

BEAVER CREEK LODGE

GIVE TIMELESS TRADITION
A BOHEMIAN TWIST

Exceptional Weddings by Kessler

BY KESSLER®



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TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

Let one of the most anticipated days of your life become a beautiful moment in time. Let your love story unfold in the heart of Beaver Creek with breathtaking mountain views in the crisp, fresh air. With intuitive service and a passion for detail, our Grand Performers will ensure every moment is perfect.

A BOHEMIAN TWIST ON TRADITION.

We offer what no one else can, an eclectic Bohemian experience that delivers classic elegance with an artful twist. Find inspiration in the surrounding Rocky Mountains as you discover endless treasures around every corner.

ARTFULLY CREATED. MASTERFULLY DELIVERED.

YOUR WEDDING INCLUDES:

- Complimentary use and setup of dance floor and tables
- Black or white linens and napkins
- Timeless place settings to include china, glassware and flatware
- Banquet chairs
- Exquisite glass votives
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Room block with special pricing for your guests
- Special Events Manager to assist with reception details
- Wedding Reception Package:
 - * Champagne Toast
 - * Choice of 4 selections of Butler Passed Hors D'oeuvres
 - * Fresh bread, iced tea and water

BUTLER PASSED HORS D'OEUVRES

Choose four Butler Passed Hors D'oeuvres. 1.5 of each item served per person.

LAND

HAM & CHEESE CROQUETTE

Dijon, Potato Purée, Panko

LETTUCE CUPS

Thai Chicken, Pickled Vegetables

SERRANO WRAPPED DATES

Goat Cheese

CHICKEN SALTIMBOCCA

Sage, Peppercorn Aioli

BISON TARTARE*

Capers, Cornichon, Chive, Mustard Dressing, Petite Toast

COLORADO WAGYU*

Korean BBQ Sauce, Toasted White Sesame

COFFEE RUBBED ELK LOIN CARPACCIO ROLL*

Cracked Wheat Salad, Herbs, Dijon Aioli

MINIATURE LAMB MEATBALL

Spiced Tomato Sauce

SEA

BAY SCALLOP CEVICHE

Tomato, Jalapeño, Tortilla Chip

COCONUT SHRIMP

MINI CRAB CAKE

Whole Grain Mustard Aioli

SERRANO HAM WRAPPED SCALLOP

Mango Chutney

TUNA TARTARE*

Pickled Fresno Chili, Ponzu, Toasted White Sesame Seed, Miniature Cones

JUMBO SHRIMP COCKTAIL

Classic Cocktail Sauce

SMOKED SALMON*

Dill Crème Fraîche, Cucumber, Fried Capers

BLUE CRAB PROFITEROLES

Crab Salad

GARDEN

VEGETABLE SPRING ROLL

Miso Cured Vegetables, Ginger Chili Sauce

BEET CHIPS

Confit Beets, Whipped Goat Cheese, Sorrel

BRUSCHETTA

Red & Yellow Tomatoes, Basil, Grilled Bread, Olive Oil

CUCUMBER & QUINOA CUPS

Herb Quinoa Salad, Cucumbers, Pickled Peppers, Lemon Olive Oil,

EGGPLANT CAPONATA

Fried Capers, Griddled Bread

DEVEILED EGGS

Pickled Beets

FRIED GREEN TOMATO

Buttermilk Dressing

MINI VEGETABLE QUICHE

Aged Cheddar

MINI GOUGÈRES

Gruyère Cheese

WILD MUSHROOM & SMOKED MOZZARELLA ARANCINI

Tomato Sauce

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Menu prices are subject to 10.51% state sales tax. Food, beverage, audio visual, and meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BUFFETS

OUZO GLADE • \$149/PP

AVGOLEMONO SOUP

Chicken Breast, White Rice, Lemon Juice, Olive Oil

ORZO PASTA SALAD

Orzo, Seasonal Vegetables

GREEK SALAD

Iceberg Lettuce, Tomatoes, Pepperoncini, Olives, Sheep's Feta, Oregano Vinaigrette

