



Beaver Run Resort

Weddings




BEAVER RUN
RESORT & CONFERENCE CENTER
Breckenridge, CO

620 Village Road, Breckenridge Colorado 80424
970.453.8716
www.beaverrun.com/weddings
sharding@beaverrun.com



CEREMONIES

PATIO ON THE GREEN

Accommodates up to 250 seated guests

SPENCER'S DECK

Accommodates up to 75 seated guests

COPPERTOP PATIO

Accommodates up to 150 seated guests

Site fees start at \$1,000

SITE FEE INCLUDES

A one(1) hour rehearsal (based on venue availability), and up to two(2) hours for the ceremony; as well as chair set up and take down. The site fee does not include: Decorating or decorations, additional lighting, power, or a runner. Fake Flower petals are not allowed in outdoor ceremony sites.

The site fee includes a staff member to redirect foot traffic around the ceremony sites.

RECEPTIONS

IMPERIAL BALLROOM

\$14,000 Food & Beverage Minimum
Accommodates up to 150 guests

BRECKENRIDGE BALLROOM

\$18,000 Food & Beverage Minimum
Accommodates up to 350 guests

COLORADO BALLROOM

\$20,000 Food & Beverage Minimum
Accommodates up to 500 guests

RECEPTION SITE INCLUDES

Up to four (6) hours for your reception, tables and chairs, dance floor (up to 15' x 15'), cake table, gift table, DJ table and head table. We provide cream or white linens, any color of napkins and overlay from our inventory, & votive candles. Glitter & confetti are not allowed in the banquet rooms. Banquet space is only held between the hours indicated on the contract. Set up time will be confirmed closer to wedding date dependent on other business in hotel

All outside entertainment must conclude by 10 pm, and indoor entertainment must conclude by 11 pm. Noise ordinances are in place according to the Breckenridge Town Ordinance.

All prices are inclusive of taxes, gratuity and resort fee.

COPPERTOP II *

\$6,500 Food & Beverage Minimum
Accommodates up to 100 guests

COPPERTOP III *

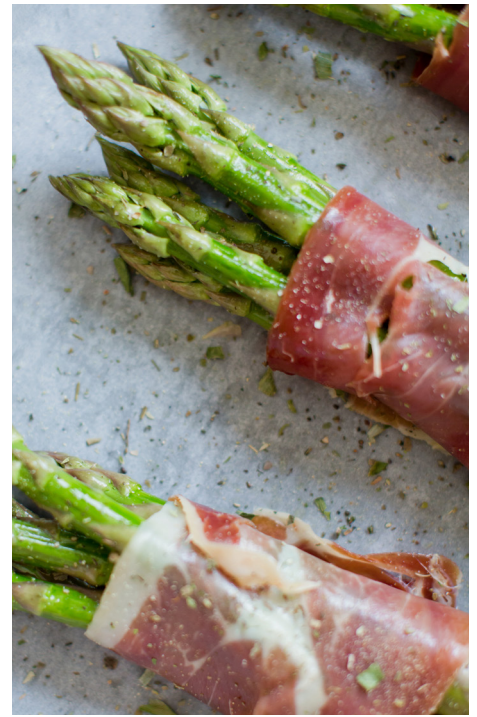
\$8,500 Food & Beverage Minimum
Accommodates up to 120 guests

THE TENT **

\$8,500 Food & Beverage Minimum
Accommodates up to 250 guests

*Not Available November-April

**Not Available October-May



COLD BITES

One (1) order contains 50 pieces.

Add \$35 per server, per hour for passed butler service.



DEVILED EGGS

Hardboiled eggs piped with our own savory filling | \$205

BRUSCHETTA

Thinly cut French bread toasted with extra virgin olive oil & topped with garlic, Roma tomatoes & capers | \$205

VEGETARIAN ANTIPASTO SKEWERS (GF)

Sundried tomatoes, artichokes, Buffalo mozzarella, Kalamata olive, basil, olive oil and balsamic | \$220

BEEF TENDERLOIN CANAPES

Thinly sliced beef tenderloin with horseradish, red onion & cornichons | \$260

PROSCIUTTO WRAPPED ASPARAGUS (GF)

Thinly sliced Italian ham around fresh asparagus with boursin cheese | \$235

AHI TUNA SHOOTERS (GF/DF)

Layers of seared Ahi Tuna with lime marinated avocado and ponzu reduction with a wonton chip | \$300

GAZPACHO SHOOTERS (GF/DF/V)

