

# *Weddings*

## BEAVER RUN

RESORT & CONFERENCE CENTER



620 Village Road, Breckenridge Colorado 80424  
[www.beaverrun.com/weddings](http://www.beaverrun.com/weddings)

970.453.8716  
[sharding@beaverrun.com](mailto:sharding@beaverrun.com)

# Ceremonies

## Patio on the Green

Accommodates up to 250 seated guests

## Spencer's Deck

Accommodates up to 75 seated guests

## Coppertop Patio

Accommodates up to 150 seated guests

Site fees start at \$1,000

## SITE FEE INCLUDES

A one(1) hour rehearsal (based on venue availability), and up to two(2) hours for the ceremony; as well as chair set up and take down. The site fee *does not* include:

Decorating or decorations, additional lighting, power, or a runner. Fake Flower petals are not allowed in outdoor ceremony sites.

The site fee includes a staff member to redirect foot traffic around the ceremony sites.

# Receptions

## Imperial Ballroom

\$14,000 Food & Beverage Minimum

Accommodates up to 150 guests

## Breckenridge Ballroom

\$18,000 Food & Beverage Minimum

Accommodates up to 350 guests

## Colorado Ballroom

\$20,000 Food & Beverage Minimum

Accommodates up to 500 guests

## Coppertop II \*

\$6,500 Food & Beverage Minimum

Accommodates up to 100 guests

## Coppertop III \*

\$8,500 Food & Beverage Minimum

Accommodates up to 120 guests

## The Tent \*\*

\$8,500 Food & Beverage Minimum

Accommodates up to 250 guests

\*Not Available November-April

\*\*Not Available October-May

## RECEPTION SITE INCLUDES

Up to four (6) hours for your reception, tables and chairs, dance floor (up to 15' x 15'), cake table, gift table, DJ table and head table. We provide cream or white linens, any color of napkins and overlay from our inventory, & votive candles. Glitter & confetti are not allowed in the banquet rooms. Banquet space is only held between the hours indicated on the contract. Set up time will be confirmed closer to wedding date dependent on other business in hotel

All outside entertainment must conclude by 10 pm, and indoor entertainment must conclude by 11 pm. Noise ordinances are in place according to the Breckenridge Town Ordinance.

All prices are inclusive of taxes, gratuity and resort fee.

# Cold Bites

One (1) order contains 50 pieces.

Add \$35 per server, per hour for passed butler service.

## DEVILED EGGS

hardboiled eggs piped with our own savory filling  
\$205

## BRUSCHETTA

Thinly cut French bread toasted with extra virgin olive oil & topped with garlic, Roma tomatoes & capers  
\$205

## VEGETARIAN ANTIPASTO SKEWERS (GF)

Sundried tomatoes, artichokes, Buffalo mozzarella, Kalamata olive, basil, olive oil and balsamic  
\$220

## BEEF TENDERLOIN CANAPES

Thinly sliced beef tenderloin with horseradish, red onion & cornichons  
\$260

## PROSCIUTTO WRAPPED ASPARAGUS (GF)

Thinly sliced Italian ham around fresh asparagus with boursin cheese  
\$235

## AHI TUNA SHOOTERS (GF/DF)

Layers of seared Ahi Tuna with lime marinated avocado and ponzu reduction with a wonton chip  
\$300

## GAZPACHO SHOOTERS (GF/DF/V)

Chef's choice chilled Gazpacho Soup  
\$170

## CEVICHE SHOOTERS (GF/DF)

Citrus marinated seafood with avocado and cilantro.  
\$300

## CALIFORNIA ROLL

Seasoned sushi rice rolled in Nori seaweed with avocado, Sriracha & snow crab, served with soy, wasabi & pickled ginger  
\$275

## LARGE SPLIT KING CRAB LEGS (GF/DF)

Large split king crab legs on ice with red cocktail sauce & lemon  
\$90/pound

## SMOKED SALMON CANAPES (GF/DF)

Cold smoked salmon on cucumber slices with red onions & capers  
\$235

## JUMBO SHRIMP COCKTAIL (GF/DF)

tiger shrimp poached & served over ice with red cocktail sauce & lemon  
\$300

All prices are inclusive of taxes, gratuity and resort fee.

