

Purgatory[™]



DURANGO[™]
MOUNTAIN RESORT
COLORADO



BANQUET MENU

breakfast

BREAKFAST

SILVERTON RAIL CONTINENTAL

Buffet, Minimum of Twenty-Five Guests Per Selection, Priced Per Guest \$10.00

Selection of Juices
Sliced Seasonal Fruit
Selection of Cold Cereals & Individual Yogurts
Bagels and Cream Cheese
Assorted Breakfast Pastries and Muffins
Jelly, Preserves, and Butter
Freshly Brewed Starbucks Coffee (Regular and Decaf.) and Tea Selection

SUNRISE CONTINENTAL

Buffet, Minimum of Twenty-Five Guests Per Selection, Priced Per Guest \$7.00

Selection of Juices
Assorted Breakfast Pastries and Muffins
Jelly, Preserves, and Butter
Freshly Brewed Starbucks Coffee (Regular and Decaf.) and Tea Selection

PURGATORY BREAKFAST BUFFET

Buffet, Minimum of Twenty-Five Guests Per Selection, Priced Per Guest \$13.00

Selection of Juices
Sliced Seasonal Fruit
Selection of Cold Cereals and Individual Yogurts
Scrambled Eggs with Cheese and Fresh Chives
Choice of One: Bacon, Sausage, or Ham
Breakfast Potatoes
Assorted Breakfast Pastries and Muffins
Jelly, Preserves, and Butter
Freshly Brewed Starbucks Coffee (Regular and Decaf.) and Tea Selection

A LA CARTE BREAKFAST ITEMS

Buffet Additions Only Please, Per Selection, Priced Per Guest

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|--|--------|
| In-House Smoked Salmon with Bagels and Cream Cheese | \$5.00 |
| Vanilla and Cinnamon French Toast with Country Style Syrup | \$3.00 |
| Cheese Blintzes with Raspberry Coulis | \$3.00 |
| Waffles with Fresh Berries and Whipped Cream | \$3.00 |
| Scrambled Eggs with Cheese and Fresh Chives | \$3.00 |
| Applewood Smoked Bacon | \$3.00 |
| Sausage Links | \$3.00 |
| Grilled Ham | \$3.00 |
| Oatmeal with Brown Sugar and Fresh Berries | \$2.00 |



BREAKFAST



BREAKFAST ENTRÉE

Plated Breakfast Options, Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

Scrambled Egg, Cheese, and Chorizo in a Breakfast Burrito with a Chipotle and Monterey Jack Mornay Sauce \$12.95

Vanilla and Cinnamon French Toast with Warm Country Style Syrup served with Bacon or Sausage \$11.95

Scrambled Eggs with Cheddar Cheese and Chives served with your choice of Sausage Links, Bacon, or Ham accompanied by Breakfast Potatoes \$11.95

Eggs Forestierre – Breakfast Torte of Eggs layered with Sautéed Wild and Domestic Mushrooms, Swiss Cheese, and Spinach, topped with Feta and Fresh Herbs \$12.95

Croissant with Scrambled Eggs, Cheddar Cheese, and Canadian Bacon served with Breakfast Potatoes \$10.95

Accompanying Your Breakfast:
Freshly Brewed Starbucks Coffee (Regular and Decaf.) and a Selection of Tea

Also Available:
Chilled Orange, Apple, and Cranberry Juice \$3.00

BREAKFAST ADDITIONS

*Live Action Stations with Uniformed Chef
\$60 Per Station for Attendant, Minimum of Twenty-Five Guests,
Priced Per Guest*

Omelet Station with Fresh Vegetable and Meat Selections \$4.00

Crepe Station with Seasonal Fruits and Wild Berries \$3.00

Waffle Station with Seasonal Berries and Whipped Cream \$3.00

breakfast

BREAKFAST

COFFEE BREAKS AND REFRESHMENTS

ALL DAY PACKAGE

(Single Set Up / 8 Hour Maximum) Priced Per Guest

For meetings with planned breakfast and lunch, Starbucks coffee, decaffeinated coffee, and Tazo tea will be served all day, Coco-Cola brand sodas and bottled water will be added in the afternoon

\$8.00

HALF-DAY PACKAGE

(Single Set Up / 4 Hour Maximum) Priced Per Guest

For meetings with planned breakfast or lunch, Starbucks coffee, decaffeinated coffee, and tea will be served in the morning

~OR~

at break time Coca-Cola brand sodas and bottled water will be included

\$5.00

BEVERAGES A LA CARTE

To Be Served in 2 Hour Increments, Priced Per Guest

Freshly Brewed Starbucks Coffee (Regular and Decaf)
and Hot Tea Selection

\$3.00

Warmed Cider

\$3.00

Hot Chocolate

\$3.00

Orange, Apple, & Cranberry Juices

\$3.00

Freshly Brewed Ice Tea

\$3.00

Lemonade

\$3.00

Fruit Punch

\$3.00

Milk

\$3.00

Assorted Soft Drinks and Bottled Water

\$3.00



LUNCH



LUNCH BUFFET OPTIONS

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

SOUP & SANDWICH BUFFET

\$15.00

Choice of Two Hot , Fresh Soups:

