SNOWMASS CLUB

Snowmass Village, Colorado

Wedding bliss.

Surrounding you, the highest peaks are capped in wedding white. The grounds are perfectly manicured, trimmed with wildflowers, and native grasses. A staff of the most highly trained hospitality professionals in the area tend to your every need.

About Snowmass Club

Set in the splendor of the Elk Mountain Range, just minutes from Snowmass Ski area and nine miles from Aspen, you'll find everything you want in one spectacular place. Snowmass Club offers all the comforts of home, the attentive service of a fine hotel and the extensive amenities of the country club lifestyle. Snowmass Club's views of Mt. Daly, one of the tallest peaks in Colorado, and Capital Peak, provide a majestic mountain atmosphere found nowhere else in the world.

Founded in 1968, The Snowmass Club has long been considered the heart and soul of life in the town of Snowmass Village. With beginnings as a country club, Snowmass Club has evolved into the ideal mountain lifestyle for year-round residents, second home owners, and owners of the private residences.

RESTAURANTS, BARS AND CATERING SPACE

- **Sage Restaurant & Patio** - Casual yet elegant feel serving seasonal fare with a twist using Colorado's freshest local ingredients whenever possible.
- **Sage Bar & Living Room** - Cozy couches by the stone hearth fireplace create an inviting Colorado feel that is complimented by our extensive wine list and draft selections.
- **The Black Saddle** – An environmentally friendly 'green' facility with an old Snowmass ranchland motif set in the middle of our award winning golf course.
- **Daly Room** - 1,664 square foot banquet hall with private deck looking towards Mt. Daly.
- **Club Room** - Lodge style living room set up with its own bar, fireplace, and stunning antler chandelier.
- **Alpine Meadow** - Connected to the Daly Lawn by a bridge over a babbling brook, Alpine Meadow has the ability to seat 350 for a plated dinner, and the function to support all amenity and entertainment needs.
- **Daly Lawn** - The Valley's most picturesque outdoor location, making it ideal for wedding ceremonies.

ADDITIONAL FACILITIES

- 19,000 square foot athletic club features over 30 cardio equipment machines
- Full service Spa with 5 private rooms offering facial, body treatments, and massages
- 4 outdoor pools and 2 hot tubs, including lap pool, recreational pool and children's pool
- 11 outdoor and 2 indoor tennis courts
- 18-hole golf course designed by Golf Digest's "Architect of the Year 2003", Jim Engh
- Nordic Center with 50 kilometer cross country ski and snow shoe course

Catering Venues

ANDERSON ROOM
This private dining room offers stately mountain décor with breathtaking views of the Elk Mountain Range. Located adjacent to Sage Restaurant, it's a perfect setting for dinner parties and meetings of groups up to 20.

CLUB ROOM
Complete with its own bar, stone fireplace, grand antler chandelier and outdoor deck, this room allows for groups to enjoy the Colorado mountain feel for meetings or social gatherings for up to 40.

DALY ROOM
Named for its spectacular views of Mt. Daly, this 1,664 square foot banquet hall can comfortably host 100 guests for a conference or 120 for dinner. Your guests will enjoy the unobstructed view of the picturesque mountain range from the 550 square foot balcony.
This room can be equipped to accommodate any of your audio/visual needs

BLACK SADDLE BAR & GRILLE
Surrounded by impressive views of Snowmass' exquisite scenery, this ranch-motif building was designed to be an environmentally friendly "green" facility. Guests can experience old Snowmass in the indoor space and the award winning golf course on the spectacular outdoor space, which is available for tenting. Black Saddle is surrounded by lush green hills and deep blue ponds, which provide a memorable setting for any occasion.

SAGE RESTAURANT
Our on-site restaurant features a casually elegant dining room with huge picture windows capturing breathtaking views. Fresh regional ingredients combined with our chef's creative flair, ensure that your experience will be unforgettable. Well-appointed with leather chairs and rustic décor, the ambiance at Sage is unprecedented.

SAGE PATIO
Sage's 4,000 square foot patio overlooks the Club's pools and waterfall providing a quintessential view of majestic Mt. Daly. Sage Patio is a great location for tented events with outdoor dining available May through October.

SAGE LIVING ROOM & BAR
Warm furnishings create an atmosphere perfect for an après event or cocktail gathering. Lounge on one of our leather club chairs by a crackling stone hearth fireplace overlooking the club's elegant pools and Mt. Daly. To complete this experience, sample a selection from our extensive wine list or our local microbreweries on tap.

ALPINE MEADOW & DALY LAWN
Set against a stunning backdrop of Mt. Daly, Alpine Meadow is a 4,800 square foot open air venue capable of seating 350 people. This space is equipped with suitable power to accommodate the needs of your event. This site is immediately adjacent to the Daly Lawn, connected by an adjoining bridge crossing a babbling brook. Alpine Meadow combines the outdoor splendor of the Rocky Mountains with the convenience and luxury of a country club.

Catering Policies & Guidelines

The Snowmass Club provides the following information to assist you in the planning of your event.
Additional inquiries should be directed to the Director of Catering.

