



THE CHARTER AT BEAVER CREEK

CATERING MENU

SUMMER 2026



THE CHARTER AT BEAVER CREEK



WELCOME

Nestled in the heart of the Rocky Mountains,
The Charter at Beaver Creek offers an
exceptional culinary experience tailored to your
private events. Our menus blend alpine charm
with refined luxury, curated to create
unforgettable moments for every occasion.

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BREAKFAST & BRUNCH

Morning offerings featuring locally sourced ingredients & mountain-inspired flavors.

MEETING PACKAGES & BREAKS

Corporate & private meeting catering with à la carte & specialty break selections.

LUNCH, RECEPTION & DINNER

Buffets, plated service, hors d'oeuvres, & multi-course fine dining experiences.

ENHANCEMENTS, BEVERAGES & WINE

Specialty stations, curated beverage packages, & an exclusive wine program.



BREAKFAST & BRUNCH

Begin your day with mountain-inspired flavors crafted from fresh, locally sourced ingredients.

- Classic Continental Breakfast with Artisan Pastries
 - Farm-Fresh Egg Stations & Omelets
 - Rocky Mountain Granola & Seasonal Fruit
 - Smoked Salmon & Bagel Display
- Signature Brunch Buffet with Carving Station
- Freshly Brewed Colorado Coffee & Herbal Teas



BREAKFAST BUFFETS

All buffets include hot coffee, decaffeinated coffee, assorted herbal teas, & fresh squeezed juices. Buffets are priced per person.

HIGH COUNTRY DISPLAY | \$38 PP

- Seasonal Fruit & Berries
- Individual Fruit Yogurt & Homemade Granola
- Imported & Domestic Cheese Display
- Assorted Breakfast Breads, Muffins & Pastries

SUNNY DAY TABLE | \$45 PP

- Seasonal Fruit & Berries
- Individual Berry Parfaits & Homemade Muesli
- Egg White Frittata & Roasted Vegetables
- Turkey Sausage & Sweet Potato Hash
- Organic Oatmeal Bar
- Vitamin Boost Juices

BEAVER CREEK BUFFET | \$48 PP

- Yogurt, Fresh Fruit & Honey Granola
- Fluffy Scrambled Eggs & Breakfast Potatoes
- Applewood Smoked Bacon & Sausage Links
- Buttermilk Pancakes & Warm Maple Syrup
- Assorted Bagels, Breads, Muffins & Pastries

BRUNCH BUFFET | \$68 PP

Chef's Brunch Menu Includes:

- Sliced Fruit
- Bruschetta
- Bacon
- Sausage
- Potatoes
- Choice Of Egg Benedict
- Carving Station
- Cheese Board & Chutney & Preserves
- Homemade Rolls
- Dessert Display

Add Omelet Station | \$6 Per Person

- Required Chef Attendant Fee: +\$150 Per 35 Guests

GRAB & GO BREAKFAST

Exclusively for Delivery or Pickup; Buffet Service Not Available.

- Breakfast Burrito | \$18
 - Eggs, Cheese, Potatoes, Chorizo, Peppers & Salsa Verde
- Vegetarian Breakfast Burrito | \$16
 - Eggs, Cheese, Potatoes, Peppers & Salsa Verde
- Bacon, Egg & Cheese Biscuit | \$18
- Berry Parfait | \$11
- Fruit Cup | \$10

BREAKFAST ENHANCEMENTS

Buffet enhancements are in addition to existing buffets. Order for at least half of the guest count; full group ordering is recommended.

BISCUITS & GRAVY | \$10

BREAKFAST BURRITO | \$16

Eggs, Cheese, Potatoes, Sausage & Salsa Verde

VEGETARIAN BREAKFAST BURRITO | \$16

Eggs, Cheese, Potatoes, Peppers & Salsa Verde

BACON, EGG & CHEESE BISCUIT | \$18

BRIOCHE FRENCH TOAST | \$11

Warm Maple Syrup, Fresh Berry Coulis & Butter

BUTTERMILK PANCAKES | \$11

Warm Maple Syrup, Fresh Berry Coulis & Butter

WAFFLES | \$11

Warm Maple Syrup, Whipped Cream & Berry Coulis

BAGELS & LOX | \$24

Bagels, Cream Cheese, Capers, Chopped Egg & Pickled Red Onions

QUICHE FLORENTINE | \$12

Spinach, Spinach & Herb

BREAKFAST MEATS | \$12

Thick Cut Bacon, Boulder Pork Sausage or Turkey Sausage

STEEL CUT OATMEAL | \$11

Brown Sugar, Dried Fruit & Milk

OMELET STATION | \$9

Chef Attendant Required

MEETING PACKAGES

Designed for corporate & private events, our meeting packages offer seamless all-inclusive catering. Each package includes morning refreshments, mid-day dining, & afternoon breaks – curated to keep your guests energized & focused throughout the day.

