The Ridgeline Hotel Estes Park is surrounded by natural beauty in wonderful Estes Park, CO. Here, the staff takes pride in personalizing your event and provides professional and personal attention to each group. We welcome you and look forward to working together!

**MENUS:**
Enclosed is a copy of our current banquet menus. Please keep in mind The Ridgeline Hotel must provide all food and beverage services while in our space. Fees may apply if outside food or beverage are brought in. Our menu offers a wide selection of food; breakfast, lunch, snacks, hors d’oeuvres, dinner and bar services. We can customize any menu based on budget or theme. All lunch menus will include iced tea and water. All dinner menus will include coffee, hot tea and water. Buffets will require a minimum purchase of 20 people. Boxed lunches and plated items will require a minimum purchase of 5 for any one item. Children under 12 are half price.

*Menu prices do not include a 20% service fee, 8.7% tax or room rental fees.*

**GUARANTEES:**
Definite menus need to be confirmed with your Catering Manager 45 days prior to your event. All meal guarantees will be required by noon 5 business days prior to your event to ensure proper ordering of food and scheduling of staff. Guaranteed numbers are what will be prepared, and final billing will be based on that number.

**ROOM SET UP:**
Included in your room rental is the set-up of all tables, chairs, linens and table settings. Additional decorating is permitted as long as it does not cause permanent damage to property. Nails, tacks of any kind, or any other items that would leave a hole are not permitted. All decorating must be approved. Balloons, confetti and glitter are not permitted. Candles may be used as long as there is no open flame. Additional fees may apply if decorations are not cleaned up after event or if there is any damage to walls, tables, chairs or carpet.
Breakfast Buffets

CONTINENTAL BREAKFAST - $13/PERSON
Assorted Danishes, Fruit Turnovers & Muffins, Seasonal Fresh Fruit Bowl, Coffee, Hot Tea & Orange Juice

LONGS PEAK - $15/PERSON
Assorted Morning Breads & Croissants, Baked Apples with Cinnamon Glaze, Toasted Oat Granola with Mountain High Vanilla Yogurt, Assorted Cereals with Milk, Coffee, Hot Tea & Orange Juice

ELKHORN - $17/PERSON
Assorted Danishes & Morning Breads, Scrambled Eggs with Blended Cheese Garnish, Seasonal Fresh Fruit Bowl, Country Style Potatoes, Applewood Smoked Bacon & Sausage Rounds, Coffee, Hot Tea & Orange Juice

TRAIL RIDGE - $18/PERSON
Assorted Danishes & Morning Breads, Seasonal Fresh Fruit Bowl, Country Style Potatoes, Scrambled Eggs with Cream Cheese & Chives, Malt Waffle Squares with Syrup, Applewood Smoked Bacon & Sausage Rounds, Coffee, Hot Tea & Orange Juice

BIG THOMPSON - $20/PERSON
Assorted Danishes, Pastries & Muffins, Seasonal Tropical Fruit Bowl, Country Style Potatoes, Denver Scramble - Diced Ham, Green & Red Peppers, Tomatoes and Onions, Strawberry Topped Cheese Blintz, Fluffy Pancakes or French Toast with Syrup, Grilled Ham Steaks, Coffee, Hot Tea & Orange Juice

HEALTH NUT - $11/PERSON
Assorted Granola Bars & Hummus with Pita Chips, Bottled Water & Assorted Bottled Juices

LAKE ESTES - $13/PERSON
Yogurt Parfaits & Fruit Kabobs, Bottled Water & Assorted Bottled Juices

SWEET TREAT - $12/PERSON
Freshly Baked Cookies & Brownies Assorted Pepsi Products & Iced Tea

Breaks

SUGAR FIX - $13/PERSON
Rice Krispy Treats & Assorted Candy Bars, Assorted Pepsi Products & Lemonade

PICNIC IN THE PARK - $15/PERSON
Assorted Cheeses with Crackers, Seasonal Sliced Fresh Fruit, Fruit Punch & Bottled Water

A La Carte Beverages
Freshly Brewed Coffee .............................................. $35/gallon
Assorted Hot Tea ..................................................... $35/gallon
Assorted Pepsi Products .......................................... $3 each
Bottled Water .......................................................... $3 each
Bottled Juices .......................................................... $4 each
Individual Milk ........................................................ $4 each
Iced Tea ................................................................. $24/gallon
Lemonade .............................................................. $24/gallon

A La Carte Snacks
Assorted Muffins ....................................................... $21/dozen
Assorted Danishes ..................................................... $21/dozen
Bagels w/ Cream Cheese ........................................... $24/dozen
Rice Krispy Treats ...................................................... $19/dozen
Assorted Cookies ....................................................... $22/dozen
Assorted Brownies .................................................... $22/dozen
Individual Yoghurts .................................................. $3 each
Assorted Candy Bars ................................................. $3 each
Lunch Buffets
All lunch buffets include iced tea & water.

