WEDDING & BANQUET GUIDE



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GRANBY RANCH

Wedding >

Banquet >

GRANBYRANCH.COM

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GRANBY, CO 80446
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WEDDINGS



PHOTO CREDIT
J LAPLANTE PHOTOGRAPHY

Your wedding day should be exceptional, beautiful, easy and memorable. Our breathtaking ceremony site on top of the East Mountain, scenic venue choices and talented catering staff make Granby Ranch the perfect setting for your unique Colorado wedding.

UP TO **175 GUESTS**

Ceremony at Vista Ridge | Reception in the Slopeside Great Room

Located in a secluded aspen grove on a flower-filled mountain top overlooking the Continental Divide, our Vista Ridge ceremony spot is known for its extraordinary views of towering mountain peaks and lush valleys. The Slopeside Great Room includes a cozy indoor dining space, and a large private deck with panoramic views of the Rocky Mountains. Your guests can use the base lawn for casual games and to take in the views during cocktail hour, and may enjoy our outdoor fire pit to warm up and stargaze between dances late night.

CEREMONY & RECEPTION	SITE FEE
Saturday	$12,000
Friday/Sunday	$10,000
Thursday	$8,000
	+ $3,000 - Holiday weekends

Food and beverage minimum will be calculated at time of contract. Available late May through early October.

PACKAGE INCLUDES

- Full access and use of space from 10am-10pm.
- You may purchase an additional hour in the Slopeside Great Room for $1,000.
- Late night after parties available from 10PM – 1AM for an additional $500/hour in Bluebird Bistro.
- Vista Ridge ceremony site is primarily accessed by chairlift. Foot Passenger lift ticket included for all guests.
- A 14-seat shuttle is provided for transporting guests that are unable to ride the lift.
- Additional shuttles may be rented for $100 per hour per shuttle.

CEREMONY INCLUSIONS

- White acrylic padded chairs
- Ceremony platform
- PA system for ceremony sound
- Use of mountain yurt for bride's finishing touches, photos
- Wooden water coolers

RECEPTION INCLUSIONS

- Tent on slopeside patio deck
- Dance Floor
- High-top cocktail tables
- Banquet tables & dining chairs
- Table linens & dinner napkins
- Set up and take down except decor
- Cake table, buffet tables, bartops, glassware, dining ware, barware
- Lawn games for use at base lawn

UP TO **250 GUESTS**

Ceremony at Vista Ridge | Tented Reception at the Base Lawn

Located in a secluded aspen grove on a flower-filled mountaintop overlooking the Continental Divide, our Vista Ridge ceremony site is known for its extraordinary views of towering mountain peaks and lush valleys.

The Base Lawn offers a large green space for an outdoor open-air cocktail hour. The reception takes place in a large white tent with gorgeous views, and can be fashioned with walls open or closed to create an intimate feeling for dinner and dancing.

CEREMONY & RECEPTION	SITE FEE
Saturday	$15,000
Friday/Sunday	$12,000
Thursday	$10,000
	+ $3,000 - Holiday weekends

Food and beverage minimum will be calculated at time of contract. Available late May through early October. Tent, tables, chairs, lighting, dance floor and generator are not included and will need to be rented.

PACKAGE INCLUDES

- Package includes full access and use of space from 10am-10pm
- You may purchase an additional hour, until 11PM, in the tent for $3,000.
- Late-night after parties available from 10PM – 1AM for an additional $500/hour in Bluebird Bistro.
- Vista Ridge Ceremony Site is primarily accessed by chairlift. A Foot Passenger lift ticket is included for all guests.
- A 14-seat shuttle is provided for transporting guests that are unable to ride the lift.
- Additional shuttles may be rented for $100 per hour per shuttle.

CEREMONY INCLUSIONS

- White acrylic padded chairs
- Ceremony platform
- PA system for ceremony sound
- Use of mountain yurt for bride's finishing touches, photos
- Wooden water coolers

RECEPTION INCLUSIONS

- 3 High-top cocktail tables
- Catering and bar staff
- Set up and take down except decor
- Cake table, welcome table, buffet tables, bar tops, glassware, dinnerware, barware
- Lawn games
- Shuttle provided for ceremony

UP TO **250 GUESTS**

Ceremony at Vista Ridge | Tented Reception on the Golf Course

Located in a secluded aspen grove on a flower-filled mountaintop overlooking the Continental Divide, our Vista Ridge ceremony spot is known for its extraordinary views of towering mountain peaks and lush valleys. The Golf Course offers a large, green space for an outdoor open-air cocktail hour. The reception takes place in a large white tent space with gorgeous views and can be fashioned with walls open or closed to create an intimate feeling for dinner and dancing.

