

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 and Granola
Seasonal Sliced Fruits with Fresh Berry Garnish
Hard Boiled Eggs with Kosher Salt, Cracked Black Pepper and Tajin Seasoning

ALPINE BUFFET **\$37** | pp

Assorted Muffins and Pastries
Assorted Greek Yogurts and Granola
Seasonal Sliced Fruits with Fresh Berry Garnish
Scrambled Eggs with Cheddar Jack Cheese and Chives
Country Style Potatoes with Peppers and Onions
Choice of 1 Breakfast Meat (*Additional selections at \$4.50 pp*):

- Hickory Smoked Bacon
- Chicken and Apple Sausage Link
- Pork Sausage Patties

SANTA FE BUFFET **\$39** | pp

Seasonal Sliced Fruits with Fresh Berry Garnish
Scrambled Eggs
Flour Tortillas
Rojo Frijoles with Roasted Jalapeno and Herbs
Salsa, Sour Cream, Guacamole and Cheddar Jack Cheese
Green Chile Sauce and Red Chile Sauce (*Served Warm for Smothering*)
Hatch Green Chile Potatoes
Choice of 1 Breakfast Meat (*Additional Selections at \$4.50 pp*):

- Chorizo
- Pork Carnitas
- Smoked Beef Brisket

DOWN SOUTH BUFFET **\$39** | pp

Seasonal Sliced Fruits with Fresh Berry Garnish
Buttermilk Biscuits with Palisade Peach Jam, Butter and Sawmill Gravy
Scrambled Eggs with Cheddar Jack Cheese and Chives
Pork Sausage Patties
Breakfast Grits

MOUNTAIN CAMP BUFFET **\$42** | pp

Assorted Breakfast Breads, Toasts and Palisade Peach Jam
Assorted Greek Yogurts and Granola
Seasonal Sliced Fruits with Fresh Berry Garnish
Denver Frittata, Diced Ham, Bell Peppers, Onions and Cheddar Cheese
Country Style Potatoes with Peppers and Onions
Colorado Elk Sausage Link

Enhancements for Breakfast Buffets

Priced per person, minimum order of 25

HOT OATMEAL BAR	\$8 pp
Steel Cut Oats with Brown Sugar, Honey, Dried Fruits, Almonds and Pecans	
COLD CEREAL BAR	\$6 pp
Assorted Cereals and Milks	
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	\$16 pp
Assorted Bagels, Flavored Cream Cheeses, Choice of Smoked Salmon OR Smoked Trout. 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 50pp

WAFFLE BAR	\$18 pp
Honey Butter, Whipped Cream, Macerated Berries, Chocolate Sauce and Maple Syrup <i>Fried Chicken at \$8 pp</i>	
OMELET STATION	\$27 pp
Whole Eggs, Egg Whites, Cheeses, Peppers, Onions, Mushrooms, Spinach, Diced Tomatoes, Diced Green Chile, Smoked Salmon Pieces, Diced Ham, Hickory Smoked Bacon Bits and Sausage Bits	

A la Carte Breakfast Items

ASSORTED MUFFINS	\$60 per dozen
ASSORTED PASTRIES	\$60 per dozen
ASSORTED BREAKFAST BREADS	\$60 per dozen
ASSORTED DONUTS	\$72 per dozen
WHOLE FRESH FRUIT	\$4 per piece
ASSORTED BAGELS - With Plain Cream Cheese and Choice of Herbed Cream Cheese OR Strawberry Cream Cheese	\$72 per dozen
HARD BOILED EGGS - With Salt, Pepper and Tajin	\$36 per dozen
BAGEL SANDWICH - Plain Bagel, Sausage, Egg and Cheese	\$12 each
SEASONAL SLICED FRUIT	\$6 per person
BREAKFAST BURRITO - Chorizo or Vegetarian	\$14 each
EARLY DEPARTURE - Bagged Breakfast Granola Bar, Whole Fresh Fruit, Greek Yogurt, Iced Coffee or Bottled Juice	\$20 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, Red Onions, Kosher Dill Pickle Slices,

Roasted Red Pepper Aioli, Mayonnaise, Dijon Mustard, Cheddar and Swiss

Sliced Croissants, Focaccia and Gluten Free Bread

Assorted Brownies and Cookies

SOUTH BY SOUTHWEST BUFFET \$47 | pp

Chicken Tortilla Soup

Roasted Corn and Black Bean Salad, Chopped Romaine, Bell Peppers, Shredded Cheese,