- New England Clam Chowder
- Texas Style chili
- Old Fashioned Chicken Noodle
- Tomato Florentine
- Italian Wedding

Choice of Two Salads:

- Seasonal Greens with Gourmet House Dressings
- Spinach Salad with Bacon and Chopped Eggs
- Creamy Pasta Salad
- Seasonal Fresh Fruit

Choice of Two Sandwiches:

- Roast Beef with Cheddar Cheese
- Honey Glazed Ham with Swiss Cheese
- Smoked Turkey with Monterey Pepper Jack
- Chicken Salad
- Vegetarian Wrap

Cookies and Double Fudge Brownies

PURGATORY DELI BUFFET

\$16.00

- Today's Fresh Soup
- Seasonal Greens with Gourmet House Dressings
- Artisan Bread Basket
- Homestyle Potato Salad
- Roasted Vegetable Salad
- Smoked Turkey, Roast Beef, and Maple Cured Ham
- Cheddar, Monterey Pepper Jack, and Swiss Cheeses
- Lettuce, Tomato, Onion, Mayonnaise
- Stone Ground Mustard and Dill Pickles
- Sliced Fresh Fruit Platter
- Cookies and Double Fudge Brownies

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LUNCH

LUNCH BUFFET OPTIONS, CONT'D

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

CHEF'S SALAD BUFFET

\$16.00

Today's Fresh Soup
Seasonal Greens with Gourmet House Dressings
Artisan Bread Basket
Julienne Turkey, Ham, and Roast Beef
Hard-Boiled Eggs and Seasoned Croutons
Shredded Cheddar and Monterey Jack Cheese
Fresh Chopped Tomatoes and Sliced Red Onion
Marinated Artichoke Hearts and Sliced Fresh Cucumber
Bleu Cheese Crumbles and Diced Bacon
Assortment of Dessert Bars

ITALIAN KITCHEN BUFFET

\$15.00

Italian Wedding Soup
Caesar Salad with Parmesan Cheese and Croutons
Fresh Garlic Bread
Penne Pasta Bolognese
Baked Creamy Vegetarian Lasagna
Cannolis and Biscottis

PICNIC BASKET

\$20.00

Granny Smith Apple Cole Slaw
Fresh Fruit Salad
Homemade Cornbread and Honey Butter
Crispy Seasoned Southern Fried Chicken
Slow Roasted St. Louis Style Ribs
Country Style Baked Beans
Corn on the Cob with Melted Butter
Cookies and Double Fudge Brownies

THE FIESTA FAJITA BUFFET

\$18.00

Romaine Salad with Tortilla Chips & Chipotle Ranch Dressing
Marinated Tender Beef and Chicken
Sauteed and Seasoned Onions and Bell Peppers
Warmed Flour Tortillas
Spanish Rice and Barrocho Beans
Shredded Lettuce, Jalapeno Peppers, Sour Cream
Guacamole, Salsa, Shredded Monterey Jack and Cheddar Cheese
Warm Churros with Cinnamon and Powdered Sugar

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LUNCH

LUNCH BUFFET OPTIONS, CONT'D

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

SAVORY GRILL PLATTER

\$27.00

- Spinach Salad with Honey Mustard
- Artisan Bread Basket
- Jeweled Couscous Salad
- Roasted Vegetable Platter Drizzled with Aged Balsamic
- Gourmet Dessert Display

All Entrées Served Chilled:

- Chilled Beef Tenderloin Au Poivre
- Oven Roasted Rosemary Chicken Breast
- Seared Salmon Filets with Lemon Caper Dill Sauce

ALL AMERICAN BUFFET

\$20.00

- Seasonal Greens with Gourmet House Dressings
- Fresh Seasonal Fruit Salad with Fresh Berries
- Assorted Rolls & Butter
- Homestyle Potato Salad
- Corn on the Cob with Melted Butter
- Country Style Baked Beans
- Angus Beef Hamburgers and Jumbo Hot Dogs
- Grilled chicken Breast with Smoky Barbeque Sauce
- Appropriate Garnishes and Condiments
- Cookies and Double Fudge Brownies

DAYS OF SUMMER BARBEQUE

One Entrée: \$20.00

Two Entrées: \$23.00

Three Entrées: \$27.00

Four Entrées: \$30.00

- Seasonal Greens with Roasted Corn and Chipotle Ranch
- Artisan Bread Basket with Homemade Corn Bread
- Homestyle Potato Salad
- Granny Smith Apple Cole Slaw
- Corn on the Cob with Melted Butter
- Country Style Green Beans
- Warm Fruit Cobbler

~AND~

Your Choice of One to Four Entrées:

- Southern Pulled Pork
- Rotisserie Style Chicken Quarters
- Tender Barbequed Beef Brisket
- St. Louis Style Ribs



LUNCH

BOXED LUNCHES

Minimum of Ten Guests Per Selection, Priced at \$13.00 Per Guest

All box lunches include Potato Chips, Whole Fresh Fruit, Cookie, appropriate condiments and utensils, assorted Coca-Cola products or Bottled Water

GRILLED CHICKEN WRAP

Grilled Chicken with Swiss, Greens, and Honey Mustard Dressing

DELI SANDWICH

Smoked Turkey Breast, Roast Beef or Sliced Honey Ham with your choice of Cheddar, Swiss, or Monterey Pepper Jack