CEREMONY & RECEPTION	SITE FEE
Saturday	$20,000
Friday/Sunday	$17,000
Thursday	$15,000
	+ $3,000 - Holiday weekends

Food and beverage minimum will be calculated at time of contract. Available late May through September. Ask about special pricing for parties of 75 or fewer on Thursdays. Tent, tables, chairs, lighting, dance floor and generator are not included and will need to be rented.

PACKAGE INCLUDES

- Package includes full access and use of space from 10am-10pm
- You may purchase an additional hour for $3,000.
- Late-night after parties available from 10PM – 1AM for an additional $500/hour in Bluebird Bistro.
- Vista Ridge ceremony site is primarily accessed by chairlift. A Foot Passenger lift ticket included for all guests.
- A 14-seat shuttle is provided for transporting guests that are unable to ride the lift.
- Additional shuttles for ceremony may be rented for $100 per hour per shuttle.

CEREMONY INCLUSIONS

- White acrylic padded chairs
- Ceremony platform
- PA system for ceremony sound
- Use of mountain yurt for bride's finishing touches, photos
- Wooden water coolers

RECEPTION INCLUSIONS

- Catering staff
- Set up and take down except decor
- Lawn games
- Shuttle provided for ceremony

UP TO **45 GUESTS**

Ceremony at Vista Ridge | Reception at 8350 Bar and Bistro

Located in a secluded aspen grove on a flower-filled mountaintop overlooking the Continental Divide, our Vista Ridge ceremony spot is known for its extraordinary views of towering mountain peaks and lush valleys. 8350 Lounge offers more casual elegance, and is perfect for intimate celebrations. Located on the third floor of the Base Lodge, the private setting features a cozy stone fireplace and beautiful panoramic views from the patio deck. Guests have access to the base lawn for lawn games and cocktail hour.

CEREMONY & RECEPTION	SITE FEE
Available upon request	$4,000 + $3,000 - Holiday weekends

Food and beverage minimum will be calculated at time of contract. Event must be held on Thursdays within 6 months of booking. Available late May through early October.

PACKAGE INCLUDES

- Full access and use of space from 10am-10pm.
- You may purchase an additional hour for $1,000.
- Late-night after parties available from 10PM – 1AM for an additional $500/hour in Bluebird Bistro.
- Vista Ridge ceremony site is primarily accessed by chairlift. Foot Passenger lift ticket included for all guests.
- A 14-seat shuttle is provided for transporting guests that are unable to ride the lift.
- Additional shuttles may be rented for $100 per hour per shuttle.

CEREMONY INCLUSIONS

- White acrylic padded chairs
- Ceremony platform
- PA system for ceremony sound
- Use of mountain yurt for bride's finishing touches, photos
- Wooden water coolers

RECEPTION INCLUSIONS

- High-top cocktail tables
- Banquet tables & dining chairs
- Table linens & dinner napkins
- Set up and take down except decor
- Cake table, buffet tables, bartops, glassware, dinnerware, barware
- Lawn games for use at base lawn


PHOTO CREDIT:
SHEA MCGRATH PHOTOGRAPHY

BANQUET

Nothing says “Colorado” like a Granby Ranch reception dinner. A variety of professional catering options are available for your rehearsal dinner, reception or farewell brunch.

