

Stationary Displays

Priced per person, minimum order 25 pieces

MEZZA PLATTER \$14 | pp

Pickled Vegetables, Stuffed Grape Leaves
Seasonal Hummus, Baba Ganoush, 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

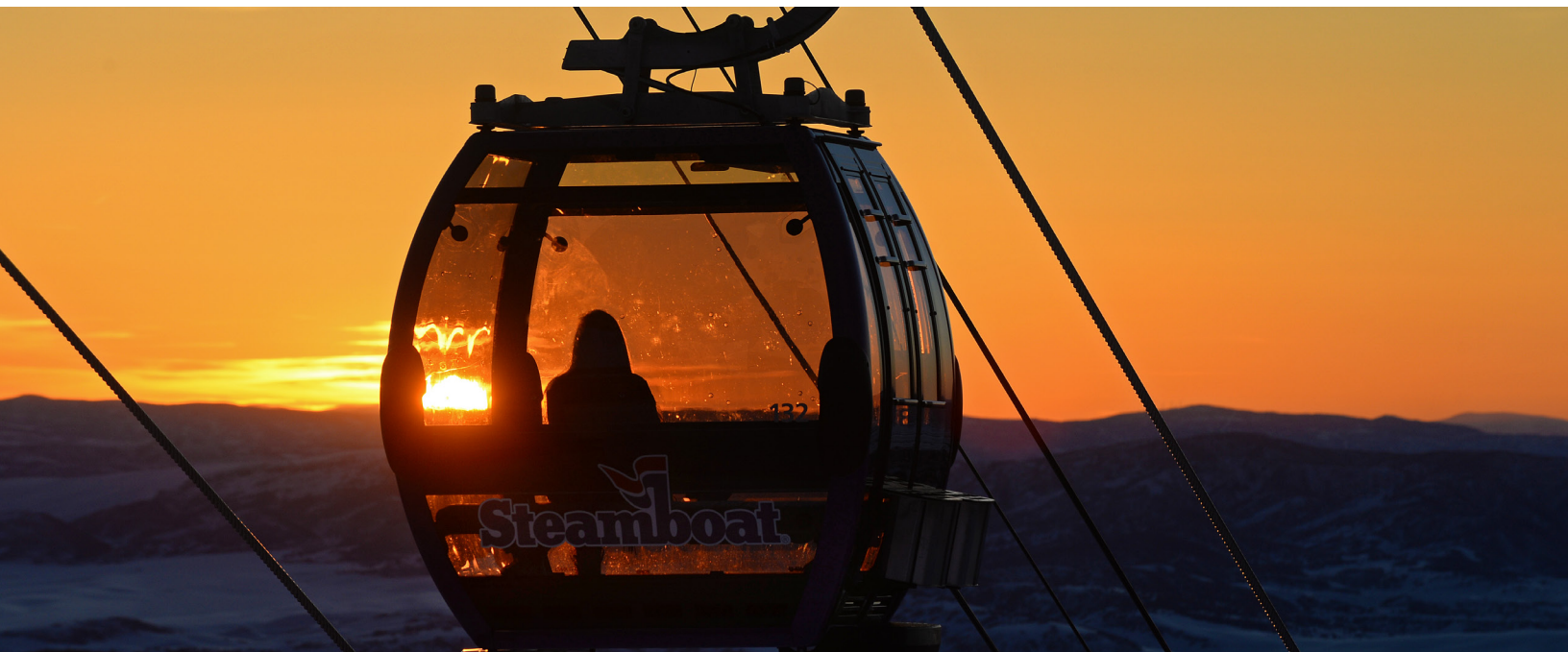
Kettle Chips, Tortilla Chips, Pita Chips

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

Served with Assorted Rolls
Priced per person, minimum order of 25
\$175 Chef Attendant fee applies per 50 ppl

- 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



Themed Stations

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

ITALIANO \$20 | 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 \$25 | 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 \$18 | 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

COMPOSED SALAD BAR \$12 | pp

Choice of 3:

Garden Salad with Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish,
Cucumber, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette
Pear Salad with Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and
Apple Cider Vinaigrette
Classic Caesar Salad with Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and
Caesar Dressing
Greek Salad with Chopped Romaine, Feta, Kalamata Olives, Tomatoes Cucumber, Bell Pepper
and Greek Dressing
Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Pepper, Shredded Cheese,
Tomatoes, Tortilla Strips and Southwestern Ranch Dressing
Chef's Pasta Salad
Red Skin Potato Salad
Seasonal Fruit Salad

