

# Making memories at The Ridgeline Hotel







### **OUR BANQUET PROMISE**

The Ridgeline Hotel Estes Park is surrounded by natural beauty in picturesque Estes Park, Colorado.

Here the staff takes pride in personalizing your event and provides professional and person attention to each group. We are proud of these menus which feature many regionally produced organically grown and sustainably harvested ingredients. The privilege of serving our guests in places like Estes Park and the Ridgeline brings with it a responsibility to protect and preserve the environment.



# Banquet Menus

### MENUS

Enclosed is a copy of our current banquet menu. Please keep in mind the Ridgeline Hotel must provide all food and beverage service on premise. Our menu offers a wide selection of food; breakfast, lunch, snacks, hors d'oeuvres, dinner and bar services. We can also customize any menu based on budget or theme.

- Minimum orders and length of service times will be listed in each section.
- Children under twelve are half price or we can offer a kid appropriate meal.
- Room rental fees may apply.
- Menu prices do not include a 22% service fee and an 8.7% state tax.

### **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 five business days prior to your event to ensure proper ordering of food and scheduling of staff. Guarantee 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 the 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 the event or if there is any damage to walls, tables, chairs or carpet.

# Breakfast Buffets

Includes freshly brewed Starbucks coffee, Teavana teas and orange juice; assorted breakfast breads and seasonal fresh fruit bowl

Breakfast buffets are priced for 1.5 hours of service. Minimum of 20 guests; additional \$6 per person if below minimum. Priced per person (does not include service charge and tax).

#### **TRADITIONAL** CONTINENTAL BREAKFAST | \$18 pp

Assorted Breakfast Breads & Seasonal Fresh Fruit

#### SKY POND I \$24 pp

Scrambled Eggs with Blended Cheese 🔇

Applewood Smoked Bacon

Country Style Potatoes 🕲 🕢



Biscuits & Gravy

#### LONGS PEAK | \$26 pp

Spinach, Tomato & Basil Frittata 🔇 🕢



Pork Sausage

Country Style Potatoes 🕲 🕢



Mountain High Vanilla Yogurt

Toasted Oat Granola, Dried Fruit & Honey

#### CONTINENTAL DIVIDE | \$19 pp

Toasted Oat Granola, Dried Fruit & Honey Mountain High Vanilla Yogurt

#### MOUNT CHIQUITA I \$25 pp

Scrambled Eggs

Chorizo & Applewood Smoked Bacon

Southwest Black Beans

Country Style Potatoes 🕲 💋



Flour & Corn Tortillas

Cheese. Sour Cream. Salsa & Guacamole

#### NOTCHTOP MOUNTAIN | \$29 pp

Denver Scramble with Diced Ham, Bell Peppers, Tomatoes, Onions & Cheese 🔇

Applewood Smoked Bacon & Pork Sausage

Country Style Potatoes 🕲 🕢



Cinnamon Apple Rolled Pancakes



Sitting high on the continental divide, Notchtop Mountain's name comes from a sharp notch separating the main summit from Notchtop Spire.

Menu prices do not include a 22% service fee and an 8.7% state tax





🗸 vegan 🙋 vegetarian 🕲 gluten-free



### Breakfast Buffet Enhancements

Steel Cut Oatmeal with Milk, Dried Fruits, Honey & Nuts | \$5 pp

**Assorted Bagels and** 

Cream Cheese | \$36 per dozen

Hard Boiled Eggs | \$24 per dozen

Lox | \$10 pp

Assorted Breakfast Burritos with Salsa | \$9 pp

Malt Waffle Squares with Syrup | \$5 pp

Challah Bread French Toast with Syrup | \$6 pp

Monkey Bread | \$6 pp

Omelet Station | \$5 pp + \$150 attendant fee



#### All breaks include freshly brewed Starbucks coffee & Teavana teas

Breaks are priced for 30 minutes of service. Priced per person (does not include service charge & tax).