ALL AMERICAN - $25/PERSON
- Tossed Mixed Greens with Dressing
- Country Style Coleslaw
- Char-Grilled Hamburgers
- Beer Steamed All-Beef Hot Dogs
- Seasoned Fries
- Corn on the Cobb
*Add Baked Potato Bar for $5/person

SOUTH OF THE BORDER - $26/PERSON
- Tri-Colored Tortilla Chips & Salsa
- Chicken & Beef Fajitas with:
  Warm Tortillas, Guacamole, Sour Cream,
  Shredded Cheese, Tomato & Lettuce
  Cheese & Onion Enchiladas
  Refried Beans, Spanish Rice

ORIENT EXPRESS - $26/PERSON
- Asian Watercress Salad with Sesame Vinaigrette
  Vegetable Spring Rolls
  Hunan Beef & Broccoli
  Sweet & Sour Tempura Chicken
  Steamed White Rice
  Stir Fry Vegetables

DELI LUNCH - $27/PERSON
- Tossed Garden Salad with Dressing
- Home Style Chicken Noodle & Vegetables
- Soup with Crackers
- Top Shelf Deli Sliced Meats & Shaved Cheeses
- Assorted Bags of Chips
- Egg Potato Salad
- Assorted Breads, Lettuce, Tomatoes & Pickles
- Stone Ground Mustard & Whipped Mayonnaise

TASTE OF ITALY - $28/PERSON
- Classic Caesar Salad
- Antipasto Tray
- Fettuccine & Spaghetti Noodles
- Alfredo Sauce & Marinara Sauce
- Meatballs & Italian Sausage Links
- Sautéed Vegetables
- Garlic Bread

BBQ ROUND UP - $29/PERSON
- Tossed Garden Salad with Dressing
- Traditional Cole Slaw
- Baked Beans with Bacon
- Shredded BBQ Pulled Pork & Chicken
- Warm Buns/Rolls

Plated Lunches
All plated lunches include iced tea & water.

CHICKEN PENNE ALFREDO - $18/PERSON
- Creamy Alfredo Sauce combined with Grilled Chicken & Tri-Color Penne, served with Garlic Bread and Sautéed Italian Vegetables

GRILLED CHICKEN BREAST - $18/PERSON
- Seasoned Breast of Chicken grilled, topped with a Garlic Wine Sauce, Steamed Asparagus & Pasta Salad

CHICKEN FRIED CHICKEN - $19/PERSON
- Fried Chicken Breast served with Country Gravy
  Sautéed Green Beans & Mashed Potatoes

SEARED SALMON FILET - $20/PERSON
- Grilled Salmon with Lemon & Butter
  Steamed Broccoli & Rice Pilaf

LONDON BROIL - $22/PERSON
- Char-Grilled London-Broil with Teriyaki Ginger Ponzu
  Garlic Mashers & Fresh Vegetable Blend

HOMEMADE POT ROAST - $22/PERSON
- Slow Roasted Beef served on Buttered Noodles
  Honey Glazed Carrots

CAESAR SALAD - $17/PERSON
- Crisp Romaine Lettuce, Shredded Parmesan & Croutons with Creamy Caesar Dressing & Garlic Baquette

ITALIAN CHEF SALAD - $17/PERSON
- Julienned Ham, Turkey & Provolone Cheese, Grape Tomatoes, Black Olives, Red Onions, Pepperoncini & Sliced Hard Boiled Egg with Creamy Ranch Dressing & Garlic Baquette

ADD DESSERT TO ANY LUNCH FOR $3/PERSON
- Red Velvet Cake  |  Mom’s Pound Cake with Berries  |  Cannoli’s with Chocolate Chips  |  NY Style Cheesecake
Boxed Lunches

Box lunches are only available for off site events.

SMOKED TURKEY CLUB - $20/PERSON
Smoked Turkey, Swiss, Bacon, Lettuce & Tomato with Avocado Chipotle Mayonnaise, Chips, Fruit, Cookie & Bottled Water

CROISSANT CREATIONS - $20/PERSON
Choice of One: Turkey & Swiss, Roast Beef & Cheddar or Chicken Salad on a Bakery Croissant, topped with Lettuce & Tomato Chips, Fruit, Cookie & Bottled Water

HAM CIABATTA SANDWICH - $20/PERSON
Ham, Provolone Cheese, Lettuce, Tomato with Stone-Ground Mustard & Mayonnaise, on a Ciabatta Bun, Chips, Fruit, Cookie & Bottled Water

FLOUR TORTILLA WRAPS - $20/PERSON
Grilled Chicken & Pepper Jack Cheese with Chipotle Mayonnaise, Chopped Tomato & Lettuce, wrapped in a Flour Tortilla, Chips, Fruit, Cookie & Bottled Water

-or-
Grilled Portabella Wrap with Provolone Cheese, Lettuce & Tomato in a Flour Tortilla, Chips, Fruit, Cookie & Bottled Water

Hors D’Oeuvres
Pricing based on 100 Pieces.