ROASTED VEGETABLE WRAP

Roasted Peppers, Eggplant and onions with Fresh Mozzarella and a Hummus Spread



LUNCH

PLATED LUNCHEON SELECTIONS

Minimum of Ten Guests Per Selection, Priced Per Guest

*All luncheon selections include Warm Rolls with Butter,
Dessert and Starbucks Coffee*

CAESAR SALAD

\$10.00

Hearts of Romaine, Creamy Caesar Dressing, Grape Tomatoes,
Shaved Parmesan and Garlic Croutons

Served with Soup du Jour

Add Grilled Chicken Breast: \$3.00

Add Grilled Salmon: \$4.00

COBB SALAD

\$15.00

Seasonal Greens with Turkey, Applewood Smoked Bacon, Bleu Cheese,
Hard Boiled Eggs, Tomatoes, Avocado and Ranch Dressing

Served with Soup du Jour

BOWTIE PASTA

\$18.00

Served with Large Tiger Shrimp and Sun-Dried Tomato Cream
Sauce with Fresh Garlic and Basil

Served with Soup du Jour or House Salad

DELI SANDWICH

\$14.00

Turkey, Ham or Roast Beef Sandwich served with Fresh Lettuce,
Tomato and Cheddar Cheese on Ciabatta Bread

Home Style Potato Salad

Served with Soup du Jour or House Salad



DINNER

DINNER BUFFET SUGGESTIONS

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

All dinner buffets include Starbucks Coffee

OLD WEST BARBEQUE

\$27.00

Seasonal Outdoor Grilling is Available at \$60 Per Chef Per Hour

- Mixed Green Salad with Gourmet Dressings
- Bread Basket with Cornbread and Honey Butter
- Granny Smith Apple Cole Slaw
- Sliced Seasonal Melon
- Whitey's Texas Style Chili
- Roasted Red Potatoes
- Corn on the Cob with Melted Butter
- Country Style Baked Beans
- Chef's Selection of Pies

Selection of Two Entrées:

- Rotisserie Style Chicken
- Pulled BBQ Pork
- Brisket of Beef
- Hamburgers

Substitute St. Louis Ribs or Shrimp Skewers for one of your selections at \$3 per guest

THE TUSCANY BUFFET

\$27.00

- Italian Wedding Soup
- Classic Caesar Salad with Parmesan and Garlic Croutons
- Fresh Baked Garlic Bread
- Antipasto Display
- Shrimp and Scallops with a Creamy Sun Dried Tomato Pesto Cream over Penne Pasta
- Seared Breast of Chicken with Marsala Wine Sauce
- Vegetable Polenta
- Ratatouille of Eggplant, Squash, Tomatoes, and Fresh Herbs
- Italian Dessert Display



DINNER



DINNER BUFFET SUGGESTIONS

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

All dinner buffets include Starbucks Coffee

THE DURANGO MOUNTAIN BUFFET

One Entrée: \$27.00

Two Entrées: \$31.00

- Artisan Bread Basket with Butter
- Soup du Jour
- Chef's Selection of Starch and Seasonal Vegetable Medley
- Chef's Selection of Assorted Desserts

Choice of Any Two Salads:

- Classic Caesar Salad with Parmesan and Garlic Croutons
- Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
- Home Style Potato Salad
- Jeweled Couscous Salad
- Farfalle Pasta Salad
- Seasonal Fruit Salad

Entrée Selections:

- Rotisserie Chicken with Herbed Jus
- Airline Chicken Breast with Bourbon Wild Mushroom Cream
- Sliced and Grilled Marinated Flank Steak
- Grilled Sirloin with Caramelized Shallot Port Glace
- Roasted Herbed Rubbed Pork Loin with Hard Cider Reduction
- Sun dried Tomato Crusted Salmon
- Penne Pasta with Seafood in a Pesto Cream Sauce
- Beef Lasagna
- Vegetarian Lasagna
- Stuffed Manicotti with Marinara

cont'd on next page

DINNER

DINNER BUFFET SUGGESTIONS, CONT'D

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

All dinner buffets include Starbucks Coffee

THE SOUTHWEST BUFFET

\$25.00

- Tortilla Soup
- Green Chili Stew
- Mixed Greens with Corn, Black Beans, & Roasted Red Bell Peppers
- Cilantro Ranch Dressing
- Flour Tortillas
- Chicken Enchiladas with Green Chili
- Cheese Enchiladas with Red Chili
- Carne Adovada
- Calabacitas
- Seasoned Pinto Beans
- Mexican Flan with Cinnamon

SURF AND TURF BUFFET

\$33.00

- Crab Bisque
- Tossed Green Salad with Cherry Tomatoes
and Julienne Carrots with Balsamic Vinaigrette
- Artesian Rolls with Butter
- Beef Burgundy
- Honey Broiled Shrimp Skewers
- Saffron Rice
- Fresh Vegetable Medley
- Chef's Choice of Dessert



DINNER

CARVERY STATIONS

Stations are for a Minimum of Fifty Guests Per Selection and Must Accompany a Buffet, Priced Per Guest, Prices are Based on Appetizer Portions for Your Guests, Attendant Required @ \$60.00 Per Station