#### **HEALTHY HIKER | \$17 pp**

Assorted Granola Bars Hummus, Celery, Carrot, Garlic Naan Trail Mix

#### PICK UP THE PACE | \$18 pp

Rice Krispy Treats
Assorted Candy Bars
Assorted Bagged Chips

#### GRANDMA'S HOUSE | \$18 pp

Freshly Baked Cookies & Brownies Almond Milk & Skim/Whole Milk

#### BEAR LAKE | \$18 pp

Individual Assorted Yogurts

Toasted Oat Granola, Dried Fruit & Honey
Seasonal Fruit



#### LA CANTINA | \$18 pp

Tricolored Tortilla Chips

House made Salsa and Guacamole

Bean & Bacon Dip

#### BREADS & SPREADS | \$19 pp

Avocado Spread Cream Cheese

Almond & Peanut Butter

Colorado Cherry Company Jam

Nutella

Assorted Breads

#### CHARCUTERIE IN THE PARK | \$22 pp

Dry Cured Meats

Assorted Cheeses

Nuts & Dried Fruit

Sliced Baguette & Assorted Crackers

Colorado Cherry Company Jam

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### A la Larte Beverages

Freshly Starbucks Brewed Coffee | \$65 gallon

Hot Tea Selection | \$45 gallon

Assorted Pepsi Products | \$3 each

Bottled Water | \$3 each

**Bottled Juices | \$4 each** 

Individual Milk | \$4 each

Iced Tea / Lemonade | \$36 gallon

### A la Larte Snacks

Danishes or Muffins | \$30 per dozen

Bagels w/Cream Cheese | \$36 per dozen

Cookies or Brownies | \$30 per dozen

Individual Yogurts | \$5 each

Assorted Candy Bars | \$3 each

Assorted "Healthy" Snacks | \$4 each

Rocky Mountain S'mores | \$7 pp



#### Includes iced tea & water service

Minimum of 20 guests - additional \$6 per person if below minimum. Priced per person (does not include service charge and tax).

#### **TEDDY ROOSEVELT** COOKOUT | \$31 pp

Char-Grilled Aspen Glenn Hamburgers on Brioche Buns

Nathan's Beer Steamed All-Beef Hot Dogs on Hot Dog Rolls

Vegetarian Baked Beans 🕲 🕖

Mixed Greens with Dressing 🕲 🕢

Mountain Style Potato Salad 🕲 🕢

Apple Pie

Add Baked Potato Bar | \$5 pp



On May 17th, 1905, President Theodore Roosevelt extended Wyoming's Medicine Bow Forest Reserve southward into Colorado, a reserve that included the land of today's Rocky Mountain National Park.

#### ESTES PARK STREET TACOS | \$34 pp

Carne Asad 🛞

Grilled Chipotle Chicken 🛞

Street Corn Relish (\*)

Corn & Flour Tortillas

Cheese, Tomato & Lettuce

Guacamole, Sour Cream & Salsa

Southwest Black Beans 🛞 🕢

Spanish Rice 🛞 🕖

Southwestern Chopped Salad

Churros

Add Shrimp | \$5 pp

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vegan vegetarian gluten-free

#### SAINT VRAIN DELI | \$31 pp

Top Shelf Deli Sliced Meats & Cheeses

Assorted Breads

Lettuce, Tomatoes, Pickles

Stone Ground Mustard & Mayonnaise

Tossed Garden Salad with Dressing 🕲 🕖

Home Style Veggie Soup 🛞 🕖

Egg Potato Salad

Assorted Bagged Chips

Cookies & Brownies

#### **BUONO APPETITO | \$36 pp**

Pesto Grilled Chicken

Italian Meatballs

Pasta with Alfredo Sauce & Marinara Sauce

Minestrone Soup (🕲 🕖



Classic Caesar Salad with Dressing 🔇

Sautéed Vegetables 🕲 🕖



Garlic Bread

Tiramisu

#### COWBOY ROUND UP | \$36 pp

Shredded BBQ Pork

Pulled BBQ Chicken

Sweet Hawaiian Buns

Traditional Cole Slaw 🕲 🕖

Tossed Garden Salad with Assorted Dressing 🕲 🕢



Baked Beans with Bacon 🕲

Assorted bagged Chips

Seasonal Cobbler

Add Baked Potato Bar | \$5 pp

## Plated Lunches

Includes iced tea & water service; Chef's choice of salad, bread service & appropriate accompaniments

Minimum of 20 guests - additional \$6 per person if below minimum. Priced per person (does not include service charge and tax).