Chef's choice chilled Gazpacho Soup | \$170

CEVICHE SHOOTERS (GF/DF)

Citrus marinated seafood with avocado and cilantro | \$300

CALIFORNIA ROLL

Seasoned sushi rice rolled in Nori seaweed with avocado, Sriracha & snow crab, served with soy, wasabi & pickled ginger | \$275

LARGE SPLIT KING CRAB LEGS (GF/DF)

Large split king crab legs on ice with red cocktail sauce & lemon | \$90/pound

SMOKED SALMON CANAPES (GF/DF)

Cold smoked salmon on cucumber slices with red onions & capers | \$235

JUMBO SHRIMP COCKTAIL (GF/DF)

Tiger shrimp poached & served over ice with red cocktail sauce & lemon | \$300

All prices are inclusive of taxes, gratuity and resort fee



HOT BITES

*One (1) order contains 50 pieces.
Add \$35 per server, per hour for passed butler service.*



VEGETABLE SPRING ROLL

Paper-thin pastry folded around spicy vegetables served with hot mustard & Thai sweet chili with sweet & sour | \$190

MINI BAKED BRIE

Brie cheese and raspberry in crisp phyllo dough | \$220

ASSORTED MINI QUICHE

Bite size mini quiche with spinach & cheese. And bite size ham and cheese | \$190

GREEK SPANAKOPITA

Crisp phyllo dough filled with spinach, onions & feta cheese | \$190

SOUTHWEST CHICKEN EMPANADAS

Medium spicy chicken in pastry with cilantro & New Mexico chilies served with a fresh Pico de Gallo | \$235

MINI CHICKEN CORDON BLEU

Breaded chicken stuffed with Swiss cheese & ham, fried crisp | \$220

TERIYAKI KABOB

Tender pieces of beef, skewered & brushed with teriyaki, served with a coconut peanut sauce | \$220

THAI CHICKEN SATE

Boneless breast of chicken, soy marinade & Thai chili | \$220

CHINESE POTSTICKERS

Paper-thin dough filled with pork & vegetables, served with hoisin sauce | \$220

CHICKEN MEATBALLS (DF)

Cocktail size meatballs tossed in honey Sriracha sauce | \$220

BACON WRAPPED SCALLOPS (GF/DF)

Bay scallops wrapped in smoked bacon, served with a north woods rémoulade | \$260

COCONUT SHRIMP

Crispy fried shrimp coated in coconut & served with Thai chili sauce | \$260

CRAB RANGOON

The finest of crabmeat in a crispy wonton wrapper served with hot mustard & sweet & sour sauce | \$205

SNOW CRABCAKES

With a peppercorn rémoulade | \$260

SWEDISH MEATBALLS

Cocktail size meatballs tossed in mushroom sauce with sour cream | \$190



All prices are inclusive of taxes, gratuity and resort fee



MIRRORS & PLATTERS

One (1) order contains 50 pieces unless otherwise listed.



CHEESES OF THE WORLD (GF)

Selection of imported & domestic cheeses to include: brie, Danish bleu, port salute, smoked cheddar, Swiss, boursin, bonbel & others with grapes, berries & crackers | \$400

BAKED BRIE EN CROUTE

Kilo wheel of triple cream brie, toasted sliced almonds raspberry preserves wrapped in fluffy puff pastry, served with appropriate fruit & crusty French bread (Serves 20-25 people) | \$275

AHI HAWAIIAN (GF/DF)

Seared number one grade Ahi tuna. Chilled & sliced, served with spicy chili sauce, wasabi, soy & ginger | \$400

VEGETABLE CRUDITES (GF/DF/V)

An assortment of fresh carrots, celery, broccoli & marinated mushrooms combined with olives, pickled vegetables & cherry tomatoes with our own white bean hummus & parmesan ranch dressing | \$240

ANTIPASTO PLATTER (GF/DF)

Thinly sliced prosciutto, capicola & salami with marinated mushrooms, kalamata olives, artichokes & roma tomatoes | \$410

CASCADE OF FRESH FRUIT (GF/DF/V)

Fresh melons, berries & grapes with yogurt dipping sauce | \$250

SMOKED FISH MIRROR (GF)

Hot & cold smoked salmon & trout with lemon, cream cheese, capers, red onion & lahvosh crackers | \$450

CHILLED ROAST TENDERLOIN OF BEEF

Choice tenderloin roasted to medium rare with toast points, hard boiled egg, minced red onion, capers, gherkins & horseradish remoulade | \$490