# Hot Bites

One (1) order contains 50 pieces.

Add \$35 per server, per hour for passed butler service.

## VEGETABLE SPRING ROLL

paper-thin pastry folded around spicy vegetables  
served with hot mustard & Thai sweet chili with  
sweet & sour  
\$190

## MINI BAKED BRIE

brie cheese and raspberry in crisp phyllo dough  
\$220

## ASSORTED MINI QUICHE

bite size mini quiche with spinach & cheese. And  
bite size ham and cheese  
\$190

## GREEK SPANAKOPITA

crisp phyllo dough filled with spinach, onions & feta  
cheese  
\$190

## SOUTHWEST CHICKEN EMPANADAS

medium spicy chicken in pastry with cilantro &  
New Mexico chilies served with a fresh Pico de  
Gallo  
\$235

## MINI CHICKEN CORDON BLEU

breaded chicken stuffed with Swiss cheese & ham,  
fried crisp  
\$220

## TERIYAKI KABOB

tender pieces of beef, skewered & brushed with  
teriyaki, served with a coconut peanut sauce  
\$220

## THAI CHICKEN SATE

boneless breast of chicken, soy marinade & Thai chili  
\$220

## CHINESE POTSTICKERS

paper-thin dough filled with pork & vegetables, served  
with hoisin sauce  
\$220

## CHICKEN MEATBALLS (DF)

cocktail size meatballs tossed in honey Sriracha sauce  
\$220

## BACON WRAPPED SCALLOPS (GF/DF)

bay scallops wrapped in smoked bacon, served with a  
north woods rémoulade  
\$260

## COCONUT SHRIMP

crispy fried shrimp coated in coconut & served with  
Thai chili sauce  
\$260

## CRAB RANGOON

the finest of crabmeat in a crispy wonton wrapper  
served with hot mustard & sweet & sour sauce  
\$205

## SNOW CRABCAKES

with a peppercorn rémoulade  
\$260

## SWEDISH MEATBALLS

cocktail size meatballs tossed in mushroom sauce with  
sour cream  
\$190

All prices are inclusive of taxes, gratuity and  
resort fee.

# Mirrors & Platters

One (1) order contains 50 pieces unless otherwise listed.

## CHEESES OF THE WORLD (GF)

Selection of imported & domestic cheeses to include: brie, Danish bleu, port salute, smoked cheddar, Swiss, boursin, bonbel & others with grapes, berries & crackers

\$400

## BAKED BRIE EN CROUTE

Kilo wheel of triple cream brie, toasted sliced almonds raspberry preserves wrapped in fluffy puff pastry, served with appropriate fruit & crusty French bread

(Serves 20-25 people)

\$275

## AHI HAWAIIAN (GF/DF)

Seared number one grade Ahi tuna. Chilled & sliced, served with spicy chili sauce, wasabi, soy & ginger

\$400

## VEGETABLE CRUDITES (GF/DF/V)

an assortment of fresh carrots, celery, broccoli & marinated mushrooms combined with olives, pickled vegetables & cherry tomatoes with our own white bean hummus & parmesan ranch dressing

\$240

## ANTIPASTO PLATTER (GF/DF)

thinly sliced prosciutto, capicola & salami with marinated mushrooms, kalamata olives, artichokes & roma tomatoes

\$410

## CASCADE OF FRESH FRUIT (GF/DF/V)

fresh melons, berries & grapes with yogurt dipping sauce

\$250

## SMOKED FISH MIRROR (GF)

hot & cold smoked salmon & trout with lemon, cream cheese, capers, red onion & lahvosh crackers

\$450

## CHILLED ROAST TENDERLOIN OF BEEF

choice tenderloin roasted to medium rare with toast points, hard boiled egg, minced red onion, capers, gherkins & horseradish remoulade

\$490

## SPINACH ARTICHOKE DIP (GF)

Served Hot with Pita Bread, Carrots, Celery and Tortilla Chips

(Serves 30 People)

\$230

All prices are inclusive of taxes, gratuity and resort fee.



# Action Stations

Enhance any reception with an action station.  
\$150 per chef, per hour for chef attended service.

