
THE LODGE

AT BRECKENRIDGE

Weddings





Congratulations

Congratulations on your engagement and upcoming nuptials!

We are honored and delighted that you are considering The Lodge at Breckenridge for your special day, and we would be pleased to assist with any and all of your wedding plans. At The Lodge, we pride ourselves in working closely with each couple to custom design your dream wedding. We specialize in: an exquisite reception menu, the perfect ceremony location, stunning embellishments and recommendations. We strive to achieve our goal of creating unforgettable events with memories to last a lifetime.

At The Lodge at Breckenridge, planning is easy:

FIRST – Take Your Pick

- Pick your date. We can customize our unique spaces to best suit your special day.

SECOND – Ring the Dinner Bell

- Choose your menu. Attend one of our pre-scheduled tasting dates and select from the masterful creations of our chef and culinary team.

THIRD – The Bar

- Build your bar. So that we can most appropriately accommodate your needs, our wedding packages do not include bar service. This allows us to customize your beverage service to your desired level.

FOURTH – The Details

- Design your personalized timeline and floor plan. It is our pleasure to provide a list of vendors to ensure every detail aligns with your unique vision.

FINALLY – All the Little Extras

- Want to add a little “oomph” to your evening? Choose some extras like late night snacks or signature cocktails.

ICING ON THE CAKE

Although we do not make wedding cakes at The Lodge at Breckenridge, we are happy to recommend our favorite local bakeries for all your dessert needs.

GUESTROOMS

Do you need accommodations for your out-of-town guests? Rates vary by season and day of the week. Please allow us the opportunity to offer your friends and family the perfect getaway.

Your Venue

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO



SITE FEES:

Our event space is available to you from 10:00 a.m. until 10:00 p.m. on the day of your wedding.

- Saturday Events Winter \$3,500 Summer \$5,000
- Friday or Sunday Events Winter \$3,000 Summer \$4,000
- Why Knot Weekday No Site Fee!

*Prices quoted are exclusive of tax and service charge. Holiday rates may be higher.
Speak with our sales team for details.*

If an outdoor space is chosen for any part of your function, we will automatically book indoor backup space in the event of inclement weather.

SITE FEE INCLUDES:

Chairs, tables, linens, dishes, flatware, glassware and complimentary champagne toast.

DECORATIONS:

We believe in the natural beauty of The Lodge at Breckenridge and its surroundings, so decorations and florals are not included in our packages. However, we are happy to recommend some of our favorite vendors.

FOOD AND BEVERAGE MINIMUMS:

All minimums quoted are exclusive of applicable taxes and service charges. Tax rate is based upon current state and local sales tax rates. Our service charge is 22% of your total food and beverage cost.

- Saturday Events Winter \$7,500 Summer \$12,000
- Friday or Sunday Events Winter \$6,500 Summer \$8,500
- Why Knot Weekday Winter \$4,500 Summer \$6,500
Starting at \$159 per person

All menus, prices, taxes and fees are subject to change without notice. All prices are subject to 22% service charge and applicable current sales tax.

The Packages

CUSTOMIZE YOUR PACKAGE

GOLD PACKAGE

\$124 PER PERSON | PLATED \$144

- Choice of five hors d'oeuvres selections
- Champagne toast upon entrance to dinner
- Choice of three entrées, salad, accompaniment, seasonal vegetables and dinner rolls
- Cake cutting service

SILVER PACKAGE

\$109 PER PERSON | PLATED \$129

- Choice of five hors d'oeuvres selections
- Champagne toast upon entrance to dinner
- Choice of two entrées, salad, accompaniment, seasonal vegetables and dinner rolls
- Cake cutting service

BRONZE PACKAGE

\$96 PER PERSON | PLATED \$116

- Choice of three hors d'oeuvres selections
- Champagne toast upon entrance to dinner
- Choice of two entrées, salad, accompaniment, seasonal vegetables and dinner rolls
- Cake cutting service