#### MUSHROOM RAVIOLI | \$28 pp 🕖

Marinara Sauce & Shaved Parmesan

#### CHICKEN PRIMAVERA | \$31 pp

Creamy Alfredo Sauce combined with Grilled Chicken & Roasted Veggies over Pasta

#### GRILLED CHICKEN BREAST | \$31 pp (%)

Garlic Wine Sauce

### ALMOND ENCRUSTED SOLE FILET | \$34 pp

Lemon & Butter

CHIMICHURRI FLANK STEAK | \$34 pp (\$)



### Add Dessert to any Lunch

Country Pie | Seasonal Cobbler | Cannoli with Chocolate Chips

## Boxed Lunches

Available only for off-site events. Includes choice of sandwich and chips, fruit, cookie & bottled water | \$28 pp

Priced per person (does not include service charge and tax).

#### SMOKED TURKEY CLUB ON CROISSANT

Smoked Turkey, Bacon & Swiss, Lettuce & Tomato with Avocado Chipotle Mayonnaise

#### **ROAST BEEF ON CIABATTA**

Roast Beef, Cheddar Cheese, Lettuce & Tomato with Stone Ground Mustard

#### HAM ON HAWAIIN POTATO ROLL

Honey Pit Smoked Ham, Swiss Cheese, Lettuce, Tomato with Stone-Ground Mustard & Mayonnaise

#### VEGETARIAN FLOUR TORTILLA WRAPS

Portabella Wrap with Asparagus, Roasted Red Pepper, Provolone Cheese, Lettuce & Tomato

Menu prices do not include a 22% service fee and an 8.7% state tax



🖤 vegan 🙋 vegetarian 🕲 gluten-free



# Dinner Buffets

#### Includes water & coffee service

Minimum of 20 guests - additional \$6 per person if below minimum. Priced per person (does not include service charge and tax).

#### SOUTH PLATTE | \$42 pp

BBQ Pork Ribs

Southern Fried Chicken

Cream Cheese Stuffed Fried Jalapenos

Spinach Salad with Raspberry Vinaigrette 🕲 🕢

Mountain Potato Salad (🕲 💋

Cauliflower Au Gratin 🕲 💋

Bourbon Pecan Pie

#### ROOFTOP RODEO | \$42 pp

Slow-Braised BBQ Brisket 🛞

Chipotle Roasted Pork Loin 🕲

Farm Fresh Vegetable Blend

Green Chile Mac & Cheese 🕖

Tri-Color Tortilla Chips\*

Bean & Bacon Dip\*

Mixed Greens with Ranch Dressing (8)

Honey Brushed Buttermilk Biscuits

Warm Peach Cobbler

#### BADA BING | \$43 pp

Chicken Parmesan

Rosemary Garlic Pork Tenderloin 🛞



Pesto Vegetable Primavera

Tomato Caprese Salad, Drizzled with Virgin Olive Oil, Aged Balsamic Reduction & Fresh Basil 🔇 🕖

Caesar Salad with Parmesan Dressing & Croutons

Garlic Bread

Cannoli

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vegan vegetarian gluten-free



#### PUEBLO | \$45 pp

Chicken Cheese & Onion Enchiladas 🖎



Sautéed Peppers & Onions 🖎 🕖



Warm Tortillas, Guacamole, Sour Cream, Cheese, Tomato & Lettuce

Refried Beans, Spanish Rice 🖎



Tri-Colored Tortilla Chips & Salsa 🗱 💋



Southwestern Chopped Salad, Roasted Corn, Black Beans, Cilantro, Tomato & Avocado Ranch 🕲 🕖

Churros

#### FARM TO MOUNTAIN | \$54 pp

Shrimp Cocktail Served With Pernod Laced Cocktail Sauce

Slow Roasted Brisket, Demi-Glace and Onion

Portofino Checkerboard

Salmon & Cod with a White Wine,

Butter Shallot Sauce

Horseradish Mashed Potatoes



Seasonal Vegetable 🕖

Spinach Salad with Feta, Dried Cranberries,

Pepitas Red Onion, Chopped Eggs, Warm Bacon Honey Mustard

Spiced Carrot Cake

#### **ROCKY MOUNTAIN HIGH | \$58 pp**

Smoked Shrimp and Crab Bisque

Prime Rib with Au Jus & Horseradish Cream 🚷



Lemon Dill Grilled Salmon

Seasonal Steamed Vegetables 🕲 💋



Colorado Roasted Potatoes 🕲 💋

Mixed Greens with Champagne Vinaigrette 🕲 🕖



Garlic Rustic Rolls

Flourless Chocolate Cake with Fruit Coulis

+ \$150 Chef Attendant

## Plated Dinners

Includes choice of one first course and one dessert course option: water, freshly brewed Starbucks coffee and Teavana teas.