COCKTAIL **HOUR**

Chilled

Fresh Mozzarella, Sun Dried Tomato & Basil Crostini | *48/dz*

Roasted Grape, Boursin and Spiced Honey on Grilled Baguette | *48/dz*

Smoked Salmon, Crème Fraîche & Caviar | *72/dz*

Asparagus & Goat Cheese Wrapped in Prosciutto | *60/dz*

Palacios Style Jumbo Prawns, Cocktail Sauce | *72/dz*

Baby Fingerling Potatoes, Osteria Caviar, Horseradish Crème Fraîche, Dill | *48/dz*

Artichoke, Roasted Tomato & Boursin | *48/dz*

Sesame Seared Ahi Tuna, Sweet Chili Cucumber & Wasabi Crème Fraîche | *60/dz*

Cucumber, Hummus, & Red Bell Pepper | *48/dz*

Warm

Vegetable Spring Rolls, Sweet Chili, Hot Mustard | *48/dz*

Coconut Prawns, Mango Pineapple Relish | *72/dz*

Wild Mushroom, Goat Cheese & Caramelized Onion Tart | *48/dz*

Spanakopita | *48/dz*

Pork Empanadas, BBQ Crème Fraîche | *48/dz*

Truffled Mac & Cheese Bites | *48/dz*

Nashville Hot Chicken Empanada, BBQ Crème Fraîche | *48/dz*

Smoked Gouda Arancini | *48/dz*

Duck Confit, Caramelized Onion Melt| *60/dz*

Mini Beef Wellington, Rosemary Demi-Dip | *60/dz*

GR Signature Baby Crabcake, Spicy Remoulade| *60/dz*

Bacon Wrapped Scallop| *72/dz*

Baked Brie Bites, Raspberry Coulis| *60/dz*

Roasted Brussels Sprouts, Yuzu Honey| *48/dz*

Skewered

Mediterranean Cherry Tomato, Mozzarella, Artichoke & Olive | *48/dz*

Thai Chicken Satay, Spicy Peanut Sauce | *60/dz*

Caprese Skewers, Balsamic Glaze, Basil Chiffonade | *48/dz*

Pistachio Crusted Goat Cheese Lollipops| *48/dz*

Harissa Chicken, Mint Yogurt | *48/dz*

Shots

Mexican Shrimp Cocktail, Michelada Clamato | *60/dz*

Elote in a Cup | *48/dz*

Candied Bacon, Sriracha | *48/dz*

Carrot, Celery, & Tomato Hummus | *48/dz*

Stationed Reception Displays

Crudites, Farm Fresh Local Vegetables, Hummus, Buttermilk Ranch, Bleu Cheese | *12/pp*

Regional Farmhouse Cheeses, Vineyard Grapes, Local Honey, Dried Fruits, Nuts, Herbs, Country Bread | *15/pp*

Seasonal Sliced Fruits & Berries, Fruit Dip | *12/pp*

Honey Smoked Side of Salmon, Toast Points, Shaved Egg, Tomato | *18/pp*

Charcuterie of Assorted Cured Meats, Whole Grain Mustard, Cornichons, Pickled Vegetables, Grapes, Crostini | *18/pp*


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SHEA MCGRATH PHOTOGRAPHY

Must order an equal number of each selection to guest count. | dz: Dozen | pp: Per Person

PLATED DINNER

Salads are served with Plated Entrées or Duo Plates.

Salads >

Plated Entrées >

Duo Plates >



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LAUREN NICOLE PHOTOGRAPHY

PLATED **DINNER**

Two course single-protein Entrée $80 I Two course Duo Entrée $85

SALADS

Romaine, Parmesan Crostini, Charred Corn, Anchovy, Black Beans, Spiced Pepitas, Creamy Roasted Garlic Dressing

Mesclun Greens, Shaved Carrot, Pear Tomato, Candied Pecans, Raspberry Walnut Vinaigrette

Arugula & Goat Cheese, Crisp Bacon, Strawberries, Caramelized Pecans, Raspberry Vinaigrette

Baby Spinach, House Pickled Onions, Maytag Bleu Cheese, Grapefruit Vinaigrette

Spring Mix, Sliced Black Olives, Grape Halves, Avocado Lime Vinaigrette

Baby Lettuce, Shaved Vermont Cheddar, Cherry Tomatoes, Apple-Thyme Vinaigrette

Arugula, Kale, 25 Year Balsamic, Arbequina Olive Oil, Parmesan, Maldon Sea Salt

Hearts of Romaine, Tortilla Strips, Spicy Caramelized Pecans, Anchovy Dressing

Romaine, Applewood Bacon, Shaved Cheddar, Tomato, White Balsamic Vinaigrette

Arugula, Pecorino, Heirloom Tomato, Balscamic Vinaigrette



PLATED **DINNER**

Two course single-protein Entrée $80

PLATED ENTRÉES

Thyme Seared Airline Chicken Breast
Herb Roasted Fingerling, Haricot Verts, Lemon Beurre Blanc

