



DESTINATION RESORTS

s n o w m a s s



The Stonebridge Inn & The Artisan Restaurant

Top of the Village

Tamarack Townhomes

Terracehouse Condominiums

Interlude Condominiums

Laurelwood Studio Suites

The Villas at Snowmass Club

www.destinationSnowmass.com

Destination Resorts Snowmass Properties

Nestled in the heart of the Elk Mountain Range in the town of Snowmass Village, Destination Resorts Snowmass offers the collection of slope side properties in a year-round, family-friendly mountain resort. We are delighted that you are considering the Destination Resort Snowmass properties for your wedding. Whether you plan to have a small or large wedding, we are eager to help you with arranging your event.

The Stonebridge Inn

(Lodging & reception venue)

Have a true mountain lodge experience in the casual yet luxurious Stonebridge Inn. From our grand entry and lobby to your well-appointed guest room, you'll enjoy top-flight service including courtesy airport transportation, bell service and daily housekeeping. Generous amenities include a heated pool, hot tub, sauna, ski storage, exercise facility, in-room refrigerators, hair-dryers, irons, ironing boards, coffee makers, guest laundry facilities and suites with balconies.

Snowmass Village's award winning dining sensation awaits you with welcome smiles and honest food created by inspired individuals. The Arisan Restaurant presents handcrafted global contemporary cuisine in a simple, inviting atmosphere. The menu changes frequently to highlight small growers and local farmers, bringing the freshest ingredients possible to your plate.

A variety of settings are available for your special wedding day. Our Council Room can be transformed from a meeting room during the day, to an elegant banquet room for the evening. For a change of scenery, host an outdoor event on our outdoor deck or a reception around the fireplace in the Arisan Bar. The Arisan Restaurant may also be the perfect setting for your festivities and can be utilized for events of up to 150 people. Chef David Von Holten will work closely with you to customize the perfect food for your special day.

Our staff at the Stonebridge Inn is ready to customize the plans for your upcoming wedding. Call us with your group's needs and ideas and we will handle the details from there.

Top of the Village Condominiums

(Lodging & reception venue)

Discover the ultimate in ski-in ski-out convenience. Surrounded on three sides by national forest, Top of the Village lets you ski out of the most spacious condominiums in Snowmass or hike one of our many trails that are right out the front door of the facility.

These ample two, three and four bedrooms condominiums feature kitchen, fireplace, private balcony, gas grill, ski slope view, washer and dryer and entertainment components. Our friendly and knowledgeable staff help you take advantage of two hot tubs, sauna, exercise room, elevators, covered parking, on-call village shuttle and daily housekeeping.

You may decide what you want to have your Reception in the Pavilion Tent at Top of the Village. You can enjoy a mountain reception on our outdoor tented deck for a true connection with the outdoors. Surrounded by Aspen Groves, it affords a place for reflection, communication, and appreciation of the peace that the Top of the Village enjoys. We allow you to choose your own caterer for events at the Top of the Village and we are happy to help you select the caterer that fits your needs.

(Lodging Continued)

***Villas at the Snowmass Club
(Lodging & reception venue)***

The Villas at Snowmass Club offers the ideal retreat within Snowmass Village and the Colorado Rockies. Deluxe one, two and three bedroom villas located on the Snowmass Golf Course offer spectacular views and world-class service and hospitality, as well as exceptional amenities. Guests of the Villas enjoy complimentary access to the exclusive 19,000 square foot Snowmass Club athletic center and spa, with four pools, indoor and outdoor hot tubs, weight room, spa services, golf, indoor and outdoor tennis, and fitness classes.

If you are interested in a small intimate ceremony and reception for up to 30 people, the Welcome Center at the Villas is a beautiful setting with breathtaking views of Snowmass Mountain and is the perfect location for a special occasion celebration.

***Tamarack Townhouses
(Lodging only)***

Tamarack Townhouses are located at the base of Fanny Hill approximately 100 yards to the slopes and a short 3-5 minute walk from the Stonebridge Inn. Shuttle busses also stop directly in front of the townhouses for your convenience. These are 2, 3 & 4 bedroom units. All units have fireplaces and full kitchens, private decks, ski storage closets, humidifiers, cable TV and VCR, private phone lines, daily housekeeping and most have washer/dryers. The complex offers a heated year-round swimming pool and hot tub with swimming landscaping, indoor changing rooms, plenty of private parking and attractive spruce-lined grounds.

***Terracehouse Condominiums
(Lodging Only)***

Terracehouse properties consist of 2 bedroom condos. The condos are a short walk from the ski slope and across the driveway from the Stonebridge Inn. The Terracehouse offers comfortable accommodations in a convenient location. The units have either one or two full baths, fireplace, humidifier, cable TV and VCR, private phone lines and a full kitchen. Features include newly redesigned exteriors and guest laundry on the property and daily housekeeping. Guests have use of the swimming pool and hot tubs at the neighboring Stonebridge Inn. Approximately a 2-3 minute walk.

***Interlude Condominiums
(Lodging Only)***

The ski-in ski-out condominiums of the Interlude put you in the most prestigious location in Snowmass, right beside the Fanny Hill quad lift and above the Snowmass Village Mall. Offering breathtaking views of the slopes, these well-appointed two and three bedroom apartments feature one bath per bedroom, full kitchens, fireplaces, balconies and all the comforts of home.