HONEY GLAZED HAM

\$5.00

served with Apple Chutney and Maple Mustard

SWEET TERIYAKI MARINATED FLANK STEAK

\$5.00

served with Horseradish Cream

ROAST TURKEY BREAST

\$5.00

served with Cranberry Relish and Home Style Gravy

SLOW ROASTED HERBED PORK LOIN

\$6.00

served with Mango Chutney

PRIME RIB

\$8.00

served with Jus and Horseradish

WHOLE TENDERLOIN OF BEEF

\$9.00

served with Port Wine Demi-Glace



DINNER

PLATED DINNER SELECTIONS

Minimum of Twenty-Five Guests Per Selection, All Meals are Three Courses and Priced Per Guest

All dinner selections include: Salad, Your Entrée Selection, Chef's Selection of Fresh Seasonal Vegetable, Appropriate Starch, Warm Rolls with Butter, Dessert, and Starbucks Coffee

Salads

Seasonal Greens with gourmet House Dressings

~OR~

Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons

You may upgrade your salad with the following:

The Purgatory Salad

Additional \$2 per guest

Hearts of Romaine with Sun Dried Cranberries, Walnuts and Mustard Vinaigrette, and topped with Cheddar Cheese

Capris Salad

Additional \$3 per guest

Seasonal Tomato, Mozzarella, and Fresh Basil drizzled with Balsamic Vinaigrette

Soup

*Soup may be added as a Fourth Course for an additional \$3 per guest**

New England Clam Chowder

Tomato Florentine

Butternut Squash Bisque with Crème Fraiche

Seafood Bisque

Texas Style Chili

cont'd on next page



DINNER

PLATED DINNER SELECTIONS, CONT'D

Minimum of Twenty-Five Guests Per Selection, All Meals are Three Courses and Priced Per Guest

All dinner selections include: Salad, Your Entrée Selection, Chef's Selection of Fresh Seasonal Vegetable, Appropriate Starch, Warm Rolls with Butter, Dessert, and Starbucks Coffee

Entrées

HERB ROASTED PORK LOIN \$23.00
Herb Rubbed Pork Loin with Mascarpone Polenta and Sauce Espagnole

ROAST PORK LOIN \$23.00
glazed with a Hard Cider Reduction

RACK OF LAMB \$36.00
with Madeira Peppercorn Reduction

NEW YORK STRIP STEAK \$34.00

SLOW ROASTED PRIME RIB AU JUS \$34.00

GRILLED BREAST OF CHICKEN \$23.00
with Lemon Thyme Cream Sauce with Artichoke Hearts

OVEN ROASTED FREE RANGE CHICKEN BREAST \$25.00
with Herbed Jus



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DINNER

PLATED DINNER SELECTIONS, CONT'D

Minimum of Twenty-Five Guests Per Selection, All Meals are Three Courses and Priced Per Guest

All dinner selections include: Salad, Your Entrée Selection, Chef's Selection of Fresh Seasonal Vegetable, Appropriate Starch, Warm Rolls with Butter, Dessert, and Starbucks Coffee

Entrées – Seafood

SUNDRIED TOMATO CRUSTED SALMON \$26.00

GRILLED SALMON \$26.00
with Citrus Reduction

PENNE PASTA \$28.00
with Seafood in a Pesto Cream Sauce

SHRIMP AND SCALLOP NEWBURGH \$34.00
in Puff Pastry

Entrées – Combinations

PETITE TENDERLOIN \$36.00
with Honey-Broiled Shrimp

BROILED SALMON PICCADA AND GRILLED BREAST OF CHICKEN \$32.00
with Artichoke - Thyme Cream Sauce

SWEET TERIYAKI MARINATED FLANK STEAK AND GRILLED HONEY MUSTARD CHICKEN BREAST \$33.00



DINNER

DISPLAYS AND PRESENTATIONS

IMPORTED AND DOMESTIC CHEESE DISPLAY

served with Fresh Seasonal Fruits and Lavosh and Crackers

| | |
|----------------------------------|----------|
| <i>Regular: Serves 25 Guests</i> | \$125.00 |
| <i>Medium: Serves 50 Guests</i> | \$200.00 |
| <i>Large: Serves 100 Guests</i> | \$325.00 |

FRESH VEGETABLE CRUDITÉ

Fresh Seasonal Vegetables with Herb Dip

| | |
|----------------------------------|----------|
| <i>Regular: Serves 25 Guests</i> | \$85.00 |
| <i>Medium: Serves 50 Guests</i> | \$160.00 |
| <i>Large: Serves 100 Guests</i> | \$235.00 |

ANTIPASTO DISPLAY

Serves 50 Guests \$250.00

Display of Grilled Marinated Vegetables with Kalamata Olives, Marinated Artichoke Hearts, Genoa Salami, Pepperoni, Cherry Peppers, Provolone, Marinated Mozzarella, Roasted Red Peppers and Artisan Breads