BUILD YOUR OWN SLIDER STATION \$18 | 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"
Mayo, Mustard, Ketchup and BBQ Sauce
Slider Buns/Rolls
Red Potato Salad and Kettle Chips

PLATED DINNER

Priced per person

Plated Salads

Choice of 1

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

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

GARDEN SALAD **\$8** | pp
Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Watermelon Radish, Cucumber, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette

PEAR SALAD **\$10** | pp
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette



Plated Main Course

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

For parties under 50, maximum of 2 choices + vegetarian option

For parties over 50, maximum of 3 choices + vegetarian option

BOURBON GLAZED GRILLED AIRLINE CHICKEN BREAST.....\$50 | pp
Roasted Tri-Colored Baby Potatoes and Buttered Broccolini

HERB ROASTED RED SNAPPER.....\$50 | pp
Wild Rice Pilaf, Roasted Tri-Colored Cauliflower and Warm Tomatillo Salsa

BONE IN FRENCHED PORK CHOP.....\$50 | pp
Sun Dried Cherry Sauce, Smashed Red Potatoes and Broccolini

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

HERB AND GARLIC SEARED LAMB T-BONE\$65 | 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\$72 | pp**
Wild Mushroom Ragout, Roasted Tri-Colored Baby Potatoes and Grilled Asparagus

**TURF AND TURF: BASIL PESTO MARINATED CHICKEN
GRILLED PETITE STRIPLOIN FILET\$65 | pp**
Boursin Cream, Roasted Tri-Color Cauliflower and Rice Pilaf

ROASTED CAULIFLOWER STEAK\$40 | pp
Grilled Asparagus, Wild Rice Pilaf and Balsamic Glaze

SESAME AND SOY MARINATED TOFU\$40 | pp
Charred Brussel Sprouts and Saffron Couscous Pilaf

Desserts

For parties under 25, please choose 1

For parties over 25, maximum of 2 choices

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

CRÈME BRULE CHEESECAKE 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

COLORADO BUFFET \$56 | pp

Bison Chili
3 Bean Salad with Honey 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

SOUTHERN COMFORT BUFFET \$56 | pp

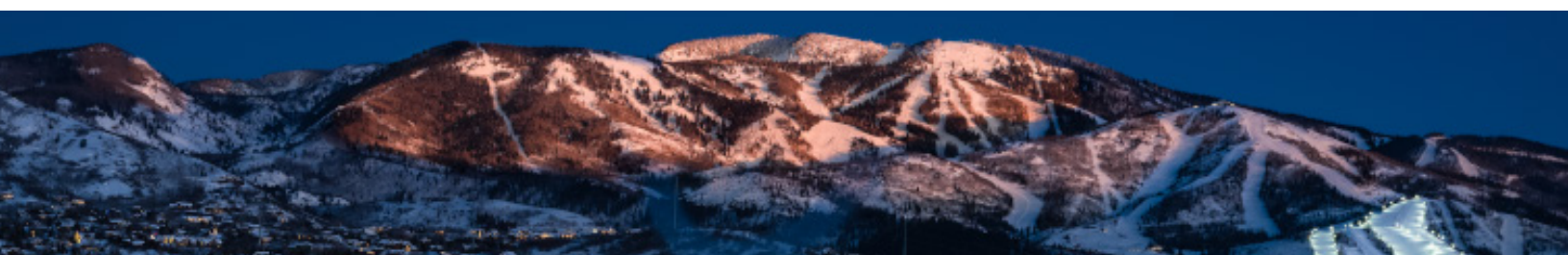
She Crab Soup
Citrus Avocado Salad with Spinach and Grapefruit Vinaigrette
Gumbo - Cajun Stew with Andouille Sausage, Chicken, Shrimp and Clams
Roasted Whiskey Glazed Pork Loin with Assorted BBQ Sauces
Smoked Brisket with Peach Compote and Peanut Whiskey Sauce
Cheddar Grits
Dirty Rice
Hoppin John Beans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

FAR EAST BUFFET \$50 | pp

Cucumber Salad
Jasmine Rice
Saag
Vegetable Green Curry
Butter Chicken
Warm Naan Bread
Mango Cheesecake and Coconut Cream Pie

VIP BUFFET \$85 | 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 T-Bones with Whipped Boursin Butter
Potato Gratin
Roasted Broccolini
White Chocolate Mousse in Dark Chocolate Shells with Raspberries
Trifle with Seasonal Berries and Mascarpone Cheese



