



Group Information & Banquet Menus

Check all location(s) that apply to this reservation:

Beaver Creek Chophouse

15 W. Thomas Place
Beaver Creek, CO 81620
970-845-0555

CBar

15 W. Thomas Place
Beaver Creek, CO 81620
970-845-0555

Vail Chophouse

675 Lionshead Pl
Vail, CO 81658
970-477-0555

Chophouse Groups and Event Contact Information

Stacy Roemer: (cell) 816-651-3829 | (email) stacy@vailchophouse.com

Beaver Creek Chophouse Capacities

Large Party Reservations: 16-30 ppl (main dining room seating; non-private)

Large-Semi Private Dining: up to 76 ppl

Full Restaurant Buyout: up to 130 ppl

***Seasonal Deck:** 64 ppl

CBAR Capacities

Large Party Reservations: 16-40 ppl (non-private)

Semi-Private Dining: up to 40 ppl plated meal or cocktail party; 25 ppl buffet

Full Buyout: up to 50 ppl plated meal; 65 ppl casual buffet and/or passed options

***Seasonal Deck:** 44ppl

Vail Capacities

Large Party Reservations: 16-30 ppl (main dining room seating; non-private)

Semi-Private Dining: up to 50 ppl

Full Restaurant Buyout: up to 125 ppl

***Seasonal Deck:** 90ppl

Unparalleled Location! *Both Vail and Beaver Creek Chophouses' slope side locations offer spectacular mountain views. With exquisite menus, comprehensive wine lists and reputable service, the Chophouse has become a signature destination for locals and visitors alike.*

Our venues have the ability to host large parties as well as private and semi-private events, perfect for wide variety of social celebrations & corporate dinners or meetings. Located just steps from the base of the EagleBahn Gondola in Lionshead-Vail, and the base of the Centennial Lift in Beaver Creek, both restaurants offer convenient access to the shops, lodges and mountain activities in addition to their breathtaking mountain views.

Vail and Beaver Creek Chophouse offer specialty Group Menus that provide additional selections beyond our regular service, seasonal lunch and dinner menus. We are prepared to assist guests in planning a seamless event, complete with the details that make each event unique. To make the planning process even easier, the Chophouse will service your event with our extraordinary team, from our friendly wait staff to our experienced management staff; be assured, your guests will have an unforgettable evening.

Plated Lunch Entrees

\$35+ per person / Three Course

Soup or Salad

Chef's Choice Tomato Basil Lobster Bisque

Signature Salad

bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

Caesar

romaine hearts, Reggiano parmesan, homemade dressing, Spanish croutons

The Sweet Wedge

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweetie drop peppers, parsley, creamy bleu cheese dressing

Entree

Ravioli

butternut squash, pumpkin seed and sage pesto, aged balsamic redux, parmesan

Grilled Chicken Sandwich

avocado relish, smoked bacon jam, pepperjack cheese, chipotle dressing

Bird & Brie Sandwich

turkey, melted brie, applewood smoked bacon, honey mustard

Prime Rib Dip

roasted & shaved prime rib, grilled onion, melted horseradish Havarti, au jus

Fish Tacos

pan seared mahi, jalapeno sour cream, black beans, avocado, cilantro slaw

Carbonara

rotini pasta, bacon pancetta, reggiano parmesan, sweet peas, egg

Cobb Salad

chicken, egg, avocado, tomato, bacon, scallions, bleu cheese, cheddar, balsamic dijon dressing

Dry Aged Prime Bone-In Ribeye + \$12

Dessert

Key Lime Pie

real key lime juice, thick graham cracker crust

Petit Fours

variety of bite sized desserts

Triple Chocolate Mousse

a slice of the good life

Seasonal Cheesecake

A slice of decadence

All Menu Items and Pricing are Subject to Change

Passed Appetizers

all appetizers priced per piece

HOT APPETIZERS

Mini Crab Cakes 4.50

fresh avocado relish, cilantro lime beurre blanc

Sliders 5

pulled pork carnitas, pickle, chef's signature bbq sauce,
melted Tillamook cheddar

Spinach & Artichoke Dip 3

special blend of cheeses, served with house made tortilla
chips

Poutine 3.5

crispy potato cup, melted cheese curds, foie gras gravy,
signature seasoning

Stuffed Mushrooms 3.5

balsamic roasted with boursin or blue cheese

Cuban Mini's 5

glazed ham, genoa salami, mojo pork, pickles,
swiss, mustard dressing, hot pressed

