



Banquet Menu

The Ridgeline Hotel Estes Park is surrounded by natural beauty in wonderful Estes Park, CO. Here, the staff takes pride in personalizing your event and provides professional and personal attention to each group. We welcome you and look forward to working together!

MENUS:

Enclosed is a copy of our current banquet menus. Please keep in mind The Ridgeline Hotel must provide all food and beverage services while in our space. Fees may apply if outside food or beverage are brought in. Our menu offers a wide selection of food; breakfast, lunch, snacks, hors d'oeuvres, dinner and bar services. We can customize any menu based on budget or theme. All lunch menus will include iced tea and water. All dinner menus will include coffee, hot tea and water. Buffets will require a minimum purchase of 20 people. Boxed lunches and plated items will require a minimum purchase of 5 for any one item. Children under 12 are half price.

Menu prices do not include a 20% service fee, 8.7% tax or room rental fees.

GUARANTEES:

Definite menus need to be confirmed with your Catering Manager 45 days prior to your event. All meal guarantees will be required by noon 5 business days prior to your event to ensure proper ordering of food and scheduling of staff. Guaranteed numbers are what will be prepared, and final billing will be based on that number.

ROOM SET UP:

Included in your room rental is the set-up of all tables, chairs, linens and table settings. Additional decorating is permitted as long as it does not cause permanent damage to property. Nails, tacks of any kind, or any other items that would leave a hole are not permitted. All decorating must be approved. Balloons, confetti and glitter are not permitted. Candles may be used as long as there is no open flame. Additional fees may apply if decorations are not cleaned up after event or if there is any damage to walls, tables, chairs or carpet.

Breakfast Buffets

CONTINENTAL BREAKFAST

Assorted Danishes, Fruit Turnovers & Muffins,
Seasonal Fresh Fruit Bowl,
Coffee, Hot Tea & Orange Juice

LONGS PEAK

Assorted Morning Breads & Croissants,
Baked Apples with Cinnamon Glaze,
Toasted Oat Granola with Mountain High
Vanilla Yogurt, Assorted Cereals with Milk,
Coffee, Hot Tea & Orange Juice

ELKHORN

Assorted Danishes & Morning Breads,
Scrambled Eggs with Blended Cheese Garnish, Seasonal
Fresh Fruit Bowl, Country Style Potatoes,
Applewood Smoked Bacon & Sausage Rounds,
Coffee, Hot Tea & Orange Juice

TRAIL RIDGE

Assorted Danishes & Morning Breads,
Seasonal Fresh Fruit Bowl,
Country Style Potatoes,
Scrambled Eggs with Cream Cheese & Chives,
Malt Waffle Squares with Syrup,
Applewood Smoked Bacon & Sausage Rounds,
Coffee, Hot Tea & Orange Juice

BIG THOMPSON

Assorted Danishes, Pastries & Muffins,
Seasonal Tropical Fruit Bowl,
Country Style Potatoes,
Denver Scramble - Diced Ham, Green & Red Peppers,
Tomatoes and Onions,
Strawberry Topped Cheese Blintz,
Fluffy Pancakes or French Toast with Syrup,
Grilled Ham Steaks,
Coffee, Hot Tea & Orange Juice

Breaks

HEALTH NUT

Assorted Granola Bars & Hummus with Pita Chips,
Bottled Water & Assorted Bottled Juices

LAKE ESTES

Yogurt Parfaits & Fruit Kabobs,
Bottled Water & Assorted Bottled Juices

SWEET TREAT

Freshly Baked Cookies & Brownies
Assorted Pepsi Products & Iced Tea

SUGAR FIX

Rice Krispy Treats & Assorted Candy Bars,
Assorted Pepsi Products & Lemonade

PICNIC IN THE PARK

Assorted Cheeses with Crackers,
Seasonal Sliced Fresh Fruit,
Fruit Punch & Bottled Water

A La Carte Beverages

Freshly Brewed Coffee
Assorted Hot Tea
Assorted Pepsi Products
Bottled Water
Bottled Juices
Individual Milk
Iced Tea
Lemonade

A La Carte Snacks

Assorted Muffins
Assorted Danishes
Bagels w/ Cream Cheese
Rice Krispy Treats
Assorted Cookies
Assorted Brownies
Individual Yogurts
Assorted Candy Bars

Lunch Buffets

All lunch buffets include iced tea & water.