***Laurelwood Studios
(Lodging Only)***

COMBINE CONDOMINIUM COMFORT AND PRIVACY WITH HOTEL SERVICES IN THE LARGEST SKI-IN / SKI-OUT STUDIO CONDOS IN SNOWMASS VILLAGE. EACH INDIVIDUALLY OWNED STUDIO GOES FAR BEYOND EXPECTATIONS WITH A PRIVATE BALCONY OR PATIO, FIREPLACE, FULL KITCHEN AND A QUEEN BED PLUS A QUEEN FOLDOUT SOFA, AND AMENITIES INCLUDE DAILY HOUSEKEEPING, LAUNDRY FACILITIES, PARKING AND FREE USE OF A HEATED POOL AND HOT TUB. OUR CONVENIENT LOCATION PUTS YOU RIGHT IN THE HEART OF SNOWMASS VILLAGE, NEAR THE SKI SCHOOL, THE SNOWMASS CONFERENCE CENTER AND THE SHOPS AND FINE RESTAURANTS OF THE SNOWMASS VILLAGE MALL.

CATERING menu



EAT WELL. LIVE WELL.

WE STRIVE TO SURPASS OUR CLIENTS' EXPECTATIONS BY CONTINUALLY PROVIDING THE HIGHEST QUALITY CUISINE WITH WARM, PROFESSIONAL SERVICE. IT IS OUR ASPIRATION TO CREATE A SIGNATURE FEELING FOR EACH AND EVERY EVENT.

We are delighted that you are considering the Stonebridge Inn for your function. Whether you are planning a small or large meeting, luncheon, dinner, wedding, birthday, or any special occasion, we are eager to help you with every aspect of your upcoming event.

THE SMALL MEETING EXPERT

The Stonebridge Inn is a convenient source for all of your conference needs. Our Conference Services Manager will serve as your primary source of information and will assist you throughout the planning and implementation of your meeting. State of the art audio-visual equipment is available upon request and our on-site catering department can efficiently provide refreshments or a meal for your attendees.

CATERED EVENTS – THE ARTISAN RESTAURANT

The Artisan Restaurant, known to the locals as the best restaurant in Snowmass year after year, has a growing reputation. The Denver Post calls The Artisan the “best fancy” restaurant in Snowmass. Aspen Magazine’s Silver Fork Award-Winning Executive Chef, David Von Holten, specializes in contemporary global cuisine. Our Catering Manager will work closely with you and the Chef to create an unforgettable meal for your group. Let us add pizzazz to your banquet by planning a Colorado micro-brew tasting, or a touch of elegance with a wine pairing to complement your meal. From cooking demonstrations to magicians, the staff can help to create a party that will be unforgettable.

A variety of settings are available for your special event. The Columbine Room can be transformed from a meeting room during the day to an elegant banquet room for the evening. For a larger group, host your event in the Council Room or even rent out our entire restaurant. Need a change of scenery? Host an outdoor luncheon on our private deck or a warm reception around the fireplace in the Artisan Bar.

We look forward to working with you to create and execute your custom function. Call or contact us with your group’s needs, and the Stonebridge Inn staff will handle the details from there.



Arisan Deck, The Stonebridge Inn

CATERING POLICIES AND GUIDELINES

GUARANTEE AGREEMENT

We require a written guarantee number for all planned functions by noon, five business days prior to the event. This guarantee number will not be subject to reduction after that time. We will provide a 5% room oversight if requested for guarantees of 15-150 people. An event is not guaranteed unless a signed banquet event order has been returned to the catering manager at least seven days prior to the event for the agreed upon food, beverage, and prices. All charges will be based on the guarantee or the actual number served, if greater than the guarantee. Any request for an increase in meals is subject to approval and will result in application of oversight charges. Additionally, if no guarantee is received by five business days prior to the event, the Stonebridge Inn will convert the 'estimate' to the 'guarantee' and the client will be charged accordingly. In the event that the guarantee number differs significantly from the anticipated attendance at the time of the booking, we reserve the right to reassign the function to a function room that will better accommodate the group.

DEPOSITS

A non-refundable deposit will be required at the time of securing space with the Stonebridge Inn on a definite basis. An additional deposit schedule will be specified for your contract. We require 100% of payment of estimated charges seven days prior to your event. Following your event, we will send you a breakdown of all charges and a bill for the balance or refund for any overpayments on your behalf.

CANCELLATIONS

All events are considered definite upon receipt of the signed Banquet Event Order, or a signed Catering Contract, and Initial Deposit. If you cancel your function 60 days or more before your event, only your deposit will be forfeited. If you cancel your function 60 days or less before your event, you shall remain fully responsible for payment of 100% of the estimated charges of your event.

FUNCTION ROOM SET-UP

Set-up includes tables and chairs, water service, white or black linen, skirting, pads of paper and pens. Small centerpieces and candles are also available upon request. Any additional décor requested for set-up, e.g. different sized tables than we offer, will be the responsibility of the group, and should be contracted and paid for directly with each vendor. In the case

OF RENTING OUT THE RESTAURANT SPACE, THE ARTISAN WILL NEED TO BE USED IN ITS EXISTING SET. IF THE CLIENT WANTS THE ARTISAN TO BE SET UP DIFFERENTLY, FURNITURE REMOVAL FEES WILL APPLY.

DIETARY RESTRICTIONS

THE STONEBRIDGE INN WELCOMES CUSTOM MENUS AND REVISIONS TO THE LISTED MENUS, PLEASE CALL FOR SUGGESTIONS AND DETAILS. IN ADDITION TO THE CURRENT MENU OFFERINGS, ADDITIONAL VEGETARIAN, VEGAN, GLUTEN-FREE, AND OTHER DIETARY RESTRICTED ITEMS ARE AVAILABLE AND MUST BE ORDERED SEVEN DAYS PRIOR TO THE EVENT.

FOOD & BEVERAGE POLICY

COLORADO STATE LIQUOR LAWS STIPULATE THAT ALL ALCOHOLIC BEVERAGES SERVED ON THE PREMISES MUST BE PURCHASED THROUGH AND SERVED BY THE STONEBRIDGE INN. NO GROUP IS ALLOWED TO SUPPLY ALCOHOL OR ANY OTHER BEVERAGE AT ANY FUNCTION.