In our continued effort in leading the charge towards sustainability we are committed to:

- 100% antibiotic and hormone-free locally raised grass fed beef
- Zero trans fat cooking oils
- Disposables are recyclable or compostable
- Fair trade certified organic coffee from Green Mountain Coffee Roasters
- Waste veggie oil used by local to fuel their vehicles

We welcome the opportunity to create special menus that vary from our printed suggestions.

FOOD & BEVERAGE SERVICES

We welcome the opportunity to create special menus that vary from our printed suggestions. Menu selection should be completed at least eight weeks prior to your event. If it is your wish that your guests have a choice of entrée on the day of your event, a surcharge of $10.00, per additional choice, is applicable. If you wish for your guests to have more than one choice of Salads and Desserts, a surcharge of $5.00, per additional choice, is applicable. This surcharge will be applied to the highest priced selection. All beverages will be billed on consumption.

DEPOSITS & PAYMENT POLICIES

A $2,000 non-refundable deposit is required to reserve banquet space along with a credit card authorization form to be kept on file. Once the Banquet Event Order has been completed, 50% of the estimate is due at least sixty (60) days prior to the event.
Any outstanding balances will be due at the conclusion of the event. Direct billing arrangements may be made for groups with prior credit approval.

GUARANTEES

For the number of persons attending your function are required by noon, five (5) business days prior to the event date. This number will be considered a guarantee, not subject to reduction. If a guarantee is not received, the expected number of guests will be considered the guarantee. You will be charged for the guaranteed number of guests or the number of guests in attendance, whichever is greater. In the event that your number of actual guests exceeds the guaranteed number provided, the Snowmass Club will do it's best to accommodate your needs, but necessary substitutions may need to occur.

WEDDINGS

If a Wedding Ceremony is planned on Snowmass Club property, we require that the services of a Wedding Coordinator be retained to assist with the details on this very important day.

The following arrangements are acceptable:

- To retain a Wedding Coordinator throughout the entire planning of the event for all services.
- To retain the services of Wedding Coordinator for the duration of the Wedding day only.

Business clout.

Our stunning, professional facilities are equipped with all you need to ensure the perfect meeting.
All of your particular needs and special requests are properly attended to so that you can focus on business.

Breakfast Buffets

Minimum of 20 persons required for hot buffets; minimum of 10 people required for cold buffets.
Prices are per person. Buffets include regular and decaffeinated coffee and a selection of hot teas.

CLUB CONTINENTAL

Fresh Fruit & Berry Platter, Individual Fruit Yogurts, Fresh Bakery Items with Preserves and Butter, Orange Juice
$20

HEALTHY START CONTINENTAL

Fresh Fruit & Berry Platter, Low Fat Granola and Yogurt Parfaits, Assorted Fruit Breads and Low Fat Muffins with Preserves, Assorted Cereals with Skim & 2% Milk, Orange, Juice
$20

ALPINE BREAKFAST

Fresh Fruit & Berry Platter, Scrambled Farm Eggs, Applewood Smoked Bacon, Pork Sausage Links, Sage Breakfast Potatoes
Fresh Bakery items with Preserves and Butter, Fresh Squeezed Orange Juice
$32

BREAKFAST ADDITIONS

The following items may be added at the price indicated, per person.

Assorted Bagels with Cream Cheese	$4
Ham, Egg and Cheese Sandwich on English Muffins	$7
Steel Cut Oats with Rasins, Cinnamon, Sweet Cream, Brown Sugar and Milk	$7
Spinach, Bacon and Gruyere Quiche	$8
House Smoked Salmon with Bagels, Cream Cheese and Condiments	$14
Whole Grain Pancakes with Vermont Maple Syrup	$12
Grand Mariner French Toast with Orange Marmalade and Cream	$12
Traditional Eggs Benedict	$15
Parma Ham and Fontina Frittata	$16
Full Service Omlet Station (Chef Fee applies)	$15

Brunch Buffets

Minimum of 20 persons required for hot buffets.
Prices are per person.
Buffets include regular and decaffeinated coffee and a selection of hot teas.

THE SAGE

Assorted Fresh Pastries Natural Fruit Preserves and Butter
Fresh Fruit & Berry Platter
Buttermilk Pancakes with Pure Maple Syrup
Smoked Salmon with Traditional Garnishes, Bagels & Cream Cheese
Applewood Smoked Bacon and Pork Sausage Links
Sage Breakfast Potatoes
Scrambled Farm Eggs
Fresh Squeezed Orange and Grapefruit Juice
$38

MT. DALY

Assorted Fresh Pastries with Natural Fruit Preserves and Butter
Fresh Fruit and Berry Platter
Yogurt Parfaits with Seasonal Berries
Warm Cheese Blintz with Lingonberry Sauce
Poached Shrimp with Cocktail Sauce
Traditional Eggs Benedict
Cinnamon Brioche French Toast with Pure Maple Syrup
Apple wood Smoked Bacon and Pork Sausage Links
Sage Breakfast Potatoes
Fresh Squeezed Orange and Grapefruit Juice
$50

Specialty Breaks

COOKIE MONSTER
Fresh Baked Cookies (Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia)
Skim and 2% Milk
Regular & Decaf Coffee and Selection of Specialty Teas
$10

