
THE LODGE

AT BRECKENRIDGE

Weddings





Congratulations

Congratulations on your engagement and upcoming nuptials!

We are honored and delighted that you are considering The Lodge at Breckenridge for your wedding, and we would be pleased to assist with any and all of your wedding plans. At The Lodge, we pride ourselves in working closely with each couple to custom design your wedding. We specialize in planning an exquisite reception menu, the perfect ceremony location, offering stunning embellishments and recommendations—all this to achieve our goal of creating unforgettable weddings and memories to last a lifetime.

At The Lodge at Breckenridge, planning is easy:

FIRST – Take Your Pick!

- Pick Your Date – We can customize our unique spaces to best suit your special day.

SECOND – Ring the Dinner Bell

- Build your menu. Choose from the masterful creations of our Chef and Culinary Team.....or ask us to custom build a menu specifically to your tastes.

THIRD – The Bar

- So we can most appropriately accommodate your needs, our Wedding Packages do not include bar service. This allows us to customize your beverage service to your desired level.

FOURTH – The Details

- Design your customized timeline and floor plans

FINALLY – All the little Extras

- Want to add a little “oomph” to your evening—choose some extras—additional pricing as listed.

GUESTROOMS

Do you need accommodations for your visiting guests? We would be delighted to offer you a group discounted guestroom rate for your visiting guests. Rates vary by season and day of the week—allow us the opportunity to offer your guests the perfect getaway.

THE ICING ON THE CAKE

One evening of celebrating is hardly enough! Allow us to host your rehearsal dinner, farewell brunch, or both! Talk to our sales team to learn about our special offerings.

SPEAKING OF CAKE

We do not create custom wedding cakes at The Lodge at Breckenridge however; we do recommend several local bakeries for your custom creations at no additional charge.

Your Venue

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO



SITE FEES:

Our event space is available to you from 10:00 a.m. until 10:00 p.m. on the day of your wedding.

- Saturday Events. Winter \$2,950 Summer \$3,750
- Friday or Sunday Events Winter \$2,250 Summer \$2,750
- Monday, Tuesday or Thursday \$1,200
- Why Knot Wednesday No Site Fee! (minimum 30 people)

*Any event with 30 or less guests will be charged a \$250 Service Fee

*Speak with a member of our sales team for more details. Prices quoted are exclusive of applicable taxes.

If an outdoor space is chosen for any part of your function, we will automatically book indoor backup space in the event of inclement weather.

DECORATIONS:

We do believe in the natural beauty of The Lodge at Breckenridge and its surroundings so decorations and florals are not included in our packages however, we are happy to recommend some of our favorites.

FOOD AND BEVERAGE MINIMUM:

All minimums quoted are exclusive of applicable taxes and service charges. Tax based upon current state and local sales tax. Service charge is 20%.

- Saturday Events. Winter \$5,700 Summer \$8,500
- Friday or Sunday Events Winter \$4,200 Summer \$6,900
- Why Knot Wednesday Starting at \$119 per person

All menus and prices are subject to change without notice. All prices are subject to 20% service charge, and applicable current sales tax.

The Packages

CUSTOMIZE YOUR PACKAGE

What's included in your package:

- House tables and chairs for all events, including gift table, cake table, and placecard table
- Complimentary cake cutting service
- Dance floor
- All meal and banquet serviceware
- Set-up and teardown
- Complimentary parking

GOLD PACKAGE

\$95 PER PERSON | PLATED \$115

- Choice of 2 stationed and 3 hand-passed hors d'oeuvres selections
- Champagne toast upon entrance to dinner
- A 3-entrée buffet meal consisting of salad, side, seasonal vegetables and choice of 3 entrées
- Cake cutting service

SILVER PACKAGE

\$83 PER PERSON | PLATED \$103

- Choice of 2 stationed and 3 hand-passed hors d'oeuvres selections
- Champagne toast upon entrance to dinner
- A 2-entrée buffet meal consisting of salad, side, seasonal vegetables and choice of 2 entrées
- Cake cutting service

BRONZE PACKAGE

\$70 PER PERSON | PLATED \$90

- Choice of 2 stationed and 1 hand-passed hors d'oeuvres selections
- Champagne toast upon entrance to dinner
- A 2-entrée buffet meal consisting of salad, side, seasonal vegetables and choice of 2 entrées
- Cake cutting service

Food and Beverage Offerings

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO

TO BEGIN

DISPLAYED HORS D'OEUVRES

- Chef's Cured Meat and Cheese Board
- Fruit and Cheese Display
- Poached Shrimp with Cocktail Sauce
- Crisp Garden Vegetable Crudités—Charred Red Pepper Hummus, Herbed Ranch, Seasonal Vegetables

COLD HORS D'OEUVRES

- Smoked Trout Dip on a Toasted Baguette
- Spinach and Artichoke Dip with Toasted Pita Points
- Caprese Skewers with Balsamic Glaze
- Bruschetta Bites with Goat Cheese, Tomatoes and Watercress
- Ahi Tuna Tartare on Wonton with Sweet Soy-Sesame Reduction
- Prosciutto, Mozzarella and Melon Skewers
- Red Endive with Sundried Tomato Boursin
- Cold Seafood Display (+\$20pp)