Shrimp & Scallop Stuffed Salmon
Confetti Rice Pilaf, Butter Asparagus & Baby Carrots, Juniper Berry Beurre Blanc

Porcini Rubbed Filet of Beef Tenderloin
Horsey Whipped Potatoes, Seasonal Vegetable, Roasted Shallot Demi-Glace

Lemon Rosemary Chicken Breast
Mashed Yukon Golds, Honey Roasted Carrot, Broccolini, Tarragon Mushroom Pan Sauce

Butternut Squash Ravioli
Sage Brown Butter, Lemon, Toasted Pine Nuts, Crispy Sage

Grilled Hangar Steak
Chimichurri, Poblano & Onion Rajas, Sea Salt Roasted Potatoes, Maple Roasted Brussels Sprouts

Pan Seared Salmon
Ratatouille-Stuffed Tomato, Saffron Basmati Rice Pilaf, Grain Mustard Beurre Blanc

Blackened Redfish
Jasmine Rice Pilaf, Stewed Peppers & Onions, Spicy Lime Butter Sauce

Thai Yellow Curry
Basmati Rice, Baby Corn, Seasonal Vegetable

Pan Seared Rocky Mountain Trout
Crispy Polenta, Popcorn Sauce, Sauteed Spinach

Cumin Crusted Pork Loin
Roasted Red Potatoes, Seasonal Vegetable Symphony, Red Pepper Demi-Glace

Pan Seared Muscovy Duck Breast
Buttermilk Mashed Potatoes, Roasted Asparagus, Pomegranate Wine Sauce

Asian Marinated & Grilled Tri-Tip of Beef
Roasted Shallot Mashed Potatoes, Broccolini

Colorado Filet of Beef
Red Onion Marmalade, Potato Cake, Haricot Verts

Charred Seasonal Vegetables
with Creamy Polenta



PLATED **DINNER**

Two course Duo Entrée $85

DUO PLATES

Petite Filet & Shrimp
Garlic Wine Sauce, Vegetable Symphony, Roasted Fingerling Potatoes | *+5/pp*

Petit Filet & Australian Lobster Tail
Potato Gratin, Seasonal Vegetable Symphony, Veal Demi-Glace | *+7/pp*

Petite Filet & Seared Chicken
Roasted Garlic Mashed Potatoes, Asparagus, Parmesan Baked Tomato, Red Wine Demi-Glace, Lemon Thyme Demi-Glace

Petite Filet & Salmon
Buttermilk Mashed Potatoes, Braised Spinach, Seasonal Vegetable Symphony, Veal Demi-Glace, Beurre Blanc

Pan Seared Chicken & Salmon
Au Gratin Potatoes, Haricot Verts, Parmesan Baked Tomato, Lemon Butter Sauce

Blackened Salmon & Rocky Mountain Trout
Saffron Basmati Rice, Charred Broccolini, Lemon Beurre Blanc, Chili Oil

Pan Seared Cod & Citrus Poached Shrimp
Herbed Rice, Roasted Asparagus, Citrus Beurre Blanc

Coffee Rubbed Smoked Brisket & Rosemary Chicken
Boursin Mashed Potatoes, Grilled Broccolini, Whiskey BBQ Sauce

Bison Tenderloin & Rocky Mountain Trout
Horseradish Mash, Braised Greens, Pancetta | *+7/pp*

Petite Filet & Coffee-Chile Pork Tenderloin
Roasted Garlic Mashed Potatoes, Charred Broccolini, Ancho Chile Demi Glace