HEART HEALTHY
Assorted Fruit Juices
Trail Mix with Dried Fruit
Yogurt Covered Pretzels
Granola Bars
Basket Whole Fruit
$12

CHIPS 'N DIPS
Housemade Tortilla Chips with Fresh Salsa and Guacamole
Warm Pita Chips with Hummus
$8

FROZEN DELIGHTS
Assorted Frozen Dessert Bars and Fruit Popsicles
$8

à la Carte Coffee Breaks

BEVERAGES

Regular or Decaffeinated Coffee	$44 per gallon
Assortment of Specialty Teas	$44 per gallon
Hot Chocolate	$32 per gallon
Hot Apple Cider	$32 per gallon
Fresh Squeezed Orange and Grapefruit Juices	$17 per quart pitcher
Cranberry Juice	$17 per quart pitcher
Fresh Squeezed Lemonade	$15 per quart pitcher
Iced Tea	$15 per quart pitcher
Assorted Soft Drinks	$4 each

SWEETS & SUCH

Assorted Individual Fruit Yogurt with granola	$4 each
Sliced Seasonal Fresh Fruit Display	$7 per person
Assortment of Breakfast Pastries	$30 per dozen
Whole Fresh Fruit	$2 each
Assorted Cookies and Brownies	$24 per dozen

Lunch Buffets

Minimum of 20 persons required for hot buffets; minimum of 10 people required for cold buffets.
Prices are per person. Luncheon Buffets include Iced Tea and Lemonade.
Select one soup, one salad, two side dishes, one entrees, and one dessert.

SOUP

Tomato Basil Bisque
Chicken Tortilla
Wild Mushroom and Leek
Creamed Asparagus

SALAD

Greens Salad
with Accompaniments and House Made Dressings

Classic Caesar Salad
with Herbed Croutons and Shaved Parmesan

Spicy Greens
with Radish, Carrots, Cucumber and Ginger-Lime Vinaigrette

Spinach Salad
with Lemon Vinaigrette, Sun Dried Cherries and Avalanche Goat Cheese

Cobb Salad Buffet
with Bacon, Avocado, Tomato, Bleu Cheese, Grilled Chicken and
Buttermilk Ranch Dressing ($6 additional)

$36 per person.

ENTRÉE

Scottish Salmon
with Orange Mint Cous-Cous, Roasted Vegetables and Basil Pesto

Crispy Chicken
with Boursin, Roasted Fingerling Potatoes, Artichokes, Spinach and Tomato

Marinated and Char Grilled Flank Steak
with Potato Puree and Haricot Vert

Orrechiette Pasta
with Broccoli Rabe, Garlic and Rock Shrimp

Moroccan Spiced Quinoa
with Seasonal Vegetables and Curry Broth

Cellophane Noodles
with Lemongrass Coconut Chicken in Spicy Thai Curry Broth

Platter of Assorted Cookies and Brownies

Plated Lunches

Lunches include regular and decaffeinated coffee, selection of hot teas and fresh rolls with butter.
Menu price is determined by total of first entrée and dessert courses.

SOUP

Butternut Squash with Maple Butter and Sage
Sausage and Kale with Potato
Shrimp and Corn Chowder with Cumin Crème
Tomato Basil Bisque with Chevre Crostini
Chicken Tortilla with Avocado, Crispy Tortilla Chips and Sour Cream
Wild Mushroom and Leek with Brie
Spicy Gazpacho with Avocado and Dungeness Crab
Shrimp Bisque with Cognac Cream ($2 additional)
$7

SALAD

Local Greens Salad
with Pt. Reyes Bleu, Vanilla Bean Vinaigrette, Candied Pecans and Crisp Apple

Classic Caesar Salad
with Herbed Croutons, Shaved Parmesan and White Anchovy

Arugula and Shaved Artichoke Salad
with Lemon Vinaigrette, Parmesan and Tomato Confit

Iceberg Wedge
with Smoked Bacon, Tomato and Bleu Cheese

Butter Lettuce
with Herb Vinaigrette, Goat Cheese, Beets and Croutons
$10

ENTRÉE

Seared Scottish Salmon
Grilled Asparagus, Lemon Agro-Dolce Sauce $25

Crispy Skin Chicken
Mashed Potatoes, Boursin and Arugula $22

Steak Frites
Maitre D' Butter, Parmesan Herb French Fries $26

Fresh Tagliatelle Pasta
with Bolognese Sauce and Pecorino $23

Hand Made Ricotta Ravioli
with Tomato-Fennel Salad $22

Cobb Salad
with Bacon, Avocado, Tomato, Bleu Cheese and Grilled Chicken $20

Saffron and Mussel Risotto
with Spicy Sausage, Tomato and Oregano $24

DESSERT

Crème Caramel
Tiramisu
Caramel Apple Avalanche Cheesecake
Yogurt Parfait
Assorted Sorbets or Ice Creams (check for availability)
$8

Sandwich & Soup Buffets

Minimum of 20 persons required for buffet.
Buffet is accompanied with Local Greens Salad and House Made Dressings, Kettle Chips, House Bread with Butter, Iced Tea and Lemonade.