## ROAST C.A.B. OF PRIME RIB (GF)

Beef rubbed with our own selection of herbs & spices,  
slow cooked & served with au jus, horseradish, mustard,  
mayo & petite rolls

(serves 30)

\$580

## BISON PRIME RIB (GF)

Bison rubbed with our own selection of herbs & spices,  
slow cooked & served with au jus, horseradish, mustard,  
mayo & petite rolls

(serves 20)

\$600

## ROAST TENDERLOIN OF BEEF (GF)

Rubbed with garlic, black pepper & salt, seared over a hot  
flame then slow roasted to medium rare served with  
demi glace, Dijon mustard, mayo & petite rolls

(serves 25)

\$415

## HONEY DIJON ROAST HAM (GF)

Scored with dried cloves, served with pineapple raisin  
sauce, mustard, mayo & petite rolls

(serves 50)

\$385

## ROASTED TOM (GF)

Slow roasted turkey on a bed of carrots, celery & onion,  
carved to order with cranberry sauce, mustard, mayo &  
petite rolls

(serves 30)

\$385

## BAKED POTATO BAR (GF)

Yukon Gold Baked Potatoes and Toppings to include sour  
cream, butter, chives, bacon bits, shredded cheddar cheese  
and chef's choice additional options.

\$22 per guest

## PASTA STATION

Penne & tortellini pasta with bay shrimp, grilled chicken,  
bacon, Italian sausage, sundried tomatoes, mushrooms, red  
onions, broccoli, fresh basil, garlic, parmesan cheese, chili  
flakes, marinara & alfredo sauces

\$22 per guest

All prices are inclusive of taxes, gratuity and  
resort fee.

# Beer, Wine & Spirits

\$150 in sales must be generated per bartender, per hour.

## SPONSORED PER PERSON PACKAGES

	BEER & WINE	BEER, WINE, WELL	BEER, WINE PREMIUMS	BEER, WINE, TOP SHELF
4 HOURS	\$45	\$50	\$60	\$70
5 HOURS	\$55	\$60	\$70	\$85
6 HOURS	\$66	\$70	\$80	\$100

## PER DRINK CONSUMPTION PRICING

SPONSORED		CASH BAR	
DOMESTIC BEER	\$5	DOMESTIC BEER	\$5
IMPORTS & CRAFT BREWS	\$6	IMPORTS & CRAFT	\$6
HOUSE WINE	\$7.50	HOUSE WINE	\$8
PREMIUM WINE	\$9	PREMIUM WINE	\$9
WELL BRANDS	\$6.50	WELL BRANDS	\$7
PREMIUM BRANDS	\$7.50	PREMIUM BRANDS	\$8
TOP SHELF BRANDS	\$8.50	TOP SHELF BRANDS	\$9
SODAS	\$3.50	SODAS	\$3.50

All prices are inclusive of taxes, gratuity and resort fee.

# Plated Dinners

Plated Dinners include your choice of soup, salad,  
fresh seasonal vegetables & a starch.  
Served with warm rolls & butter.  
Maximum of 3 entrees, inclusive of vegetarian needs.

## SOUPS

Tomato Basil Soup (Contains Pine Nuts)

Wild Mushroom Bisque

Crab & Smoked Corn Chowder

Lobster Bisque—\$2 extra

## SALADS

### House Salad

Mixed greens, diced Roma tomato, crisp bacon bits,  
carrot curls, cucumber & ranch dressing

### Traditional Caesar Salad

Iceberg Lettuce, crisp croutons, shredded asiago &  
Caesar dressing

### Power Spinach Salad

Shaved Parmesan, diced apples, candied pecans &  
raspberry vinaigrette

### Spencer's Salad

Spinach with dried cherries, candied pecans, feta  
cheese & balsamic vinaigrette

All prices are inclusive of taxes, gratuity and  
resort fee.



