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
$40+ per person / Three Course

Soup or Salad

Chef’s Choice  Tomato Basil  French Onion
Signature Salad
bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

Caesar
romaine hearts, young radish, reggiano, house made croutons

The Sweet Wedge
chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweety drop peppers, parsley,
creamy bleu cheese dressing

Entree

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

Grilled Chicken Sandwich
smoked bacon jam, pepperjack cheese, chipotle dressing

Bird & Brie Sandwich
turkey, melted brie, applewood smoked bacon, honey mustard, cranberry chutney

Prime Rib Dip
roasted & shaved prime rib, grilled onion, melted horseradish havarti, au jus

Mahi Fish Tacos
jalapeno sour cream, black beans, avocado, cilantro slaw

Mountain Cheeseburger
chef’s special grind, choice of cheese, LTO, brioche bun, pickle
pick one: bacon, avocado, grilled onions, mushrooms, grilled jalapeños

Cobb Salad
romaine, chicken, egg, tomato, bacon, scallions, bleu cheese, cheddar, balsamic dijon dressing

Filet Mignon (gf) 8oz + $19

Dessert

Key Lime Pie
real key lime juice, thick graham cracker crust

Triple Chocolate Mousse
a slice of the good life

Petit Fours
variety of bite sized desserts

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** 5.50
  avocado cucumber relish, cilantro lime beurre blanc

- **Sliders** 5
  pulled pork carnitas, pickle, chef’s signature bbq sauce, melted Tillamook cheddar

- **Spinach & Artichoke Dip** 4
  special blend of cheeses, flatbreads, crudites

- **Poutine** 4
  crispy potato cup, melted cheese curds, foie gras gravy, signature seasoning

**COLD APPETIZERS**

- **Jumbo Shrimp Cocktail** 5
  cocktail sauce, lemon gremolata

- **Caprese Crostini** 3.5
  mozzarella, tomato, balsamic reduction & pesto

- **Cocktail Claws** 7
  stone crab claws, cracked for you, cocktail sauce, remoulade

- **Smoked Salmon Cucumbers** 4
  Smoked salmon, cucumber canapé, lemon allouette, capers

- **Fresh Shucked Oysters** 4
  daily selections, served with mignonette, cocktail sauce, horseradish, lemon

- **Ceviche in Tortilla Cups** 5
  shrimp, whitefish, fresh mango, avocado, tomato

**Stationed Appetizers**
minimum order for 20 guests

- **Warm Brie** 5 per person
  spiced apricot glaze, flatbreads, sliced apples

- **Crudite Platter** 4 per person
  assorted seasonal vegetables, hummus, chipotle ranch

- **Antipasto Board** 5 per person
  artisan cheeses, cured salumi meats, olives, nuts, peppers, fruit

- **Fruit Montage** 4 per person
  variety of fresh cut seasonal fruit

*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
$85 per person / Three Course

Soup or Salad

Chef’s Choice       Tomato Basil       French Onion

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

Caesar
romaine hearts, young radish, reggiano, house made croutons

The Sweet Wedge
chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweety drop peppers, parsley, creamy bleu cheese dressing

Entree

Rocky Mountain Trout
crab, raisin & pine nut brown butter sauce, roasted brussels sprouts

Loch Duart Scottish Salmon
winter succotash, maple-sage gastrique, micro hemp

Herb Grilled Chicken Breast
ricotta potato gnocchi, wild mushrooms, haircot vert, natural jus

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

Filet (gf) 8oz
whipped yukon gold potatoes, bacon wrapped asparagus, maître de butter

Prime New York Strip (gf) 14oz
caramelized onion, yukon gold potato puree, maple bacon brussels sprouts

Slow Roasted Beef Prime Rib
loaded baked potato, garlic green beans, au jus

Double Colorado Lamb Chops (gf)
roasted butternut squash, grilled asparagus, blackberry demi glace

Dessert

Key Lime Pie
real key lime juice, thick graham cracker crust

Triple Chocolate Mousse
a slice of the good life

Petit Fours
variety of bite sized desserts

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**  
  avocado cucumber relish, cilantro lime beurre blanc
- **Prime Beef Satay’s**  
  sweet soy glaze, sesame, cilantro, scallion
- **Jumbo Shrimp Cocktail**  
  cocktail sauce, lemon gremolata
- **Smoked Salmon**  
  capers, egg, red onion, tomato, remoulade, toast points
- **Caprese Crostini**  
  mozzarella, tomato, balsamic reduction & pesto

