



WEDDING & BANQUET GUIDE

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GRANBY RANCH

Wedding >



Banquet >

[GRANBYRANCH.COM](https://www.granbyranch.com)

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GRANBY, CO 80446
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WEDDINGS



PHOTO CREDIT:
SHEA MCGRATH 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 40 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 Bar and Bistro offers more casual elegance, and is perfect for smaller groups. Located on the third floor of the Base Lodge, the intimate 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

Available upon request

SITE FEE

\$4,000
+ \$3,000 - Holiday weekends

Food and beverage minimum will be calculated at time of contract. Event must be held 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
- 8’x10’ 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

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
- 8’x10’ 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
- 15’x21’ dancefloor
- 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 Only at Vista Ridge

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.

CEREMONY SITE FEE

Ceremony Only

\$4,000*

- 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 may be rented for \$100 per hour per shuttle.

**Pricing begins at \$4,000 based on number of guests*

SUMMER INCLUSIONS

- White acrylic padded chairs
- 8'x10' ceremony platform
- PA system for ceremony sound
- Use of mountain yurt for bride's finishing touches, photos
- Wooden water coolers
- One shuttle for up to 14 guests

WINTER INCLUSIONS

- One UTV ride to the top for up to four guests who may not be able to take the lift and one UTV trip to the top to store any decor in the yurt prior to the mountain being open to the public
- Use of mountain yurt for bride's finishing touches, photos

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 INCLUSIONS

- White Acrylic padded chairs
- 8'x10' 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
- Catering staff
- Set up and take down except decor
- Lawn games

CEREMONY & RECEPTION

Saturday
Friday/Sunday
Thursday

SITE FEE

\$15,000
\$12,000
\$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, and dance floor 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 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.

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

Saturday
Friday/Sunday
Thursday

SITE FEE

\$20,000
\$17,000
\$15,000
+ \$3,000 - Holiday weekends

Food and beverage minimum will be calculated at time of contract. Available late May through September. Tent, tables, chairs, lighting, and dance floor 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
- 8'x10' 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
- Catering staff
- Set up and take down except decor
- Lawn games
- Restroom trailer



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.

BANQUET

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

Morrow Bay Oysters on the Half Shell, Mignonette | 60/dz

Asparagus and Goat Cheese Wrapped in Prosciutto | 60/dz

Palacios Style Jumbo Prawns, Cocktail Sauce | 72/dz

Smoked Pimento Cheese Crostini | 48/dz

Smoked Candied Bacon Jam Tart | 60/dz

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

Duck Prosciutto-Wrapped Asparagus, Gorgonzola Cheese Mousse | 60/dz

Artichoke, Roasted Tomato and Boursin | 48/dz

Sesame Seared Ahi Tuna, Sweet Chili Cucumber and Wasabi Crème Fraîche | 60/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

Smoked Pimento Mac & Cheese Fritter, Spicy BBQ Sauce | 60/dz

Truffled Mac & Cheese Bites | 48/dz

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

Smoked Gouda Arancini | 48/dz

Duck Confit Quesadillas | 60/dz

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

GR Signature Baby Crabcake, Spicy Remoulade | 60/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

Shots

Mexican Shrimp Cocktail, Michelada Clamato | 60/dz

Marinated Feta & Olive | 48/dz

Elote in a Cup | 48/dz

Candied Bacon, Sriracha | 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



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 >](#)



PLATED DINNER

Two-course single protein Entrée \$70 | Two-course Duo Entrée \$75

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

Granby Ranch Wedge, Bacon, Tomato, Shaved Red Onion, Avocado Ranch

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

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



PLATED DINNER

Two course single-protein Entrée \$70

PLATED ENTRÉES

Thyme Seared Airline Chicken Breast

Herb Roasted Fingerling, Haricot Verts,
Lemon Beurre Blanc

Shrimp & Scallop Mousse-Stuffed Salmon

Confetti Rice Pilaf, Butter Asparagus &
Baby Carrots, Juniper Berry Beurre Blanc

Porcini Rubbed Filet of Beef Tenderloin

Horsey Whipped Potatoes, Seasonal
Vegetable Symphony, Roasted Shallot
Demi-Glace

Lemon Rosemary Breast of Chicken

Mashed Yukon Golds, Honey Roasted
Carrot, Broccoli, Tarragon Mushroom
Pan Sauce

Chipotle Smoked Short Ribs

Roasted Poblano Polenta, Ancho Chile
Demi, Seasonal Vegetable Symphony

Hop Brined Chicken

Cowboy Potatoes, Roasted Cauliflower
& Carrots, Whiskey BBQ Sauce

Butternut Squash Ravioli

Sage Brown Butter, Lemon, Toasted
Pine Nuts

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, Vegetable
Mélange

Pan Seared Rocky Mountain Trout

Crispy Polenta, Popcorn Sauce,
Sautéed 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,
Broccoli

Colorado Filet of Beef

Red Onion Marmalade, Potato Cake,
Haricot Verts

Herb Crusted Lamb Chop

Roasted Garlic Mash, Baby Carrot
& Butter Asparagus, Veal Demi-Glace

Chickpea Curry

Saffron Pea Basmati Rice

Vegetable & Chestnut Stir Fry

Basmati Rice

Balsamic Grilled Vegetables

with Creamy Polenta



PLATED DINNER

Two course Duo Entrée \$75

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 | +10/pp

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

Coffee Rubbed Smoked Brisket & Rosemary Chicken

Boursin Mashed Potatoes, Grilled
Broccoli, Whiskey BBQ Sauce

Bison Tenderloin & Rocky Mountain Trout

Horseradish Mash, Braised Greens,
Pancetta | +7/pp



BUFFET DINNER

[Buffet >](#)