BUFFET DINNER



BUFFET DINNER

Buffet >

Enhancements >

BUFFET **DINNER**

Quick Draw Buffet

85/pp

- Prime Top Sirloin, Wild Mushrooms
- Roast Breast of Free-Range Chicken, Rosemary & Lemon
- Seared Filet of Salmon, Braised Greens
- Field Green Salad, Gorgonzola, Toasted Walnuts, Shallot-Thyme Vinaigrette
- Penne Pasta Salad, Basil Pesto, Pine Nuts & Parmesan
- Marinated Artichoke Heart Salad
- Freshly Baked Dinner Rolls, Butter, Sea Salt
- Roasted Red Potatoes
- Basmati Wild Rice
- Sauté of Seasonal Vegetable Symphony
- A Selection of Freshly Baked Cookies, Double Fudge Brownies & Dessert Bars

Kicking Horse Buffet

82/pp

- Mojo Marinated Pork Loin, Citrus Herb Jus
- Pan Seared Trout, Citrus Butter
- Thyme Seared Chicken, Lemon Beurre Blanc
- Saffron Basmati Rice Pilaf
- Roasted Fingerling Potatoes
- Sauteed Haricot Verts, Lemon Basil Vinaigrette
- Cucumber Dill Salad
- Heirloom Tomato & Basil Salad
- Field Greens, Cucumber, Tomato, Red Onion, Apple Thyme Vinaigrette
- Freshly Baked Dinner Rolls, Butter, Sea Salt

GR Signature BBQ

80/pp Two Proteins, Four Sides
85/pp Three Proteins, Five Sides

Proteins

- Low & Slow Smoked Pork Butt
- Texas Style Beef Brisket
- St. Louis Style Pork Ribs
- River Bear Hot Links

Sides

- House Salad
- Texas Caviar Salad
- Fried Okra Ranch Salad
- Bacon & Chive Potato Salad
- Roasted Corn Cobettes
- Ranch Beans, Smoked Ham Hock
- Ranch Rolls & Buns
- Kale Cabbage Slaw
- Sea Salt Roasted Red Potatoes
- Buttermilk Mashed Potatoes

Burgers, Brats, Wild Game Sausages & BBQ Chicken Wings

75/pp

- Field Green Salad, Balsamic Vinaigrette
- Cornbread, a Touch of Honey
- Seasonal Melon
- Chef's Signature Ranch Beans
- German Style Potato Salad
- Penne Pasta Salad, Mozzarella, Basil & Tomato
- House-Made Cookies & Double Fudge Brownies

Taco Bar

64/pp

- Carnitas
- Citrus Chipotle Flank Steak
- Yucatan Chicken
- Red & Green Salsas
- Cilantro Rice
- Guacamole
- Black Beans
- Shredded Cheese & Queso
- Grilled Onions & Peppers
- Corn & Flour Tortillas
- Churros

BUFFET **DINNER**

BUFFET ENHANCEMENTS

Carving Station
125 Chef Fee
Choice of (One) | 24/pp
Choice of (Two) | 27/pp
This pricing for an add-on buffet. Full dinner service available with sides for an additional charge.

Herb Roasted Prime Rib
Soy Jus, Assorted Rolls

Beef Tenderloin
Ranch Rolls, Bearnaise, Cabernet Demi-Glace

Roasted Turkey Breast
Cranberry Sauce, Herbed Mayo, Ranch Rolls

Virginia Style Pit Ham
Ranch Rolls, Whole Grain Mustard

Jerk Spiced Pork Loin
Ranch Rolls, Dijon, Herbed Mayo

Herb Crusted Leg of Lamb
Ranch Rolls, Caramelized Red Onion, Balsamic Glaze | *+7/pp*

Mac & Cheese Action Station
Addition to Plated Dinner, Buffet or Dinner Cocktail Hour
Choice of (One) 12/pp
Choice of (Two) 18/pp

Old Fashioned Four Cheese
Topped with Buttered Breadcrumbs

Smoked Ham
English Peas & Roasted Pepper

Wild Mushroom
Truffle & Asiago Cream



COCKTAIL **PARTY**

Traditional Cocktail Package

2 Chef Fees At 125
1 Carved Item
1 Sautéed Item
Dessert Table
75/pp

Deluxe Cocktail Package

3 Chef Fees At 125
2 Carved Items
1 Sautéed Item
Dessert Table
85/pp

Supreme Cocktail Package

4 Chef Fees At 125
2 Carved Items
2 Sautéed Items
Dessert Table
90/pp

Carving Stations

Slow Roasted Turkey Breast
Silver Dollar Ranch Rolls, Cranberry-Onion Relish

Honey-Maple Glazed Country Ham
Silver Dollar Ranch Rolls, Whole Grain Mustard Sauce