WHY KNOT WEEKDAY PACKAGE

STARTING AT \$159 PER PERSON

- Site fee is waived
- Fruit and cheese display during cocktail hour
- Champagne toast upon entrance to dinner
- Choice of two entrées, salad, accompaniment, seasonal vegetables and dinner rolls
- Five-hour bar with beer and house wine
- Cake cutting service

Food and Beverage Offerings

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO

À LA CARTE MENU

DISPLAYED HORS D'OEUVRES

- Cured Meat and Cheese Board  | \$220
- Fruit and Cheese Display   | \$195
- Poached Shrimp with Cocktail Sauce  | \$220
- Spinach and Artichoke Dip with Warm Pita Points and Crisp Vegetables  | \$195
- Antipasto Platter  | \$220
- Vegetable Crudit  with Roasted Red Pepper Hummus and Herbed Ranch   | \$165
- Smoked Trout Dip on a Toasted Baguette with Caper Cream Cheese | \$220
- Baked Brie with Berries and Toasted Walnuts  | \$195

COLD HORS D'OEUVRES

- Caprese Skewers with Balsamic Glaze   | \$195
- Bruschetta Bites with Goat Cheese Spread, Tomatoes, Basil and Balsamic Glaze  | \$195
- Prosciutto, Mozzarella and Melon Skewers  | \$195
- Ahi Tuna Poke on a Wonton Chip with Sweet Soy-Sesame Reduction | \$220
- Deviled Eggs   | \$195
- Smoked Salmon Canape | \$220
- Medjool Dates stuffed with Goat Cheese and Cashews   | \$195

HOT HORS D'OEUVRES

- Bacon Wrapped Scallops with Balsamic Glaze  | \$230
- Thai Chicken Skewers with Peanut Soy Sauce  | \$195
- Stuffed Mushroom Caps 
 - Vegetarian | \$175
 - Crab | \$220
- Colorado Lamb Meatballs with Apple Brandy Jus | \$230
- Mini Crab Cakes with Remoulade | \$220

 Vegetarian  Gluten-Free

*Priced per 50 servings unless otherwise noted. Suggest 4-6 bites per person for a one-hour cocktail hour.
We will do our best to meet your dietary needs but please note that we are not a gluten-free kitchen.*



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Food and Beverage Offerings (Continued)

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO

THE MEAL

All meals are accompanied by assorted dinner rolls and butter.

SALADS

Pre-Set Salads (+\$8 Per Person)

- The Lodge Caesar – Crisp Romaine, House-Made Croutons, Shaved Parmesan and Creamy Caesar Dressing
- Field Greens – Mixed Greens, Shaved Carrot, Sliced Cucumber, Grape Tomatoes and Balsamic Vinaigrette  
- Baby Spinach – Goat Cheese, Candied Pecans, Dried Cranberries and Balsamic Vinaigrette  

ACCOMPANIMENTS

- Whipped Potatoes  
- Garlic-Roasted Fingerling Potatoes  
- Classic Wild Rice Pilaf  
- Three Cheese Macaroni and Cheese with Crispy Panko Topping 
- Smoked Gouda Au Gratin Potatoes (+\$7 Per Person) 

ENTRÉES

All entrées are accompanied by fresh seasonal vegetables

SEA*

- Jumbo Shrimp with Garlic Lemon Butter 
- Grilled Mahi Mahi with Tropical Salsa (+\$10 Per Person) 
- Pan-Seared Salmon with Lemon Beurre Blanc 
- Seared Ruby Red Trout with White Wine Sauce 