AROUND THE WORLD BUFFET \$65 | 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
Grilled Teriyaki Chicken Breast
Stir-Fry Vegetables
3 Cheese Macaroni and Cheese
Potato Cauliflower Mash
Bourbon Pecan Pie and Carrot Cake

FIESTA \$50 | pp

Chicken Tortilla Soup
Roasted Corn and Black Bean Salad, Chopped Romaine, Bell Pepper, Shredded Cheese,
Tomatoes, Tortilla Strips, Southwestern Ranch Dressing
Carne Asada – Marinated Flank Steak sliced with Charred Jalapenos, Sautéed Onions
and Red Peppers
Pulled Chicken Tinga Chipotle-Ancho Tomato Sauce
Mexican Rice
Rojo Frijoles with Roasted Jalapeno and Herbs
Salsa, Sour Cream, Guacamole, Shredded Cheese
Flour Tortillas & Corn Tortilla Chips
Flourless Chocolate Torte
Add Chipotle Shrimp at \$15 pp
Add Fajita Vegetables at \$5 pp

ITALIANO \$50 | pp

Minestrone Soup
Classic Caesar Salad, Chopped Romaine, Caesar Dressing, Parmesan Cheese, Buttery Garlic Croutons
Marinated Olives
El Pollo Con Fungi – Grilled Chicken Breast with Mushroom Cream Sauce tossed with Fettuccine
Italian Sausage Bake – Penne, tossed with Tomato Sauce and Italian Sausage. Topped with
Mozzarella and Parmesan and Baked
Roasted Vegetables tossed with Basil Pesto and Orecchiette Pasta
Marinated Vegetables
Focaccia Bread with Herbed Oil and Balsamic Vinegar
Tiramisu



BAR PACKAGES

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

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

Well Liquor Brands Mythology Vodka, Cionciere 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 **\$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, 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 **\$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, 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 \$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

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

PREMIUM BEER & WINE PACKAGE \$40 1 hour | \$45 2 hours | \$55 3 hours
(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



Hosted Bar

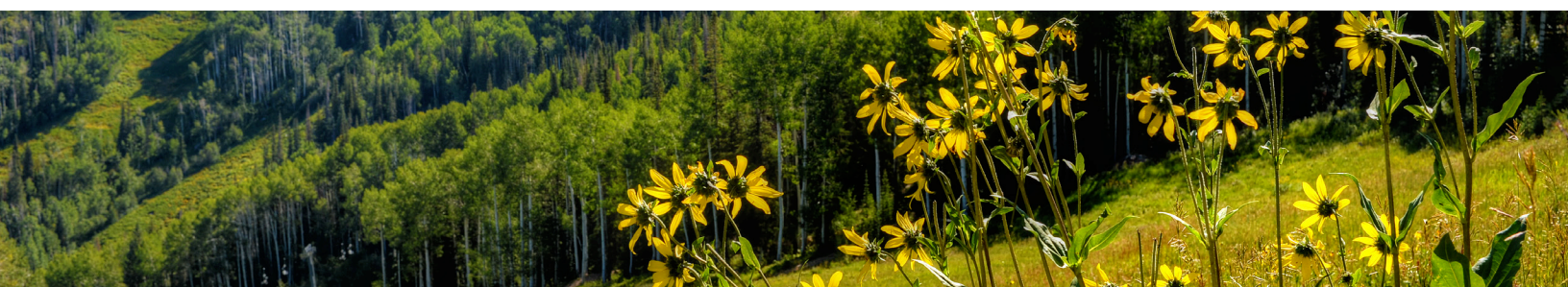
Priced per drink

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

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

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 Venezie, IT	\$34
Zenato, Delle Venezie, 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
Rombauer, Carneros, CA	\$115
Cakebread, Napa Valley, CA	\$109

Alternative Whites

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

Parducci Small Lot, CA	\$49
True Myth, Paso Robles, CA	\$49
Hahn, CA	\$49
Jordan, Alexander Valley, CA	\$51
Josh Cellars, CA	\$52
Fossil Point, CA	\$61
Daou, Paso Robles, CA	\$64
Mt. Veeder, Napa Valley, CA	\$66
Frogs Leap, Rutherford, CA	\$87
Obsidian Ridge, Red Hills Lake County, CA	\$106
Rutherford Ranch, Napa, CA	\$181

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
Conumdrum, Red Blend, CA	\$66
Jacobs Creek, Double Barrel Shiraz, Barbossa, AUS	\$66
The Prisoner, Red Blend, Napa, CA	\$139



GENERAL BANQUET TERMS

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

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.