Roasted Center Cut of Prime Rib
Silver Dollar Ranch Rolls, Caramelized Shallot Marmalade

Apple-Fennel Roast Pork Loin
Silver Dollar Ranch Rolls, Pear-Raisin Chutney

Herb Crusted Rack of Lamb
Silver Dollar Ranch Rolls, Caramelized Red Onion, Aged Balsamic Glaze | *+7/pp*

Roasted Buffalo Tenderloin
Silver Dollar Ranch Rolls, Grain Dijon Mustard, Béarnaise | *+7/pp*

Sauté Stations

Mediterranean Pasta Station
Rigatoni with Italian Sausage, Roasted Vegetables and Spicy Tomato-Basil Sauce, Smoked Chicken Fettucine with Pesto, Kendall Farms Crème Fraîche, Ciabatta Bread, Shaved Parmesan Cheese, Basil Chiffonade, Toasted Pine Nuts

Dessert Table

A Wide Selection Of Chef's Choice Miniature Desserts and Truffles



DESSERT **SELCTIONS**

A La Carte Dessert Selections

15/pp

NY Cheesecake, Berry Coulis,

Fresh Berries

Crème Brûlée, Grand Marnier, Vanilla, Seasonal Flavors

Bread Pudding, Whiskey Cream Sauce

Lemonade Cake, Berry Coulis, Mint

Bourbon Pecan Pie, Caramel Sauce, Fresh Berries

Butler-Passed Ice Cream Sandwiches

60/dz

Choice of Two

Classic Chocolate & Vanilla

Chocolate Chip Cookie & Vanilla

Chocolate, Cookies & Cream



PHOTO CREDIT:
MARIANA ZIEGLER PHOTOGRAPHY

LATE NIGHT **SNACKS**

Wing Bar
24/dozen
Choice of One or Two flavors

- Traditional Wings | Buffalo, BBQ & Teriyaki
- Chicken Tenders | Lemon Pepper & Sweet Chili
- Ranch & Bleu Cheese Dressings
- Carrot & Celery Sticks

Pizzetta Al Metro
25/ for One topping
27/ Two toppings
12 slices per pizza
+2 for Each Additional Topping
+8 for Gluten Free Crust
Toppings include sausage, pepperoni, onion, mushroom, peppers

Sliders
72/dozen
Choice of Two

- Wagyu Beef & Cheddar
- Chicken Fried Steak
- Chopped Brisket
- Grilled Chicken, Boursin & Mushrooms

Ballpark
48/dz
All Franks, All Corn Dogs or Mixture

- All Beef Franks
- Classic Texas Corn Dogs
- Crispy French Fries
- Ketchup, Mustard, Chopped Onions & Relish

Pretzel Display
12/each
300/display of 25

- Warm German Pretzels with Poblano Queso & Grain Mustard

Fried Rice
10/pp

- Wok tossed Jasmine Rice, Scallions, Sweet Peas,Carrots Eggs.
- Plain or Chicken

Soft Serve Sundae Bar
10/pp

- Chocolate & Caramel Sauce, Sprinkles, Cookie Crumbles, Mini M&M's, Whipped Cream



BEVERAGE **PACKAGES**

	Premium	**Luxury**
3 Hours	45/pp	50/pp
4 Hours	55/pp	62/pp
5 Hours	63/pp	72/pp
6 Hours	70/pp	80/pp
	Inclusions: Fris Vodka, Beefeater Gin, Four Roses Bourbon, Cruzan Rum, Johnny Walker Red Scotch, Monte Alban Silver Tequila (1) Domestic Beer (2) Colorado Craft Beer (2) House Wine *Red Tree Chardonnay and Cabernet*	Inclusions: Grey Goose and Zyr Vodka, Bombay Sapphire Gin, Buffalo Trace Bourbon, Barcardi Rum, Jameson Irish Whiskey, Hornitos Plata Tequila, (1) Domestic Beer (3) Colorado Craft Beer (3) House wine *La Crema Chardonnay Pinot Noir, JP Chenet*
	Signature Cocktail Add-ons	
3 Hours	1 Cocktail = 6 pp 2 Cocktails = 10 pp	1 Cocktail = 8 pp 2 Cocktails = 12 pp
4 Hours	1 Cocktail = 8 pp 2 Cocktails = 12 pp	1 Cocktail = 10 pp 2 Cocktails = 14 pp
5 Hours	1 Cocktail = 10 pp 2 Cocktails = 14pp	1 Cocktail = 12 pp 2 Cocktails = 16 pp
Champagne Toast = 5pp		