CUCUMBER SALAD

Jalapeño, Sprinkles® Tomatoes, Cilantro, Lime, Avocado, Aleppo Pepper, Queso Fresco

HERB CRUSTED COD

Citrus Butter, Lemon, Garlic

MARINATED LEG OF LAMB

Rosemary Au Jus

YOGURT MARINATED CHICKEN

Roasted Fingerling Potatoes, Preserved Lemon, Fennel

GRILLED SQUASH

TASTE OF THE YUCATÁN • \$152/PP

CHILLED WATERMELON, MANGO, & PINEAPPLE

Chile Tajin®

SIMPLE GREENS SALAD

Watermelon Radish, Sprinkles® Tomatoes, Cucumber, Parmesan, Lemon Vinaigrette

MEXICAN STREET CORN

Cotija Cheese, Green Onions, Smoked Paprika Aioli, Baja Spice

SLOW COOKED BLACK BEANS & CHORIZO

CILANTRO LIME RICE

RED SNAPPER VERACRUZ

Tomato, Olives, Peppers & Sweet Onions

SKIRT STEAK CARNE ASADA*

Sautéed Peppers & Onions

PORK CARNITAS

Salsa Verde

WARM FLOUR & CORN TORTILLAS

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BOHEMIAN BUFFETS (Continued)

BORN FREE • \$159/PP

GARDEN VEGETABLE WHITE BEAN SOUP

ARUGULA SALAD

Candied Walnuts, Dried Cherries, Brie, Champagne Vinaigrette

GRILLED VEGETABLES & QUINOA SALAD

Vegetables, Quinoa, Citrus Vinaigrette, Mint, Pine Nuts, Parsley

SEASONAL STONE FRUIT & GOAT CHEESE FRUIT SALAD

Seasonal Fruit, Saba, Lemon Olive Oil, Utah Rock Salt

FREE-RANGE COLORADO CHICKEN

Wild Mushroom Fricassee

GRASS FED BEEF FLAT IRON STEAK*

Chimichurri, Grilled Onions, Peppers

LINECUT GROUPER

Salsa Verde

ROASTED BABY VEGETABLES

Rosemary Butter

WILTED SPINACH & ARTICHOKES

ELK MEADOW • \$169/PP

ORGANIC COLORADO CHICKEN SOUP

Organic Colorado Chicken Bone Broth, Cracked Wheat, Local Mushrooms, Parsley, Lemon

QUINOA SALAD

Roasted Vegetables, Grilled Leeks, Lemon

RIVER BEAR SPINACH SALAD

Baby Spinach, Hot Bacon Dressing, River Bear® City Ham, Mushrooms, Red Onions, Smoked Cheddar, Hard Cooked Eggs, and Crispy Shallots

ELK RIB CHOP

Huckleberry Au Jus

CONFIT CHICKEN LEGS

Orange & Chili Glaze

WHITE TROUT

Almonds, Capers, Brown Butter

FINGERLING POTATOES & BRUSSELS HASH

HARICOT VERTS & ROASTED TOMATOES

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BOHEMIAN BUFFETS (Continued)

TASTE OF THE WILD WEST • \$199/PP

BISON & BEEF CHILI

Smoked Cheddar Cheese

COWBOY CAVIAR

Onions, Jalapeño, Parsley, Lime, Olive Oil

CAESAR SALAD

Torn Crouton, Parmesan, White Anchovies

GRILLED COLORADO SWEET CORN & JICAMA SALAD

Lime, Queso Fresco

ORGANIC FIELD SALAD

Organic Local Lettuces, Candied Walnuts, Sheep's Feta, Lemon Thyme Vinaigrette

COLORADO BEEF SHORT RIBS

Braised Vegetables, Madeira Pan Au Jus

ROCKY MOUNTAIN RED TROUT

Lemon, Capers, Brown Butter

WOOD GRILLED CHICKEN THIGHS

Colorado Honey BBQ

WILD RICE PILAF

STATUE OF ROASTED MUSHROOMS & SNOW PEAS

BOHEMIAN CHOP HOUSE • \$203/PP

BABY ICEBERG WEDGE SALAD

Cured Tomato, River Bear® Bacon, Buttermilk Blue Cheese, Crispy Shallots, Pickled Red Onions