CHOICE OF TWO SOUPS

Potato and Leek
with Black Truffle Butter and Chives

Butternut Squash
with Maple Butter

Sausage and Kale
with Potato and Sage

New England Style Clam Chowder

Shrimp and Corn Chowder
with Cumin Cream

Colorado Buffalo Chili
with Sour Cream, Green Onions, and Cheddar Cheese

Tomato Basil Bisque
with Chevre Crostini

Chicken Tortilla
with Avocado, Crispy Tortilla Chips and Sour Cream

Wild Mushroom and Leek
with Brie

Shrimp Bisque
with Cognac Cream (add $4)

We are happy to make any soup, upon request.

CHOICE OF THREE SANDWICHES

Black Forest Ham and Gruyere
with Dijon Aïoli

Roast Beef
with White Cheddar and Horseradish Cream

House Roasted Turkey Club Wrap
with Applewood Smoked Bacon

Albacore Tuna Salad Sandwich
with Fresh Tarragon, Lettuce and Sliced Tomatoes

Roasted Chicken Salad
with Apples, Lettuce, and Havarti on Croissant

Roasted Vegetables on Foccacia
with Fresh Mozzarella and Basil

$32 per person.

On-the-Go Lunches

All boxed lunches are packed with mayonnaise, mustard, salt and pepper packets, paper napkins and appropriate cutlery.

CHOICE OF SANDWICH

Black Forest Ham and Gruyere
with Dijon Aïoli on Sourdough Bread

Roast Beef
with Cheddar & Horseradish Cream on Rye Bread

House Roasted Turkey Club Wrap
with Applewood Smoked Bacon in Spinach Tortilla

Tuna Salad Sandwich
with Lettuce and Sliced Tomatoes on Wheat

Roasted Chicken Salad Wrap
with Grapes, Lettuce, and Almonds in Chipotle Tortilla

Roasted Eggplant on Focaccia with Grilled Veggies and Tapenade

All sandwiches are accompanied with:
Potato Chips
Whole Seasonal Fruit
Deli Salad
Freshly Baked Cookie
Bottled Water

$22 per person.

Butler Passed Hors d'Oeuvres

Priced per piece. Minimum order of 24 per item.
For one hour cocktail reception, six pieces per person is recommended.

COLD SELECTIONS

House Smoked Salmon Tartar, Lemon Chive Blini & Crème Fraiche

Poached Potato with Crème Fraiche, Chives & Caviar

Sun Dried Tomato & Black Olive Tapenade Crostini

House Made Mozzarella & Roasted Pepper Crostini

Sesame Ahi Tuna Tartar on Wonton Crisp with Wasabi Cream

Chicken Liver Pate with Fresh Preserves on Crostini

Colorado Elk Carpaccio with Pickled Vegetable Relish

Chilled Baby Shrimp & Avocado Cocktail

Chive Crepe Roulade with House Smoked Salmon Mousse

Prosciutto and Melon Skewer with Mint Oil

Chilled Asparagus with Serrano Ham

Pink Peppercorn Seared Tuna with Lavender Honey & Cress

Spicy Gazpacho Shooter with Crab and Avocado

Watermelon & Feta Cheese Skewer with Oregano

Wagyu Beef Tartar, Balsamic Tomato Jam

Brioche Toast with Foie Gras Torchon & Port Cherries

($6) – minimum of 3 dozen

$4

HOT SELECTIONS

Tomato Soup with Mini Grilled Cheese

Sage Burger Slider with White Cheddar, Shaved Lettuce, Tomato and Sage Mayonnaise

Corn Cake with Pulled Pork and House BBQ

Maryland Crab Cake with Spicy Lemon Remoulade

Mini Raclette Toasts with Grain Mustard & Cornichon

Crisp Rock Shrimp & Asparagus with Spicy Chinese Mustard Sauce

Miniature Caramelized Onion and Gorgonzola Tart

Shredded Chicken Quesadilla with Chipotle-Lime Sour Cream

Mini Shrimp Tacos with Avocado-Tomatillo Salsa & Cilantro

Truffle Fries with Parmesan Cheese

Olive Flatbread with Spiced Lamb and Minted Yogurt

Creamy Polenta with Wild Mushrooms and Balsamic Demi-Glace

Crispy Risotto Balls with Foie Gras & Black Truffle

Smoked Trout Fritter with Meyer Lemon Marmalade

Colorado Elk and Sun Dried Cherry Skewer

Porchetta Slider with Sweet Red Pepper Aioli

Black Truffle and Fontina Macaroni and Cheese

Warm Brie Puffs, Lavender Honey

$5

Stationed Hors d'Oeuvres

Vegetable Crudité Platter
Assortment of Raw Vegetables with Buttermilk Ranch Dressing and Hummus
$8

Artisan Cheese Board
A Selection of Artesian Cheeses with Grapes, Assorted Nuts, Dried Fruit, Crackers and Crostini
$12

House Smoked Salmon Platter
Traditional accompaniments of Red Onion, Tomato, Capers, Egg, Cream heese
$15

Warm Artichoke-Spinach Dip
Served with Crisp Pita Bread and Assorted Raw Vegetables
$9
Add Jumbo Lump Crab
$12

Salumi Platter
Assorted Salumi, Olives, Grain Mustard, House Preserves and Grilled Crostini
$12

Gruyere Fondue
Potatoes, Salami, Cornichons, Grain Mustard and Warm Bread
$12

Baked Brie Wheel
Puff Pastry Shell, Dried Fruit Compote, Candied Pecans
One wheel serves 20 guests
$8

Priced per person.