DUE TO HEALTH REGULATIONS, THE STONEBRIDGE INN DOES NOT ALLOW ANY FOOD OR BEVERAGES TO BE BROUGHT INTO THE EVENT AND DINING AREAS. ALL FOOD ITEMS MUST BE SUPPLIED AND/OR PREPARED BY THE STONEBRIDGE INN STAFF WITH THE EXCEPTION OF A WEDDING CAKE. CAKE CUTTING CHARGES WILL APPLY. THE CLIENT MAY BRING NO FOOD OR BEVERAGE PREPARED OR PROCURED BY THE STONEBRIDGE INN OUT OF THE EVENT AREA.

SERVICE CHARGE AND TAXES

ALL FOOD AND BEVERAGE FUNCTIONS AT THE STONEBRIDGE INN ARE SUBJECT TO A 20% SERVICE CHARGE AND A 10.4% STATE SALES TAX. TAX IS SUBJECT TO CHANGE.

CHILDREN

CHILDREN BETWEEN THE AGES OF 5 AND 12 YEARS RECEIVE 30% OFF REGULAR PRICE FOR BUFFET OPTIONS ONLY.

TASTINGS

ONE COMPLIMENTARY TASTING IS OFFERED FOR WEDDINGS EVENTS WITH A CONTRACTED FOOD AND BEVERAGE MINIMUM OF \$10,000 OR HIGHER. TASTING MENU INCLUDES A ENTREES AND FOUR HORS D'OEUVRES. YOUR COMPLIMENTARY MENU TASTING. YOU BOOK YOUR SPECIAL DAY, WE ARE BE A FEE AND SHOULD YOU BOOK AND WE WILL REFUND THE AMOUNT WE HAD

SELECTION OF TWO SALADS, TWO ALCOHOL WILL NOT BE INCLUDED IN SHOULD YOU WANT A TASTING BEFORE HAPPY TO ARRANGE AND THERE WILL CONTRACT FOR \$10,000 OR MORE CHARGED TO YOU.

"THE ARTISAN RESTAURANT, LOCATED AT THE STONEBRIDGE INN (ANOTHER PROPERTY MANAGED BY DESTINATION RESORTS SNOWMASS), IS POSSIBLY THE BEST RESTAURANT IN TOWN. THE MENU WAS INCREDIBLE AND VARIED ENOUGH TO SUIT ANYONE'S TASTE. WE ATE THERE ON SEVERAL OCCASIONS, BUT THE HIGHLIGHT WAS OF COURSE OUR WEDDING RECEPTION THAT WAS HELD THERE. WE RENTED OUT THE ENTIRE RESTAURANT, BAR, AND ATTACHED 'COLUMBINE' MEETING ROOM WHICH COMFORTABLY ACCOMMODATED ALL 100 OR SO WEDDING GUESTS. GREAT FOOD, GREAT DRINKS, GREAT ATMOSPHERE! WE COULD NOT HAVE ASKED FOR A BETTER TIME."
-TRAVELOCITY.COM USER



ARISAN BAR, THE STONEBRIDGE INN



ARISAN RESTAURANT, THE STONEBRIDGE INN



COUNCIL ROOM, THE STONEBRIDGE INN



COLUMBINE ROOM, THE STONEBRIDGE INN

COLUMBINE ROOM

Food & Beverage Minimums

	<i>Breakfast/Lunch</i>	<i>Dinner</i>	<i>Set-up fee</i>
20-35 guests	\$550	\$1300	\$150
36-50 guests	\$800	\$1800	\$200
51-66 guests	\$1050	\$2300	\$250

Meeting Room Rental

HALF DAY MORNING UNTIL 11:30 AM OR AFTERNOON FROM 12PM UNTIL 5PM \$500

FULL DAY MORNING UNTIL 5PM \$850

Set-Up Fee \$150 PER EVENT

COUNCIL ROOM:

Food & Beverage Minimum

	<i>Breakfast/Lunch</i>	<i>Dinner</i>	<i>Set-up fee</i>
20-35 guests	\$550	\$1300	\$150
36-50 guests	\$800	\$1800	\$200
51-70 guests	\$1050	\$2300	\$250
71-90 guests	\$1350	\$2800	\$300
91-110 guests	\$1600	\$3300	\$350

Meeting Room Rental

HALF DAY MORNING UNTIL 11:30 AM OR AFTERNOON FROM 12PM UNTIL 5PM \$500

FULL DAY MORNING UNTIL 5PM \$850

Set-Up Fee \$150 PER EVENT

ARRISAN RESTAURANT, BAR, DECK & COLUMBINE ROOM (FULL BUYOUT)

Food & Beverage Minimums

FRI, SAT, SUN:	Winter \$13,000	Summer \$10,000
Monday-Thursday:	Winter \$12,000	Summer \$9,000

COLUMBINE ROOM & UPPER LEVEL OF THE ARRISAN RESTAURANT (BUYOUT)

With Deck and Arrisan Bar until 5:00PM

Food & Beverage Minimums

Winter \$10,000 Summer \$8,000

Set-Up fees starting at \$350

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND SALES TAX OF 10.4%

Prices and menu items are subject to change without notice

CONTINENTAL BREAKFASTS

Breakfast buffets are available for 1 hour between the hours of 5:30 a.m. and 10 a.m. Breakfast times may be extended for an additional per person charge. Buffets are based on a minimum of 20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.

