

Winter Park Mountain Lodge

Banquet Menu

A decorative flourish consisting of a central circular motif with intricate, interlocking lines, flanked by symmetrical, flowing scrollwork on both sides.

Prices Subject to Change
Price Guaranteed for 30 days
From Date of Signed Banquet Event Order

All Menu Items are Subject to
3.1% Resort Fee, 18% Gratuity, 8.9% Tax

The following are some of our favorite items. We can personalize your menu. Just ask our conference services personnel!

Sunrise Breakfast Buffet

Served for one hour

Traditional Buffet

Fresh Scrambled Eggs
Breakfast Potatoes
Crisp Bacon or Sausage
Pancakes with Butter and Warm Maple Syrup
Assorted Fruit Juice
Coffee / Tea / Decaf
\$8.95 per person

Southern Buffet

Fresh Scrambled Eggs
Breakfast Potatoes
Biscuits and Sausage Gravy
Assorted Fruit Juice
Coffee / Tea / Decaf
\$8.95 per person

Early Riser Buffet

Fresh Scrambled Eggs
Breakfast Potatoes
Crisp Bacon or Sausage
French Toast with Butter and Warm Syrup
Assorted Fruit Juice
Coffee / Tea / Decaf
\$8.95 per person

Sunrise Special Buffet

Fresh Scrambled Eggs
Breakfast Potatoes
Crisp Bacon and Sausage
Cold Cereal w/ Milk
Muffins, Bagel, Toast & Jelly
Assorted Fruit Juice
Coffee / Tea / Decaf
\$8.95 per person

Breakfast Burrito Bar

Fresh Scrambled Eggs
Breakfast Potatoes
Sausage Bites
Mexican Green Chili Sauce, Shredded Cheddar and Jack Cheese, Diced Tomatoes
Diced onions, Sour Cream, Jalapeno Peppers and Warm Flour Tortillas
Assorted Fruit Juice
Coffee / Tea / Decaf
\$10.95 per person

Moffat Station Special Buffet

Breakfast Pan Omelet
Breakfast Potatoes
Crisp Bacon
Pancakes with Butter and Warm Maple Syrup
Cold Cereal w/ Milk
Assorted Fruit Juice
Coffee / Tea / Decaf
\$9.95 per person

Omelet Station

Omelet Fixings
Breakfast Potatoes
Crisp Bacon or Sausage
Muffins, Bagels, Toast & Jelly
Assorted Fruit Juice
Coffee / Tea / Decaf
\$12.95
Maximum 25 People

Great Day Starter Buffet

Breakfast Pan Omelet
Crisp Bacon
French Toast with Butter and Warm Maple Syrup
Cold Cereal w/ Milk
Assorted Fruit Juice
Coffee / Tea / Decaf
\$9.95 per person

Continental Breakfast Buffet

First Lite Continental

Muffins, Bagel, Toast & Jelly
Coffee / Tea / Decaf
Assorted Fruit Juice
\$5.95 per person

Sunshine Continental

Muffins, Bagels, Toast & Jelly
Cream Cheese
Assorted Individual Yogurt
Coffee / Tea / Decaf
Assorted Fruit Juice
\$6.95 per person

Ala Carte Breakfast Items

(To be added to an existing menu - per person)

Cinnamon Rolls \$1.50
Bakery Croissants \$1.50
Danish & Muffins \$2.50
Bagels with Cream Cheese \$1.50
Individual Specialty Fruit Juice \$2
Assorted Individual Yogurt \$1.50
Breakfast Quiche \$2.50
Cheese Blintzes with Fruit Sauce \$3.00
Choice of Breakfast Meat (Bacon or Sausage) \$2.00
Toast with Butter and Fruit Preserves \$1
Assorted Dry Cereal with Milk \$1.25
Smoked Salmon w/ Bagel and Cream Cheese \$3.00
Fresh Fruit – Seasonal, Chunks or Slices \$1.50
Whole Fruit \$1.50

Lunch Buffets

Served for one hour

Minimum of 20 people for Buffets

Sandwich Buffet

Sliced Roast Beef, Turkey, Ham and Assorted Cheeses
Lettuce, Tomato, Onion, Pickle and Condiments
Choice of Potato Salad, Pasta Salad or Cole Slaw
Assorted Breads and Rolls
Chef's Choice of Dessert
Lunch Beverage
\$12.95 per person

Mexican Fiesta Buffet

Seasoned Ground Beef
Refried Beans and Spanish Rice
Shredded Cheddar and Jack Cheese
Lettuce, Tomatoes, Onions, Salsa and Sour Cream
Taco Shells and Flour Tortillas
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Giant Baked Potato Buffet