### Soup & Salad
- **Chef’s Choice**
- **Tomato Basil**
- **French Onion**
- **Signature Salad**  
  bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette
- **Caesar**  
  romaine hearts, young radish, reggiano, house made croutons
- **The Sweet Wedge**  
  chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweety drop peppers, parsley, creamy bleu cheese dressing

### Entree
- **Rocky Mountain Trout**  
  crab, raisin & pine nut brown butter sauce, roasted brussels sprouts
- **Loch Duart Scottish Salmon**  
  winter succotash, maple-sage gastrique, micro hemp
- **Herb Grilled Chicken Breast**  
  ricotta potato gnocchi, wild mushrooms, haircot vert, natural jus
- **Ravioli**  
  butternut squash, pumpkin seed and sage pesto, aged balsamic redux, parmesan
- **Filet (gf) 8oz**  
  whipped yukon gold potatoes, bacon wrapped asparagus, maître de butter
- **Prime New York Strip (gf) 14oz**  
  caramelized onion, yukon gold potato puree, maple bacon brussels sprouts
- **Slow Roasted Beef Prime Rib**  
  loaded baked potato, garlic green beans, au jus
- **Double Colorado Lamb Chops (gf)**  
  roasted butternut squash, grilled asparagus, blackberry demi glace

### Dessert
- **Key Lime Pie**  
  real key lime juice, thick graham cracker crust
- **Triple Chocolate Mousse**  
  a slice of the good life
- **Petit Fours**  
  variety of bite sized desserts
- **Seasonal Cheesecake**  
  a slice of decadence

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All Menu Items and Pricing are Subject to Change
Shared Apps
$18

Fresh Shucked Oysters
daily selections, served with mignonette, cocktail sauce, raw horseradish, lemon

Warm Brie
spiced apricot glaze, flatbreads, sliced apples

Spinach & Artichoke Dip
special blend of cheeses, flatbreads, crudites

Seasonal Bruschetta
pesto, caprese, wild mushroom

Yellowfin Tuna Poke
yuzu, cucumber, avocado, jalapeno crema, plantain chips

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)  +$35 pp
Crab Legs  +$MP 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

Confit Garlic Whipped Potatoes, Garlic Green Beans,
Saute’d Wild Mushrooms, Maple Bacon Brussels Sprouts, Roasted Cauliflower

All Menu Items and Pricing are Subject to Change
Chophouse Brunch | First Tracks Buffet
$34 per person

Regular & Decaf Coffee, Tea Selection, Hot Cider & Hot Chocolate
Orange & Cranberry Juice, Soft Drinks
Fresh Baked Artisan Filled Pastries, Danish & Croissants
Assorted Cereals, Granola & Oatmeal
Fresh Fruit & Yogurt
Bagel & Salmon Station
Breakfast Potatoes
Chophouse Scrambled Eggs
Applewood Smoked Bacon & Sausages

A la Carte
(These items can be added to the above buffet)

Buttermilk Pancakes with Pure Maple Syrup $10

Steak & Egg Breakfast Burrito $15
prime rib & cheddar with scrambled eggs, onion & bell pepper wrapped in a flour tortilla smothered in Chophouse green chili

Avalanche Omelet $14
three eggs, host’s choice of three ingredients
Ingredients: ham, bacon, sausage, aged irish cheddar, bell pepper, crimini mushroom, tomato & onion

Mini Crab Cakes $15
fresh avocado relish, cilantro lime beurre blanc

Cobb Salad (gf) $9
romaine, chicken, egg, tomato, bacon, scallions, bleu cheese, cheddar, balsamic dijon dressing

Signature Salad (gf) $8
bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

BLT with Bacon, Lettuce, Tomato & Fried Egg $13

Bird & Brie Sandwich $15
turkey, melted brie, applewood smoked bacon, honey mustard, cranberry chutney

+Add Omelet Station
$13 per person plus $50/hr per chef (1 required per station per 50 people)
prime rib, ham, turkey breast, bacon, aged irish cheddar, havarti, swiss, bell pepper, avocado, crimini mushroom, tomato & onion

All Menu Items and Pricing are Subject to Change