SIMPLE GREENS

Watermelon Radish, Sprinkles® Tomatoes, Cucumber, Parmesan, Lemon Vinaigrette

TRUFFLE PARMESAN CREAM POTATOES

GARLIC BUTTER POACHED ASPARAGUS

HONEY & SORGHUM GLAZED HEIRLOOM BABY CARROTS

Select Two: (2 pieces per person)

CHILLED SHRIMP

Horseradish Cocktail Sauce

OYSTERS ON A HALF SHELL*

Mignonette, Lemon, Hot Sauce

JUMBO LUMP CRAB CAKE

Lemon Chive Remoulade, Charred Tomatoes

Select One:

BRICK PRESSED JOYCE FARMS® CHICKEN

Rosemary Jus Cider

CURED PORK TENDERLOIN

Apple Thyme Compote

Select One:

GRILLED PETITE BEEF TENDERLOIN*

Garlic Herb Butter

NEW YORK STRIP AU POIVRE*

Cabernet Jus

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of two courses and choice of two sides. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

FIRST COURSE *(Soup or Salad, Select One)*

CAESAR SALAD

Torn Crouton, Parmesan, White Anchovies

BABY ICEBERG WEDGE SALAD

Cured Tomato, River Bear Bacon, Buttermilk Blue Cheese, Crispy Shallots, Pickled Red Onions

SIMPLE GREENS

Watermelon Radish, Sprinkles® Tomatoes, Cucumber, Parmesan, Lemon Vinaigrette

ORANGE BEET SALAD

Salt Roasted Beets, Frisée, Orange, Pickled Red Onion, Ricotta Salata, Honey, Almond Granola

CHARRED COLORADO SWEET CORN SOUP

LOBSTER BISQUE

ROASTED CAULIFLOWER VOLUTE

BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of two courses and choice of two sides. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

SECOND COURSE *(Select Up to Two Entrees)*

Vegetarians and Vegans are accommodated.

LAND

ROASTED AIRLINE CHICKEN • \$150/PP

Herb Au Jus

STUFFED PORK CHOP • \$150/PP

Madeira Sauce

ELK TENDERLOIN* • \$160/PP

Cherries, Juniper Au Jus

COLORADO BEEF & STEAK FRITES* •

\$170/PP

Chimichurri

BISON FILET* • \$180/PP

Demi-Glace

SEA

COD • \$150/PP

Castelvetrano Olives, Salsa Verde

HALIBUT • \$160/PP

Roasted Tomato Vinaigrette, Quick Pickled
Cucumber Ribbon

SALMON* • \$160/PP

Pickled Red Onions, Mustard Vinaigrette

ENTRÉE DUOS

SWEET SOY TRUFFLE SHORT RIB &

SCALLOP • \$180/PP

House Kimchi

BEEF TENDERLOIN & SHRIMP* • \$190/PP

Scampi Butter

BISON FILET & SALMON* • \$200/PP

Juniper Au Jus

BEEF FILET & LOBSTER* • \$210/PP

Drawn Butter, Veal Au Jus

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BOHEMIAN PLATED DINNER (Continued)

Each Bohemian Plated Dinner consists of two courses and choice of two sides. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

SIDES (Select Two)

STARCHES

- FREGOLA SARDA PASTA
- YUKON GOLD POTATO GRATIN
- CELERY ROOT POTATO MASHED
- AGED GRUYÈRE CHEESE POLENTA
- PEARL COUSCOUS WHOLE ROASTED
- GARLIC MARBLE POTATOES
- FINGERLING POTATO & BEET HASH
- FARRO RISOTTO
- BULGAR WHEAT PILAF
- SWEET CORN RISOTTO CAKE
- SCALLOPED TRUFFLE POTATOES

VEGETABLES

- TUSCAN ROASTED VEGETABLES
- HEIRLOOM BABY CARROTS
- BROCCOLINI
- HARICOT VERTS
- MUSHROOM & TOMATO SPINACH RAGU
- CHARRED CORN KERNELS, CAROLINA BUTTER BEANS & ROASTED PEPPER SUCCOTASH
- EXOTIC MUSHROOMS
- GLAZED BOK CHOY
- SEASONAL VEGETABLES

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GRAND RECEPTION DISPLAYS

Minimum 50 guests.