HOT HORS D'OEUVRES

- Mini Egg Rolls with Thai Chili Sauce—Vegetarian or Chicken
- Rye Toast with Braised Bison and Pickled Mustard Seed
- Thai Chicken Skewers
- Stuffed Mushroom Caps—Vegetarian or Crab
- Lamb Meatballs with Apple-Brandy Jus
- Mini Crab Cakes with Remoulade
- Brie Raspberry Filo Bites
- Bacon Wrapped Scallops



Food and Beverage Offerings (Continued)

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO

THE MEAL

SALADS

- **Pre-Set Salads** (+\$3pp)
- **The Lodge Caesar** – Crisp romaine, focaccia croutons, shaved Parmesan, and creamy Caesar dressing
- **Field Greens** – Garden greens mix, shaved carrot, sliced cucumber, grape tomatoes, and vinaigrette dressing
- **Baby Spinach** – Goat cheese, spiced pecans, dried cranberries, and cranberry vinaigrette

ENTRÉES

All entrées are accompanied by fresh seasonal vegetables

SEA

- Seafood Medley over Linguini with Lemon-Parsley Butter Sauce
- Seared Mahi Mahi with Romesco
- Blackened Salmon with Roasted Tomatillo Salsa
- Pan-Seared Salmon with a Citrus Beurre Blanc Butter Sauce or Dill Honey Mustard Glaze

LAND

- Herb-Grilled Chicken Breast with a Lemon and Rosemary Cream Sauce
- Grilled Chicken Breast with Wild Mushroom Marsala
- Peppercorn Crusted Pork Tenderloin with Apple-Brandy Compote
- Grilled Flat-Iron Steak with Breckenridge Bourbon Demi-Glace
- Rocky Mountain Elk Medallions with Blackberry Demi-Glace (+\$10pp)
- Grilled Filet of Beef with Red Wine Demi-Glace (+\$10pp)

VEG

- Butternut Squash Raviolis with a Sage Butter Sauce
- Wild Mushroom Polenta Cakes with Herb Jus, Goat Cheese

ACCOMPANIMENTS

- Whipped Yukon Gold Potatoes
- Herb-Roasted Baby Red Potatoes
- Classic Wild Rice Pilaf or Quinoa
- Smoked Gouda Au Gratin Potatoes
- Three Cheese Macaroni and Cheese with Crispy Gratin

* All meals are accompanied with assorted dinner rolls and butter, water, lemonade and iced tea.

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Food and Beverage Offerings (Continued)

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO

THE EXTRAS

LATE NIGHT SNACKS

Priced per piece, minimum of 25 pieces

- Pimiento Cheese Fritters \$1.80
- Bacon Wrapped Scallops \$2.20
- French Fries \$0.75
- Assorted Cheese Board \$1.50
- Charcuterie Board \$2.00
- Heirloom Tomato Goat Cheese Bruschetta \$1.50
- Jalapeño Brisket Poppers \$2.00



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Food and Beverage Offerings (Continued)

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO

HOSTED BARS

HOSTED PACKAGE

PER HOUR	BEER & WINE	CLASSIC	PREMIUM
Four Hours	\$32 pp.	\$37 pp.	\$41 pp
Five Hours	\$34 pp.	\$41 pp.	\$45 pp
Six Hours	\$36 pp.	\$43 pp.	\$47 pp

HOSTED CONSUMPTION

Domestic Beer	\$4 per bottle	House Wine	\$28 per bottle
Micro & Imported Beer	\$6 per bottle	Classic Cocktails	\$8 per drink
Soda	\$2.50 each	Premium Cocktails	\$10 per drink
Bottled Water	\$2 each		

HOSTED SPECIALTY COCKTAILS

Classic Liquors Plus Up to Two Mixers	\$12 pp per hour
Premium Liquors Plus Up to Two Mixers	\$22 pp per hour

** Hosted package prices are subject to 20% service charge and all applicable fees. Additional bars required for 150+ guests.*

CASH BAR

Domestic Beer	\$4 per bottle	House Wine	\$28 per bottle
Micro & Imported Beer	\$6 per bottle	Classic Cocktails	\$8 per drink
Soda	\$2.50 each	Premium Cocktails	\$10 per drink
Bottled Water	\$2 each		

SELECTIONS

HOUSE RED WINE: Oxford Landing Shiraz or Oxford Landing Cabernet

HOUSE WHITE WINE: Oxford Landing Chardonnay or Oxford Landing Pinot Grigio

BOTTLED BEERS: Coors Banquet, Coors Light, Avery White Rascal, Breckenridge Avalanche, Denver Pale Ale and SKA Modus Hoperandi IPA

KEGS: Breckenridge Avalanche, Breckenridge Vanilla Porter, Lefthand Sawtooth Amber Ale, Great Divide DPA, Avery White Rascal, Oskar Blues Mama's Lil Pills, SKA Modus Hoperandi & Coors Light

CLASSIC: Epic Vodka, Spring 44 Gin, 4 Roses Bourbon, Jack Daniels, Johnny Walker Red, J Wray Rum, Espolon Tequila

PREMIUM: Breckenridge Vodka, Tanqueray Gin, Breckenridge Bourbon, Crown Royal, Glenlivet 12 Year, Captain Morgan, Hornitos Tequila

** Special requests on beverages must be ordered in advance of even and require (30) day advance notice.*

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