BREAKS

A La Carte Breaks: flexible snack & refreshment selections tailored to your schedule.

Specialty Breaks: themed experiences featuring artisan displays, mountain-inspired bites, & elevated refreshments – crafted to delight & inspire.



MEETING PACKAGE

Corporate & private meeting catering with breakfast, breaks & lunch selections.

THE NINE TO FIVE | \$118 PP

Includes Breakfast, Morning Break, Lunch & Afternoon Break

Water, coffee & hot tea available all day, juice in the morning & soda in the afternoon.

MORNING SNACK | INCLUDED

Fresh Whole Fruit & Variety Of Granola & Energy Bars.

AFTERNOON DELIGHT | INCLUDED

Spicy Snack Mix & Trail Mix.

BREAKFAST | INCLUDED

High Country Display with Seasonal Fruits & Berries, Berry Parfaits, Assorted Pastries & Muffins, Fruit Preserves, Honey & Butter.

LUNCH | SELECT 3

Sandwiches & Wraps Served with Pasta Salad, Kettle Chips, Homemade Lemonade.

Options Include:

- Ham & Swiss
- Cranberry Chicken Salad Wrap
- Roast Beef
- Italian
- Turkey Club
- Vegan Hummus Wrap

SPECIALTY BREAKS

Themed experiences featuring artisan displays, mountain-inspired bites & elevated refreshments.

14ER | \$31 PP

- Build Your Own Trail Mix
- Yogurt Parfait Trail Mix

MONTE VISTA | \$31 PP

- Tomato Chips with Queso, Pico De Gallo & Guacamole
- Coca-Cola & Jarritos

MILE HIGH TAILGATE | \$33 PP

- Pretzels & Beer Mustard
- Peanuts, Beer Nuts & Salted Popcorn
- Mini Corn Dogs
- Pizza Slices
- Iced Tea & Lemonade

CINCH | \$38 PP

- Assorted Meats & Cheeses
- Crackers & Olives
- Crudités with Ranch
- Veggie Sticks & Hummus
- Iced Tea & Lemonade

SWEET TREAT | \$48 PP

- Mini Assorted Cookies
- Mini Cheesecake Bites
- Assorted Baked Bars
- S'mores Tart

A LA CARTE BREAKS

Order For At Least Half Of The Guest Count; Full Group Ordering Is Recommended.

SMALL BITES

Assorted Fresh Whole Fruit | \$6 PP

Assorted Danishes & Pastries \$12 PP

Granola & Energy Bars | \$12 PP

House Made Trail Mix | \$40/2 Lbs

Serves 20 People

Cajun Pub Mix | \$34/2 Lbs

Serves 20 People

Fresh Baked Cookies | \$12 PP

Assorted Cheesecake Bites | \$14 PP

Fresh Baked Brownies | \$13 PP

COLD BEVERAGES

Still & Sparkling Water | \$10

Bottled Juices | \$10

Soft Drinks & Sparkling Flavored Waters | \$8

Energy Drinks | \$12

Signature Mocktails | \$16

HOT BEVERAGES | \$90/GALLON

Regular Coffee

Decaf Coffee

Assorted Hot Teas

Hot Chocolate



LUNCH BUFFETS

Seasonal selections crafted for groups of all sizes. Our lunch buffets feature fresh, locally sourced ingredients with rotating alpine-inspired menus – from artisan salads & carved proteins to hearty mountain sides & house-baked breads. Designed to impress & satisfy every palate.

PLATED LUNCH

An elevated, personalized dining experience for your midday event. Choose from curated multi-course plated menus featuring refined starters, elegantly presented entrées, & indulgent desserts – each crafted with precision & served with gracious, attentive hospitality.