Continental Breakfast 1

Assorted Chilled Juices

Variety of Breakfast Bakeries with Preserves and Butter

Seasonal Fresh Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$11.50++ per guest

Continental Breakfast 2

Assorted Chilled Juices

Variety of Breakfast Bakeries with Preserves and Butter

Hot Oatmeal Served with Brown Sugar, Raisins and Berries
OR

Granola, Vanilla Yogurt, Honey and Fresh Berries

Seasonal Fresh Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$12.50++ per guest

Continental Breakfast 3

Assorted Chilled Juices

Variety of Breakfast Bakeries with Preserves and Butter

Variety of Cold Cereals and Granola

Individual Yogurts

Seasonal Fresh Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas

\$13.50++ per guest

BREAKFAST BUFFETS

Breakfast buffets are available for 1 hour between the hours of 5:30 a.m. and 10 a.m. Breakfast times may be extended for an additional per person charge. Buffets are based on a minimum of 20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.

French Toast Buffet

Assorted Chilled Juices

Variety of Breakfast Bakeries with Preserves and Butter

Seasonal Fresh Sliced Fruit

French Toast served with Warm Maple Syrup and

Breakfast Sausage or Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and an

Assortment of Hot Teas

\$18.00++ per guest

The Snowmass Village

Breakfast Buffet

Assorted Chilled Juices

Variety of Breakfast Bakeries with Preserves and Butter

Seasonal Fresh Sliced Fruit

Scrambled Eggs and Breakfast Potatoes Sausage and Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of

Hot Teas

\$19.00++ per guest

The Burnt Mountain Buffet

Assorted Chilled Juices

Variety of Breakfast Bakeries with Preserves and Butter

Lox Platter with Sliced Bagels and Cream Cheese

Seasonal Fresh Sliced Fruit

Scrambled Eggs and Breakfast Potatoes

Blueberry Pancakes with Warm Maple Syrup

Breakfast Sausage and Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of

Hot Teas

\$19.50++ per guest

PLATED BREAKFASTS

Breakfast times are between 5:30 a.m. and 10 a.m.

Stuffed French Toast with Maple Syrup, Choice of Bacon or Sausage,
and Fresh Fruit

\$15.00 per plate

The All-American - Scrambled Eggs, Bacon, Sausage, Home Fries,
and Fresh Fruit

\$14.00 per plate

Pancakes topped with Bananas and Candied Pecans, Choice of Bacon
or Sausage

\$14.00 per plate

Corned Beef Hash topped with Poached Eggs

\$16.00 per plate

Eggs Benedict on English Muffin, Home Fries, and Fresh Fruit

\$15.00 per plate

Chorizo, Green Onion, and Tomato Scramble on Corn Tortilla topped
with Sour Cream

\$16.00 per plate

LUNCH BUFFETS

ALL LUNCH BUFFETS INCLUDE ICED TEA SERVICE

LUNCH TIMES ARE FOR 1 HOUR BETWEEN THE HOURS OF 11 A.M. AND 1 P.M. LUNCH TIMES MAY BE EXTENDED FOR AN ADDITIONAL PER PERSON CHARGE. BUFFETS ARE BASED ON A MINIMUM OF 20 GUESTS. AN EXTRA CHARGE OF \$4.00 PER GUEST WILL BE APPLIED TO GROUPS OF 19 GUESTS OR LESS.

SOUP AND SALAD BAR

CHEF'S CHOICE OF TWO SOUPS

CAESAR SALAD WITH CROUTONS AND GRANA PADANO CHEESE
FRESH ORGANIC FIELD GREENS WITH TOPPINGS TO INCLUDE:
GRADED CARROT, CHERRY TOMATOES, SLICED CUCUMBER, SLICED
MUSHROOMS, SUNFLOWER SEEDS, BACON BITS AND SELECTED DRESSINGS

DINNER ROLLS AND BUTTER

FRESH FRUIT AND CHEESE DISPLAY OR CHOICE OF DESSERT
ICED TEA

\$16.95 PER GUEST

(ADD SLICED GRILLED CHICKEN FOR \$4 EXTRA PER GUEST)

NEW YORK DELI

CHEF'S CHOICE OF SOUP

CHOICE OF TWO SALADS:

COLESLAW, POTATO SALAD, PASTA SALAD OR MIXED GREEN SALAD
ASSORTED BREADS AND ROLLS

SLICED TURKEY, HAM, ROAST BEEF AND PASTRAMI

ASSORTED SLICED CHEESES

LETTUCE, SLICED TOMATOES AND RED ONIONS

PICKLES, MAYONNAISE AND MUSTARD

FRESH WHOLE FRUIT

FRESHLY BAKED COOKIES AND BROWNIES

\$19.95 PER GUEST

THE ITALIAN

ANTIPASTO PLATTER

CAESAR SALAD WITH CROUTONS AND GRANA PADANO

GRILLED ATLANTIC SALMON WITH LEMON CAPER BUTTER

PENNE PASTA WITH TOMATOES, ARMYCHOKE HEARTS

SUNDRIED TOMATOES, SUMMER SQUASH AND ASPARAGUS

CHEF'S CHOICE OF DESSERT

\$19.95 PER GUEST

(ADD CHICKEN WITH PESTO CREAM FOR \$2 EXTRA PER GUEST)

GRILL ON THE DECK

ASSORTED POTATO CHIPS

RANCH STYLE BAKED BEANS

PASTA SALAD

½ POUND GRILLED ANGUS HAMBURGERS

POLISH DOGS

(VEGGIE BURGERS AVAILABLE UPON REQUEST)

ASSORTED CONDIMENTS

FUDGE BROWNIES

\$19.95 PER GUEST

MEXICAN FIESTA

CHICKEN POSOLE SOUP

GRILLED VEGETABLES, GROUND BEEF AND SLICED CHICKEN

WARM FLOUR TORTILLAS

REFRIED BEANS AND SPANISH RICE

GUACAMOLE, SOUR CREAM, SALSA, OLIVES, DICED TOMATOES, DICED ONIONS

SHREDDED LETTUCE, SHREDDED CHEDDAR CHEESE AND JALAPENOS

CHEF'S CHOICE OF DESSERT

\$17.95 PER GUEST

BOXED LUNCH

CHOICE OF HAM, TURKEY, ROAST BEEF OR VEGGIE SANDWICH

WITH CHOICE OF CHEESE ON WHITE OR WHEAT BREAD

WITH LETTUCE, ONION, TOMATO AND MAYONNAISE & MUSTARD PACKETS

BAG OF CHIPS

WHOLE FRUIT

GRANOLA BAR

CHOICE OF BOTTLED WATER, SODA OR JUICE

\$13.95 PER GUEST

DESSERT MAY BE SUBSTITUTED FOR A SEASONAL FRESH SLICED FRUIT TRAY ON ALL BUFFETS.