SPINACH ARTICHOKE DIP (GF)

Served Hot with Pita Bread, Carrots, Celery and Tortilla Chips (Serves 30 People) | \$230

All prices are inclusive of taxes, gratuity and resort fee



ACTION STATIONS

*Enhance any reception with an action station.
\$150 per chef, per hour for chef attended service.*



ROAST C.A.B. OF PRIME RIB (GF)

Beef rubbed with our own selection of herbs & spices, slow cooked & served with au jus, horseradish, mustard, mayo & petite rolls (serves 30) | \$580

BISON PRIME RIB (GF)

Bison rubbed with our own selection of herbs & spices, slow cooked & served with au jus, horseradish, mustard, mayo & petite rolls (serves 20) | \$600

ROAST TENDERLOIN OF BEEF (GF)

Rubbed with garlic, black pepper & salt, seared over a hot flame then slow roasted to medium rare served with demi glace, Dijon mustard, mayo & petite rolls (serves 25) | \$415

HONEY DIJON ROAST HAM (GF)

Scored with dried cloves, served with pineapple raisin sauce, mustard, mayo & petite rolls (serves 50) | \$385

ROASTED TOM (GF)

Slow roasted turkey on a bed of carrots, celery & onion, carved to order with cranberry sauce, mustard, mayo & petite rolls (serves 30) | \$385

BAKED POTATO BAR (GF)

Yukon Gold Baked Potatoes and Toppings to include sour cream, butter, chives, bacon bits, shredded cheddar cheese and chef's choice additional options | \$22 per guest

PASTA STATION

Penne & tortellini pasta with bay shrimp, grilled chicken, bacon, Italian sausage, sundried tomatoes, mushrooms, red onions, broccoli, fresh basil, garlic, parmesan cheese, chili flakes, marinara & alfredo sauces | \$22 per guest

All prices are inclusive of taxes, gratuity and resort fee



SPONSORED PER PERSON PACKAGES



	BEER & WINE	BEER, WINE, & WELL	BEER, WINE & PREMIUMS	BEER, WINE, & TOP SHELF
4 HOURS	\$45	\$50	\$60	\$70
5 HOURS	\$55	\$60	\$70	\$85
6 HOURS	\$66	\$70	\$80	\$100



PER DRINK CONSUMPTION PRICING



SPONSORED

CASH BAR

Domestic Beer | \$5

Domestic Beer | \$5

Import & Craft Brews | \$6

Import & Craft Brews | \$6

House Wine | \$7.50

House Wine | \$8

Premium Wine | \$9

Premium Wine | \$9

Well Brands | \$6.50

Well Brands | \$7

Premium Brands | \$7.50

Premium Brands | \$8

Top Shelf Brands | \$8.50

Top Shelf Brands | \$9

Sodas | \$3.50

Sodas | \$3.50

All prices are inclusive of taxes, gratuity and resort fee



PLATED DINNERS

Plated Dinners include your choice of soup, salad, fresh seasonal vegetables & a starch. Served with warm rolls & butter. Maximum of 3 entrees, inclusive of vegetarian needs.

SALADS

HOUSE SALAD

Mixed greens, diced Roma tomato, crisp bacon bits, carrot curls, cucumber & ranch dressing

TRADITIONAL CAESAR SALAD

Iceberg Lettuce, crisp croutons, shredded asiago & Caesar dressing

POWER SPINACH SALAD

Shaved Parmesan, diced apples, candied pecans & raspberry vinaigrette

SPENCER'S SALAD

Spinach with dried cherries, candied pecans, feta cheese & balsamic vinaigrette

SOUPS

TOMATO BASIL SOUP *(Contains Pine Nuts)*

WILD MUSHROOM BISQUE

CRAB & SMOKED CORN CHOWDER

LOBSTER BISQUE | \$2 extra

All prices are inclusive of taxes, gratuity and resort fee

PLATED DINNERS

Plated Dinners include your choice of soup, salad, fresh seasonal vegetables & a starch. Served with warm rolls & butter. Maximum of 3 entrees, inclusive of vegetarian needs.