BAKED BRIE EN CROUT

Serves 50 Guests \$200.00

With Raspberry Coulis and served with French Bread

MONTEREY CRAB AND ARTICHOKE DIP

Serves 25 Guests \$100.00

served with Crostini

SNACKS AND DIP

Serves 15 Guests \$25.00 Per Bowl

Potato Chips and Pretzels served with Homemade Bermuda Onion Dip

SPICY BAR MIX

Serves 15 Guests \$25.00 Per Bowl

SLICED FRUIT TRAY

Honeydew, Cantaloupe, Fresh Berries, Pineapple

| | |
|----------------------------------|----------|
| <i>Regular: Serves 25 Guests</i> | \$85.00 |
| <i>Medium: Serves 50 Guests</i> | \$160.00 |
| <i>Large: Serves 100 Guests</i> | \$235.00 |

DINNER

RECEPTION ENHANCERS

INTERNATIONAL COFFEE SERVICE

\$5.00

*Minimum of Fifty Guests Per Selection, Priced Per Guest
Attendant required @ \$60*

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Assorted Teas
Gourmet Flavored Syrups: Hazelnut, French Vanilla, & Caramel
Whipped Cream, Chocolate Shavings, Orange Zest, Crystallized Sugar,
and Cinnamon Sticks



CHOCOLATE FOUNTAIN

\$175.00 per fountain

Serves 50 guests

Rich Dark Chocolate Cascading Down an Elegant Fountain
Accompanied by Sponge Cake Cubes and Fresh Strawberries for Dipping

ICE SCULPTURES

\$125.00 per sculpture

*Sculptures are approximately
19 to 24 inches in height*

- Husband and Wife
- Heart
- Swan



DINNER

HOT HORS D'OEUVRES

Price Listed Per Fifty Pieces

STEAMED POT STICKERS \$80.00
with Teriyaki Ginger Sauce

SPICY CHICKEN WINGS \$80.00
with Ranch Dressing

FETA CHEESE AND SPINACH TRIANGLES \$80.00
in Phyllo Dough

CHICKEN SATE \$90.00
with Thai Peanut Sauce

CHICKEN TENDERS \$90.00
with Honey Mustard

MUSHROOM CAPS \$90.00
stuffed with Crab

BLACK BEAN AND CHEESE QUESADILLAS \$85.00

VEGETARIAN SPRING ROLLS \$85.00
with Sweet & Sour Sauce

MARINATED ARTICHOKE HEARTS \$100.00
in Parmesan Cream

CRAB CAKES \$125.00
with Cajun Remoulade

SWEET TERIYAKI MARINATED BEEF BROCHETTES \$130.00

JUMBO BACON WRAPPED SCALLOPS \$175.00
with Maple Glaze



DINNER

COLD HORS D'OEUVRES

Price Listed Per Fifty Pieces

PLUM TOMATO, FRESH MOZZARELLA AND BASIL BRUSCHETTA \$80.00

DIJON BEEF AND ASPARAGUS ROLLS \$100.00

NEW POTATO \$125.00
stuffed with Caviar, Chives & Sour Cream

HOUSE SMOKED SALMON PINWHEELS \$125.00

RARE TENDERLOIN OF BEEF \$155.00
on Toasted baguette with Horseradish Cream Sauce

RAW BAR

Minimum of 20 Guests Per Item Per Selection, Priced Per Guest

TOPNECK CLAMS ON THE HALF SHELL \$18.00

OYSTERS ON THE HALF SHELL \$18.00

CHILLED JUMBO GULF SHRIMP \$18.00
with Cocktail Sauce & Garlic Aioli

SNOW CRAB CLAWS AND LEGS \$18.00



BREAK

TAKE A BREAK

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

ROCKSTAR ENERGY BREAK

\$8.00

Nature Valley Granola Bars and Whole Fruit with regular and sugar-free Rockstar

THE HEALTHFUL BREAK

\$8.00

fresh seasonal Fruit Kabobs, homemade Oatmeal Cookies, Fruit Yogurt, Granola, with Orange, Apple, and Cranberry Juices, and Bottled Water

CHOCOLATE ATTACK

\$9.00

Chocolate Fudge Brownies, Chocolate Chip Cookies, Chocolate Dipped Strawberries, and chunks of Semi-Sweet and Milk Chocolate, assorted Coca-Cola products and Bottled Water

COOKIE TIME

\$7.00

freshly baked Cookies and Brownies, ice cold Milk, fresh brewed Starbucks Coffee, Decaffeinated Coffee and assorted Teas

HAPPY HOUR BREAK

\$9.00

Crudités' with Herb Dip, Cheese, Nuts & Dried Fruit, spicy Bar Mix, assorted Coca-Cola products and bottled water

FIESTA BREAK

\$6.00

Corn Tortilla Chips with Queso and Salsa with assorted Coca-Cola products and Bottled Water



break

BREAK

A'LA CARTE BREAK ITEMS

| | |
|--------------------------------|-------------------|
| Granola and Candy Bars | \$3.00 each |
| Individual Fruit Yogurts | \$2.00 each |
| Selection of Whole Fruit | \$2.00 per guest |
| Seasonal Fruit Display | \$3.00 per guest |
| Chips and Salsa | \$3.00 per guest |
| Deluxe Mixed Nuts | \$3.00 per guest |
| Pretzels and Snack Mix | \$3.00 per guest |
| Hot Pretzels | \$18.00 per dozen |
| Double Fudge Brownies | \$18.00 per dozen |
| Freshly Baked Cookies | \$18.00 per dozen |
| Desert Bars | \$22.00 per dozen |
| Bagels and Cream Cheese | \$25.00 per dozen |
| Freshly Baked Scones | \$28.00 per dozen |
| Assorted Pastries | \$28.00 per dozen |
| Chocolate Covered Strawberries | \$30.00 per dozen |
| Fresh Fruit Tart | \$32.00 per dozen |
| Chocolate Petit Fours | \$40.00 per doze |