GRAND RECEPTION #1 • \$153/PP

COLORADO SWEET ONION SOUP

Gruyère Croutons

STRAWBERRY PARK SALAD

Spinach, Strawberries, Snow Peas, Golden Beets, Spiced Pecans, Goat Gouda, White Balsamic Vinaigrette

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

SLIDER DELUXE BAR* *(Select Two)*

GRILLED PORTABELLA SLIDER

Gouda, Roasted Peppers, Roasted Garlic Aioli

NORTH AMERICAN BISON SLIDER

Smoked Cheddar, Bacon, Tomato Jam

COLORADO LAMB SLIDER

Spicy Cucumber Salad

GRAND RECEPTION #2 • \$153/PP

ROASTED TOMATO SOUP

Basil

CHILLED SEAFOOD DISPLAY*

Jumbo Shrimp, Oysters on a Half Shell, Marinated Raw Tuna Salad, Bay Scallop Ceviche, Horseradish Cocktail Sauce, Mignonette, Lemon, Hot Sauce

GARDEN ART

Vegetable Crudite in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

HERB ROASTED TURKEY

Cranberry & Port Relish, Herb Aioli, Soft Rolls

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GRAND RECEPTION DISPLAYS *(Continued)*

Minimum 50 guests.

GRAND RECEPTION #3 • \$182/PP

POTATO & SWEET CORN CHOWDER

BAKED BRIE STONEFRUIT COMPOTE

BABY ICEBERG WEDGE SALAD

Cured Tomato, River Bear Bacon,
Buttermilk Blue Cheese, Crispy
Shallots, Pickled Red Onions

CHILLED SEAFOOD DISPLAY*

Jumbo Shrimp, Oysters on a Half Shell,
Marinated Raw Tuna Salad, Bay Scallop
Ceviche, Horseradish Cocktail Sauce,
Mignonette, Lemon, Hot Sauce

HORSERADISH CRUSTED COLORADO BEEF TOP SIRLOIN*

Madeira, Truffle Au Jus, Dijon
Mayonnaise, Soft Rolls

RISOTTO BAR *(Select One)*

DUCK CONFIT RISOTTO

Carnaroli Rice, Kabocha Squash,
Roasted Mushroom, Parsley, Grana
Padano Cheese

LITTLENECK CLAMS RISOTTO

Riso Nero, Pancetta, Peas, and
Lemon

FARRO RISOTTO

Carnaroli Rice, Shrimps, Mussels,
Lobster, Tomato Broth, Parmesan

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seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

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ACTION & DISPLAY STATIONS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$195 per station. One attendant required for 75 guests.

CARVING STATIONS

Minimum of 30 guests.

HERB ROASTED TURKEY • \$228 (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

ROASTED SALMON FILET* • \$262 (Serves 20)
Puff Pastry Encrusted Atlantic Salmon, Boursin® Creamed Spinach & Arugula, Lemon Dill Crème Fraîche

CIDER HONEY PORK LOIN • \$275 (Serves 30)
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$310 (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED BEEF TENDERLOIN* • \$395 (Serves 15)
Bearnaise, Chimichurri, Bordelaise Sauce, Soft Rolls

ROASTED PRIME RIB* • \$580 (Serves 35)
Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

DISPLAYS

25 guest minimum.