Warm Brie 4

spiced apricot glaze, flatbreads, sliced apples

Scallop 5

jalapeno bacon wrapped sea scallop

COLD APPETIZERS

Jumbo Shrimp Cocktail 5

cocktail sauce, lemon pine nut gremolata

Caprese Crostini 3

mozzarella, tomato, balsamic reduction & pesto

Prosciutto Wrapped Jumbo Asparagus 4

with dotted balsamic glaze

Smoked Salmon Cucumbers 3.5

Smoked salmon atop cucumber canapé,
lemon allouette and capers

Cocktail Claws 5

snow crab claws, cracked for you, cocktail sauce,
remoulade

Ceviche in Tortilla Cups 4

shrimp, whitefish, fresh chilies, avocado, tomato

Stationed Appetizers

minimum order for 20 guests

Warm Brie 4 per person

spiced apricot glaze, flatbreads, sliced apples

Crudite Platter 3 per person

assorted seasonal vegetables, hummus, dahl, chipotle ranch

Antipasto Board 4.75 per person

artisan cheeses, cured salumi meats, olives, nuts, peppers, fruit

Fruit Montage 3.5 per person

variety of fresh cut seasonal fruit

Cold Appetizers

any cold appetizers can be stationed
per price above

Dessert & Coffee

Petit Fours 6 per person

variety of bite sized desserts

Coffee | Hot Tea | Hot Chocolate Bar 10 per person

All Menu Items and Pricing are Subject to Change

Plated Dinner Entrees

\$80 per person / Three Course

Soup or Salad

Chef's Choice Tomato Basil Lobster Bisque

Signature Salad

bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

Caesar

romaine hearts, Reggiano parmesan, homemade dressing, Spanish croutons

The Sweet Wedge

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweetie drop peppers, parsley, creamy bleu cheese dressing

Entree

Colorado Trout

colossal crab, raisin & pine nut brown butter sauce, roasted brussels sprouts

Pan Seared Salmon

blood orange butter sauce, grilled asparagus, pancetta pea risotto

Lemon Chicken

mesquite lemon crusted, truffle mushroom risotto, urban greens in champagne vinaigrette

Petite Filet 8oz

Prime New York Strip

Slow Roasted Beef Prime Rib

Double Bone Frenched Colorado Lamb Chops

Dessert

Key Lime Pie

real key lime juice, thick graham cracker crust

Petit Fours

variety of bite sized desserts

Triple Chocolate Mousse

a slice of the good life

Seasonal Cheesecake

A slice of decadence

All Menu Items and Pricing are Subject to Change

Plated Dinner Entrees

\$100 per person / Four Course

Appetizer

Crab Cakes

fresh avocado relish, cilantro lime beurre blanc

Scallops with Garlic

seared sea scallops, roasted garlic and corn risotto with
bacon jam

Jumbo Shrimp Cocktail

cocktail sauce, lemon pine nut gremolata

Ceviche in Tortilla Cups

shrimp, whitefish, fresh chilies, avocado, tomato

Caprese Crostini

mozzarella, tomato, balsamic reduction & pesto

Soup & Salad

Chef's Choice

Tomato Basil

Lobster Bisque

Signature Salad

bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

Caesar

romaine hearts, Reggiano parmesan, homemade dressing, Spanish croutons

The Sweet Wedge

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweetie drop peppers, parsley,
creamy bleu cheese dressing

Entree

Colorado Trout

colossal crab, raisin & pine nut crab brown butter sauce, roasted brussels sprouts

Pan Seared Salmon

blood orange butter sauce, grilled asparagus, pancetta pea risotto

Lemon Chicken

mesquite lemon crusted, truffle mushroom risotto, urban greens in champagne vinaigrette

Petite Filet 8oz

Double Bone Frenched Colorado Lamb Chops

Prime New York Strip

Slow Roasted Beef Prime Rib

Dessert

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real key lime juice, thick graham cracker crust

Petit Fours

variety of bite sized desserts

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Seasonal Cheesecake

a slice of decadence

All Menu Items and Pricing are Subject to Change

Shared Apps

\$18 / serves 4

Fresh Shucked Oysters

daily selections, served with mignonette, cocktail sauce and lemon

Warm Brie

spiced apricot glaze, flatbreads, sliced apples

Spinach & Artichoke Dip

special blend of cheeses, served with house made tortilla chips

Smoked Salmon

capers, egg, red onion, tomato, smoked paprika lemon rouille, toast points

Lobster Mac n' Cheese

coldwater lobster, marscapone, gouda, cheddar

Surf & Turf Options

Make any entrée a duo by adding the following:

Shrimp Scampi shrimp in a garlic butter sauce +18pp

Oscar Style colossal crab, grilled asparagus, béarnaise +18 pp

Steamed Lobster Tail (8 oz) +\$32 pp

Family Style Sides

Add on a Special Favorite or Substitute with an Entree

Each portion serves 3-4 guests with entrée selections, \$9 each

Roasted Garlic Mashed Potatoes, Roasted Broccolini,
Braised Mushrooms, Smoked Bacon Brussels, O'Ryan Potatoes,
Pancetta Pea Risotto