Dinner Buffets

Minimum of 35 persons required for dinner buffets. Buffets include regular and decaffeinated coffee and selection of hot teas.
Select one soup, one salad, two side dishes, two entrees, and one dessert.

SOUP

Chicken Tortilla Soup with Tortilla Chips, Avocado and Queso Fresco
Wild Mushroom Puree, Lightly Creamed with Sage Croutons
Tomato Basil Bisque with Local Goat Cheese
White Bean and Kale with Smoked Bacon
Lentil with Ham
Butternut Squash Puree, Brown Butter and Candied Pecans
Chilled Pea soup, Minted Crème Fraîche

SALAD

Local Greens, Vanilla Bean Vinaigrette, Candied Pecans, Bleu Cheese and Apple
Arugula, Shaved Artichoke Hearts, Lemon Vinaigrette and Parmeggiano-Reggiano
Baby Spinach, Crispy Shallots, Pickled Vegetables and Local Goat Cheese
Caesar Salad, Garlic Croutons and Shaved Parmesan
Roasted Vegetables, Greens, Balsamic Vinaigrette and Fresh Basil
Cous Cous, Orange Vinaigrette, Mint, Arugula and Beets
Farro Salad, Pistachios, Shaved Fennel, Radish, Herbs and Lemon-Yogurt Dressing
Teboulleh Salad of Bulgur Wheat, Tomato, Garlic and Baby Greens

SIDE DISH

Garlic Mashed Potatoes
Green Beans with Bacon and Crispy Shallots
Curry Style Basmati Rice
Baked Beans with Bacon and Brown Sugar
Baked Fontina Macaroni and Cheese
Rosemary Roasted Potatoes
Steamed Coconut Jasmine Rice
Roasted Carrots and Parsnips
Creamy Cheese Grits

DESSERT

Crème Brulee with Fresh Berries
New York Style Cheesecake with Cherry Compote
Apple Tart Tatin, Crème Anglaise
Warm Chocolate Brownie with Vanilla Bean Ice Cream
Assorted Sorbets or Ice Creams (ask for availability)

For the Table…Assorted Bite-Sized Classic American Desserts including Chocolate Covered Strawberries, Brownie Bites, Chocolate Chip Cookies, Lemon Tarts

Dinner Buffets

CHOICE OF TWO ENTRÉES

Dinner Buffet Selections

Chicken Breast
with Artichoke Hearts, Tomato, Roasted Garlic

Roast Pork Loin
with Caramelized Apple, Shallots, Madiera Jus

Ruby Trout
with Wilted Spinach, Smoked Tomato Cream

Grilled Beef Skirt Steak
with Wild Mushrooms Jus

Ricotta and Spinach Filled Ravioli
with Tomato Sage Butter Sauce

Smoked Beef Brisket
with Homemade Barbeque Sauce, Crispy Haystack Onions

Seared Salmon
with Lemon Agro Dolce , Braised Seasonal Greens

$52 per person

Dinner Buffet Selections

Grilled BBQ Chicken and St. Louis Style Pork Ribs
with Smoky Mountain BBQ Sauce

Herb Crusted Cod
with Smoked Bacon, Baby Spinach

Colorado Lamb Sirloin
Herb and Dijon Crusted, Roasted Tomato

Braised Beef Short Ribs
Horseradish Crust, Roasted Cippolini Onions

Rock Shrimp
with Thai Coconut Curry Sauce, Baby Bok Choy and Carrots

Slow Baked Salmon
with Lentils, Roasted Eggplant Caponata

Herb Crusted Filet Mignon
with Wild Mushroom Madeira Jus
($7 additional)

Elk Loin
Balsamic Cherry Jus, Sage Roasted Squash
($9 additional)

$62 per person

Plated Dinners

Dinner menus include regular and decaffeinated coffee, selection of hot teas and fresh rolls with butter.
Menu price determined by total of all courses.

