



Banquet Menu

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

Breaks

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

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 Yogurts	\$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

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

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

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

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

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