GARDEN ART • \$20/PP
Vegetable Crudit  in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

ARTISAN CHEESE DISPLAY • \$23/PP
Goat Cheese, Cambozola, Whipped Feta, Manchego, Local Cheeses, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads

NAVAJO FRY BREAD TACOS • \$27/PP
Braised Beef Short Rib
New Mexican Chili Rubbed Chicken
Pork Carnitas
With the following Toppings:
Queso Fresco, Peach Pico De Gallo, Avocado, Pickled Red Onion, Shaved Radish, Corn and Poblano Chili Salsa, Shredded Iceberg Lettuce, Roasted Salsa Verde, Refried Black Beans

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES • \$31/PP
Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

CHILLED JUMBO SHRIMP • \$21/PP
Served with Traditional Cocktail Sauce
(3) pieces per person

CHILLED SEAFOOD* • \$42/PP
Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

SLIDER DELUXE BAR (Select One)

Grilled Portabella Slider • \$10/PP
Gouda, Roasted Peppers, Roasted Garlic Aioli

North American Bison Slider • \$12/PP
Smoked Cheddar, Bacon, Tomato Jam

Colorado Lamb Slider • \$13/PP
Spicy Cucumber Salad

RISOTTO BAR (Select One)

Duck Confit Risotto • \$21/PP
Carnaroli Rice, Kabocha Squash, Roasted Mushroom, Parsley, Grana Padano Cheese

Littleneck Clams Risotto • \$21/PP
Riso Nero, Pancetta, Peas, and Lemon

Farro Risotto • \$22/PP
Carnaroli Rice, Shrimps, Mussels, Lobster, Tomato Broth, Parmesan

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DESSERT STATIONS

20 guest minimum.

CRÊPES •

\$11/PP

(Choice of one)

Colorado Peach

Bananas Foster

Bourbon Sauce

Lemon Juice

Vanilla Ice Cream

CAMPFIRE S'MORES

STATION • \$19/PP

Caramelized Marshmallows

Milk and White Chocolate
Bars

Reese's Chocolate Cups

Graham Crackers

Mini Salted Pretzel Twists

S'mores Dip

PETITE SWEETS •

\$23/PP

Cheesecake Pops

Assorted Macarons

Miniature Blueberry
Tarts with Lemon Curd

Chocolate Profiteroles
filled with Banana
Pastry Cream

Fruit Hand Pies

CHOCOLATE MOUSSE

BAR • \$24/PP

Salted Pretzels

Crushed Cocoa Nibs

White Chocolate Flakes

Rice Crispy

Mini Marshmallows

Toasted Coconut

Salted Caramel Sauce

MOUNTAIN FLOUR CAKE

EXPERIENCE • MARKET PRICE

(Outsourced Vendor)

Cake Options: Vanilla Genoise,
Chocolate Genoise, Gluten Free
Vanilla, Gluten Free Chocolate

Filling Options: White Chocolate
Mousse, Dark Chocolate Mousse,
Peanut Butter Mousse, Coconut
Cream, Ganache, Gianduja

Additions: Fresh Strawberries,
Raspberries, Blueberries, Peanut
Butter, Hazelnuts, Peanuts,
Preserves

Icing Options: Swiss Style
Buttercream

LATE NIGHT MENU

50 guest minimum. Select up to 3 per event. Only available as an addition to dinner.

CHORIZO, CHEESE, EGG BURRITO • \$8/PP

Southwestern Tortilla Chips

BELGIUM WAFFLE STICKS • \$15/PP

Maple or Sorghum Syrup

CHURROS • \$15/PP

Dulce De Leche & Vanilla Strawberry Purée

BBQ PORK SLIDERS • \$17/PP

Cajun Kettle Chips

FRIED CHICKEN SLIDERS • \$17/PP

Soft Roll, Pickles, Dijonaise, With Waffle Fries

SMASH BURGER* • \$19/PP

Beef Patty, Cheddar, Brioche Bun, Caramelized Onions, Tots & Secret Sauce

JUMBO LUMP CRAB CAKE SLIDER • \$24/PP

Soft Roll, Remoulade & Old Bay Chips

SPICY TUNA SUSHI BOWL* • \$26/PP

Sushi Rice, Sambal Hoisin Drizzle, Edamame, Crunchy Tempura

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RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