[Enhancements >](#)



BUFFET DINNER

BUFFET DINNER

GR Signature BBQ

70/pp Two Proteins, Four Sides

75/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

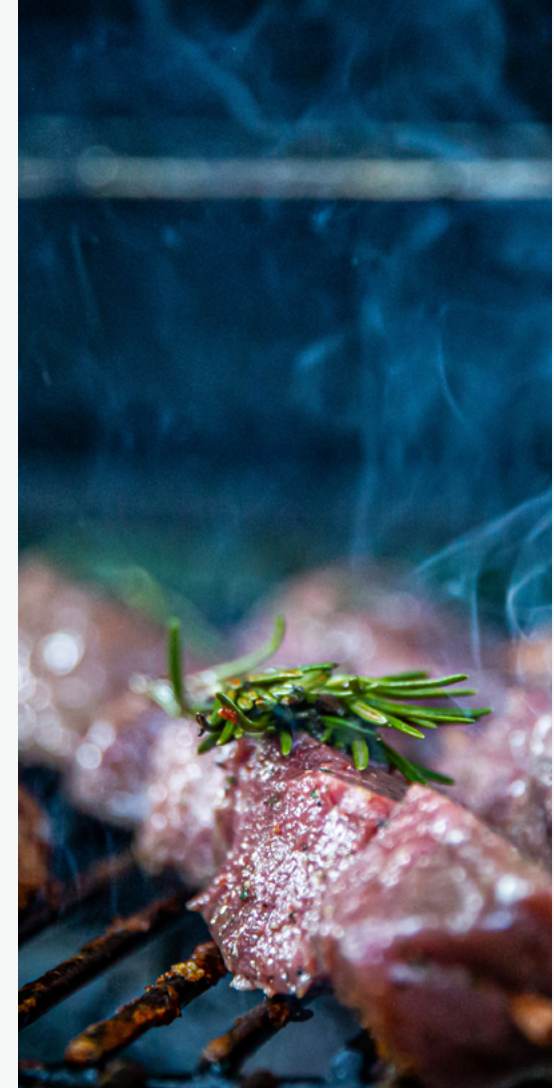
65/pp

- 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

Quick Draw Buffet

75/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



BUFFET DINNER

BUFFET ENHANCEMENTS

Mac & Cheese Action Station

Addition to Plated Dinner, Buffet or

Dinner Cocktail Hour

Choice of (One) 24/pp

Choice of (Two) 27/pp

Old Fashioned Four Cheese

Topped with Buttered Breadcrumbs

Smoked Ham

English Peas & Roasted Pepper

Wild Mushroom

Truffle & Asiago Cream

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-Grace

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



COCKTAIL PARTY

Traditional Cocktail Package

2 Chef Fees At 125

1 Carved Item

1 Sautéed Item

Dessert Table

70/pp

Deluxe Cocktail Package

3 Chef Fees At 125

2 Carved Items

1 Sautéed Item

Dessert Table

80/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

Seafood Taco Station

Marinated Bay Scallops and Rock Shrimp,
Flour and Corn Tortillas, Guacamole,
Pico De Gallo, Toasted Pepitas,
Cilantro, Crème Fraîche

Forage Wild Mushroom Sauté

Seasonal Wild and Farmed Mushrooms
Sautéed With Olive Oil, Garlic and Fresh
Herbs, Finished with White Truffle Oil
Served on Grilled Ciabatta Bread

Dessert Table

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



DESSERT SELECTIONS

A La Carte Dessert Selections

12/pp

Tony Soprano-Style 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

Cheesecake Pops

Butler-Passed Ice Cream Sandwiches

60/dz

Choice of Two

Pick Your Cookie: *Chocolate Chip,*
Snickerdoodle, Double Chocolate, M&M

Pick Your Ice Cream: *French Vanilla, Mint*
Chocolate Chip, Belgian Chocolate



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

Granby Ranch 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, pepper

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

Breakfast Tacos

60/dozen

Choice of Two

Chorizo, Egg & Cheese

Bacon, Potatoes, Egg, Cheese

Diced Ham, Potatoes, Egg, Cheese

Vegetable Scramble (Served with Fresh
Roja & Verde Salsas)

Pretzel Display

12/each

300/display of 25

Warm German Pretzels with Poblano
Queso & Grain Mustard



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: Vanjak Vodka, Beefeater Gin, Jim Beam Bourbon, Barcardi Rum, Johnny Walker Red Scotch, Sauza Hacienda Silver Tequila (1) Domestic Beer (2) Colorado Craft Beer (2) House Wine	Inclusions: Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Barcardi Rum, Jameson Red Scotch, Hornitos Plata Tequila, La Crema Chardonnay, La Crema Pinot Noir, JP Chenet (1) Domestic Beer (3) Colorado Craft Beer
	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		



BEVERAGE PACKAGES ENHANCEMENTS

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

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

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 38/Bottle	
Champagne 52 Bottle	



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

Add ons To Your Buffet

Seasonal Salad Fruit & Berries, Yogurt, Assorted Bagels & Pastries | 12/pp

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

Brunch

Breakfast Burritos, Scrambled Egg, Potato, Bacon or Sausage, Green Chili, Shredded Cheddar Jack | 12/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, Potato Wedges, Seasonal Vegetable Symphonys | 26/pp

Seasonal Salad Fruit & Berries, Fruit Dup | 12/pp

Bagels & Pastry