PLATED LUNCHESES

**ALL PLATED LUNCHESES INCLUDE CHOICE OF SOUP OR SALAD,
ROLLS AND BUTTER, CHEF'S CHOICE OF DESSERT AND ICED TEA**

*LUNCHESES ARE SERVED BETWEEN THE HOURS OF 11 A.M. AND 1 P.M. PRICES ARE BASED ON A
MINIMUM OF 20 GUESTS. AN EXTRA CHARGE OF \$4.00 PER GUEST WILL BE APPLIED TO
GROUPS OF 19 GUESTS OR LESS.*

SOUP OR SALAD CHOICES

Caesar Salad with CROUTONS and GRANA PADANO CHEESE
MIXED FIELD GREENS with SELECTED DRESSINGS

TRUFFLES POTATO BISQUE

Sweet Potato, Red CURRY and COCONUT MILK SOUP

SOUP OR SALAD CHOICES FOR \$3.75 EXTRA PER GUEST

Red Pear, MAYTAG BLUE CHEESE, CANDIED PECANS and WHITE BALSAMIC
VINAIGRETTE

STRAWBERRIES, TOASTED HAZELNUTS, GOAT CHEESE and BALSAMIC
VINAIGRETTE

LOBSTER BISQUE with BLUE CRAB and CHIVE SOUP

Sweet CORN CROWDER with APPLE WOOD SMOKED BACON

THE ARTISAN SALAD WRAP

GRILLED CHICKEN, BACON, AVOCADO, MAYTAG BLUE CHEESE, TOMATO and
LETTUCE

Sage Ranch Dressing in a SUN-DRIED TOMATO WRAP
\$19.95 PER GUEST

TUSCAN PENNE PASTA

ITALIAN SAUSAGE, SUN-DRIED TOMATOES, TOMATO CREAM, BASIL and
PARMIGIANO REGGIANO

\$19.95 PER GUEST

CHICKEN PICATA

Pan Seared Breast of CHICKEN with ROASTED GARLIC WHIPPED POTATOES
SAUTÉED SUMMER SQUASH RIBBONS

\$21.95 PER GUEST

GRILLED ATLANTIC SALMON

TOP PESTO MASKERS with SHAVED FENNEL, ARUGULA
CHERRY TOMATO SALAD and LEMON VINAIGRETTE

\$24.95 PER GUEST

HAZELNUT CRUSTED RUBY RED TROUT

GARLIC SEARED HARICOT VERT GREEN BEANS

ROASTED POTATOES and BOURBON-BROWN SUGAR BUTTER SAUCE
\$26.95 PER GUEST

GRILLED PETIT FILET

ROSEMARY ROASTED RED POTATOES

OVEN ROASTED "PEAK SEASON" VEGETABLES

\$28.95 PER GUEST

PESTO CHICKEN SANDWICH

GRILLED CHICKEN, PESTO, MAYO
TOMATOES and FRESH MOZZARELLA

FOCACCIA BREAD

SMALL ORGANIC GREENS SALAD

POTATO CHIPS

\$17.50 PER GUEST

PASTRAMI

PRETZEL ROLL, SWISS CHEESE

MAYO and DIJON MUSTARD

SMALL ORGANIC GREENS SALAD

POTATO CHIPS

\$17.50 PER GUEST

SRIRACHA SLIDERS

ANGUS BEEF with VIETNAMESE HOT SAUCE
TOMATO and MAYONNAISE

SMALL ORGANIC GREENS SALAD

POTATO CHIPS

\$17.50 PER GUEST

DESSERT CHOICES

CHOCOLATE MOUSSE

CINNAMON ROLL BREAD PUDDING

APPLE CRANBERRY CRISP

FRUIT PIZZA

ASSORTED COOKIES and ICE COLD MILK

CHEESECAKE

BREAKS

ALL BREAKS ARE FIFTEEN MINUTES TO HALF AN HOUR.

The Early Bird

ASSORTED BREAKFAST PASTRIES WITH BUTTER AND PRESERVES
COFFEE, DECAFFEINATED COFFEE, HOT TEA SELECTIONS
\$6.25 PER GUEST

Siesta Break

TRI-COLORED TORTILLA CHIPS WITH GUACAMOLE AND SALSA
ASSORTED SODAS
\$6.95 PER GUEST

Healthy Break

FRESH WHOLE FRUIT
ASSORTED GRANOLA BARS
BOTTLED WATERS AND SODAS
\$6.95 PER GUEST

The Cookie Factory

FRESHLY BAKED JUMBO COOKIES
ICE COLD MILK AND CHOCOLATE MILK
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$7.95 PER GUEST

Fresh Break

SEASONAL FRESH SLICED FRUIT TRAY
ASSORTED MUFFINS OR PASTRIES
BOTTLED JUICES AND WATERS
\$9.25 PER GUEST

Yeggie Break

ARTISAN HUMMUS AND PITA CHIPS
CARROTS AND CELERY STICKS
BOTTLED JUICES OR ASSORTED SODAS AND WATERS
\$9.25 PER GUEST

Mt. Daly Break

FRESHLY BAKED COOKIES AND BROWNIES
DOMESTIC AND IMPORTED CHEESE DISPLAY
AND VEGETABLE TRAY WITH DIP
ASSORTED SODAS
\$16.95 PER GUEST