Giant Baked Potato with Assorted Condiments;
Steamed Broccoli, Shredded Cheese, Sour Cream,
Chives, Diced Tomatoes, Butter and Bacon Bits
Black Bean Chili
Tossed Salad
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Soup and Sandwich Buffet

Assorted Sliced Ham, Roast Beef and Turkey
Lettuce, Tomatoes and Onions
Assorted Breads and Cheeses
Chef's Choice of Soup
Potato, Macaroni or Tossed Salad
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Marinated Fajitas Buffet

Marinated Beef and Chicken Fajitas
Red and Green Bell Peppers
Warm Flour Tortillas
Shredded Cheddar and Jack Cheese
Lettuce, Tomatoes, Jalapeno Peppers, Salsa, Sour Cream
Refried Beans and Mexican Rice
Chef's Choice of Dessert
Lunch Beverage
\$15.95 per person

Italian Buffet

Grilled Italian Sausage and Peppers
Chicken Picatta
Baked Ziti
Vegetable Medley
Caesar Salad
Toasted Garlic Bread
Chef's Choice of Dessert
Lunch Beverage
\$15.95 per person

Eastern Indian Buffet

Curried Chicken
Veggie CousCous
Grilled Pita w/ Hummus
Grilled Green Pepper and Onion Mixed Veggies
Spice Cake
Lunch Beverage
\$15.95 per person

Three Entree Buffet

Shrimp Sauté with Tomato Chive Butter Sauce
Beef Bourguignonne with Buttered Egg Noodles
Marinated Chicken Breast with Mushroom Sauce
Vegetable Medley
Tossed Salad
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$17.95 per person

Plated Luncheon

Stir Fry Chicken

Stir Fry Chicken and Vegetables
Steamed Rice
Oriental Salad
Chef's Choice of Dessert
Lunch Beverage
\$12.95 per person

Soup and Sandwich Luncheon

Choice of Chef's Soup
Croissant Sandwich
Choice of Meat, Tuna or Chicken Salad
Chips & Pickle
Chef's Choice of Dessert
Lunch Beverage
\$12.95 per person

Soup and Grilled Chicken Caesar Salad Luncheon

Choice of Chef's Soup
Marinated Grilled Chicken Breast
Crisp Romaine Lettuce w/ Caesar Dressing,
Parmesan Cheese and Garlic Croutons
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Chicken Picatta Luncheon

Chicken Picatta
Rice Pilaf
Vegetable Medley
Tossed Salad
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$14.95 per person

Plated Grilled Teriyaki Marinated Sirloin Steak

Grilled Teriyaki Marinated Sirloin Steak
Saffron Rice
Vegetable Medley
Tossed Salad
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$15.95 per person

Boxed Luncheon Selections

*Lunches will include Pasta Salad or Potato Salad,
Individual Chips, Cookie or Brownie and Lunch Beverage
Mustard, Mayo and Handi-wipe
(One Choice Per Meal Please)*

Submarine Sandwich

Thinly Sliced Roast Beef, Turkey and Ham
Swiss and Cheddar Cheeses
Lettuce, Tomato and Red Onion
\$12.95 per person

Turkey Club Croissant

Flaky Croissant with Sliced Turkey, Crisp Bacon
Pepper Jack Cheese, Lettuce and Tomato
\$12.95 per person

Sandwich with Choice of Fillings

Tuna Salad, Chicken Salad, Thin Sliced Beef with Cheddar
Thin Sliced Turkey with Swiss, Grilled Vegetarian with Cheese,
(*two choices per meal*)
Lettuce and Tomato
Choice of Bread or Roll
\$12.95 per person

Conference Services

Refreshments, Morning or Afternoon Breaks

- Coffee, Tea, Decaf and Hot Chocolate \$26.00 (one set-up 25 people)
- Assorted Soft Drinks and Bottled Water \$2 by consumption
- Fresh Assorted Fruit Juices \$2 by consumption
- Gatorade Products \$2.50 by consumption
- Ice Tea and Lemonade \$10.00 per gallon
- Breakfast Danish, Muffins and Bagels \$24.00 per dozen
- Fruit Bread and Muffins \$24.00 per dozen
- Individual Yogurt \$1.75 by consumption
- Fresh Fruits, Sliced or Chunks \$2 per person
- Fresh Fruits, Whole \$2 by consumption
- Granola Bars \$2 by consumption
- Homestyle Brownies \$24 per dozen
- Assorted Fresh Baked Cookies \$24 per dozen
- Ice Cream Bars and Frozen Yogurt \$3.00 per person

