



THE RITZ-CARLTON

BACHELOR GULCH

ANDERSON'S CABIN MENUS



PRESET LUNCH

Maximum occupancy is 35 people per event.

SALAD

- Market Green Salad, Accompaniments

COLD OPTIONS

- Burnt End Potato Salad
- Vinegar Coleslaw

ENTRÉES

- Grilled Beef Burgers, Lettuce, Tomatoes, Onions, Pickles
- ¼ lb. All Beef Hot Dogs
- Bratwursts
- Smoked Pork Shoulder, Mustard BBQ Sauce, Soft Rolls

DESSERTS

- Cowboy Cookies
- Brownies

LUNCH BBQ

Uniformed Chef to prepare at Anderson's Cabin's BBQ pit. Inclusive of chefs fees. Maximum occupancy is 35 people per event.

SALAD

- Market Green Salad, Accompaniments

COLD OPTIONS

- Burnt End Potato Salad
- Vinegar Coleslaw

ENTRÉES

- Grilled Beef Burgers, Lettuce, Tomatoes, Onions, Pickles
- Citrus Marinated Chicken Breast
- ¼ lb. All Beef Hot Dogs
- Bratwursts
- Smoked Pork Shoulder, Mustard BBQ Sauce, Soft Rolls

DESSERTS

- Cowboy Cookies
- Brownies

FULL FEAST LUNCH BBQ

Uniformed Chef to prepare at Anderson's Cabin's BBQ pit. Inclusive of chefs fees. Maximum occupancy is 35 people per event.

SALAD

- Market Green Salad, Fresh Vegetables, Assorted Dressings

COLD OPTIONS

- Local Cheese and Charcuterie, Crispy Lavosh
- Country Macaroni Salad
- Chips & Dips, Tomatillo Salsa, Roasted Onion Dip, Chipotle Onion Dip

HOT OPTIONS

- Grilled Corn On The Cobb

ENTRÉES

- BBQ Pork Ribs
- Grilled ½ lb. Beef Burgers, Lettuce, Tomatoes, Onions, Pickles
- Bratwursts, Sauerkraut, Gourmet Mustards
- Split Herb Chicken Breasts

DESSERTS

- Ice Cream Bar, Assorted Toppings

PRESET DINNER

Pricing is per guest. Maximum occupancy is 35 people per event.

SALAD

- Market Green Salad, Fresh Vegetables, Assorted Dressings

COLD OPTIONS

- Heirloom Tomato & Cucumber Salad
- Mint Potato Salad
- Jalapeño Cornbread

HOT OPTIONS

- Grilled Summer Squashes & Asparagus

ENTRÉES

- Smoked Pork Chops, Andouille Sausage, Herb Jus
- Colorado Flank Steak, Watercress Pesto
- Colorado Trout, Succotash Cream

DESSERTS

- Fireside S'mores

DINNER BBQ

Uniformed Chef to prepare at Anderson's Cabin's BBQ pit. Inclusive of chefs fees. Maximum occupancy is 35 people per event.

SALAD

- Market Green Salad, Fresh Vegetables, Assorted Dressings

COLD OPTIONS

- Heirloom Tomato & Cucumber Salad
- Mint Potato Salad
- Jalapeño Cornbread

HOT OPTIONS

- Grilled Summer Squashes & Asparagus

ENTRÉES

- Grilled Pork Chops, Andouille Sausage, Herb Jus
- Sliced Flank Steak, Watercress Pesto
- Colorado Trout, Succotash Cream

DESSERTS

- Fireside S'mores

FULL FEAST DINNER BBQ

Uniformed Chef to prepare at Anderson's Cabin's BBQ pit. Inclusive of chefs fees. Maximum occupancy is 35 people per event.

SALAD

- Market Green Salad, Fresh Vegetables, Assorted Dressings

COLD OPTIONS

- Heirloom Tomato & Buratta Salad
- Three Bean Salad, Nicoise Olive, Ricotta Salata, Sherry Vinaigrette
- Jalapeño Cornbread

HOT OPTIONS

- Honey Butter Corn On The Cobb
- Roasted Shrimp, Grilled Peaches

ENTRÉES

- Grilled Rib Eye Steaks, Ember Roasted Onions, Lemon-Rosemary Butter
- Split Chicken, Mustard Vinaigrette, Crispy Onions

DESSERTS

- Chef's Selection of Bite Sized Desserts
- Fireside S'mores

CHEESE & CRUDITÉ

Maximum occupancy is 50 people per event.

- Colorado Cheeses & Charcuterie, Honeycomb, Dried Fruits, House Pickled Vegetables, Crispy Lavosh
- Seasonal Crudité & Dips, Hummus, Garden Ranch Dressing

THE CABIN RECEPTION

Maximum occupancy is 50 people per event.