LAND*

- Colorado Lamb with Caramelized Shallot and Burgundy Demi-Glace (+\$10 Per Person) 
- Herb-Grilled Chicken Breast with Lemon Rosemary Cream Sauce 
- Grilled Chicken Breast with Wild Mushroom Marsala 
- Grilled Flat-Iron Steak with Breckenridge Bourbon Demi-Glace 
- Rocky Mountain Elk Medallions with Blackberry Demi-Glace (+\$10 Per Person) 
- Grilled Filet of Beef with Breckenridge Bourbon Demi-Glace (+\$10 Per Person) 
- Slow Roasted Beef Prime Rib with Herb Au Jus (+\$10 Per Person) 
- Pork Tenderloin with Blackberry Demi-Glace 

VEGETARIAN

(Most vegetarian entrées can be modified to be vegan)

- Butternut Squash Ravioli with Brown Butter Sage Sauce 
- Wild Mushroom Risotto  
- Mushroom Stack with Polenta Cake, Grilled Eggplant, Goat Cheese, Arugula and Roasted Tomato Broth  

* Inquire with the Sales Team about Duet Entrée options.

 Vegetarian  Gluten-Free

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Food and Beverage Offerings (Continued)

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THE EXTRAS

Available until 9:00 p.m. in reception space.

LATE NIGHT SNACKS

Minimum 25 Pieces

- Chicken Tenders | \$100 Per 25 Servings
- French Fries   | \$85 Per 25 Servings
- Hot Pretzel Bites with Cheese Dip and Mustard  | \$100 Per 25 Servings
- Bacon Wrapped Scallops  | \$120 Per 25 Servings
- Bruschetta Bites with Goat Cheese Spread, Tomatoes, Basil and Balsamic Glaze  | \$100 Per 25 Servings
- Cured Meat & Cheese Board  | \$200
- Spinach and Artichoke Dip with Warm Pita Points and Crisp Vegetables  | \$195

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Food and Beverage Offerings (Continued)

THE LODGE AT BRECKENRIDGE

BRECKENRIDGE, COLORADO

HOSTED BARS

HOSTED PACKAGE*

	BEER & WINE	CLASSIC	PREMIUM	**ADD UPGRADED WINES
Four Hours	\$44 Per Person	\$51 Per Person	\$55 Per Person	+\$13 Per Person
Five Hours	\$48 Per Person	\$55 Per Person	\$59 Per Person	+\$15 Per Person
Six Hours	\$50 Per Person	\$56 Per Person	\$61 Per Person	+\$16 Per Person

HOSTED CONSUMPTION

Domestic Beer	\$6 Per Beer	Upgraded Wine.	Prices Vary
Micro and Imported Beer	\$8 Per Beer	Classic Cocktails	\$10 Per Drink
House Wine	\$25 Per Bottle	Premium Cocktails	\$12 Per Drink
House Champagne	\$25 Per Bottle		

**Hosted package prices are subject to 22% service charge and all applicable taxes. Additional bars required for 150+ guests.*

**Liquor packages include standard mixers. Ginger beer or Red Bull are an additional \$4 per drink.*

***Upgraded Wine options vary. Please inquire for current selections.*

CASH BAR

Can be added to a hosted beer & wine package

Soda	\$3 Each
Classic Cocktails	\$11 Per Drink
Premium Cocktails	\$13 Per Drink

SELECTIONS*

HOUSE RED WINE: Oxford Landing Shiraz or Oxford Landing Cabernet

HOUSE WHITE WINE: Oxford Landing Chardonnay or Oxford Landing Pinot Grigio

CANNED BEERS: Coors Banquet, Coors Light, Avery White Rascal, Breckenridge Avalanche Amber Ale, Denver Pale Ale, SKA Modus Hoperandi IPA

CLASSIC LIQUORS: Epic Vodka, Spring 44 Gin, 4 Roses Bourbon, Dewars White Label, Flor de Caña Rum, Espolon Tequila

PREMIUM LIQUORS: Breckenridge Vodka, Breckenridge Gin, Breckenridge Bourbon, Glenlivet 12 Year, Captain Morgan, Hornitos Tequila,

**Special requests must be ordered 30 days in advance, may incur additional fees and/or ordering minimums, and cannot be guaranteed.*



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