SOUP

Cream of Garlic with Buttered Croutons and Chives
Puree of Butternut Squash with Spiced Marshmallow and Sage
Shrimp Corn Chowder with Corn Fritter and Cumin Crème
Colorado Buffalo Chili with Corn, Black Beans, Lime Crème Fraiche, Cornbread Crouton
Tomato Basil Bisque with Oil Poached Tomato and Basil Foam
Chicken Tortilla with Avocado, Crispy Tortilla Chips and Sour Cream
Wild Mushroom with Boursin Crostini
Shrimp Bisque with Cognac Cream and Fleuron (add $2)
We are happy to make any soup, upon request.
$7

SALAD

Baby Arugula, Roasted Tomato, Shaved Artichoke, Parmesan and Lemon Vinaigrette
Roasted Baby Beet Salad, Frisee, Tangerine Vinaigrette, Chevre Cheese and Walnuts
Local Greens Salad with Vanilla Bean Vinaigrette, Fuji Apple, Candied Pecans and Point Reyes Bleu Cheese
Classic Caesar Salad with Herbed Croutons, Shaved Parmesan and White Anchovy
Baby Iceberg Salad with Bleu Cheese, Tomato, Bacon and Crispy Shallots
$11

DESSERT

Crème Brulee with Fresh Berries
Warm Chocolate Brownie with Vanilla Bean Ice Cream
New York Style Cheesecake with Cherry Compote
Assorted Sorbets or Ice Creams (ask for availability)
Apple Tart Tatin, Crème Anglaise
$9

FOR THE TABLE

Assorted Bite-Sized Classic American Desserts including Chocolate
Covered Strawberries, Brownie Bites, Chocolate Chip Cookies, Lemon Tarts
$12

Plated Dinners

ENTRÉES

Seared Salmon
with Whipped Potato, Asparagus, Lemon Agro Dolce
$32

Seared Sea Scallops
with Roasted Cauliflower, Caper-Raisin Relish
$36

Potato Gnocchi
with Wild Mushrooms, Truffle Broth, Shaved Parmesan
$24

Crispy Skin Chicken
with Boursin Potato Puree, Thyme Jus, Arugula
$27

Char Grilled Filet Mignon
with Potato Puree, Bleu Cheese Butter, Asparagus
$38

Colorado Lamb Loin
with Creamy Polenta, Olive Vinaigrette, Grilled Vegetables
$36

Bone-In Pork Chop
with Vanilla Bean Sweet Potato, Bourbon Jus
$29

Stuffed Roasted Pepper
with Quinoa, Roasted Vegetables, Tomato Coulis
$23

Garlic Herb Roasted Porchetta
with Celeriac Puree, Green Apple Slaw
$29

Ricotta and Spinach Filled Ravioli
with Tomato Brown Butter
$28

Seared Veal Chop
with Truffle Risotto, Grilled Asparagus
$43

Chef's Receptions

A minimum of three stations is recommended for any reception scheduled during dinner hours. Priced per person.
Minimum of 20 people required for all Chefs Receptions.

PASTA STATION

Please Select Two:

Classic Carbonara
with House Bacon, Mushrooms and Tomatoes in a White Wine Cream Sauce

Linguine Forestiere
with Kale, Wild Mushrooms, Lemon and White Truffle Oil

Penne Pasta
with Artichokes, Olives and Roma Tomatoes in a Basil Pesto

Linguine Pasta
with Sun Dried Tomatoes, Spinach & Garlic Cream

Orrechiette
with Colorado Lamb Sausage, Rapini, Pecorino

Wild Boar Ragout
with Potato Gnocchi (additional $5.00 per person)

Chieken Penne
with Roasted Tomatoes, Asparagus, Peppers, Grilled Chicken and Arugula Pesto

Wild Mushroom Ravioli Forestiere
with Sharved Parmesan, Baby Arugula and Black Truffles

Bucatini
with Rock Shrimp, Anchovy, Tomatoes, Roasted Garlic and Oregano

$25 per person.

SALAD STATION

Please Select Two:

Heirloom Tomato and Buffalo Mozzarella
with Arugula, Olive Oil and Balsamic Drizzle (seasonal)

Roasted Baby Beet Salad
with Frisee, Avalanche Goat Cheese, Toasted Walnuts

Local Greens Salad
with Apples, Vanilla Bean Vinaigrette, Candied Pecans and Bleu Cheese

Classic Caesar Salad
with Herbed Croutons, Shaved Parmesan and White Anchovy

Tuscan Kale
with Toasted Pine Nuts, Currants, Extra Virgin Oil, Lemon and Parmesan

Baby Arugula
Red Pepper Vinaigrette, Shaved Artichoke Hearts, Pecorino

$22 per person.

Chef's Receptions

A minimum of three stations is recommended for any reception scheduled during dinner hours. Priced per person.
Minimum of 20 people required for all Chefs Receptions.

ANTIPASTO STATION
Please Select Two:

Marinated Artichoke Hearts, Roasted Red Peppers, Country Olive Mix, Sliced Cured Meats, Pepperoncini and Feta Cheese

Grilled Summer Vegetable Platter
with Marinated Squashes, Peppers, Asparagus, Fennel, and Eggplant

Heirloom Tomatoes (seasonal)

Chilled Pasta Salad
with Olives, Roasted Pepper, Tomatoes, Fresh Basil, Cucumber and Italian Vinaigrette

Heirloom Tomato (seasonal) and Buffalo Mozzarella
with Arugula, Olive Oil and Balsamic Drizzle

$28 per person.

DESSERT STATION
Please Select One:

Assorted Bite-Sized Classic American Desserts
Chocolate Covered Strawberries, Brownie Bites, Chocolate Chip Cookies, Lemon Tarts and Macaroons

Mini Cupcakes
Assorted Flavors and Frostings Available

Sundae Bar
Vanilla Bean Ice Cream with Chopped Nuts, Crushed Cookies, Sprinkles, Brownie Bits and Hot Fudge

$15 per person.