- Colorado Cheeses & Charcuterie, Honeycomb, Dried Fruits, Crispy Lavosh
- Bruschetta, Tomato-Basil, Melon & Prosciutto, Mint Ricotta, Pea
- Smoked Jumbo Chicken Wings, Buffalo & BBQ Sauce, Garden Ranch, Celery
- Lemon Garlic Hummus, Smoky Baba Ganoush, Roasted Tomato Salsa, Tortilla Chips, Lavosh, Potato Chips

HOSTED BAR

\$150 per bartender per hour, based on 1 bartender per 100 guests, set up fee \$150.

RITZ-CARLTON COCKTAIL 16

Pricing per drink.

SUPERIOR COCKTAIL 15

Pricing per drink.

PREMIUM COCKTAIL 12

Pricing per drink.

CORDIAL 14

Pricing per drink.

IMPORTED BEER 8.5

Pricing per drink.

DOMESTIC BEER 7.5

Pricing per drink.

HOUSE WINE 52

Pricing per bottle.

- Steven Kent Chardonnay and Cabernet Sauvignon

BOTTLED JUICES 6

Pricing per bottle.

ASSORTED PEPSI SOFT DRINKS 6

Pricing per drink.

STILL & SPARKLING MINERAL WATER 6

Pricing per drink.

HOTEL POLICIES & PROCEDURES

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the state of Colorado; The Ritz-Carlton, Bachelor Gulch is responsible for administering these regulations. As such, it is not permitted for any outside alcoholic beverages to be brought onto resort property for consumption, and nor may they be removed for consumption off property. The price of alcohol cannot be discounted as per Colorado state law. Shots will not be served during the event. All specialty beverages not normally stocked by the resort and appearing in this catering menu will be charged for in full, regardless of actual consumption. All guests who appear younger than 30 years old consuming alcohol at your function must be prepared to present identification, or they may be denied alcohol. Colorado law requires all alcohol service to end at 1:45 a.m.

PRICING & GUARANTEES

A 24% taxable service charge and 13.82% sales tax will be added to all food, beverage, and audiovisual charges.

Prices are subject to change and can only be guaranteed within 6 months of your function date. Banquet Event Orders must be signed and returned to your Meetings and Special Events Manager no fewer than 14 days prior to your function date.

A guaranteed guest count is required by 3:00 p.m., three business days prior to your function date. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. If we are not advised of a guaranteed count, the expected number of guests will become the guaranteed count.

A guaranteed number and description of any meals for those guests with dietary restrictions is required by 3:00 p.m., five business days prior to your function.

For those guests who require kosher meals, this information is required by 3:00 p.m., seven business days prior to your function.

We will set and prepare for up to 3% over the guaranteed guest count. An increase of attendance on the day of the event greater than 15% may result in additional costs and substitution of alternate food and beverage product.

All events must have a backup space reserved on property for weather calls. All events must be booked at least 72 hours in advance.

Maximum occupancy is 35 people for lunch and dinner and 50 for receptions.

FEES & MENU PLANNING

Bartender and Cashier fees are \$150 per attendant per hour (1 bartender per 100 guests).

Menu/Escort cards indicating preselected entrée choices must be provided and include symbols designating selections.

No outside food and beverage of any kind may be brought into the hotel by clients or attendees.

TIMING

Entertainment at outdoor functions must conclude by 9:30 p.m. at indoor functions, by midnight.

All service for outdoor functions must conclude by 10:00 p.m.

OUTSIDE VENDORS

All outside vendors operating on property must have provided valid proof of liability insurance prior to your function's beginning. For details, please ask your Meetings and Special Events Manager.

DÉCOR

All décor, props, etc. must be approved by your Meetings and Special Events Manager. Certain décor may incur a function space cleaning fee. Nothing may be affixed to walls, floors, ceilings, furniture, fixtures, or other resort property without approval and without hotel assistance. You are responsible for the cost of repairing or replacing any damaged resort property.

SIGNAGE AND LITERATURE

All signage must be approved by your meetings and special events manager. Signage may not be affixed to the exterior of the building or displayed in the lobby or great room of the resort. No signage of any kind is permitted in the lobby and public areas of the hotel. Signage is to be used outside meeting rooms only and must be no larger than 22 inches wide and 16 inches tall. The hotel reserves the right to remove signage which is felt to be inappropriate.

AUDIO VISUAL SERVICES

The Ritz-Carlton, Bachelor Gulch has selected Presentation Services Audio Visual (PSAV) as our in-house provider. We ask that you give PSAV the opportunity to bid for any requested services. Once a proposal has been provided, you may choose to select an alternate audio visual provider. Should you choose to use an alternate audio visual provider, use of hang points and house sound must still be coordinated via PSAV. All outside production load in/outs must be overseen by a PSAV representative at a 4 hour minimum. Labor and power charges will apply.

PACKAGES

All incoming and outgoing packages will incur a \$5 per box handling fee in addition to shipping charges. Please discuss proper labeling and delivery instructions with your Meetings and Special Events Manager. Oversized boxes and pallets will incur additional charges.