PHOTO CREDIT:
TAYLOR NICOLE PHOTOGRAPHY

BEVERAGE PACKAGES **ENHANCEMENTS**

Brunch and Bridal Yurt Bars	
Mimosa Bar	
2 Hours	25 pp
3 Hour	35 pp
JP Chenet Sparkling Wine, Orange Juice, Cranberry Juice, Grapefruit Juice	
Bloody Mary Bar	
2 Hours	25 pp
3 Hours	35 pp
Granby Ranch House Bloody Mary Mix, Well Vodka & Assorted Garnishes	
Mimosa Bar & Bloody Mary Bar	
2 Hour	30 pp
3 Hour	40 pp

Non-Alcoholic Bar
Lemonade Bar | 5 pp
Select (Two) Flavors: Strawberry, Raspberry, Peach, Limeade, Blueberry or Classic Lemonade
Hot Chocolate Bar | 7 pp
Served with Whipped Cream, Marshmallows, Sprinkles and Assorted Flavored Syrups

Host Bar
Payment for a Host Bar is measured on consumption. The total amount of drinks consumed are calculated at the end of your event and billed to the appropriate party.
Domestic Beer | *7*
Colorado Craft Beer | *8*
House Wine | *32/Bottle*
Reserve Wine | *MP/Bottle*
Premium Liquor | *12*
Luxury Liquor | *15*
JP Chenet | *38/Bottle*
Poema | *58/Bottle*

Pre-Ceremony Host Bar
A pre-ceremony host bar at Vista Ridge before your event.
Domestic Beer | *7*
Colorado Craft Beer | *8*
House Wine | *32/Bottle*
Reserve Wine | *MP/Bottle*
Champagne l *38/Bottle*
Champagne l *52 Bottle*



PHOTO CREDIT:
TAYLOR NICOLE PHOTOGRAPHY

FAREWELL **BRUNCH**

Buffets

Organic Scrambled Eggs, Applewood Smoked Bacon or Breakfast Sausage, Ranch Potatoes with Peppers & Onions, Chorizo Sausage, Gravy & Buttermilk Biscuits, Seasonal Fresh Fruit & Berry Platter| *32/pp*

Scrambled Eggs, Mascarpone & Chive, Sea Salt Roasted Potatoes, Sausage Links or Applewood Smoked Bacon, Biscuits, Peppered Gravy | *25/pp*

Chicken Fried Steak, Pepper Gravy & Maple Syrup, Ranch Wedges, Buttermilk Biscuits, Peppered Gravy | *28/pp*

Grilled Hangar Steak, Herbed Chimichurri, Pan Seared Salmon, Saffron Fennel Velouté, Western Plaid Hash, Seasonal Vegetable Symphony | *32/pp*

Gochujang Chili Rubbed Pork Loin, Onion Mojo, Ranch Wedges, Seasonal Vegetable Symphony | *26/pp*

House Smoked Salmon, Lemon Dill Cream Cheese, Shaved Red Onion, Capers & Tomato, Bagels, Whipped Butter, Scrambled Eggs, Herb Roasted Potatoes | *28/pp*

Buttermilk Biscuits, Sausage Gravy, Fried Chicken Tenders, Organic Scrambled Eggs, Whipped Butter, Assorted Jellies & House Made Hot Honey | *28/pp*

Breakfast Burritos, Scrambled Egg, Potato, Bacon or Sausage, Green Chili, Shredded Cheddar Jack | *12/pp*

Add ons To Your Buffet

Seasonal Fruit & Berries | *12/pp*

Assorted Bagels & Pastries | *12/pp*

Must order an equal number of each selection to guest count.