LUNCH BUFFETS

Buffets include freshly brewed iced tea & lemonade. Groups of 20 or less are subject to A \$4 per person charge.

SOUP & SALAD LUNCH BUFFET | \$48 PP

- Served with Artisan Rolls, Butter & Assorted Cookies.
- Soup: Select (1) from Chicken Tortilla, Potato Leek, Roasted Butternut Squash, Shrimp Corn Chowder, Tomato Basil Bisque or Wild Mushroom.
- Salad: Select (2) from Cobb, Niçoise, Southwest Chopped or Caesar.

PROTEIN ADDITIONS | À LA CARTE

- Grilled Chicken \$12 PP
- Wild Caught Shrimp \$15 PP
- Grilled Sirloin \$18 PP

LUNCH ON THE GO | \$48 PP

- Includes Bottled Water, Whole Fruit, Chips & Fresh Baked Cookies.
- Select (3) Entrees from: Italian, Swiss, Chicken Salad Wrap, Grilled Portobello Wrap, Roast Beef, Italian, Turkey Club or Vegan Hummus Wrap.

THE GORE RANGE DELI | \$58 PP

- Select (2) from Pasta Salad, Potato Salad, Whole Fruit, Kettle Chips or Chef's Soup.
- Sandwiches: Select (3) from Ham & Swiss, Cranberry Chicken Salad Wrap, Italian, Roast Beef, Turkey Club or Vegan Hummus Wrap.

SOUTH OF THE BORDER | \$63 PP

- Tortilla Chips with Salsa & Guacamole
- Southwest Salad with Cilantro Lime Dressing
- Carne Asada & Chicken Tinga Tacos
- Pico De Gallo, Cotija Cheese, Sour Cream, Tortillas, Refried Beans, Spanish Rice & Churro Fries

MEDITERRANEAN | \$67 PP

- Gazpacho & Arugula Berry Salad
- Quinoa Tabbouleh & Orzo Caprese
- Grilled Chimichurri Chicken & Broiled Citrus Salmon
- Olive Oil Cake with Marinated Berries

THE BBQ LUNCH BUFFET | \$71 PP

- Cabbage Slaw, Pulled Pork & BBQ Spiced Chicken
- Potato Salad, Mac 'N' Cheese & Chopped Iceberg Salad
- Banana Peppers, Pickled Okra, Jalapeños, Onions, Barbecue Sauce & Peach Cobbler

PLATED LUNCH

All plated lunches include dinner rolls & butter. Entrée counts & place cards are required when multiple entrées are selected.

MENU STRUCTURE

2 Courses: (1) Starter, (1) Entrée | \$55 PP

3 Courses: (1) Starter, (1) Entrée, (1) Dessert | \$65 PP

3 Courses: (1) Starter, Duo Entrées, (1) Dessert | \$75 PP

FIRST COURSE

Cobb Salad

Niçoise Salad

Caesar Salad

ENTRÉES

Grilled Tenderloin Medallions with Potatoes, Asparagus & Red Wine Demi

Pasta Primavera with Seasonal Vegetables

Roasted Pork Loin with Pepper Jack Grits & Ancho Bourbon Steak Sauce

Buttermilk Chicken with Rice Mashed Potatoes & Herb Jus

Ruby Red Trout with Wild Rice & Brown Butter

Spaghetti Squash with Red Pepper Coulis & Seasonal Vegetables

DESSERTS

Crème Brûlée Cheesecake

Lemon Tart with Berry Coulis

Flourless Chocolate Cake

RECEPTION HORS D'OEUVRES

Elevate your reception with our curated selection of passed hors d'oeuvres & artful appetizer displays. From delicate bite-sized delicacies to stunning presentations, each offering is crafted to impress. Enhancements & custom stations available upon request.



RECEPTION HORS D'OEUVRES

Order for at least half the guest count. 3-4 appetizers per person are recommended for (1) hour of service. Minimum order of 25 pieces.