Stationed Snacks

MINIMUM OF 15 GUESTS FOR SNACKS

POTATO CHIPS WITH DIP
\$2.25 PER GUEST

TRI-COLORED TORTILLA CHIPS WITH SALSA AND GUACAMOLE
\$4.00 PER GUEST

TRAIL MIX
\$3.00 PER GUEST

MIXED NUTS
\$2.50 PER GUEST

ROASTED PEANUTS
\$2.25 PER GUEST

PRETZELS
\$2.25 PER GUEST

GRANOLA BARS
\$3.00 PER GUEST

ASSORTED CANDY BARS
\$2.50 PER GUEST

ICE CREAM BARS
\$5.00 PER GUEST

Dinner Buffets

Buffer dinners are available between the hours of 5 p.m. and 10 p.m. Buffets are based on a minimum of 20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.

Little Italy

Caesar Salad of the Artisan with Parmigiano Reggiano and Croutons
Antipasto Display- Seasonal Selection of Whatever is Fresh and Inspiring
Ciabatta Rolls and Butter
Pesto and Tomato Farfalle Pasta Salad
Chicken Picatta with Capers and Lemon Butter
Baked Lasagna with Italian Sausage
Penne Pasta with Yodka Sauce and Prosciutto
Chef Choice of Dessert
\$32.25 per guest
Try it with a unique wine pairing!

Desperado

Tri-colored Tortilla Chips with Salsa and Sour Cream
Posole Soup with Chicken and Raja's
Chicken and Vegetable Fajitas
Cilantro and Garlic Slow Roasted Pulled Pork
Cumin Spiced Ground Beef
Warm Tortillas and Crisp Taco Shells
Refried Beans and Spanish Rice
Shredded Lettuce, Shredded Cheddar Cheese, Jalapenos,
Diced Onion, Diced Tomato and Salsa
Chef Choice of Dessert
\$29.25 per guest
Try it with a custom margarita bar!

Big Tex

Organic Mixed Greens with Assorted Toppings
Sage Ranch, Balsamic Vinaigrette and Blue Cheese Dressings
Potato Salad and Coleslaw
BBQ Baby Back Ribs
Chipotle Chile Rubbed Roasted Chicken
Baked Beans and Corn on the Cob in Butter
Cornbread and Dinner Rolls
Watermelon
Warm Apple Pie or Cranberry-Apple Crisp
\$32.25 per guest
Try it with a tasting of Colorado micro brews!

Snowmass Social

Roasted Garlic Tomato Cream Soup
Caesar of the Artisan with Parmigiano Reggiano and Focaccia Crouton
Sliced Seasonal Melon and Fruit Display
Imported and Domestic Cheese Display with Crackers
Grilled Atlantic Salmon with Shaved Fennel and Citrus
Pan Seared Chicken Breast with Picatta Sauce
Farfalle Pasta with Pesto, Fresh Mozzarella,
Artichoke Hearts and Tomatoes
Rosemary Roasted Red Potatoes
Garlic Seared Spinach and Grilled Zucchini
Assorted Dinner Rolls and Butter
Warm Fruit Crisp, Chocolate Mousse, or Cinnamon Roll Bread
Pudding with Salted Caramel Sauce
\$36.25 per guest
Try with a unique wine pairing!

The Hut Trip

Truffled Potato Bisque with Citrus
Organic Mixed Greens with Assorted Toppings
Sage Ranch, Balsamic Vinaigrette and Blue Cheese Dressings
Yenison Meatloaf wrapped in Bacon and Studded with Shiitake
Mushrooms and Served with Plum Tomato Demi Glace
Ruby Red Trout with Hazelnut Crust and
Burbon-Brown Sugar Butter Sauce
Parmesan Roasted Red Potatoes and
Baked Sweet Potatoes with all the fixings
Squash Ribbons and Garlic Seared Spinach
Assorted Dinner Rolls and Butter
Warm Seasonal Fruit Crisp, Chocolate Mousse, or Cinnamon Roll
Bread Pudding with Salted Caramel Sauce
\$42.25 per guest
Try it with a whiskey or bourbon pairing!

Buffet Enhancements

Grilled Atlantic Salmon
\$4.25 per guest
Grilled 8oz New York Strip
\$12 per guest
Grilled 4oz Filet of Beef
\$12 per guest

Vegetarian Items

Baked Tofu with Tahini, Maple Syrup, and Soy Glaze
\$7.00 per guest
Warm Quinoa Salad with Sundried Tomatoes, Spinach, and Roasted Garlic

\$7.00 per guest

FRENCH Green Lentils with Balsamic Marinated Portabellas and Roasted Red Peppers

\$7.00 per guest

PLATED DINNERS

Plated dinners are available between the hours of 5 P.M. and 10 P.M.