ALL AMERICAN

Tossed Mixed Greens with Dressing
Country Style Coleslaw
Char-Grilled Hamburgers
Beer Steamed All-Beef Hot Dogs
Seasoned Fries
Corn on the Cobb

*Add Baked Potato Bar for \$5/person

SOUTH OF THE BORDER

Tri-Colored Tortilla Chips & Salsa
Chicken & Beef Fajitas with:
Warm Tortillas, Guacamole, Sour Cream,
Shredded Cheese, Tomato & Lettuce
Cheese & Onion Enchiladas
Refried Beans, Spanish Rice

ORIENT EXPRESS

Asian Watercress Salad with Sesame Vinaigrette
Vegetable Spring Rolls
Hunan Beef & Broccoli
Sweet & Sour Tempura Chicken
Steamed White Rice
Stir Fry Vegetables

DELI LUNCH

Tossed Garden Salad with Dressing
Home Style Chicken Noodle & Vegetables
Soup with Crackers
Top Shelf Deli Sliced Meats & Shaved Cheeses
Assorted Bags of Chips
Egg Potato Salad
Assorted Breads, Lettuce, Tomatoes & Pickles
Stone Ground Mustard & Whipped Mayonnaise

TASTE OF ITALY

Classic Caesar Salad
Antipasto Tray
Fettuccine & Spaghetti Noodles
Alfredo Sauce & Marinara Sauce
Meatballs & Italian Sausage Links
Sautéed Vegetables
Garlic Bread

BBQ ROUND UP

Tossed Garden Salad with Dressing
Traditional Cole Slaw
Baked Beans with Bacon
Shredded BBQ Pulled Pork & Chicken
Warm Buns/Rolls

Plated Lunches

All plated lunches include iced tea & water.

CHICKEN PENNE ALFREDO

Creamy Alfredo Sauce combined with Grilled Chicken
& Tri-Color Penne, served with Garlic Bread
and Sautéed Italian Vegetables

GRILLED CHICKEN BREAST

Seasoned Breast of Chicken grilled, topped
with a Garlic Wine Sauce,
Steamed Asparagus & Pasta Salad

CHICKEN FRIED CHICKEN

Fried Chicken Breast served with Country Gravy
Sautéed Green Beans & Mashed Potatoes

SEARED SALMON FILET

Grilled Salmon with Lemon & Butter
Steamed Broccoli & Rice Pilaf

LONDON BROIL

Char-Grilled London-Broil with Teriyaki Ginger Ponzu
Garlic Mashers & Fresh Vegetable Blend

HOMEMADE POT ROAST

Slow Roasted Beef served on Buttered Noodles
Honey Glazed Carrots

CAESAR SALAD

Crisp Romaine Lettuce, Shredded Parmesan &
Croutons with Creamy Caesar Dressing
& Garlic Baquette

ITALIAN CHEF SALAD

Julienned Ham, Turkey & Provolone Cheese,
Grape Tomatoes, Black Olives, Red Onions,
Pepperoncini & Sliced Hard Boiled Egg with
Creamy Ranch Dressing & Garlic Baquette

ADD DESSERT TO ANY LUNCH

Red Velvet Cake | Mom's Pound Cake with Berries | Cannoli's with Chocolate Chips | NY Style Cheesecake

Boxed Lunches

Box lunches are only available for off site events.

SMOKED TURKEY CLUB

Smoked Turkey, Swiss, Bacon, Lettuce & Tomato with Avocado Chipotle Mayonnaise, Chips, Fruit, Cookie & Bottled Water

CROISSANT CREATIONS

Choice of One: Turkey & Swiss, Roast Beef & Cheddar or Chicken Salad on a Bakery Croissant, topped with Lettuce & Tomato
Chips, Fruit, Cookie & Bottled Water

HAM CIABATTA SANDWICH

Ham, Provolone Cheese, Lettuce, Tomato with Stone-Ground Mustard & Mayonnaise, on a Ciabatta Bun, Chips, Fruit, Cookie & Bottled Water

FLOUR TORTILLA WRAPS

Grilled Chicken & Pepper Jack Cheese with Chipotle Mayonnaise, Chopped Tomato & Lettuce, wrapped in a Flour Tortilla, Chips, Fruit, Cookie & Bottled Water

-or-

Grilled Portabella Wrap with Provolone Cheese, Lettuce & Tomato in a Flour Tortilla, Chips, Fruit, Cookie & Bottled Water

