Weddings

Beaver Run
Resort & Conference Center

620 Village Road, Breckenridge Colorado 80424
www.beaverrun.com/weddings
970.453.8716
sharding@beaverrun.com
Ceremonies

**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.

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

Receptions

**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.

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
## Cold Bites

One (1) order contains 50 pieces.
Add $35 per server, per hour for passed butler service.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deviled Eggs</td>
<td>Hardboiled eggs piped with our own savory filling</td>
<td>$205</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>Thinly cut French bread toasted with extra virgin olive oil &amp; topped with garlic, Roma tomatoes &amp; capers</td>
<td>$205</td>
</tr>
<tr>
<td>Vegetarian Antipasto Skewers (GF)</td>
<td>Sundried tomatoes, artichokes, Buffalo mozzarella, Kalamata olive, basil, olive oil and balsamic</td>
<td>$220</td>
</tr>
<tr>
<td>Beef Tenderloin Canapes</td>
<td>Thinly sliced beef tenderloin with horseradish, red onion &amp; cornichons</td>
<td>$260</td>
</tr>
<tr>
<td>Prosciutto Wrapped Asparagus (GF)</td>
<td>Thinly sliced Italian ham around fresh asparagus with boursin cheese</td>
<td>$235</td>
</tr>
<tr>
<td>Ahi Tuna Shooters (GF/DF)</td>
<td>Layers of seared Ahi Tuna with lime marinated avocado and ponzu reduction with a wonton chip</td>
<td>$300</td>
</tr>
<tr>
<td>Gazpacho Shooters (GF/DF/V)</td>
<td>Chef’s choice chilled Gazpacho Soup</td>
<td>$170</td>
</tr>
<tr>
<td>Ceviche Shooters (GF/DF)</td>
<td>Citrus marinated seafood with avocado and cilantro.</td>
<td>$300</td>
</tr>
<tr>
<td>California Roll</td>
<td>Seasoned sushi rice rolled in Nori seaweed with avocado, Sriracha &amp; snow crab, served with soy, wasabi &amp; pickled ginger</td>
<td>$275</td>
</tr>
<tr>
<td>Large Split King Crab Legs (GF/DF)</td>
<td>Large split king crab legs on ice with red cocktail sauce &amp; lemon</td>
<td>$90/pound</td>
</tr>
<tr>
<td>Smoked Salmon Canapes (GF/DF)</td>
<td>Cold smoked salmon on cucumber slices with red onions &amp; capers</td>
<td>$235</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail (GF/DF)</td>
<td>Tiger shrimp poached &amp; served over ice with red cocktail sauce &amp; lemon</td>
<td>$300</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>4 HOURS</td>
<td>$45</td>
<td>$50</td>
<td>$60</td>
<td>$70</td>
</tr>
<tr>
<td>5 HOURS</td>
<td>$55</td>
<td>$60</td>
<td>$70</td>
<td>$85</td>
</tr>
<tr>
<td>6 HOURS</td>
<td>$66</td>
<td>$70</td>
<td>$80</td>
<td>$100</td>
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</table>

**PER DRINK CONSUMPTION PRICING**

<table>
<thead>
<tr>
<th></th>
<th>Sponsored</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>$5</td>
<td>$5</td>
</tr>
<tr>
<td>Imports &amp; Craft Brews</td>
<td>$6</td>
<td>$6</td>
</tr>
<tr>
<td>House Wine</td>
<td>$7.50</td>
<td>$8</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$9</td>
<td>$9</td>
</tr>
<tr>
<td>Well Brands</td>
<td>$6.50</td>
<td>$7</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7.50</td>
<td>$8</td>
</tr>
<tr>
<td>Top Shelf Brands</td>
<td>$8.50</td>
<td>$9</td>
</tr>
<tr>
<td>Sodas</td>
<td>$3.50</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

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

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Plated Dinners

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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 glace 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 PARMIGANA
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 entrée 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
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303.905.9740
www.sarahroshanphoto.com

KELSEY BOOTH PHOTOGRAPHY
909.624.9037
www.kelseybooth.com

DANI COWAN PHOTOGRAPHY
254.466.4702
www.danicowanphotography.com

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www.ampersandfamily.com

OFFICIANTS
SUMMIT CELEBRANT
970.389.6954
www.summitcelebrant.com

PHIL GALLAGHER
970.368.2686
Preferred Vendors

ENTERTAINMENT

IMAGE AUDIOVISUALS
970.393.0172
www.imageav.com

DJ GUY
303.754.0004
www.djguy.biz

DJ CRISP
97.470.2483
breckenridgecrisp@yahoo.com

DREW REGES
906.370.7399
www.drewreges.com

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970.845.8566
www.greatimedj.com

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www.snowflakephotobooth.com

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970.509.9778
www.ear2earphotobooths.com

RENTALS & DECOR

COLORADO TENTS & EVENTS
970.262.6858
www.tentsandeevents.com

BAKERIES

BLUE MOON BAKERY
970.485.0385
www.bluemoonbakery.net

MOM’S BAKING COMPANY
970.453.4473

THE CAKE MAKER
970.471.0700
www.thecakemaker.us

KATY PIERSO
970.785.0385
www.sugarbreck.com

CHILDCARE

RESORT SITTERS
970.513.4445
www.resortsitters.com

MOUNTAIN SITTERS
970.447.7024
www.mountainsitters.com