BUTLER PASSED

HOT SELECTIONS

- Caramelized Onion Flatbread with Blue Cheese | \$9
- Chicken Tinga Tostada | \$9
- Honey Sriracha Chicken Wings | \$10
- Honey Sriracha Cauliflower Wings | \$9
- Spinach & Feta Spanakopita | \$10
- Vegetable Spring Rolls | \$9
- Smoked Gouda Cheese Stuffed Mushrooms | \$10
- Crab Cakes with Caper Remoulade | \$11
- Chicken Empanada | \$11
- Thai Glazed Fried Shrimp | \$11
- Bacon Wrapped Dates | \$12
- Short Rib, Horseradish Goat Cheese, Puff Pastry | \$13

COLD SELECTIONS

- Olive & Fresh Mozzarella Bruschetta | \$10
- Boursin, Roasted Tomato, Balsamic Bruschetta | \$10
- Bacon Deviled Eggs | \$11
- Smoked Salmon Stuffed Cucumber | \$11
- Antipasti Skewer | \$10
- Caprese Skewer | \$9
- Seared Ahi Tuna Wonton | \$13
- Shrimp Cocktail | \$11

STATIONED

Domestic Cheese Board | \$19 PP

Served with Artisan Crackers & Crostini.

Charcuterie | \$27 PP

Assorted Local & Domestic Cured Meats, Olives, Peppers, Pickled Vegetables & Crostini.

Cheese & Charcuterie Board | \$31 PP

Artisanal Crackers, Crostini, Cured Meats, Olives, Peppers & Pickled Vegetables.

Olives & Almonds | \$18 PP

Castelvetrano Olives, Smoked Almonds & Assorted Breadsticks.

Seasonal Sliced Fruits & Berries | \$18 PP

Vegetable Crudit  Tray | \$17 PP

Assorted Sliced Vegetables & Hummus.

Smoked Salmon Platter | \$21 PP

Bagel Chips, Smoked Salmon, Cream Cheese, Tomatoes, Onions, Capers & Chopped Egg.

Flatbread Station | \$23 PP

Chef's Choice Of (3) Rotating Flatbreads.



DINNER SERVICE

Dinner Buffets: Abundant, chef-curated selections designed for groups – featuring seasonal Rocky Mountain ingredients, carved proteins, artisan sides, & decadent desserts.

Plated Dinner: An elevated multi-course fine dining experience with personalized service, refined presentations, & menus crafted to complement your event's vision.

DINNER BUFFETS

Dinner Menus Follow The Seasons; Minor Substitutions May Occur. Buffets Include Iced Tea & Lemonade.

The Italian Job | \$83 PP

- Rosemary Focaccia
- Tomato Basil Bisque
- Antipasto Tray
- Caesar Salad
- Wild Mushroom Risotto
- Pork Scaloppini, Rigatoni with Short Rib
- Bolognese & Burrata
- Tiramisu

South Of The Border | \$83 PP

- Southwest Salad
- Tortilla Chips with Salsa
- Carne Asada
- Chicken Tinga
- Citrus Pork Carnitas
- Pico De Gallo
- Cheese
- Guacamole
- Crema
- Tortillas
- Refried Beans
- Spanish Rice
- Churro Fries

Colorado BBQ | \$93 PP

- Baby Back Ribs
- BBQ Rubbed Chicken
- Smoked Beef Brisket
- Jalapeño Cheddar Biscuits
- Chopped Iceberg Salad
- Coleslaw
- Cowboy Baked Beans
- Potato Salad
- Seasonal Vegetables
- Warm Apple Cobbler

The Steakhouse | \$130 PP

Chef Attendant Required +\$150

- Corn Pepper Chowder
- Chopped Salad
- Beef Tenderloin Carving Station
- Oven Roasted Chicken Breast
- Ruby Red Trout
- Garlic Herb Mashed Potatoes
- Seasonal Vegetables
- Rolls
- Flourless Chocolate Cake
- Lemon Tart

Build Your Own Dinner Table | \$103 PP

Select (2) Soups/Salads, (2) Entrées, (2) Sides, & (1) Dessert.