Tomatoes, Tortilla Strips and Southwestern Ranch Dressing

Choice of 1 Protein:

- Carne Asada - Sliced Marinated Flank Steak with Charred Jalapenos, Sauteed Onions and Red Peppers
- Pulled Chicken Tinga with Chipotle-Ancho Tomato Sauce
- Pork Carnitas

Vegetarian Tamales

Mexican Rice

Rojo Frijoles with Roasted Jalapeno and Herbs

Salsa, Sour Cream, Guacamole and Shredded Cheese

Flour and Corn Tortillas

Churros

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, Cucumbers, Bell Peppers

and Greek Dressing

Lamb Meatballs

Garlic Oregano Grilled Chicken Breast with Tapenade and Roasted Eggplant

Warm Pita and Seasonal Hummus

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

Baklava with Fresh Fruit Skewers Drizzled in Honey

Add Vegetarian Falafel at \$6 pp



COLORADO CHILI BOWL BUFFET \$42 | pp

Choice of 2:

- Steamboat Beef Chili
- Vegetarian 5 Bean Chili
- Colorado Pork Green Chili

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

Corn Bread and Indian Fry Bread

Sour Cream, Cheddar Cheese, Onions and Peppers

Palisade Peach Cobbler

SOUP AND SALAD BUFFET \$42 | pp

Choice of 1:

- Roasted Potato and Smoked Cheddar Soup
- Tomato Soup
- Chicken Noodle Soup
- Colorado Beef Chili

Choice of 3:

- Garden Salad with Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, 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, Cucumbers, Bell Peppers and Greek Dressing
- Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Peppers, Shredded Cheese, Tomatoes, Tortilla Strips and Southwestern Ranch Dressing
- Chef's Pasta Salad
- Red Skin Potato Salad
- Seasonal Fruit Salad

Includes Sliced Grilled Chicken, Assorted Breads and Butter

Apple Cobbler

Add Second Soup at \$10 pp

MAMA'S KITCHEN BUFFET \$45 | pp

Apple Pecan Salad, Spinach, Apples, Candied Pecans, Goat Cheese and Apple Cider Vinaigrette
Tomato Soup

Classic Deviled Eggs and Fried Green Tomatoes with Smoked Paprika Aioli

Hoppin Jon Black Eyed Peas and Rice

Shrimp & Grits

Fried Chicken Sliders

Pimento Cheese Sandwich Triangles

House Potato Chips

Bourbon Pecan Pie



Bagged Lunches

All Lunch Bags Include a Cookie, Assorted Chips, Seasonal Fruit and Chef's Pasta 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** **\$26** | 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** **\$28** | pp
Sliced Turkey, Lettuce, Tomato, Bacon and Boursin Cream in a Tortilla Wrap
- CHIPOTLE CHICKEN SALAD WRAP** **\$28** | pp
Chipotle Chicken Salad, Cilantro, Roasted Corn, Sliced Tomato, Lettuce, Red Cabbage and Ancho Aioli in a Spinach and Herb Tortilla
- CAPRESE FOCACCIA** **\$27** | pp
Sliced Heirloom Tomatoes, Sliced Fresh Mozzarella Cheese, Arugula and Balsamic Reduction on Focaccia
- VEGGIE WRAP** **\$26** | pp
Marinated Grilled Veggies, Hummus, Tomatoes, Lettuce and Balsamic in a Spinach and Herb Tortilla.

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



PLATED LUNCH

Priced per person

Plated Salads

Choice of 1

CLASSIC CAESAR SALAD	\$9 pp
Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing	
GARDEN SALAD	\$9 pp
Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette	
PEAR SALAD	\$11 pp
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette	
CAPRESE SALAD	\$12 pp
Spring Mix, Arugula, Heirloom Tomato, Fresh Mozzarella Cheese and Balsamic Vinaigrette	
BRUSSELS SPROUT SALAD	\$11 pp
Roasted Brussels Sprouts, Chopped Romaine, Shaved Parmesan, Dried Cranberries, Candied Walnuts and Honeycomb Mustard Dressing	