Entrées served with Chef's choice appropriate accoutrement. Additional courses available for an extra \$6 per person. Priced per person (does not include service charge and tax).

#### FIRST-COURSE SELECTIONS

(Choose one)

House Garden Salad (%)

Cucumbers, Tomatoes, Carrots, Champagne Vinaigrette

Romaine Heart Caesar Salad (🐒

Cherry Tomatoes, Croutons, Classic Dressing

Iceberg Wedge (\$)

Roma Tomatoes, Fried Pancetta, Blue Cheese Dressing

Tomato Caprese Salad (%)

Drizzled with Virgin Olive Oil, Aged Balsamic Reduction and Fresh Basil

Shrimp Cocktail

Served with Pernod-Laced Cocktail Sauce 🖎

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#### **ENTRÉES**

(Preselected choice of two)

Cheese Tortellini | \$38 pp 🕖

Sautéed Roasted Red Peppers, Mushrooms, Asparagus, Choice of Marinara or Alfredo Sauce

Seared Atlantic Salmon | \$45 pp (\$)



Citrus Herb Butter

Chicken Parmesan | \$45 pp

Sweet Chili Pork Loin | \$47 pp

Grilled New York Strip Steak | \$50 pp

Rosemary Cabernet Demi-Glace

**Roasted Filet Mignon** and Shrimp Scampi | \$68 pp (\$)

Garden Herb Butter

#### **PLATED DESSERTS**

(Choose one)

**Spiced Carrot Cake** 

NY Cheesecake with Berry Coulis

Classic Tiramisu

Caramel Apple Pie

**Bourbon Pecan Pie** 

Flourless Chocolate Torte (\*)



## Hors d'Oeuvres

#### Priced per piece | 50 piece minimum

(Does not include service charge and tax)

Tomato-Basil Bruschetta Drizzled with Aged Balsamic | \$2 🕖

Deviled Eggs with Applewood Smoked Bacon and Chives | \$3.5 (\*)

> Cream Cheese-Stuffed Fried Jalapeños | \$2.5

Fried Cauliflower Bites with Curry Aioli | \$2.5 pp 🕖

Cowboy Corn Bites, Honey Mustard | \$2.5

Vegetable Eggroll with Soy Ginger Dipping Sauce | \$2.5 🕖

Vegetarian Spring Rolls with Sweet Thai Chili Sauce | \$2.25

Focaccia Fried Avocado with Ranch | \$2 0

Raspberry Baked Brie Bites | \$2.5 🕖

Shrimp Beggars Purses | \$3.5

Mini Crab Cakes with Remoulade Drizzle | \$3.5

Western Chicken Eggroll with Spicy Ranch | \$2.75

Thai Sweet Chili Chicken Skewer | \$3 (\*)

Teriyaki Beef Skewer | \$3.5

Chicken Bourbon and Boursin en Croute | \$3.25

Franks en Croute with Spicy Mustard | \$2.5

Beef Empanada with Avocado Crema | \$2.5

Pork Pot Stickers with Soy Ginger Dipping Sauce | \$2.5

Mini Beef Wellington with Dijon Mustard | \$2.5

Mini Kobe Beef Meat Loaves | \$3.25

Italian Sausage-Stuffed Mushrooms | \$3

Sweet and Sour Meatballs | \$2.5

# Reception Displays

#### Prices based on 50 guests

(Does not include service charge and tax)

Hummus. Crudité and Garlic Naan | \$225

Seasonal Vegetable Display with Pesto Aioli & French Onion Dip | \$250

Warm Artichoke Dip and Garlic Naan | \$250

Sliced Seasonal Fruits with Caramel Crème Dip | \$300

Warm Brie & Gouda Fondue, Sliced Rustic Bread | \$300

Domestic & Imported Cheese Display with Grapes and Berries | \$350

Poached Shrimp Display Served with Pernod Laced Cocktail Sauce | \$350

Domestic and Imported Cheeses. Dry Cured Meats and Assorted Crackers, Nuts and Dried Fruit | \$400

Assorted Dessert Displays | \$300



Rocky Mountain's Trail Ridge Road is the highest continual highway in the country. Its maximum height is 12,183 feet.

