



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, sweetie 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

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 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

Stuffed Mushrooms 4
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 4.5
spiced apricot glaze, flatbreads, sliced apples

Prime Beef Satay's 6
sweet soy glaze, sesame, cilantro, scallion

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, sweetie 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

Petit Fours

variety of bite sized desserts

Triple Chocolate Mousse

a slice of the good life

Seasonal Cheesecake

A slice of decadence

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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

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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



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 50people)

prime rib, ham, turkey breast, bacon, aged irish cheddar, havarti, swiss, bell pepper, avocado, crimini mushroom, tomato & onion

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