Plated Main Course

Includes Iced 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

GRILLED TERIYAKI AIRLINE CHICKEN BREAST	\$32 pp
Herbed Pineapple Rice and Grilled Asparagus	
SEARED SIRLOIN BASEBALL STEAK	\$36 pp
Boursin Cream, Roasted Baby Red Potatoes and Broccolini	
SEASONAL FISH	\$35 pp
Saffron Couscous Pilaf and Grilled Vegetables	
DRY RUBBED BONE IN PORK CHOP	\$36 pp
Peach Ragout, Smoke Cheddar Au Gratin Potatoes and Bourbon Glazed Carrots	
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

CARROT CAKE	\$10
BOURBON PECAN PIE Vanilla Caramel	\$13
CARAMEL APPLE PIE	\$13
FLOURLESS CHOCOLATE TORTE Whipped Cream and Fresh Berries	\$13
KEY LIME PIE	\$13

BREAKS

Priced per person, minimum order of 25

THE BARISTA **\$22** | pp
Coffee, Hot Chocolate and Hot Tea with Chocolate Shavings, Marshmallows,
Assorted Coffee Syrups and Whipped Cream
Assorted Mini Cookies and Biscotti

ICE CREAM SUNDAE BAR **\$15** | pp
Chocolate & Vanilla Ice Cream, Fresh Berries, Sprinkles, Crushed Oreos,
Maraschino Cherries, Peanuts, Chocolate Sauce, Caramel Sauce and Whipped Cream

CHIPS AND DIPS **\$16** | pp
Kettle Chips, Tortilla Chips, Pita Chips
Choice of 2 Dips:
• Guacamole
• Salsa
• French Onion Dip
• Seasonal Hummus
• 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

APRES SKI BREAK **\$16** | pp
Steamboat Beef Chili, Fritos, Shredded Cheese, Sour Cream, Diced Onions and Jalapenos

A la Carte Break Items

Priced per piece

Kind Bars	\$6
Clif Bars	\$6
Assorted Greek Yogurts	\$6
Assorted Jerky	\$9
Assorted Boulder Potato Chips	\$5
Assorted Candy Bars	\$5
Assorted Honey Stinger Energy Snacks	\$6
Whole Fresh Fruit	\$4
Assorted Planters Trail Mixes	\$4

Break Enhancements

Priced per person, 25 person minimum

Assorted Cookies	\$65 per dozen
Assorted Brownies and Blondies	\$65 per dozen
Krispie Treats	\$65 per dozen
Cajun Snack Mix	\$12 pp
Oriental Snack Mix	\$12 pp
Chips with Salsa	\$10 pp

A la Carte Beverages

Aluminum Bottled Water	\$7.5 per bottle
Canned Soda (16 oz.)	\$6 per can
Topo Chico Sparkling Flavored Waters	\$6 per can
Peace Tea	\$6 per can
Red Bull	\$6 per can
Freshly Brewed Iced Tea	\$46 per gallon
Lemonade	\$46 per gallon
Assorted Juices	\$46 per gallon
Coffee, Decaffeinated Coffee, Tea	\$60 per gallon
(Minimum order of 3 gallons)	
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 Satay, Sweet Chili Sauce	\$6 per piece
Mini Nashville Fried Chicken Bao Buns, Honey, Pickle	\$7 per piece
Bourbon Glazed Bison Meatballs	\$7 per piece
Lamb Lollipop, Sun-Dried Pesto Aioli	\$10 per piece
Spinach and Cheese Empanada, Romesco	\$6 per piece
Seared Steak Crostini, Pimento Cheese, Mustard Crème	\$7 per piece
Polenta Cake, Whipped Ricotta, Mushroom Duxelle, Truffle	\$8 per piece
Crispy Pork Pot Sticker	\$6 per piece
Vegetable Egg Roll	\$6 per piece
Coconut Shrimp, Mango Dipping Sauce	\$7 per piece