CARVING STATION
Chef Attendant Required at $100

Roast Tenderloin of Beef
with Mustards, Horseradish Cream and Silver Dollar Rolls
$26

Roasted Pork Loin
Stuffed with Dried Macerated Fruits, Madiera Jus
$24

Whole Roasted Salmon
with Caper Tomato Relish, Lemon Aioli and Dill Cream
$24

Roasted Leg of Lamb
with Rosemary Jus, Olive Pesto and Silver Dollar Rolls
$23

House Roasted Breast of Turkey
with Cranberry-Orange Chutney and Silver Dollar Rolls
$17

Carved Prime Rib Station
with Natural Jus and Horseradish Sauce
$24

Specialty Desserts

Priced per piece. Minimum order of 24 per item.
Special decorations, colors or shapes may result in a price increase.

Cake Pop Flavors

Double Chocolate Cake
Dark chocolate cake infused with chocolate chips and dipped in dark chocolate and cocoa nibs

Birthday Cake
Yellow cake blended with colored sprinkes, icing and covered in white chocolate

White Chocolate Raspherry Cake
White cake swirled with seedless raspberry jam and white chocolate icing, coated with white chocolate

Espresso Pop
Milk choclate cake mixed with espresso icing and dipped in a dark rich chocolate and ground espresso beans

Lemon
Fresh lemon zest and icing mixed with yellow cake, covered in white chocolate and crystallized lemon

Carrot Cake
Spiced carrot cake with chunks of walnut, blended with cream cheese frosting and coated in white chocolate

$2.50

Beverage Selections

Conference Amenities & Services

Linen - The Snowmass Club offers linens in cream and white. We would be happy to arrange specialty linens from an outside source with advance notice.

Floral - We would be happy to coordinate the services of a florist to create a particular floral theme, be it centerpieces or more extensive room arrangements. Any other decorations shall be mutually agreed upon before the event.

Entertainment - We would be happy to assist you in selecting musicians, entertainers and photographers through several local agencies. All entertainment must be mutually agreed upon before booking.

Signage - The club will post your program in the foyer, unless otherwise instructed. Other signs or banners may not be placed in public areas.

Room Assignments - Banquet and meeting rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should these factors change, Snowmass Club reserves the right to transfer the function to a more appropriate room.

Audio-Visual - Arrangements may be made through the Snowmass Club and may constitute additional fees.

Packages - In the event you will be shipping materials to the club prior to the function, please label the packages with the Catering representative's name and the date of your meeting.

Valet Parking & Transportation Services - If valet parking is desired, an outside company must be contracted for this service, at the client's expense. Further, the valet and transportation services at the Snowmass Club are strictly for the use of Club members. Client understands that they are responsible for arranging all transportation services required for their event with an outside transportation company, at their expense. Please speak with the Director of Food and Beverage for recommendations.

Menu Tastings - Menu tastings will be paid for by the client and charged to his or her master account. Tastings will not be scheduled during the last two weeks of December due to the busy holiday season. Other blackout dates may apply during holidays and high seasons.

Room Rental Fees - In addition to food and beverage minimums, a room rental fee may apply unless otherwise specified by the Snowmass Club.

Other Charges and General Fees:

- Service charge of 21% is added to all food & beverage purchases and audio visual rentals
- All services and service charges are subject to the Snowmass Village tax of 10.4%
- Bartender Fee: $50.00 each, per hour; minimum of two hours
- Room Set Up Fees: $100 and up depending on venue and size
- Chef Attendant Fee: $100.00 per station
- Remote Bar Set-Up Fee: $100.00
- Excessive Furniture Removal Fee: $500 - $2,000
- Coat Check Attendants: $25.00 each person per hour (one attendant for 30 coats)
- Clean-up Fee for excessive decorations, confetti or streamers: $500-$1,000
- Preprinted Menus: $2.50 per person
- Votive Candles: $1.00 per votive
- Linen costs: vary based on choice of linen and color

Conference Amenities & Services

Off Premise Catering - A 21% taxable service charge will be added to all food prices for off premise catering.

For prepared food collected at the Snowmass Club: A taxable service charge of 18% will be added to all food orders placed for collection from the Snowmass Club. This service charge will be subject to 10.4% sales tax.

For Deliver and Collection of Off Site Venues: A taxable service charge of 21% will be added to all food orders delivered to off-site venues on platters ready for service. The Snowmass Club will collect all service items the day following the event. This service charge will be subject to a 10.4% tax.

The following Labor Fees will apply to off premise events:

- Server Fee is $35.00 per server, per hour, from the start of the set up to the end of break down
- Bartender Fee is $75.00 per bartender, per hour
- Chef Fee is $65.00 per hour

Tented Events/Rental Equipment - For all events requiring tenting, the client is responsible for, but not limited to, the rental of the following items, coordinated through the Catering Director and all rental equipment is billed to the client, at cost plus 10%:

- All Tenting and permitting
- Flooring, Heating, Lighting
- Tables, Chairs, Linens
- China, Glass, Silver
- Room Set Up fees
- Any Service and/or Kitchen equipment deemed necessary by the Director of Catering at the Snowmass Club.
  The Director of Catering at the Snowmass Club must approve all rental lists for tented and off-site events.