Salads

Caesar of the Artisan with Parmigiano Reggiano and Focaccia
CROUTON \$10

ORGANIC Mixed Greens with Strawberries, Toasted Hazelnuts, Goat
Cheese and Balsamic Dressing \$11

Baby Arugula with Shaved Fennel, Grape Tomatoes, Chive and Lemon
Vinaigrette \$11.25

ORGANIC Mixed Greens with Red Pear, Maytag Blue Cheese, Candied
Pecans and White Balsamic Vinaigrette \$11

Caprese- Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
\$14

Roasted Red and Golden Beet, with Organic Greens Goat Cheese and
Truffle Vinaigrette \$13

Soups

Roasted Okra Sweet Corn Chowder \$6

Potato Chive Bisque with Truffle Drizzle \$6

Red Curry and Yam with Coconut Milk \$6

Cream of Local Mushroom \$6

Pork Posole with Lime, Cilantro and Sour Cream \$6

Tomato-Fennel with Garlic Croutons and Parmigiano Reggiano \$6

Gazpacho with Avocado and Extra Virgin Olive Oil \$6

Lobster Bisque with Porcini Foam \$11

Appetizers

Smoked Salmon Galette with Chive Crème Fraiche and Truffle
Greens \$16

Yellow Fin Tuna Tartar with Sriracha Aioli, Avocado and English
Cucumber and Soy Drizzle \$18

Grilled Arbrockoke with Dijon Aioli and Truffle Drizzle \$14

Mushroom and Haystack Mountain Goat Cheese Crostini with
Balsamic Reduction \$14

Escargot with Stilton-Garlic Butter over Toasted Ciabatta \$15

Jumbo Lump Crab Cake with Chipotle Aioli \$18

Duck Confit with Fig Jam, Maytag Blue Cheese and Potato Cake \$15

Entrees

Pan Seared Ruby Red Trout Crusted with Hazelnuts
Grilled Asparagus, Roasted Fingerlings and Brown Sugar Butter
Sauce \$30

Grilled Filet of Beef with Smashed Yukon Potatoes

Topped with Swiss Chard, Crimini Mushrooms and Maytag Blue
Cheese \$40

Oven Roasted Halibut over Pesto Masked Potatoes
Topped with Shaved Fennel, Baby Arugula and Grape Tomatoes \$33

Entrees ...continued

Pan Seared Scallops, Sweet Potato Mash with Applewood Smoked
Bacon, Leeks and Shiitakes, Accented by Chipotle Aioli \$36

Grilled Ribeye of Beef, Garlic Seared Rapini and Oven Roasted
Tomatoes \$39

Jumbo Crab Cake and Grilled Filet of Beef
Masked Potatoes, Grilled Asparagus and Avocado Hollandaise \$44

Slow Braised Beef Short Rib with Maskers, Braised Leeks, Roasted
Carrots and Whole Grain Mustard Jus \$30

Orrichetti Pasta with Basil Lemon Chicken, Asparagus, Tomato,
Grapes and Gorgonzola Cream Sauce \$25

Penne Pasta with Sundried Tomatoes, Spicy Italian Sausage
Basil and Tomato Cream Sauce with Parmigiano Reggiano \$25

Grilled Colorado Rack of Lamb, Rosemary Polenta
Roma Tomato and Olive Ragù with White Truffle Drizzle \$42

Roasted Breast of Chicken, Fingerling Potatoes, Bacon Braised
Endive Roasted Carrots and Whole Grain Mustard Jus \$28

Roasted Elk Loin, Scalloped Yukon Potatoes
Drunken Cherry Jus and Garlic Seared Spinach \$47

Pork Tenderloin, Smoked Gouda Grits, Oven Roasted Tomatoes
Mustard Greens and Caramelized Pears \$30

Customized Vegetarian Option \$MP (\$24-28)

Desserts

Vanilla Bean Cheesecake
\$8

Cinnamon Bread Pudding with Salted Caramel
\$7

Seasonal Fruit Crisp
\$7

Fruit Pizza
\$5.50

Chocolate Mousse
\$5.50

Vanilla Bean Ice Cream
\$4.50

Receptions

APPETIZERS

Per 50 pieces

BUFFALO CHICKEN WINGS WITH DIPPING SAUCE
\$100

QUESADILLAS WITH SALSA, SOUR CREAM AND GUACAMOLE
\$75

HOUSE MADE ROASTED RED PEPPER HUMMUS WITH SEASONED PITA CHIPS
\$75

BAKED FILO WITH SPINACH AND FETA CHEESE
\$95

BAKED FILO WITH MUSHROOM DUXELLE AND BRIE CHEESE
\$95

TOMATO BASIL BRUSCHETTA WITH EXTRA VIRGIN OLIVE OIL AND GARLIC
\$100

LEMON POACHED SHRIMP WITH SPICY COCKTAIL SAUCE
\$160

PORK POT STICKERS WITH PONZU DIPPING SAUCE
\$95

CRAB CLAWS WITH SPICY COCKTAIL SAUCE
\$140

Per 25 pieces

CHICKEN SATE WITH THAI PEANUT AND SWEET CHILE DIPPING SAUCES
\$55

BEEF SATE WITH THAI PEANUT AND SWEET CHILE DIPPING SAUCES
\$65

BLUE LUMP CRAB CAKES WITH CHIPOTLE AIOLI
\$75

YELLOW FIN TUNA TARTAR WITH SRIRACHA AIOLI, AVOCADO AND ENGLISH CUCUMBER
\$90

GOAT CHEESE AND STRAWBERRIES ON GRIDDLED CIABATTA BREAD WITH BALSAMIC DRIZZLE
\$50

WATERMELON, FETA AND MINT SKEWERS
\$40

SKEWERED BAY SCALLOPS WITH CHIPOTLE AIOLI OR PESTO
\$90

ASSORTED FRESH BERRY SKEWERS
\$50

ASSORTED MELON SKEWERS
\$40

ENGLISH CUCUMBER, KALAMATA OLIVE, FETA, TOMATO AND BASIL SKEWER
\$50

PROSCIUTTO WRAPPED GRILLED ASPARAGUS WITH TRUFFLE OIL
\$75

NUTMEG DUSTED MELON WRAPPED IN PROSCIUTTO
\$75

GAZPACHO AND RAW OYSTER SHOOTERS WITH PEPPERED ABSOLUTE VODKA
\$MP

Stations

Prices are per person unless otherwise noted

IMPORTED AND DOMESTIC CHEESE BOARDS WITH FRESH BERRIES, NUTS AND ASSORTED CRACKERS
\$7

BROWN SUGAR TOPPED BAKED BRIE WITH CARAMELIZED PECANS AND ASSORTED CRACKERS
\$80 (PER 2 POUNDS)

SLICED SEASONAL FRUIT AND BERRY BOARDS
\$6

SPINACH AND ARBUCKOKE DIP WITH FRESH BREAD AND TRI-COLORED TORTILLA CHIPS
\$6.50

CRUDINÉS DISPLAY WITH DILL RANCH DIP AND HERBED BOURSIN CHEESE

\$5



Tented Pavilion, Top of the Village

Events at Top of the Village

In the summer, Top of the Village has a beautiful tented 30'x30' deck that is a beautiful setting for a Welcome Party, Rehearsal Dinner or Wedding Reception for up to 100 guests.