Additional Entrée Selection | \$18 Pp

Soup & Salad | Select (2)

- Corn Pepper Chowder
- Potato Leek Soup
- Roasted Butternut Squash Bisque
- Tomato Soup with Cheese Crouton
- Caesar Salad, Mixed Greens
- Spring Mix with Pickled Beets
- Niçoise Salad

Sides | Select (2)

- Green Chili Polenta
- Garlic Herb Mashed Potatoes
- Grilled Asparagus
- Haricot Verts
- Roasted Seasonal Vegetables
- Rosemary Fingerling Potatoes
- Wild Mushroom Risotto

Entrées | Select (2)

- Applewood Smoked Pork Loin
- Citrus Roasted Salmon
- Colorado Beef Tenderloin
- Prime Rib, Rocky Mountain Trout
- Spaghetti Squash
- Tarragon Chicken Breast

Desserts | Select (1)

- Brioche Bread Pudding
- Crème Brûlée Cheesecake
- Flourless Chocolate Cake
- Warm Apple Cobbler

CHEF ATTENDED STATIONS

Chef-attended & enhanced stations for elevated receptions.

Omelet Station | \$9 PP

- (1) Chef Attendant Per 35 Guests.
- Assorted Fillings

Pasta Station | \$35 PP

- (1) Chef Attendant Per 35 Guests.
- Choose (2) Sauces: Marinara, Lemon Caper, Red Pepper Alfredo or Kale Pesto.
- Choose (2) Pastas: Tortellini, Linguini, Sweet Potato Gnocchi or Cavatappi.
- Includes Vegetables, Proteins & Shaved Parmesan.

Carving Station | MKT

Choice Of Tenderloin or Prime Rib with Bourbon Au Jus or Chimichurri.

STATIONED ENHANCEMENTS

Thoughtful options for younger guests & memorable add-ons for the full event experience.

Pub Snack Station | \$30 PP

Select (2) :

- Buffalo Chicken Wings & Fries
- Cheese & Pepperoni Pizza
- Chicken Tenders & Fries
- Gourmet Mac N’ Cheese
- Carne Asada Street Taco
- Pretzels & Beer Mustard
- Mini Corn Dogs

S'mores | \$10 PP

Individual S’mores Goody Bag \$10 PP.

Includes Graham Crackers, Marshmallows & Hershey’s Milk Chocolate.

Enhanced S’mores Station | \$20 PP

Assorted Chocolates, Graham Crackers, Oreos, Chocolate Chip Cookies & Marshmallows.

Petit Dessert Display | \$25 PP

Select (3) from Brownie Bars, Mousse Cups, Caramel Apple Empanadas, Cheesecake Bites, Chocolate Dipped Strawberries, Fruit Tarts, Bon Bons or Turtle Pecan Cookies.

PLATED DINNER

All plated dinners include dinner rolls & butter. Entrée counts & place cards are required when multiple entrées are selected.

MENU STRUCTURE

3 Courses: (1) Salad, (1) Entrée, (1) Dessert | \$80 PP

3 Courses: (1) Salad, Duo Entrées, (1) Dessert | \$95 PP

4 Courses: (1) Appetizer, (1) Salad, (1) Entrée, (1) Dessert | \$105 PP

4 Courses: (1) Appetizer, (1) Salad, Duo Entrées, (1) Dessert | \$120 PP

Appetizers

- Shrimp cocktail
- Rotating bruschetta
- Blistered shishito

Salads

- Cobb Salad
- Niçoise Salad
- Caesar Salad

Entrées

- Petit Filet Wild Mushroom Risotto
- Broiled Salmon with Pepper Jack Grits
- Grilled Pork Chop with Bourbon Demi
- Rotisserie Chicken with Garlic Mashed Potatoes
- Ribeye Red Trout with Wild Rice
- Spaghetti Squash with Peppadew Coulis

Desserts

- Bread Pudding
- Flourless Chocolate Cake
- Berry Parfait
- Lemon Tart
- New York Cheesecake
- Apple Huckleberry Cobbler

Children's Plated Menu | \$30 PP

for kids 12 & under.

Entrées

- Crispy Chicken Tenders
- Grilled Cheese
- Hamburger
- Macaroni & Cheese
- Spaghetti with Red Sauce
- Sliders with Baby Carrots & Fries (+\$3)

Desserts

- Bread Pudding
- Flourless Chocolate Cake
- Berry Parfait
- Lemon Tart
- New York Cheesecake
- Apple Huckleberry Cobbler

BEVERAGES

A thoughtfully selected beverage program sets the tone for your celebration. Whether you envision handcrafted cocktails, exceptional wines, local craft beers, or a fully customized bar experience, our team will help create a menu that reflects your style & keeps guests celebrating all evening. Specialty bars, welcome beverages, late-night offerings, & other enhancements are available to personalize your experience.