ENTREES

C.A.B. SIRLOIN

Rubbed with Kosher salt, toasted pepper & olive oil | \$80

FILET MIGNON

Center cut choice beef tenderloin with red wine demi-glace | \$90

HUDSON VALLEY ORANGE DUCK

Marinated half duck served with a Grand Marnier orange sauce | \$78

GRILLED SALMON FILLET

Marinated in orange, lemon & lime, grilled over an open flame | \$68

ROCKY MOUNTAIN TROUT AMANDINE

Pan seared in brown butter, toasted almonds, chopped parsley | \$60

ROASTED LEMON CHICKEN QUARTER

Lemon, pepper & herb roasted chicken quarter served with chicken jus | \$62

CHICKEN FLORENTINE

Leaf spinach & cheese atop a boneless breast of chicken | \$62

DUETS

SURF & TURF

Grilled sirloin with red-wine demi glace with shrimp sautéed in lemon & garlic | \$96

LOBSTER TAIL & TENDERLOIN

Filet of beef tenderloin with red wine demi-glace with cold water lobster tail with drawn butter | \$110

SIRLOIN C.A.B. & GRILLED SALMON

Sirloin rubbed with kosher salt, toasted pepper & olive oil grilled over an open flame with marinated grilled salmon in orange butter sauce | \$96

VEGETARIAN

SPICY CHICKPEA & ZUCCHINI

Spicy chickpea & zucchini served in a puff pastry | \$55

STUFFED SQUASH

Stuffed squash with lentils, quinoa & roasted vegetables | \$55



All prices are inclusive of taxes, gratuity and resort fee



ENTRÉE OPTIONS

RAINBOW TROUT AMANDINE

Pan seared in brown butter, toasted almonds & chopped parsley

FILLET OF SALMON

Marinated in orange, lemon & lime grilled over an open flame

LEMON CHICKEN QUARTERED

Lemon, pepper & herb roasted chicken quarters & served with chicken jus

CHICKEN MARSALA

Tender chicken, mushrooms & tomatoes

C.A.B. SIRLOIN

Grilled over an open flame with red wine or mushroom demi-glace

EGGPLANT PARMIGANA

Breaded eggplant with Pomodoro sauce, parmesan cheese & penne pasta

SPICY CHICKPEA & ZUCCHINI

In a puff pastry

ROASTED PRIME RIB

Rubbed in our secret blend of spices & slow cooked with Au Jus, horseradish sauce & dinner rolls
+Add \$6 per person & \$150 per chef per hour

SIDES

GARLIC & BUTTER MASHED POTATOES

ROASTED RED POTATOES

JASMINE RICE

WILD RICE PILAF

ENHANCEMENTS

TEN OUNCE NEW YORK STRIP STEAK | \$17

JUMBO SHRIMP KABOB | \$12

VEGETABLE SKEWERS | \$7

TEN OUNCE RIBEYE STEAK | \$15

ONE ENTRÉE

\$68 per person

Choice of one side and
seasonal vegetable

TWO ENTRÉE

\$80 per person:

Choice of one side and
seasonal vegetable

THREE ENTRÉE

\$95 per person:

Choice of two sides and
seasonal vegetable

All prices are inclusive of taxes, gratuity and resort fee



PACKAGES

*Plated packages will include soup, salad, seasonal vegetable, starch, rolls & butter.
Buffet packages will include salad, seasonal vegetable, starch, rolls & butter.*

SILVER PACKAGE

CHAMPAGNE TOAST
CHEESE DISPLAY
ONE HOT BITE SELECTION
ONE COLD BITE SELECTION
TWO ENTRÉE MEAL

Buffet | \$110 Plated | \$130

GOLD PACKAGE

CHAMPAGNE TOAST
CHEESE DISPLAY
VEGETABLE DISPLAY
ONE HOT BITE SELECTION
TWO COLD BITE SELECTION
TWO ENTRÉE MEAL

Buffet | \$120 Plated | \$140

PLATINUM PACKAGE

CHAMPAGNE TOAST
CHEESE DISPLAY
VEGETABLE DISPLAY
TWO HOT BITE SELECTION
TWO COLD BITE SELECTION
TWO ENTRÉE MEAL
CAKE CUTTING

Buffet | \$130 Plated | \$150

Buffet & Plated entree options on pages 8-10.

All prices are inclusive of taxes, gratuity and resort fee



WEDDING LOVE FROM THE SPA AT BEAVER RUN

PRE- OR POST- NUPTIAL

COUPLES MY-SSAGES

In our Signature Time for Two-Ssages, we blend long strokes & gentle kneading, with light to moderate pressure. This package includes oxygen during your massage and complimentary champagne for the couple

50 min: \$140 | 80 min: \$200

BACHELORETTE OR GIRLS GET-TOGETHER

Plan a bachelorette or girls get-together special celebration at The Spa. We can provide group pricing, appetizers, champagne and customize the treatments and day just for you.