- Caprese Skewers ....................................................$135
- Tomato-Basil Bruchetta ..........................................$135
- Fruit & Cheese Skewers ...........................................$135
- Chicken Pot Stickers .............................................$160
- Sweet & Sour Meatballs ...........................................$160
- Orange Spiced Chicken Skewers ..............................$175
- Vegetable Spring Rolls ...........................................$160
- Italian Sausage Stuffed Mushrooms .......................$190
- Teriyaki Beef Skewers ............................................$225
- Shrimp Skewers with Cocktail Sauce .....................$245
- Scallops Wrapped in Bacon ....................................$265

Reception Displays
Pricing based on 100 Servings.

- Hummus & Pita Chips..............................................$130
- Seasonal Vegetable Display w/ Pesto Aioli .........$160
- Sliced Seasonal Fruits w/ Caramel Crème Dip ..$185
- Warm Artichoke Dip w/ Garlic Naan ..............$160
- Warm Brie & Gouda Fondue w/ Rustic Bread Bites ...........................................$225
- Domestic & Imported Cheese Tray .......................$240
- Italian Antipasto Display w/ Crostini ..............$290

Cocktail & Bar Service
$100 bar fee per bar, per event.

- House Liquor ..........................................................Starting at $7
- House Wines ..........................................................Starting at $7
- Domestic Beers .........................................................$5
- Imported Beers ..........................................................$6
- Keg Beer
- Domestic .................................................................$375
- Imported .................................................................$425
Dinner Buffets
All dinner buffets include coffee, & water.

VEGETARIAN DELIGHT - $32/PERSON
Spring Egg Rolls with Ponzu Dipping Sauce
Mixed Artisan Salad with Rice Wine Dressing
Grilled Portabella Stacks with Balsamic Glaze
Penne Pasta tossed in Olive Oil, Garlic & Crushed Red Pepper
Topped with Vegetables, Saffron Rice & Baby Red Beans
Traditional Cheesecake

THE RODEO - $34/PERSON
Tri-Color Tortilla Chips with Bean & Bacon Dip
Mixed Greens with Ranch Dressing
Slow-Braised BBQ Brisket
Chipotle Roasted Pork Loin
Farm Fresh Vegetable Blend
Roasted Yukon Potatoes with Garlic
Honey Brushed Buttermilk Biscuits
Warm Peach Cobbler

ASIAN CUISINE - $33/PERSON
Pot Stickers with Sweet Plum Sauce
Watercress Salad with Sesame Dressing
Citrus Orange Chicken
Beef with Hoisin-Teriyaki Glaze
Sesame Salmon with Ginger Garlic Sauce
Stir Fry Vegetables, Steamed White Rice
Sweet Fried Wontons with Cinnamon Glaze

ITALIAN RIVIERA - $35/PERSON
Antipasti Tray
Caesar Salad with Parmesan Dressing
3 Cheese Primavera Lasagna
Chicken Parmesan
Italian Sausage Links with Peppers & Onions
Italian Blend of Vegetables
Garlic Bread
Classic Tiramisu

SOUTHERN HOSPITALITY - $34/PERSON
Artichoke Fritters
Spinach Salad with Raspberry Vinaigrette
BBQ Ribs
Southern Fried Chicken
Cajun Potato Salad
Green Beans & Bacon
Bourbon Pecan Pie

LAND AND SEA - $40/PERSON
Balsamic Tomato Bruschetta with Flat Bread Bites
Mixed Forest Greens with Champagne Vinaigrette
Prime Rib with Au Jus & Horseradish
Honey Pecan Grilled Salmon
Seasonal Steamed Vegetables
Colorado Roasted Potatoes with Rosemary & Garlic
Rustic Rolls
Carrot Cake

Plated Dinners
All plated dinners include coffee, hot tea, water, fresh green garden salad, warm rolls & Chef’s choice of dessert.

CHICKEN PICCATA - $25/PERSON
Tender Breast of Chicken, lightly dusted then sautéed finished with Lemon Caper Wine Sauce
Rice Pilaf & Steamed Broccoli

ROCKY MOUNTAIN TROUT - $25/PERSON
Seared Rocky Mountain Trout with Sweet Chile Rub with a splash of Lemon Butter
Garlic Mashers & Seasonal Vegetable Blend

CHICKEN PARMESAN - $26/PERSON
A tender Chicken Breast, lightly breaded & baked golden, topped with Three Cheeses & Marinara over Pasta, Peas & Carrots

SEAFOOD TRIO PRIMAVERA - $32/PERSON
Smoked Salmon, Shrimp & Scallops tossed with Farfalle Artichoke Hearts, Olives, Roasted Peppers & Scallions in a light Garlic Crème Sauce over Bow Tie Pasta

WILD CAUGHT SALMON - $32/PERSON
Broiled Salmon accompanied by Blood Orange Burre Blanc, Roasted Red Potatoes & Asparagus

GRILLED NY STRIP - $36/PERSON
Grilled NY Strip, Caramelized Mushrooms & Onion Confit
Garlic Mashers & Steamed Broccoli

FILET MIGNON - $40/PERSON
Bacon wrapped Filet Mignon with Mesquite Demi-Glace
Rice Pilaf & Honey Glazed Carrots