DAYTIME REFRESHMENTS

BY THE GALLON

A LA CARTE

Options Include:

Freshly Brewed Regular
& Decaf Coffee | \$90

Selection Of Hot Herbal Teas | \$90

Hot Chocolate | \$90

Freshly Brewed Iced Tea & Lemonade | \$70

Still & Sparkling Water | \$10

Bottled Juices | \$10

Soft Drinks & Sparkling Flavored Waters | \$8

Energy Drinks | \$12

Signature Mocktails | \$16

BAR PACKAGES

(3) Options Are Available: On-consumption, Cash Bar or All-inclusive. Shots Are Prohibited. A \$300 Bartender Charge Is Added To Each Event.

On-consumption

Charged By The Drink To The Master Bill. An Itemized Receipt Is Provided Post-event.

Cash Bar

Charged By The Drink To The Individual Guest. Master Billing Is Not Available. Sugar Cash Bar Setup Fee Applies.

All-inclusive

All-inclusive Packages Are Priced Per Person, Per Hour & Require A Two-hour Event Minimum.

House Bar | Hour 1 \$22, +\$14/Hour

Call Bar | Hour 1 \$27, +\$18/Hour

Premium Bar | Hour 1 \$32, +\$20/Hour

BAR SELECTIONS

Sodas | \$8

Coke Products & Bottled Sparkling Water.

Beer, Import & Hard Seltzers | \$10

Coors Light, Blue Moon, New Belgium Mountain Time Lager, Athletic NA, Modelo, Assorted Seltzers

House Wine | \$16

Jordan Chardonnay, Josh Chardonnay, J Roget Champagne

Call Wine | \$18

Josh Chardonnay, Robert Mondavi Reserve Cabernet, Francious Montand Blanc de Blanc

Premium Wine | \$22

Chateau St. Jean Chardonnay, Roth Cabernet, Henri Champliau Brut

Signature Cocktails | \$20

Charged On Consumption. Recipe Approval Required.

House Bar | \$14

Gin, Rum, Scotch, Tequila, Vodka, Whiskey

Call Bar | \$16

Aviation Gin, Hamilton White Stache Rum, Dewar's Scotch, Four Roses Bourbon, Cimarron Blanco Tequila, Tito's Vodka

Premium Bar | \$20

Grey Goose Vodka, Herradura Reposado Tequila, Volans Tequila, Bombay Sapphire Gin, Glenlivet 12yr Scotch, Woodford Reserve Bourbon

TERMS & CONDITIONS

Food & Beverage

Exclusive Catering

- All food & beverages served during your event must be purchased exclusively through The Charter at Beaver Creek. Outside food & beverages are not permitted. Wedding cakes are the only exception to this policy.

Outside Alcohol

- Per Colorado State Law, outside alcohol is strictly prohibited on the premises at all times.

Menu Selection

- Final menu selections must be submitted & confirmed no later than 30 days prior to your event date.

Food Wrapping Policy

- for health & safety reasons, unused food & beverages may not be wrapped, removed, or carried over following the conclusion of your event.

Guest Count & Billing

Final Guaranteed Attendance

- Your final guaranteed guest count is due 30 days prior to your event. This number will serve as the minimum guarantee for planning & billing purposes.

Billing

- All charges will be based on your guaranteed guest count or the actual attendance, whichever is greater.

Default Guarantee

- If a final guaranteed count is not received by 12:00 PM on the due date, the most recent estimated guest count will automatically become the final guarantee.

Event Policies

Entertainment Curfew

- In consideration of our resort guests & local noise ordinances, all entertainment & amplified music must conclude by 10:00 PM.

Audio/Visual Equipment

- Requests for audio/visual equipment rentals must be submitted a minimum of seven (7) business days prior to your event.

Pricing & Service

Pricing

- Menu pricing is subject to change without notice & is not guaranteed until a signed contract has been received.
- A 10.49% Colorado sales tax & a 25% service charge will be applied to all food & beverage purchases. The service charge is retained by the property to support event operations & is not a gratuity.



THE CHARTER AT BEAVER CREEK

THANK YOU

Thank you for considering The Charter for your event.

We look forward to creating an unforgettable experience with you.

BEAVER CREEK, COLORADO