Cold Hors D'oeuvres

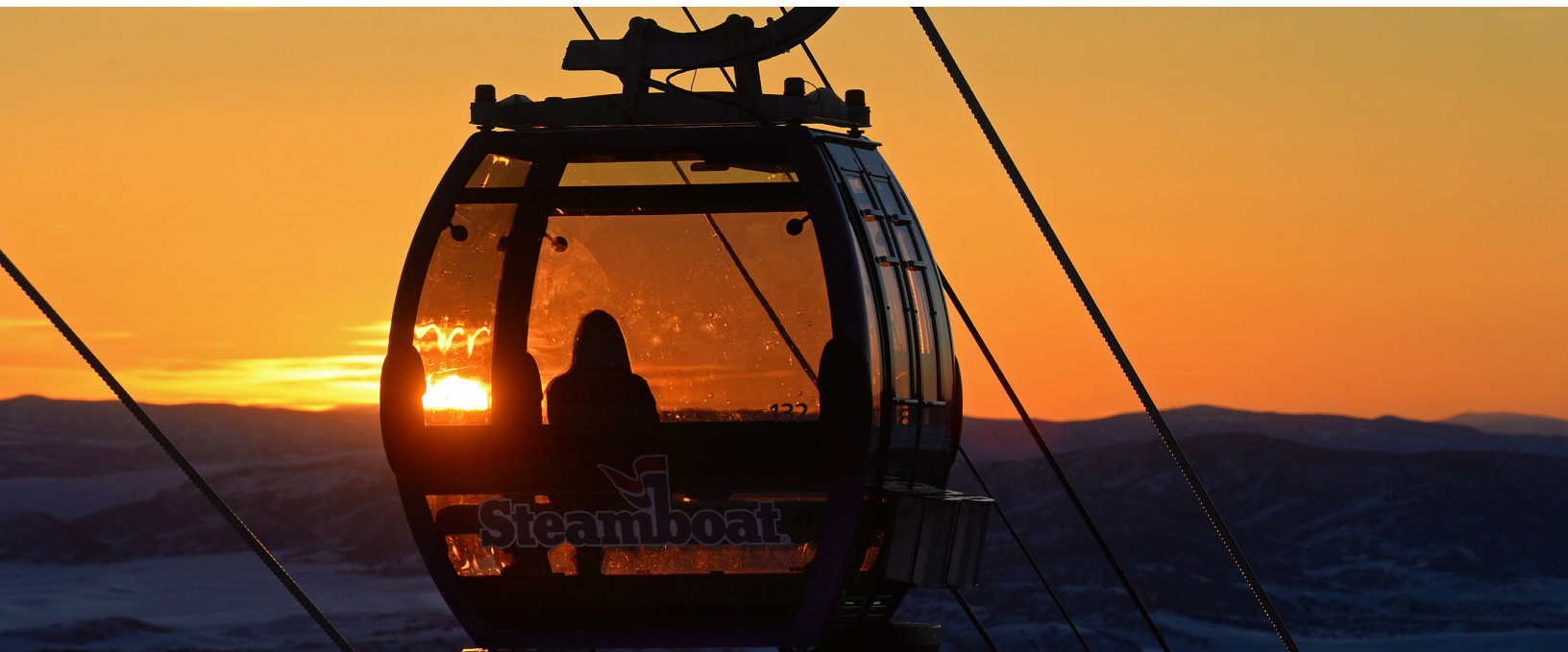
*Priced per piece, minimum order 25 pieces per selection
Option to be butler passed or stationary*

Shrimp Bloody Mary Shooters	\$7 per piece
Smoked Salmon Cucumber Round, Dill Crème	\$6 per piece
Boursin and Tomato Bruschetta Crostini, Balsamic Glaze	\$6 per piece
Seared Tuna, Wonton, Sesame Seed, Sesame Soy Aioli	\$8 per piece
Poached Pear and Brie Tartlet, Pistachio, Balsamic Glaze	\$6 per piece
Avocado Toast Point, Esquites Street Corn Salad	\$7 per piece
Caprese Skewer, Balsamic Glaze	\$6 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, Cucumbers, 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's
- SMOKED SALMON AND TROUT DISPLAY** **\$16** | pp
Hard-Boiled Eggs, Whipped Dill Cream Cheese, Capers, Chopped Red Onions,
Diced Tomatoes, Sliced Cucumbers, Sliced Radish, Lemon Wedges,
Pumpernickel, French Bread Crostini
- COLORADO CHEESE AND CHARCUTERIE DISPLAY** **\$19** | pp
Colorado Elk Sausage, Cured Meats, Rillettes of Duck
Assorted Colorado Cheeses
Bourbon Apricots, Cabernet Onion, Candied Figs, Praline Pecans
Caper Berries, Whole Grain Mustard, Grilled Tomato
Assorted Crackers, Grissini
- CRUDITÉ** **\$12** | pp
Chef's Selection of Seasonally Cut Vegetables, Green Goddess Dip