Contact us for pricing

WEDDING DAY

MAGNIFICENT MAKEOVER |

Full-performance makeup application

1 hour | \$109

ELEGANT EYELASHES

Get those perfect lashes for your perfect day

30 min | \$39

RECOMMENDED 3-5 DAYS PRE-WEDDING

LOVE MY FACE-SHL

In depth consultation with our experienced aestheticians who will customize and design a facial experience just for you!

50 min: \$130 | 80 min \$180

PRRR-FECT BROW CARE

Get those brows ready for your special day!
Includes tinting, shaping and waxing

20 min | \$29

PRRR-FECT LIP AND CHIN CARE

Tweezing and waxing

20 min | \$29

10% discount with any combination of services



LATE NIGHT SNACKS

*Minimum order of 25
unless otherwise noted.*



SLIDER BAR

Build your own sliders with Chef's choice of 3 different meat selections and toppings served with slider buns | \$22/person

STREET TACO BAR

Corn Tortillas filled with braised short ribs, roasted chicken & pulled pork, served with Japanese Slaw and Hatch Chili Crème | \$22/person

SOFT PRETZELS

Large soft pretzels served with mustard and melted cheese | \$4/serving

BUFFALO WINGS*

Spicy wings with carrots, celery sticks, ranch & bleu cheese dressing | \$185/50 wings

CHIPS, SALSA, GUACAMOLE & QUESO

\$10/serving

FRESH BAKED COOKIES OR BROWNIES*

\$45/dozen

PIZZAS*

Assorted toppings with 8 slices per pizza | \$30/pizza

**No Minimum order*

All prices are inclusive of taxes, gratuity and resort fee



WEDDING PLANNERS

ERICA SARELL WEDDINGS

Erica Sarell-Bull 303.815.7677
Erica@ericasarellweddings.com
www.ericasarellweddings.com

DISTINCTIVE MOUNTAIN EVENTS

Elizabeth 'Ebs' Long 720.346.4514
www.distinctivemntevents.com

PETAL AND BEAN

Kayle Walker-Burns 970.485.9106
info@petalandbean.com
www.petalandbean.com

FLOWERS

PETAL AND BEAN

970.485.9106
www.petalandbean.com

BLOOM

970.547.5951
www.bloomflowershop.com

BLUSH + BAY

720.480.1976
www.blushandbay.com

HAIR & MAKEUP

WEEMALA

857.540.9983
www.weemalahairandmakeup.com

BRECKENRIDGE HAIR COMPANY

970.453.0800
www.breckenridgehair.com

SPA

SPA AT BEAVER RUN

970.453.8757
www.beaverrun.com/
breckenridge-spa-resort



PHOTOGRAPHERS & VIDEOGRAPHERS

SARAH ROSHAN WEDDING PHOTOGRAPHER

303.905.9740
www.sarahroshanphoto.com

KELSEY BOOTH PHOTOGRAPHY

909.624.9037
www.kelseybooth.com

DANI COWAN PHOTOGRAPHY

254.466.4702
www.danicowanphotography.com

AMPERSAND FAMILY

903.387.1494
www.ampersandfamily.com

OFFICIANTS

SUMMIT CELEBRANT

970.389.6954
www.summitcelebrant.com

PHIL GALLAGHER

970.368.2686



PREFERRED VENDORS



ENTERTAINMENT

IMAGE AUDIOVISUALS

970.393.0172
www.imageav.com

DJ GUY

303.754.0004
www.djguy.biz

DJ CRISP

97.470.2483
breckenridgecrisp@yahoo.com

DREW REGES

906.370.7399
www.drewreges.com

GREATIME, DJS. EVENTS.EVOLVED

970.845.8566
www.greatimedj.com

SNOWFLAKE PHOTO BOOTH, INC.

970.368.3004
www.snowflakephotobooth.com

EAR2EAR PHOTOBOOTHS

970.509.9778
www.ear2earphotobooths.com

BAKERIES

BLUE MOON BAKERY

970.485.0385
www.bluemoonbakery.net

MOM'S BAKING COMPANY

970.453.4473

THE CAKE MAKER

970.471.0700
www.thecakemaker.us

KATY PIERSON

970.785.0385
www.sugarbreck.com

RENTALS & DECOR

COLORADO TENTS & EVENTS

970.262.6858
www.tentsandevents.com

CHILDCARE

RESORT SITTERS

970.513.4445
www.resortsitters.com

MOUNTAIN SITTERS

970.447.7024
www.mountainsitters.com