PREMIUM

1 HOUR • \$38
2 HOURS • \$48
3 HOURS • \$59
4 HOURS • \$69
5 HOURS • \$79

LUXURY

1 HOUR • \$40
2 HOURS • \$50
3 HOURS • \$60
4 HOURS • \$70
5 HOURS • \$80

BEER & WINE

1 HOUR • \$20
2 HOURS • \$27
3 HOURS • \$34
4 HOURS • \$41
5 HOURS • \$48

WINE

Kessler® By Raymond®, Napa
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Villa Sandi®
Prosecco

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUORS

Premium • \$15
Luxury • \$17

WINES | HOUSE WINE

Glass • \$13
Bottle • \$52

BEER

Domestic • \$8
Import • \$9

NON-ALCOHOLIC

Sodas & Juices • \$6
Mineral Waters • \$7

CASH BAR

Prices include service charge and tax.

LIQUORS

Premium • \$18
Luxury • \$21

WINES | HOUSE WINE

Glass • \$17
Bottle • \$67

BEER

Domestic • \$11
Import • \$13

NON-ALCOHOLIC

Sodas & Juices • \$8
Mineral Waters • \$10

SPECIALTY BARS & BEVERAGE ENHANCEMENTS

CORDIAL BAR • \$16/PP

2 Hours. Recommended as an After-Dinner Bar to complement your dessert selections.

Disaronno® Amaretto, Bailey's®, Grand Marnier®, Frangelico®, Kahlua® served with Whipped Cream, Chocolate Sauce, Confetti

TASTING EXPERIENCES

COLORADO BEER TASTING • \$21/PP

Coors® Banquet, Coors® Light, Voodoo Ranger® IPA, Colorado Native® Amber, Colorado Native® Lager

TEQUILA TASTING • \$27/PP

Exotico® Blanco Tequila, 1800® Silver Tequila, Jose Cuervo® Silver Tradicional Tequila, Del Maguey® Vida Mezcal

COLORADO SPIRIT TASTING • \$36/PP

Breckenridge Vodka, Breckenridge Gin, Breckenridge Rum, Breckenridge Bourbon

BLOODY MARY BAR

Premium • \$14/PP

Luxury • \$16/PP

MIMOSA & PEACH BELLINI BAR

Premium • \$12/ P

Luxury • \$14/PP

SPECIALTY COCKTAILS

MARGARITA • \$320/GAL

José Cuervo® Tradicional Silver Tequila, Cointreau®, Lime Juice, Orange Juice

ALPINE MULE • \$260/GAL

Frís® Vodka, Ginger Beer, Maple Syrup, Lime Juice

GRAPEFRUIT GIMLET • \$370/GAL

Wheatley® Vodka, Simple Syrup, Lime Juice, Grapefruit Juice

MAKER'S SMASH • \$360/GAL

Maker's Mark®, Blackberry Purée, Agave Nectar, Lemon Juice, Soda Water

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will be applied (4 hours). Each additional hour is \$50/bartender. Minimum of one bartender per 75 guests.

CASHIER

Up to 2 hours • \$150

Each additional hour • \$35

One cashier per bar

CASH BAR MINIMUM

\$500 drink spend per bar + Tax + Gratuity

MAKE THIS MOMENT YOURS.

BOOKING PROCESS

Is a Wedding Planner included in pricing?

While our Kessler Event Manager will oversee all aspects of your catering needs including menu selection and the setup of your reception location, ceremonies and receptions will require the services of a professional Wedding Planner and officiant to assist with all rehearsal, ceremony, and reception related details. The services of a full-day Wedding Planner will allow you to relax and enjoy your day knowing every detail will be taken care of. We're happy to provide you the names of planners from our preferred vendor list.

What exactly does my facility fee include?

Facility fee includes set up and break down of our event chairs, cocktail reception and dinner site including tables, votive candles, place setting (to include china, all appropriate glassware and silverware), cake table, gift table, linens, dance floor and limited set-up of wedding reception décor (menu cards, cake knife and server, champagne flutes) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 14 days prior with your final guest counts.

Can we book a ceremony without a reception?

We require ceremonies to include receptions with us and you will love how easily and beautifully your day flows from one to the other. We do, however, offer receptions without a ceremony on property.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

No. Our property is not pet friendly.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

Contact our team at bcfsales@kesslercollection.com to start creating your day.