



Weddings

MAKE YOUR ROCKY MOUNTAIN DREAM WEDDING A REALITY AT THE RIDGELINE!

Your special day is almost here and we're eager to be a part of it. Discover all that The Ridgeline Hotel has to offer for your wedding, rehearsal dinner, friends and family luncheon or bridal shower. We are here to help make your special day memorable.

Our space can accommodate large or small gatherings and is the perfect spot in Estes Park to hold your special event. Let our professional staff at The Ridgeline Hotel help you create an unforgettable day.

OUR WEDDING PRICING INCLUDES THE FOLLOWING SERVICES:

- BARTENDER
- CAKE CUTTING SERVICE
- CHAMPAGNE/CIDER TOAST
- DANCE FLOOR
- CUSTOM SET UP TABLES, CHAIRS & FULL TABLE SETTINGS
- WHITE OR IVORY LINEN
- COMPLIMENTARY USE OF CENTERPIECES
- TASTING FOR TWO

GUARANTEE:

We require a minimum of 20 adults for all dinners. In order to ensure the best possible service, we require a confirmed number of guests 2 weeks prior to your event.

We are happy to offer special discounted room rates with a minimum of 10 rooms per night. All weekend room blocks require a minimum 2 night stay during peak season.

Ridgeline Dinner Buffets

Two Entrée Selections
\$60/person October - May
\$70/person June - September

Three Entrée Selections
\$70/person October - May
\$80/person June - September

ENTREE SELECTIONS:

Roasted Prime Rib Au Jus

Smoked Beef Tenderloin

Garlic Herb Chicken

Sliced Chicken Piccata

Three Cheese Lasagna

Slow Roasted Pork Loin

Honey Pecan Salmon

Rocky Mountain Ruby Red Trout

Eggplant Parmesan

ACCOMPANIAMENTS: (CHOOSE TWO)

Oven Roasted Tri Colored Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Creamy Risotto

Medley of Seasonal Vegetables

Honey Glazed Carrots

Toasted Almond Green Beans

Roasted Asparagus

Plated Dinners

\$65/person October - May | \$76/person June - September

Macadamia Crusted Chicken Breast

Fresh Broccoli & Cauliflower

Garlic Mashed Potatoes

Lemon Basil Seared Chicken

Sautéed Vegetable Medley

Rice Pilaf

New York Strip Steak

Grilled Vegetables

Cheddar Mashed Potatoes

Grilled Sirloin

Seasonal Vegetables

Wild Rice Pilaf

Pan Seared Mahi Mahi

Vegetable Medley

Creamy Risotto

Garlic Herb Shrimp Scampi

Served over a bed of Linguini

Steamed Broccoli

Baked Three Cheese

Garlic Bread

Honey Glazed Carrots

Ravioli Potato Gnocchi

Served with Angel Hair Pasta

Sautéed Broccoli

All dinners are served with a fresh green garden salad with dressing, fresh baked rolls, iced tea & water.
Rates do not include 20% gratuity and 8.45% tax.

Hors D'Oeuvres

Fruit and Vegetable Crudité

\$100 per 100 pieces

Imported Cheese Display

\$225 per 100 pieces

Spanakopita

\$125 per 100 pieces

Bacon Wrapped Scallops

\$150 per 100 pieces

Sautéed Beef Skewers

\$150 per 100 pieces

Tomato-Basil Bruschetta

\$125 per 100 pieces

Fresh Fruit Kabobs

\$100 per 100 pieces

Shrimp Cocktail Display

\$225 per 100 pieces

Antipasto Display

\$225 per 100 pieces

Caprese Kabobs

\$125 per 100 pieces

Add-Ons

European Coffee Station\$8/person

Decadent Chocolate Fountain\$14/person

Ceremony Site Fee\$500

Beverage Menu

House Liquor\$6

House Wines\$6

Domestic Beers\$4

Soda\$3

Bottled Water\$3

Keg Beer:

Domestic \$375

Imported \$415

Host Bar prices do not include 20% gratuity and 8.45% sales tax.

For more information or if you have any questions, please call us at 970.480.4012.