Menu prices do not include a 22% service fee and an 8.7% state tax







THE RIDGELINE HOTEL AND CONFERENCE CENTER

# Beverage Service

### **BAR PACKAGES**

\$150 bar fee per bar, per event

All brands of alcohol are subject to change

#### **HOUSE BAR PACKAGE**

#### Beverage service on an hourly basis

\$20 per person for first hour \$9 per person each additional hour of service

#### Beverage service based per drink

Host	Cash
House Brands\$8	\$10
House Wine by the Glass <b>\$8</b>	\$10
Domestic Beer <b>\$6</b>	\$8
CO Craft Beer\$8	\$10

#### **LIQUORS**

- New Amsterdam Vodka
- New Amsterdam Gin
- Cruzan Light Rum
- Camarena Silver Tequila
- Dewar's
- Evan Williams Bourbon

#### **BEERS**

- Coors Banquet
- Coors Light
- CO Craft Beers
- Hard Seltzer

#### **WINES**

- Proverb Cabernet
- Proverb Chardonnay
- Proverb Rosé

#### **COLORADO BAR PACKAGE**

#### Beverage service on an hourly basis

\$22 per person for first hour \$11 per person each additional hour of service

#### Beverage service based per drink

	Host	Cash
Colorado Liquor	\$10	\$14
Wine by the Glass	\$10	\$14
Domestic Beer	\$6	\$8
CO Craft Beer	\$8	\$10

#### **LIQUORS**

- Woody Creek Vodka
- Peach Street Jackalope Gin
- Breckenridge Spiced Rum
- Suerte Tequila
- Breckenridge Bourbon
- Dewar's Scotch

#### **BEERS**

- Coors Banquet
- Coors Light
- CO Craft Beers
- Hard Seltzer

#### **WINES**

- Proverb Cabernet
- Proverb Chardonnay
- Ecco Domani Pinot Grigio
- The Seeker Pinot Noir
- Proverb Rosé

#### **KEG BEERS**

Domestic \$375 | Colorado Microbrew/Imported \$450

Menu prices do not include a 22% service fee and an 8.7% state tax

# Beverage Service

### BAR PACKAGES

\$150 bar fee per bar, per event

All brands of alcohol are subject to change

#### PREMIUM BAR PACKAGE

#### Beverage service on an hourly basis

\$25 per person for first hour \$14 per person each additional hour of service

#### Beverage service based per drink

Host	Cash
Premium Brands \$12	\$16
Wine by the Glass\$10	\$14
Domestic Beer\$6	\$8
Imported/Microbrew Beer\$8	\$10

#### **LIQUORS**

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Camerena Reposado Tequila
- Maker's Mark
- Crown Royal Whisky
- Johnnie Walker Black Scotch

#### **BEERS**

- Coors Banquet
- Coors Light
- CO Craft Beers
- Hard Seltzer

#### WINES

- La Jolie Fleur Rosé
- Wente Vineyards Chardonnay
- Ecco Domani Pinot Grigio
- The Seeker Pinot Noir
- Rickshaw Cabernet

#### **WINE & BEER PACKAGE**

#### Beverage service on an hourly basis

\$16 per person for first hour \$10 per person each additional hour of service Includes soft drinks and bottled waters

#### Beverage service based per drink

	Host	Cash
House Wine by the Glass	\$8	\$10
Premium Wine by the Glass	\$10	\$14
Domestic Beer	\$6	\$8
Imported/Microbrew Beer	\$8	\$10

#### **BEERS**

- Coors Banquet
- Coors Light
- Colorado Craft Beers

#### **WINES**

- Cabernet
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Rosé

Menu prices do not include a 22% service fee and an 8.7% state tax