# Plated Dinners

Plated Dinners include your choice of soup, salad,  
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## ENTREES

### C.A.B. SIRLOIN

Rubbed with Kosher salt, toasted pepper & olive oil  
\$80

### FILET MIGNON

Center cut choice beef tenderloin with red wine  
demi-glace  
\$90

### HUDSON VALLEY ORANGE DUCK

Marinated half duck served with a Grand Marnier  
orange sauce  
\$78

### GRILLED SALMON FILLET

Marinated in orange, lemon & lime, grilled over an  
open flame  
\$68

### ROCKY MOUNTAIN TROUT AMANDINE

Pan seared in brown butter, toasted almonds, chopped  
parsley  
\$60

### ROASTED LEMON CHICKEN QUARTER

Lemon, pepper & herb roasted chicken quarter served  
with chicken jus  
\$62

### CHICKEN FLORENTINE

Leaf spinach & cheese atop a boneless breast of  
chicken  
\$62

## DUETS

### SURF & TURF

Grilled sirloin with red-wine demi glaze with shrimp  
sautéed in lemon & garlic  
\$96

### LOBSTER TAIL & TENDERLOIN

Filet of beef tenderloin with red wine demi-glace with  
cold water lobster tail with drawn butter  
\$110

### SIRLOIN C.A.B. & GRILLED SALMON

Sirloin rubbed with kosher salt, toasted pepper & olive  
oil grilled over an open flame with marinated grilled  
salmon in orange butter sauce  
\$96

## VEGETARIAN

### SPICY CHICKPEA & ZUCCHINI

Spicy chickpea & zucchini served in a puff pastry  
\$55

### STUFFED SQUASH

Stuffed squash with lentils, quinoa & roasted  
vegetables  
\$55

All prices are inclusive of taxes, gratuity and  
resort fee.

# Buffet Dinners

All buffets include: chef's choice salad,  
fresh seasonal vegetables, rolls & butter.

## ENTRÉE OPTIONS

### RAINBOW TROUT AMANDINE

Pan seared in brown butter, toasted almonds &  
chopped parsley

### FILLET OF SALMON

Marinated in orange, lemon & lime grilled over an  
open flame

### LEMON CHICKEN QUARTERED

Lemon, pepper & herb roasted chicken quarters &  
served with chicken jus

### CHICKEN MARSALA

Tender chicken, mushrooms & tomatoes

### C.A.B. SIRLOIN

Grilled over an open flame with red wine or  
mushroom demi-glace

### EGGPLANT PARMIGIANA

Breaded eggplant with Pomodoro sauce, parmesan  
cheese & penne pasta

### SPICY CHICKPEA & ZUCCHINI

In a puff pastry

### ROASTED PRIME RIB

Rubbed in our secret blend of spices & slow cooked  
with Au Jus, horseradish sauce & dinner rolls—

Add \$6 per person & \$150 per chef per hour

## SIDES

Garlic & Butter Mashed Potatoes

Roasted Red Potatoes

Jasmine Rice

Wild Rice Pilaf

## ENHANCEMENTS

Ten ounce New York strip steak- \$17

Jumbo Shrimp Kabob- \$12

Vegetable Skewers- \$7

Ten ounce ribeye steak- \$15

One Entrée- \$68 per person: Choice of one side and seasonal vegetable

Two Entrée- \$80 per person: Choice of one side and seasonal vegetable

Three Entrée- \$95 per person: Choice of two sides and seasonal vegetable

All prices are inclusive of taxes, gratuity and  
resort fee.

# Packages

Plated packages will include soup, salad, seasonal vegetable, starch, rolls & butter.

Buffet packages will include salad, seasonal vegetable, starch, rolls & butter.

## Silver Package

Champagne Toast

Cheese Display

One Hot Bite Selection

One Cold Bite Selection

Two Entrée Meal

**Buffet: \$110**

**Plated \$130**

## Gold Package

Champagne Toast

Cheese Display

Vegetable Display

One Hot Bite Selection

Two Cold Bite Selection

Two Entrée Meal

**Buffet: \$120**

**Plated \$140**

## Platinum Package

Champagne Toast

Cheese Display

Vegetable Display

Two Hot Bite Selection

Two Cold Bite Selection

Two Entrée Meal

Cake Cutting

**Buffet: \$130**

**Plated \$150**

**Buffet & Plated entree options on pages 8-10.**

All prices are inclusive of taxes, gratuity and resort fee.

# Late Night Snacks

Minimum order of 25 unless otherwise noted.