Booking of Venues - The Snowmass Club reserves the right to book more than one event on property that may run concurrently. Please be assure the Snowmass Club takes great care in scheduling events to ensure that there is no interference between events booked.

Vendor Set-Up and Breakdown - Unfortunately, the Snowmass Club cannot be responsible for additional staffing in order to aid in the set-up or breakdown of your event. If the Snowmass Club has to provide staff to assist in the set-up or breakdown of any vendor's items, a labor fee of $500.00-$2000.00 will be added to your bill.

Loss and Damages - The Snowmass Club is not responsible for any loss or damages to any merchandise articles or valuables belonging to the host or their guests located in the club prior to, during, or subsequent to any function. The host is responsible for any damages incurred to the club including the use of any independent contractor arranged by the host or the host's representative.

I, _____ have read and agreed to the terms and conditions of this agreement and the pricing policy of the catering department at Snowmass Club.

Signature _____ Date _____

Vendor Referrals

Vendor	Contact Name	Phone
EVENT COORDINATORS		
EKS Events	Elizabeth Slossberg	970-948-7450
Events by Windy	Windy Gillespie	970-319-0058
Bluebird Productions	Virginia Frischkorn	970-948-7757
Rocky Mountain Connections		970-920-9800
FLOWERS		
The Aspen Branch	Beth Gill	970-925-3791
Harrington Smith	Eileen Harrington	970-927-8545
Susan's Flowers	Susan Burr	970-927-3551
MARRIAGE LICENSES		
County Clerk's Office		970-920-5180
PHOTOGRAPHERS		
Alice Koelle Photography	Alice Koelle	970-925-9210
Otto Schulze Photographers	Otto Schulze	303-931-3459
Jackie Daly Photography	Jackie Daly	970-309-4775
Todd Patrick Photography	Todd Patrick	970-945-2660
Andrew Clark Photography	Andrew Clark	303-831-9090
VIDEO		
Alchemy Audio/Visual	Stu Urfrig	970-927-0515
Colorado Audio Visual		970-925-8508
TRANSPORTATION		
Colorado Mountain Express	www.ridecme.com	800-525-6363
Snow Limo	www.snowlimo.net	970-544-6475
CTS Transportation		800-754-5466
Aspen Carriages		970-925-3394
MUSIC		
Bo Hale		970-987-1542
Wendy Larson		970-920-4314
Platinum Productions	Dylan Regan	970-544-4959
Jerry Barnett Entertainment	Jerry Barnett	303-778-1608

Vendor Referrals

Vendor	Contact Name	Phone
CEREMONIES		
Aspen Chapel	Greg Anderson	970-925-7184
Aspen Jewish Congregation		970-925-8245
Aspen United Methodist Community Church		970-925-1571
Christ Episcopal Church	Jonathan Brice	970-925-3278
First Baptist Church Pastor	Steve Woodrow	970-925-7828
Mendel Mintz - Rabbi		970-925-9568
Julie Paxton - Non Denominational		970-920-1716
Snowmass Chapel Community Center		970-923-6192
St. Mary's Catholic Church		970-925-7339
HAIR & MAKE UP		
Lather Salon		970-925-1630
Makeup & Massage	Full Circle	970-923-3302
Salon Tullio		970-925-7201
CAKES		
d'Elissious Cake Studio	Elissa Buckley	970-948-5668
CALLIGRAPHY & FINE STATIONERY		
Dear John		970-920-4400
Express Yourself		970-927-2533
ENTERTAINMENT		
Frank Farrar Caricatures	Frank Farrar	303-420-7686
Jeff Edmonds Magic	Jeff Edmonds	720-635-5577
Express Go: Gourmet Coffee Cart	Andre Mpitsos	970-948-8213
Photo Booth	Andre Mpitsos	970-948-8213
Kidtoons	Tammy Dick	970-923-6926
The Oxygen Company, Inc	Seth Owen	970-927-3228
Balloon Affairs		970-925-6030
GOLF COURES		
Snowmass Club		970-923-5700
HEALTH CLUB & SPA		
Snowmass Club		970-923-5200
SECURITY		
Specialized Protective Services	David Meeker	970-925-7810

An extraordinary setting.

With a variety of facilities and an atmosphere that includes breathtaking vistas of Mt. Daly and the expansive Elk Mountain Range, Snowmass Club is the perfect place for both corporate and social events.

Our professional events staff will work with you and attend to every detail while our executive chef and his team prepare exceptional cuisine.

We are committed to custom designing any event to meet your specific needs.
We offer a variety of one-of-a-kind venues for a distinctively creative celebration or program.

For information, please contact us today.

SNOWMASS CLUB

Snowmass Village, Colorado

Life Is Our Style. Discover It Here.

For Catering and Event Inquiries:
970.923.0912 | catering@snowmassclub.com
www.snowmassclub.com