Chef Attended Carving Stations

Served with Assorted Rolls

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

- 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
- BUFFALO FLANK STATION** **\$28** | pp
Coffee Crusted Buffalo Flank Steak (6oz pp)
Whiskey Cream, Mushroom Demi



Themed Reception Stations

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

ITALIANO PASTA STATION **\$22** | pp

Chef Attendant Required

Cavatappi Pasta and Gluten Free Sweet Potato Gnocchi
Roasted Tomato Marinara and Pesto Cream Sauce
Grilled Chicken, Sweet Italian Sausage, Garlic and Herb Shrimp
Roasted Red Peppers, Grilled Zucchini and Mushrooms
Parmesan Cheese and Chili flakes
Selection of Breads with Herbed Oil and Balsamic

FIESTA GRANDE TACO STATION **\$22** | pp

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 Chipotle Shrimp at \$15 pp

COMPOSED SALAD BAR **\$15** | pp

Choice of 2:

- Garden Salad with Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, 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, Cucumbers, Bell Peppers and Greek Dressing
- Roasted Corn and Black Bean Salad with Chopped Romaine, Bell Peppers, Shredded Cheese, Tomatoes, Tortilla Strips and Southwestern Ranch Dressing
- Apple Pecan Salad with Spinach, Apples, Candied Pecans, Goat Cheese and Apple Cider Vinaigrette
- Caprese Salad with Spring Mix, Arugula, Heirloom Tomato, Fresh Mozzarella Cheese and Balsamic Vinaigrette

BUILD YOUR OWN SLIDER STATION **\$19** | pp

Choice of 2:

- BBQ Smoked Pork with Apple Coleslaw
- Beef Burgers with Shredded Lettuce, Cheeses, Bacon Jam, Dill Pickle and Tomato Slices
- Fried Chicken with Dill Pickles and Siracha Aioli
- Vegetarian Portobello “Philly”

Mayo, Mustard, Ketchup and BBQ Sauce

Slider Buns/Rolls

House Seasoned Kettle Chips

SPUD BAR **\$22** | pp

Choice of 2:

- Au Gratin Potatoes, Duchess Mashed Potatoes, Roasted Fingerling Potatoes, Brown Butter Mashed Sweet Potatoes, Baked Potatoes

Bacon Bits, Scallions, Sauteed Peppers and Onions, Shredded Cheese, Sour Cream,
Chipotle Puree, Hot Sauce

PLATED DINNER

Priced per person

Plated Salads

Choice of 1

CLASSIC CAESAR SALAD **\$9** | pp
Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and Caesar Dressing

GARDEN SALAD **\$9** | pp
Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Watermelon Radish, Cucumbers, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette

PEAR SALAD **\$11** | pp
Spinach, Arugula, Japanese Pear, Gorgonzola, Celery, Candied Walnuts and Apple Cider Vinaigrette

CAPRESE SALAD **\$12** | pp
Spring Mix, Arugula, Heirloom Tomato, Fresh Mozzarella Cheese and Balsamic Vinaigrette

BRUSSELS SPROUT SALAD **\$11** | pp
Roasted Brussels Sprouts, Chopped Romaine, Shaved Parmesan, Dried Cranberries, Candied Walnuts and Honeycomb Mustard Dressing



Plated Main Course

Includes Coffee, Decaffeinated Coffee & Hot 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	
DRY RUBBED BONE-IN PORK CHOP	\$50 pp
Peach Ragout, Smoked Cheddar Au Gratin Potatoes and Bourbon Glazed Carrots	
GRILLED STRIPLOIN FILET	\$57 pp
Boursin Cream, Smashed Potatoes and Squash Gratin	
HERB AND GARLIC SEARED LAMB T-BONE	\$67 pp
Root Vegetable Gratin, Grilled Asparagus and Sun Dried Cherry Rum Cream	
SURF AND TURF: LIME AND GARLIC SHRIMP, 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	\$69 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

CARROT CAKE	\$10
BOURBON PECAN PIE Vanilla Caramel	\$13
CARAMEL APPLE PIE	\$13
FLOURLESS CHOCOLATE TORTE Whipped Cream and Fresh Berries	\$13
KEY LIME PIE	\$13

Dinner Buffets

Buffets include Coffee, Decaffeinated Coffee & Tea, Assorted Rolls & Butter
Minimum order of 25 people, additional fees apply if under 25 people