## SLIDER BAR

Build your own sliders with Chef's choice of 3 different meat selections and toppings served with slider buns

\$22/person

## STREET TACO BAR

Corn Tortillas filled with braised short ribs, roasted chicken & pulled pork, served with Japanese Slaw and Hatch Chili Crème

\$22/person

## SOFT PRETZELS

Large soft pretzels served with mustard and melted cheese

\$4/serving

## BUFFALO WINGS\*

Spicy wings with carrots, celery sticks, ranch & bleu cheese dressing

\$185/50 wings

## CHIPS, SALSA, GUACAMOLE & QUESO

\$10/serving

## FRESH BAKED COOKIES OR BROWNIES\*

\$45/dozen

## PIZZAS\*

Assorted toppings with 8 slices per pizza

\$30/pizza

**\*No Minimum order**

All prices are inclusive of taxes, gratuity and resort fee.

# *Preferred Vendors*

## WEDDING PLANNERS

### ERICA SARELL WEDDINGS

Erica Sarell-Bull 303.815.7677  
Erica@ericasarellweddings.com  
www.ericasarellweddings.com

## DISTINCTIVE MOUNTAIN EVENTS

Elizabeth 'Ebs' Long 720.346.4514  
www.distinctivemntevents.com

### PETAL AND BEAN

Kayle Walker-Burns 970.485.9106  
info@petalandbean.com  
www.petalandbean.com

## FLOWERS

### PETAL AND BEAN

970.485.9106  
www.petalandbean.com

### BLOOM

970.547.5951  
www.bloomflowershop.com

### BLUSH + BAY

720.480.1976  
www.blushandbay.com

## HAIR & MAKEUP

### WEEMALA

857.540.9983  
www.weemalahairandmakeup.com

## BRECKENRIDGE HAIR COMPANY

970.453.0800  
www.breckenridgehair.com

## SPA

### SPA AT BEAVER RUN

970.453.8757  
www.beaverrun.com/breckenridge-spa-resort

## PHOTOGRAPHERS &

## VIDEOGRAPHERS

### SARAH ROSHAN WEDDING PHOTOGRAPHER

303.905.9740  
www.sarahroshanphoto.com

### KELSEY BOOTH PHOTOGRAPHY

909.624.9037  
www.kelseybooth.com

### DANI COWAN PHOTOGRAPHY

254.466.4702  
www.danicowanphotography.com

### AMPERSAND FAMILY

903.387.1494  
www.ampersandfamily.com

## OFFICIANTS

### SUMMIT CELEBRANT

970.389.6954  
www.summitcelebrant.com

### PHIL GALLAGHER

970.368.2686

# Preferred Vendors

## RENTALS & DECOR

### COLORADO TENTS & EVENTS

970.262.6858

[www.tentsandevents.com](http://www.tentsandevents.com)

### ENTERTAINMENT

#### IMAGE AUDIOVISUALS

970.393.0172

[www.imageav.com](http://www.imageav.com)

#### DJ GUY

303.754.0004

[www.djguy.biz](http://www.djguy.biz)

#### DJ CRISP

97.470.2483

[breckenridgecrisp@yahoo.com](mailto:breckenridgecrisp@yahoo.com)

#### DREW REGES

906.370.7399

[www.drewreges.com](http://www.drewreges.com)

#### GREATIME, DJS.EVENTS.EVOLVED

970.845.8566

[www.greatimedj.com](http://www.greatimedj.com)

#### SNOWFLAKE PHOTO BOOTH, INC.

970.368.3004

[www.snowflakephotobooth.com](http://www.snowflakephotobooth.com)

#### EAR2EAR PHOTOBOOTH

970.509.9778

[www.ear2earphotobooshs.com](http://www.ear2earphotobooshs.com)

## BAKERIES

### BLUE MOON BAKERY

970.485.0385

[www.bluemoonbakery.net](http://www.bluemoonbakery.net)

### MOM'S BAKING COMPANY

970.453.4473

### THE CAKE MAKER

970.471.0700

[www.thecakemaker.us](http://www.thecakemaker.us)

### KATY PIERSON

970.785.0385

[www.sugarbreck.com](http://www.sugarbreck.com)

## CHILDCARE

### RESORT SITTERS

970.513.4445

[www.resortsitters.com](http://www.resortsitters.com)

### MOUNTAIN SITTERS

970.447.7024

[www.mountainsitters.com](http://www.mountainsitters.com)