Snack Refreshment Services

Cheese, Fruit and Snack Break

- Domestic Cheese Platter and Crackers
\$5.95 per person
- Domestic cheese Platter and Crackers with
Fresh Fruit, Pretzels, or Peanuts, or Chips and Dip
\$7.95 per person

Afternoon Refreshment Break

- Assorted Candy Bars
- Assorted Fresh Baked Cookies or Brownies
- Fresh Whole Fruit
\$6.95 per person

Deli Break

- Mini Turkey, Beef and Ham Sandwiches
- Veggies and Dip Tray
- Assorted Fresh Baked Cookies
\$6.95 per person

Energy Break

- Granola Bars, Trail Mix, Individual Yogurt
- Seasonal Sliced Fruits
\$6.95 per person

Health Wise Refresher Break

- Whole Fruits
- Veggies and Dip
- Assorted Domestic Cheese and Crackers
\$7.95 per person

Sausage, Cheese & Micro Beer Party

Sausage, Domestic Cheese Assortment, Crackers
& 2 pints of our Micro Beer or 2 glasses of House Wine
\$11.95 per person

Dinner Buffets

Served for one hour

Minimum of 20 people for Buffets

Sundown Special Buffet

Meat Lasagna & 4-Cheese Lasagna
Vegetable Medley
Tossed Salad Bar w/ Assorted Dressings
Bread Sticks
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$12.95 per person

Buffalo Bill's Buffet

Roast Beef Au jus
Oven Fried Chicken
Mashed Potatoes
Vegetable Medley
Tossed Salad Bar w/ Assorted Dressings
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$15.95 per person

Italian Buffet

Grilled Italian Sausage and Peppers
Chicken Picatta
Baked Ziti
Vegetable Medley
Caesar Salad
Bread Sticks
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$17.95 per person

Windy Gap Buffet

Herbed Salmon with Rice Pilaf
Roast Beef au jus, Mashed Potatoes & Gravy
Vegetable Medley
Tossed Salad Bar w/ Assorted Dressing
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$18.95 per person

Southwestern BBQ Buffet

Ancho Rubbed Baked Chicken
BBQ Pork Ribs
Au gratin Potatoes
Southern Bar B Q Beans
Tossed Salad Bar w/ Assorted Dressings
Corn Bread
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$21.95 per person

Doc Holliday's Favorite Buffet

Carved Prime Rib with Creamy Horseradish
Marinated Chicken Breast
Herbed Salmon with Rice Pilaf
Mashed Potatoes or Twice Baked Potato
Vegetable Medley
Tossed Salad Bar w/ Assorted Dressings
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$28.95 per person

Happy Trails Buffet

Grilled New York Steak with Peppercorn Sauce
Braised Chicken Breast w/ Rice Pilaf
Herb Encrusted Salmon w/ Lemon Tarragon Butter
Mashed Potatoes or Twice Baked Potato
Vegetable Medley
Tossed Salad Bar w/ Assorted Dressings
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$30.95 per person

Plated Dinners

All Plated Dinners to Include:
Chef's Special Salad w/ ranch dressing, Dinner Rolls and Butter, Chef's Choice
of Dessert, Coffee / Tea / Decaf

Herb Chicken Breasts

Served with a wild mushroom white wine sauce

Rice Pilaf

Vegetable Medley

\$18

Fresh Baked 8 oz. Salmon Fillet

Served with a sun-dried tomato vinaigrette

Rice Pilaf

Vegetable Medley

\$22

Potato Crusted Halibut Steak

Served with a chili sour cream sauce

Rice Pilaf

Julienned Vegetables

\$24

Fresh Baked 10 oz. Mahi-Mahi or Walleye Fillet

Served with a sun-dried tomato vinaigrette

Rice Pilaf

Vegetable Medley

\$25

Chicken or Beef Oscar

Chicken breast or beef filets topped w/ fresh crab served with asparagus tips and bernaise