CENTENNIAL BUFFET **\$62** | pp

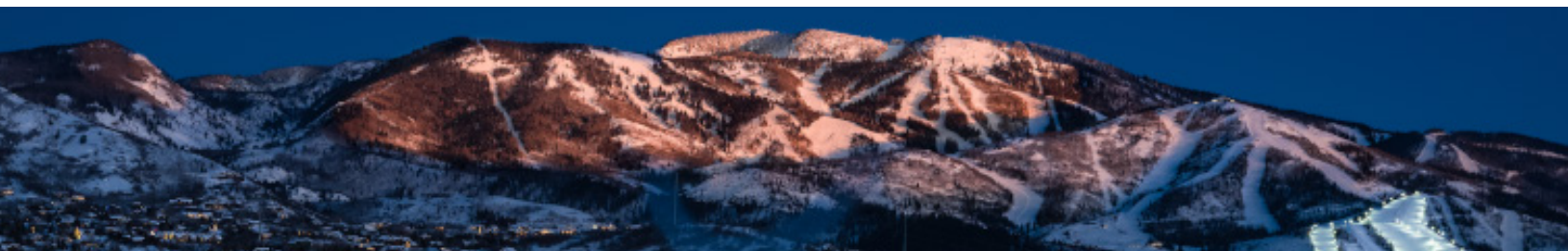
Steamboat Beef Chili
Garden Salad with Blue Cheese Dressing and Balsamic Vinaigrette
Roasted Potato Salad and Coleslaw
Herb Roasted Seasonal Fish
Grilled New York Strip with Bourbon BBQ Sauce
Achiote Pork Loin Roast with Corn and Tomatillo Salsa
3 Cheese Macaroni and Cheese
Duchess Mashed Potatoes
Cornbread and Indian Frybread
Palisade Peach Cobbler

FAR EAST BUFFET **\$55** | pp

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

OLYMPIAN BUFFET **\$85** | pp

Crab and Avocado Salad
Broiled Lobster Tail with Vanilla Herb Compound Butter
Grilled Tenderloin of Beef with White Truffle Mushroom Sauce
Potato Gratin
Roasted Broccolini and Glazed Heirloom Carrots
White Chocolate Mousse in Dark Chocolate Shells with Raspberries
Trifle with Seasonal Berries and Mascarpone Cheese