CHILDREN



CHILDREN'S BUFFET OPTIONS

*Great for Birthday's and Special Occasions!
For Children 12 & Under
Minimum of 25 Children, Priced Per Child*

PIZZA PARTY

\$11.00

Choice of 3 different Pizza options:

- Cheese Pizza
- Sausage Pizza
- Pepperoni Pizza
- Deluxe Pizza
- BBQ Chicken Pizza

- Variety of Sodas
- Ice Water

KID'S BUFFET

\$13.00

- Chicken Tenders
- Corn Dogs
- Macaroni and Cheese
- French Fries
- Variety of Cookies
- Variety of Sodas
- Ice Water

CHILDREN'S PLATED DINNER OPTIONS

CHICKEN TENDERS

\$8.95

with Macaroni and Cheese

WEDDING OPTIONS

LUNCH BUFFET OPTIONS

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

PURGATORY DELI BUFFET

\$16.00

- Today's Fresh Soup
- Seasonal Greens with Gourmet House Dressings
- Artisan Bread Basket
- Home style Potato Salad
- Roasted Vegetable Salad
- Smoked Turkey, Roast Beef, And Maple Cured Ham
- Cheddar, Monterey Pepper Jack, and Swiss Cheeses
- Lettuce, Tomato, Onion, Mayonnaise
- Stone Ground Mustard, Dill Pickles
- Sliced Fresh Fruit Platter

THE FIESTA FAJITA BUFFET

\$18.00

- Romaine Salad with Tortilla Chips and Chipotle Ranch Dressing
- Marinated Tender Beef and Chicken
- Sauteed and Seasoned Onions and Bell Peppers
- Warmed Flour Tortillas
- Spanish Rice and Barrocho Beans
- Shredded Lettuce, Jalapeno Peppers, Sour Cream, Guacamole
- Salsa, shredded Monterey Jack and Cheddar Cheese

DAYS OF SUMMER BARBEQUE

One Entrée: \$20.00

Two Entrées: \$23.00

Three Entrées: \$27.00

Four Entrées: \$30.00

- Seasonal Greens with Roasted Corn and Chipotle Ranch
- Artisan Bread Basket with Homemade Corn Bread
- Home Style Potato Salad
- Granny Smith Apple Cole Slaw
- Corn on the Cob with Melted Butter
- Country Style Green Beans
- ~AND~

Your Choice of One to Four Entrées:

- Southern Pulled Pork
- Rotisserie Style Chicken
- Tender Barbequed Beef Brisket
- St. Louis Style Ribs
- Hot Dogs and Hamburgers (counts as one entrée)
- Southern Fried Chicken

cont'd on next page

Service of the cake will be provided in lieu of the dessert



WEDDING OPTIONS

LUNCH BUFFET OPTIONS, CONT'D

ITALIAN KITCHEN BUFFET

\$15.00

Italian Wedding Soup
Caesar Salad with Parmesan Cheese and Croutons
Fresh Garlic Bread
Penne Pasta Bolognese
Baked Creamy Vegetarian Lasagna

PLATED LUNCHEON SELECTIONS

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

SAVORY GRILL

\$27.00

Spinach Salad with Honey Mustard
Artisan Bread Basket
Jeweled Couscous Salad
Roasted Vegetables Drizzled with Aged Balsamic

Your choice of two of the following:

Beef Tenderloin Au Poivre
Oven Roasted Rosemary Chicken Breast
Seared Salmon Filet with Lemon Caper Dill Sauce

BOWTIE PASTA

\$18.00

Served with Large Tiger Shrimp and Sun-Dried Tomato
Sauce with Fresh Garlic and Basil
Served with Soup du Jour or House Salad



Service of the cake will be provided in lieu of the dessert

WEDDING OPTIONS

wedding

DINNER BUFFET OPTIONS

Minimum of Twenty-Five Guests Per Selection, Priced Per Guest

THE TUSCANY BUFFET

\$27.00

Italian Wedding Soup
Classic Caesar Salad with Parmesan and Garlic Croutons
Fresh Baked Garlic Bread
Antipasto Display
Shrimp and Scallops with a Creamy Sun-Dried Tomato Pesto Cream Over Penne Pasta
Seared Breast of Chicken with Marsala-Wine Sauce
Vegetable Polenta
Ratatouille of Eggplant, Squash, Tomatoes, and Fresh Herbs

THE DURANGO MOUNTAIN BUFFET

One Entrée: \$27.00

Two Entrées: \$31.00

Artisan Bread Basket with Butter
Soup du Jour
Chef's Selection of Starch and Seasonal Vegetable Medley

Choice of Any Two Salads:

Classic Caesar Salad with Parmesan and Garlic Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Home Style Potato Salad
Jeweled Couscous Salad
Farfalle Pasta Salad
Seasonal Sliced Fruit

Entrée Selections:

Rotisserie Chicken with Herbed Jus
Airline Chicken Breast with Bourbon Wild Mushroom Cream
Sliced and Grilled Marinated Flank Steak
Grilled Sirloin with Caramelized Shallot Port Glace
Roasted Herbed Rubbed Pork Loin with Hard Cider Reduction
Sun-Dried Tomato Crusted Salmon
Penne Pasta with Seafood in a Pesto Cream Sauce
Beef Lasagna
Vegetarian Lasagna
Stuffed Manicotti with Marinara

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Service of the cake will be provided in lieu of the dessert

wedding



WEDDING OPTIONS

DINNER BUFFET OPTIONS, CONT'D

THE SOUTHWEST BUFFET

\$25.00

Soup (your choice of one of the two listed below):

Tortilla Soup

Green Chili Stew

Mixed Greens with Corn, Black Beans, & Roasted Red Bell Peppers

Cilantro Ranch Dressing

Warm Flour Tortillas

Marinated Tender Beef and Chicken (substitute Shrimp in Lieu

Of Chicken or Beef for \$3 per guest)

Sautéed and Seasoned Onions and Bell Peppers

Shredded Lettuce, Jalapeno Peppers, Sour Cream

Guacamole, Salsa, Shredded Monterey Jack and Cheddar Cheese

Calabacitas

Seasoned Pinto Beans

OLD WEST BARBEQUE

\$27.00

Seasonal Outdoor Grilling is Available at \$60 Per Chef Per Hour

Mixed Green Salad with Gourmet Dressings

Bread Basket with Cornbread and Honey Butter

Granny Smith Apple Cole Slaw

Sliced Seasonal Melon

Whitey's Texas Style Chili

Roasted Red Potatoes

Corn on the Cob with Melted Butter

Country Style Baked Beans

Selection of Two Entrées:

Rotisserie Style Chicken

Pulled BBQ Pork

Brisket of Beef

Hamburgers

Substitute St. Louis Ribs or Shrimp Skewers

For one of your selections at \$3 per guest

Service of the cake will be provided in lieu of the dessert

WEDDING OPTIONS

PLATED DINNER SELECTIONS

Minimum of Twenty-Five Guests Per Selection, All Meals are Three Courses and Priced Per Guest

All dinner selections include: Salad, Your Entrée Selection, Chef's Selection of Fresh Seasonal Vegetable, Appropriate Starch, Warm Rolls with Butter, and Starbucks Coffee or Iced Tea

Salads

Seasonal Greens with gourmet House Dressings

~OR~

Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons

You may upgrade your salad with the following:

Iceberg Wedge

Additional \$2 per guest

An Iceberg Wedge topped with Bleu Cheese Dressing and Bacon

Capris Salad

Additional \$3 per guest

Seasonal Tomato, Mozzarella, and Fresh Basil drizzled with Balsamic Vinaigrette

Soup

Soup may be added as a Fourth Course for an additional \$3 per guest

New England Clam Chowder

Tomato Florentine

Butternut Squash Bisque with Crème Fraiche

Seafood Bisque

Texas Style Chili

cont'd on next page

Service of the cake will be provided in lieu of the dessert



WEDDING OPTIONS

PLATED DINNER SELECTIONS, CONT'D

Entrées

HERB ROASTED PORK LOIN \$23.00
Herb Rubbed Pork Loin with Mascarpone Polenta and Sauce Espagnole

SLOW ROASTED PRIME RIB AU JUS \$34.00

OVEN ROASTED FREE RANGE CHICKEN BREAST \$25.00
with Herbed Jus

SUN-DRIED TOMATO CRUSTED SALMON \$26.00
With Tomato Relish. Served on a White Bean Salad

"STUFFED" GRILLED PORTABELLA MUSHROOM \$23.00
Topped with Asparagus, Marinated Artichoke Hearts, Tomatoes, and Swiss. Served on Tomato Basil Coulis

FARM AND FIELD \$33.00
Sweet Teriyaki Marinated Flank Steak Paired with Grilled Honey Mustard Chicken Breast

COLORADO SURF & TURF \$45.00
A petite Elk tenderloin paired with Trout almandine

PESTO MARINATED CHICKEN BREAST W/SHRIMP \$27.00

Service of the cake will be provided in lieu of the dessert

BEVERAGES

BEVERAGE SERVICE

Durango Mountain Resort is pleased to host your banquet or reception. Please note you must be 21 or older for alcohol service and it is against state law to bring in your own alcoholic beverages. We offer the following hosted bar options:

| | HOSTED BAR | CASH BAR |
|-------------------------------|-------------------|-----------------|
| Premium Brand Cocktails | \$5.75 | \$6.00 |
| Super Premium Brand Cocktails | \$7.00 | \$7.25 |
| House Wine by the Glass | \$5.00 | \$5.25 |
| Fountain Soft Drinks | \$2.75 | \$3.00 |
| Bottled Water | \$2.75 | \$3.00 |
| Beer Domestic | \$4.00 | \$4.25 |
| Beer Import/Micro Brew | \$5.00 | \$5.25 |

Charges are based on number of drinks ordered. There is a \$400.00 minimum for bar service. If minimum is not met, the difference between the minimum and the actual sales will be assessed. A service charge of 18% will be added to each hosted bill. Liquor prices include state and federal taxes.