Hors D'Oeuvres

Caprese Skewers
Tomato-Basil Bruchetta
Fruit & Cheese Skewers
Chicken Pot Stickers
Sweet & Sour Meatballs
Orange Spiced Chicken Skewers
Vegetable Spring Rolls
Italian Sausage Stuffed Mushrooms
Teriyaki Beef Skewers
Shrimp Skewers with Cocktail Sauce
Scallops Wrapped in Bacon

Reception Displays

Hummus & Pita Chips
Seasonal Vegetable Display w/ Pesto Aioli
Sliced Seasonal Fruits w/ Caramel Crème Dip
Warm Artichoke Dip w/ Garlic Naan
Warm Brie & Gouda Fondue w/ Rustic Bread Bites
Domestic & Imported Cheese Tray
Italian Antipasto Display w/ Crostin

Cocktail & Bar Service

House Liquor
House Wines
Domestic Beers
Imported Beers
Keg Beer: Domestic or Imported

Dinner Buffets

All dinner buffets include coffee, & water.

VEGETARIAN DELIGHT

Spring Egg Rolls with Ponzu Dipping Sauce
Mixed Artisan Salad with Rice Wine Dressing
Grilled Portabella Stacks with Balsamic Glaze
Penne Pasta tossed in Olive Oil, Garlic &
Crushed Red Pepper
Topped with Vegetables,
Saffron Rice & Baby Red Beans
Traditional Cheesecake

ASIAN CUISINE

Pot Stickers with Sweet Plum Sauce
Watercress Salad with Sesame Dressing
Citrus Orange Chicken
Beef with Hoisin-Teriyaki Glaze
Sesame Salmon with Ginger Garlic Sauce
Stir Fry Vegetables, Steamed White Rice
Sweet Fried Wontons with Cinnamon Glaze

SOUTHERN HOSPITALITY

Artichoke Fritters
Spinach Salad with Raspberry Vinaigrette
BBQ Ribs
Southern Fried Chicken
Cajun Potato Salad
Green Beans & Bacon
Bourbon Pecan Pie

THE RODEO

Tri-Color Tortilla Chips with Bean & Bacon Dip
Mixed Greens with Ranch Dressing
Slow-Braised BBQ Brisket
Chipotle Roasted Pork Loin
Farm Fresh Vegetable Blend
Roasted Yukon Potatoes with Garlic
Honey Brushed Buttermilk Biscuits
Warm Peach Cobbler

ITALIAN RIVIERA

Antipasti Tray
Caesar Salad with Parmesan Dressing
3 Cheese Primavera Lasagna
Chicken Parmesan
Italian Sausage Links with Peppers & Onions
Italian Blend of Vegetables
Garlic Bread
Classic Tiramisu

LAND AND SEA

Balsamic Tomato Bruschetta with Flat Bread Bites
Mixed Forest Greens with Champagne Vinaigrette
Prime Rib with Au Jus & Horseradish
Honey Pecan Grilled Salmon
Seasonal Steamed Vegetables
Colorado Roasted Potatoes with Rosemary & Garlic
Rustic Rolls
Carrot Cake

Plated Dinners

All plated dinners include coffee, hot tea, water, fresh green garden salad, warm rolls & Chef's choice of dessert.

CHICKEN PICCATA

Tender Breast of Chicken, lightly dusted then sautéed
finished with Lemon Caper Wine Sauce
Rice Pilaf & Steamed Broccoli

ROCKY MOUNTAIN TROUT

Searched Rocky Mountain Trout with Sweet Chile Rub
with a splash of Lemon Butter
Garlic Mashers & Seasonal Vegetable Blend

CHICKEN PARMESAN

A tender Chicken Breast, lightly breaded & baked golden,
topped with Three Cheeses & Marinara
over Pasta, Peas & Carrots

SEAFOOD TRIO PRIMAVERA

Smoked Salmon, Shrimp & Scallops tossed with Farfalle
Artichoke Hearts, Olives, Roasted Peppers & Scallions
in a light Garlic Crème Sauce over Bow Tie Pasta

WILD CAUGHT SALMON

Broiled Salmon accompanied by Blood Orange Burre
Blanc, Roasted Red Potatoes & Asparagus

GRILLED NY STRIP

Grilled NY Strip, Caramelized Mushrooms & Onion Confit
Garlic Mashers & Steamed Broccoli

FILET MIGNON

Bacon wrapped Filet Mignon with Mesquite Demi-Glace
Rice Pilaf & Honey Glazed Carrots