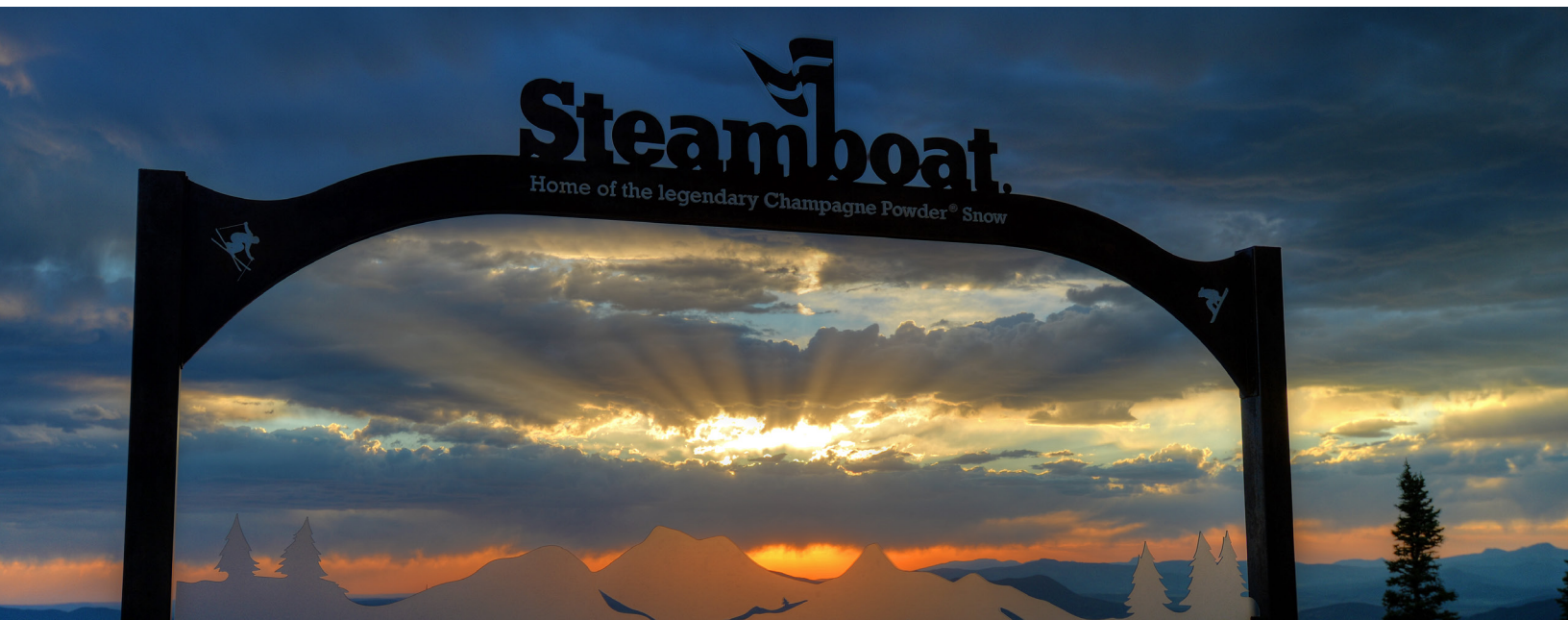


LA COCINA BUFFET **\$62** | pp

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

TRATTORIA BUFFET **\$55** | pp

Minestrone Soup
Classic Caesar Salad, Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons and
Caesar Dressing
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 | **\$40** 2 hours | **\$50** 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 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 **\$40** 1 hour | **\$50** 2 hours | **\$60** 3 hours
(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, St. Francis Merlot

Domestic & Imported Beers
Assorted Soda's

PREMIUM BAR PACKAGE **\$50** 1 hour | **\$60** 2 hours | **\$70** 3 hours
(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 \$25 1 hour | \$30 2 hours | \$40 3 hours
(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 \$30 1 hour | \$35 2 hours | \$45 3 hours
(Additional Hours \$15 Per Person, Per Hour)

Preferred Wines Elouan Chardonnay, Chateau Ste. Michelle Sauv Blanc, Figuiere Rose, Elouan Pinot Noir, Paraducci Cabernet Sauvignon, St. Francis 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

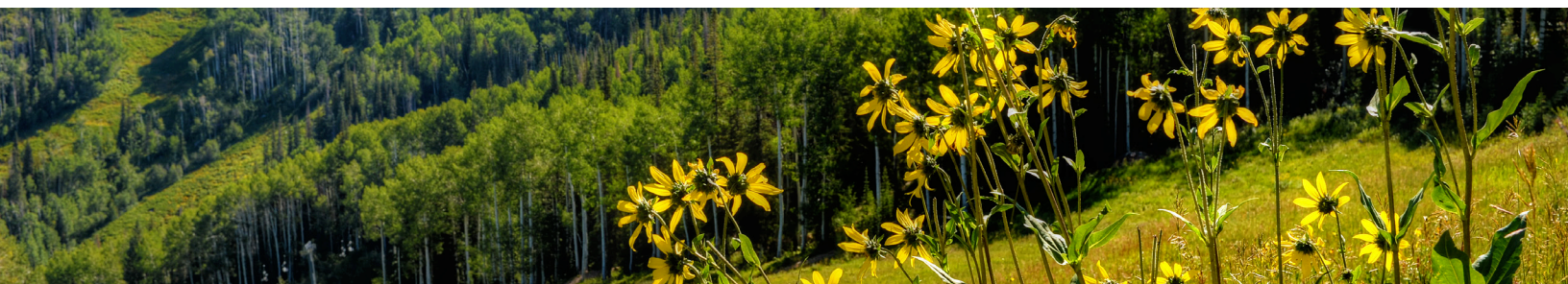
Priced per drink

Well Cocktail	\$9
Call Cocktail	\$10
Premium Cocktail	\$11
House Wine	\$10
Preferred Wines	\$12
Premium Wines	\$14
House Champagne	\$10
Imported Beer	\$9.50
Domestic Beer	\$8.50
Canned Soda (16oz)	\$6

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	\$10
Domestic Beer	\$9
Canned Soda (16oz)	\$6



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 Gir,l Riesling, Columbia Valley, WA	\$49
Figuiere, Rose, Mediterranee Le Saint Andre, FR	\$49
Conumdrum, 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
Conumdrum, 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 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.

The Steamboat Grand Hotel has an official provider of audio-visual equipment. 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 our official provider 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.