Rice Pilaf

Vegetable Medley

Chicken \$23

Beef \$27

Spinach Florentine Stuffed Chicken Breast

Served w/ roasted red pepper coulis

Rice Pilaf

Vegetable Medley

\$25

Roasted Airline Chicken Breast

Orange & cilantro glazed bone-in airline chicken breast

Veggie Rice Pilaf

Green Beans

\$26

Stuffed 12 oz. Pork Chop

Center cut pork chop stuffed with spinach and creamy boursin cheese

Roasted Garlic Mashers

Vegetable Medley

\$28

Sage Rubbed 12 oz. Prime Rib

Served with a bernaise demi-glace and creamy horseradish

Mashers

Roasted Shallot and Garlic Veggies

\$28

The Gurdon NY Strip

Grilled 12 oz. ny strip topped with a gorgonzola-bleu cheese compound butter

Twice-Baked Potatoes

Vegetable Medley

\$29

Tenderloin of Beef

Grilled 8 oz. tenderloin served w/ burgundy wine sautéed portabello mushrooms

Mashers

Vegetable Medley

\$30

Sage and Herb Crusted Colorado Lamb Chops

14 oz. serving with a demi-glace and minted red onion jam

Mashers

Vegetable Medley

\$32

Grilled Twin Filets of Beef Tenderloin w/ a Full Grilled Lobster Tail

Served with a caramelized red onion demi-glace

Mashers

Vegetable Medley

\$42

Add one of our Specialty Salads to any Plated Dinner for \$2.50

Spinach Salad w/ Bacon, Croutons, and Red Onions Topped w/ a Bacon Dressing,

Spring Mix with Fresh Fruit, Toasted Walnuts and Raspberry Vinaigrette,

Caesar Salad w/ Garlic Croutons and Parmesan Cheese

Hors D'oeuvre's and Appetizers Menu's

50 pieces per order

Cold Items

- Skewered Honeydew, Cantaloupe, Strawberries with Poppyseed Dressing \$65.00
- Mini Prosciutto with Swiss Cheese Subs with Honey Mustard Sauce \$75.00
- Smoked Salmon on Canapés with Horseradish Sauce \$75.00
- Vegetable Tray w/ Dip \$75.00
- Seasonal Fruit Tray with Melon, Berries and Grapes \$75.00
- Seafood Stuffed Mushroom Caps \$75.00
- Domestic Cheese Tray with Crackers \$75.00
- Tenderloin Sandwiches w/ Dressed Greens and Horseradish Cream Sauce \$75.00
- Smoked Trout on Canapés w/ Herbed Cream Cheese \$85.00
- WHOLE Smoked Salmon, Crackers and Toast Rounds, Horseradish Sauce \$105.00
- International Cheese Tray with Sausage and Cracker Assortment \$125.00
- Ice Shrimp Cocktail \$125.00

Hot Items

- Barbecued Wings \$60.00
- Mini Taquitos with Salsa and Sour Cream \$75.00 (2 per person)
- Hot Wings or Deep Fried Drummies with Blue Cheese \$75.00
- Spanakopita, Feta cheese with spinach baked in Phyllo Dough \$75.00
- Seafood Stuffed Mushroom Caps \$75.00
- Mini Quiche Lorraine \$75.00
- Pork Pot Stickers w/ Chili Sauce \$80.00 (2 per person)
- Grilled Chicken Skewers w/ Peanut Sauce \$90.00
- Crisp Chicken Tenders with Ranch and Bar B Q Dipping Sauce \$95.00
- Crab Cakes with Sweet Chili Mayo \$95.00
- Scallops Wrapped in Bacon \$100.00
- Grilled Shrimp Skewers \$100.00
- Crisp Butterflied Shrimp with Honey Mustard and Cocktail Sauce \$110.00

PRIVATE BAR SET-UPS

CASH BAR

\$30 per hour Bartender Fee
Individuals pay for their own drinks

OPEN BAR

\$30 per hour Bartender Fee, 4 hour maximum
One bartender per 75 attendees. Additional hours, \$40 per bartender
Master bill for all beverages during specified time range
18% gratuity charged on consumption

WINE ON TABLES

Starting at \$20 per bottle by consumption
Champagne starting at \$18 per bottle by consumption
Minimum 2 cases per order
Amount Consumed Billed to Master Account, 18% gratuity charged on consumption

SELF SERVE BAR

\$40 Set-up/Clean-up Fee
Wine by the Bottle
Domestic, Import or Micro Beer by the bottle
\$225 – Domestic Keg (200 cups)
\$80 – Moffat Station Micro Brew (40 pints)
Amount Consumed Billed to Master Account, 18% gratuity charged on consumption

SUITE COCKTAIL PARTY

\$60 Set-up/Clean-up Fee
Wine by the bottle
Domestic, Import or Micro Beer by the bottle
Liquor in 1 Liter Bottles
Liquor price includes 2 Liters Soda or Juice, choice of cut fruit
Amount Consumed Billed to Master Account, 18% gratuity charged on consumption
ADD YOUR OWN PRIVATE BARTENDER FOR \$30 PER HOUR

Average Cocktail, Beer or Glass of Wine \$5

Bottles of Liquor \$30 to \$60

Colorado Law requires that all persons consuming alcoholic beverages must be at least 21 years of age. It is the responsibility of the party purchasing alcohol to comply with Colorado Law!

Private Bars will be monitored by Bartender & Banquet Manager
Self Serve Bars and Wine on Tables will only be sold to Groups where
ALL attendees are 21+ years of age