We do not have an onsite caterer so you will be required to arrange all of the details with an outside caterer including the rentals of all tables, chairs, linens, dishes, glassware, etc. as well as all staff, set up and breakdown.

We also allow you to bring in your own liquor as we do not have a liquor license at our property.

Following, please find a list of preferred vendors to help you with all of the arrangements at Top of the Village.

Rates and Requirements for renting the Tent at Top of the Village

Our goal at Top of the Village is to fill our condominiums; therefore, we rent the tented pavilion only when a certain number of condominiums are utilized by your guests.

If you book 8-10 condominiums at Top of the Village – tent rental is \$1000

If you book 11-15 condominiums at Top of the Village – tent rental is \$500

If you book 16-20 condominiums at Top of the Village – tent rental is \$300

If you book 21 condominiums or more at Top of the Village – tent would be provided to you complimentary

- **Tent rental also includes walls, lighting, and 2 heaters**
- **2 night minimum required on each reservation at Top of the Village**
- **We charge \$36 per hour for coordination and labor. This is based on actual time consumed. For example, if you rent tables and chairs for the tent, we are happy to set them up for you however we do charge \$36 per hour per person.**

IF YOU DO NOT MEET THE 8 CONDOMINIUM RENTAL MINIMUM, AND YOU STILL WANT TO USE THE TENT FOR YOUR EVENT, YOU PERSONALLY WOULD HAVE TO MEET THE 8 CONDOMINIUM MINIMUM AND THEN PAY THE RENTAL FEE OUTLINED ABOVE.

Vendor Resource Guide

Wedding Consultants & Planners

Jane Floyd & Associates – Jane Floyd

970-923-3333

www.janefloydassociates.com

DL Event Planning – Denise Latousek

970-927-9800 www.dlevenyplanning.com

Creative Weddings – Marcy Kneiper

970-704-1300 www.creativeweddings.com

Wedding Ceremony Locations

Snowmass Chapel

970-923-6192

St. Mary's Catholic Church

970-925-7339

Aspen Chapel

970-925-7184

Aspen Community Church

970-925-1571

Maroon Bells Amphitheatre

970-925-3445

Off Site Caterers (Top of the Village only)

The Artisan – David Von Holten

Contact Freddy Van Doorn @ 970-923-7064

www.stonebridgeinn.com

Please inquire for additional caterers used at Top of the Village

Liquor Stores & Liquor Delivery (Top of the Village only)

Daly Bottle Shop

970-923-4100

Sundance Drug & Liquor

970-923-5890

Special Occasion / Wedding Cakes

D'Elissious Cake Studio of Aspen

970-948-5668 www.delissiouscakesstudio.com

Musicians / Music Coordinators

Jerry Barnett Productions

800-973-1006 www.momentsnoise.com

Bill Parisx Orchestra

970-963-2270 www.billparisxproductions.com

Bluefield Music Design

970-927-9897

Dan Sheridan

970-920-4577

Heart of the Rockies

970-925-3784

www.heartoftherockiesmusic.com

Disc Jockeys

Rocky Mountain Deejays – Jonas McNaik

970-355-4682 www.rockymountaindeejays.com

Platinum Productions – DJ Dylan

970-948-7163

Photographers

Bonetti Photography – Mary Sue Bonetti

970-920-9202

www.bonettiphotography.com

Michael Faas Photography – Michael Faas
Capturing Memories Photography – Brad Klehviez

877-462-4467 www.michaelfaas.com
970-618-2225
www.capturingmemoriesphotography.com
970-925-9210 www.alicekoelle.com

Koelle Photography – Alice Koelle

Video

Spring Valley Entertainment – Michael Sullivan
www.springvalleyentertainment.com

970-945-2599

Flowers & Décor

Accent on Wild Flowers
Aspen Branch
Susan's Flowers & Gifts

970-923-4562 / 800-831-2087
970-925-3791 www.aspenbranch.com
970-927-3551 www.susansflowersbasalt.com

Salons & Make-up

Full Circle Massage, Esthetics & Holistic Fitness
Snowmass Village Salon

877-923-3302 www.fcmassage.com
970-923-9407

Wedding Invitations

Express Yourself

970-927-2533 www.expressyourselfbasalt.com

Alterations / Dress Steaming

EWALL Sewing Works

970-925-7471 www.aspenformalwear.com

Tuxedo Rentals

Express Yourself
EWALL Sewing Works

970-927-2533 www.expressyourselfbasalt.com
970-925-7471 www.aspenformalwear.com

AV & Lighting

Colorado Audio Visual

970-925-8508 www.coloradoaudiovisual.com

Rental Company

Alpine Party Rentals
Bethel Party Rentals

800-479-0100 www.alpineparty.com
970-947-9700 www.bethelpartyrentals.com

Please contact Jodi Church for more information on having your special event with us:

800-525-4200 or 970-923-2301 or jchurch@desertationnovels.com



A distinctive experience provided by Destination Hotels & Resorts.