Special order alcohol and beer is available on products we do not stock (see product list below) but must be purchased in advance with the price based on consumption. Special orders must be included on the final Banquet Event Order form that is due two (2) weeks prior to the event. Colorado state law does not permit unconsumed prepaid liquor and beer to leave the event establishment and Durango Mountain Resort is not able to provide refunds on unconsumed prepaid beer, liquor, and hosted bars. Please consult conference services for product availability and special requests.

Special order wine is also available (Premium selection wines below are special order as well). Please consult conference services for prices and availability. Colorado state law does permit unconsumed prepaid wine to leave the event establishment. Durango Mountain Resort offers a 10% case (12 bottles per case) discount on our Premium Wine selection when ordered in advance.

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beverages

BEVERAGES

BEVERAGE SERVICE, CONT'D

LIQUOR SELECTIONS

Premium Brand Selection to include, but not limited to:

Absolut and Absolut flavored Vodkas, Gibley's Gin, Tanqueray Gin, Bacardi Light and Bacardi flavored Rums, Sauza Gold Tequila, Jim Beam Bourbon, and Dewars White Label Scotch.

Super Premium Brand Selection to include, but not limited to:

Level One Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Knob Creek Bourbon, Johnny Walker Black Scotch, Glenlivet Scotch, and Hornitos Tequilas.

Domestic Beers to include, but not limited to:

Coors, Coors Light, Miller Genuine Draft, Miller Light.

Import and Micro Beers to include, but not limited to:

Heinekin, Corona, Corona Light, Newcastle, and seasonal local Micro Brews. Inquire about local Micro Brew availability From SKA Brewing Company, Steamworks Brewing Company, and Durango Brewing Company.

HOUSE WINES

We offer Southern Point Chardonnay, Merlot, Cabernet Sauvignon, and Pinot Grigio

BOTTLE PRICE

\$20

PREMIUM HOUSE RED WINES

| | BOTTLE PRICE | CASE PRICE |
|---|--------------|------------|
| Trinchero Family Merlot, California | \$36 | \$388.80 |
| Pinot Evil Pinot Noir, Vins de Pays, France | \$28 | \$302.40 |
| Folie A Deux, Menage a Trois, Red Blend, California | \$30 | \$324.00 |
| Gnarly Head Zinfandel, Lodi California | \$28 | \$302.40 |
| Toasted Head Cabernet Sauvignon, California | \$32 | \$345.60 |
| Talus Shiraz, Vins de Pays, France | \$25 | \$270.00 |
| Renwood Syrah, Amador County, California | \$36 | \$388.80 |

PREMIUM HOUSE WHITE WINES

| | BOTTLE PRICE | CASE PRICE |
|--|--------------|------------|
| Montevina Pinot Grigio, California | \$25 | \$270.00 |
| Clos Du Bois Chardonnay, North Coast, California | \$36 | \$388.80 |

CHAMPAGNE TOASTS

Le Domaine Brut, California Sparkling

BOTTLE PRICE

\$20

Each bottle serves approximately 7 guests (non alcoholic available upon advance request)

INFORMATION

GUARANTEE POLICY

Durango Mountain Resort requires that all menus be submitted to our Catering Conference Service Manager at least three weeks prior to your function. A final guarantee is required ten working days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged. The Durango Mountain Resort kitchen will prepare food for 5% above the guaranteed guest count. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

All food and beverage served at Durango Mountain Resort must be prepared and served by resort staff. No outside food or beverage can be brought to a resort function (the exception is made for wedding cakes prepared by a licensed food service professional).

DINING

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90- minute duration only. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cakes) become the property of Durango Mountain Resort and cannot be taken from the banquet function.

Due to the delicate preparation involved with food service, Durango Mountain Resort shall not be responsible for food quality, should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Functions served with less than the required minimum attendance of 25 people will be charged a per guest surcharge up to the 25 people minimum required. Plated options are suggested for groups this size. Small group menus are available, please ask your Conference Service Manager.

DÉCOR

Function Rooms will be available 2 hours prior to an event, for limited access, to allow parties to decorate. No items may be hung from walls or attached to fixtures without prior written consent from DMR. Parties are liable for any damage or additional clean-up required from decorations brought in to the resort from an outside source.

information INFORMATION

SECURITY/ENGINEERING

The Resort cannot assume liability of responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Resort may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements.

PRICING

A maximum of two entrées per plated event will be allowed, with the exception of any special dietary requirements. If two entrées are chosen for your event, the higher priced entrée will be charged. We require counts on each entrée and any special dietary requirements three working days in advance. If a selection with a minimum is chosen for groups with less than that minimum, the minimum price still holds. For example, a group with 10 guests requesting a menu with a minimum of 15 will be charged for 15 guests. All food and beverage functions are subject to an 18% service charge and the prevailing Colorado state tax.

Prices are subject to change.

ROOM CHARGES

Specific requirements for the set up of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to pre-arranged set up plans within 72 hours of the event are subject to a \$100 room charge fee.

SERVICE FEES AND TAXES

All prices are subject to 18% service charge and applicable state and local taxes.

Purgatory[™]



DURANGO[™]
MOUNTAIN RESORT
C O L O R A D O

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