



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 Strack-Wilhelmsen: (cell) 816-651-3829 | (email) stacy@vailchophouse.com

Beaver Creek Chophouse Capacities

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

Full Restaurant Buyout: up to 130 ppl

***Seasonal Deck:** 64 ppl

CBAR Capacities

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

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

\$68+ per person / Three Course

Soup or Salad

(SELECT A SOUP & SALAD OR TWO SALADS)

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

(SELECT 3)

Gnocchi (vegetarian/vegan)

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

Grilled Chicken Sandwich

smoked bacon jam, pepperjack cheese, chipotle dressing

Turkey Melt

ciabatta, arugula, turkey, gouda, bacon, raspberry chipotle jam

Prime Rib Dip

roasted & shaved prime rib, grilled onion, provolone, hoagie, 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 + \$50

Dessert

(SELECT 2)

Key Lime Pie Tart

real key lime juice, thick graham cracker crust

Carrot Cake

4-layer topped & filled with cream cheese frosting

Triple Chocolate Mousse

a slice of the good life

New York 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 6

avocado cucumber relish, cilantro lime beurre blanc

Sliders 6

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

Stuffed Mushrooms 4.50

balsamic roasted with boursin or blue cheese

Cuban Mini's 6

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

Warm Brie 6

spiced apricot glaze, flatbreads, sliced apples

Prime Beef Satay's 8

sweet soy glaze, sesame, cilantro, scallion

COLD APPETIZERS

Jumbo Shrimp Cocktail 6

cocktail sauce, lemon gremolata

Caprese Crostini 4.50

mozzarella, tomato, balsamic reduction & pesto

Cocktail Claws 10

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

Smoked Salmon Cucumbers 5

Smoked salmon, cucumber canapé,
lemon alouette, capers

Fresh Shucked Oysters 4.50

daily selections, served with mignonette, cocktail sauce,
horseradish, lemon

Ceviche in Tortilla Cups 8

shrimp, whitefish, avocado, tomato

Stationed Appetizers

minimum order for 20 guests

Warm Brie 6 per person

spiced apricot glaze, flatbreads, sliced apples

Poutine 5.50

colossal fries, melted cheese curds, foie gras gravy, signature seasoning

Crudite Platter 4.50 per person

assorted seasonal vegetables, hummus, chipotle ranch

Spinach & Artichoke Dip 5

special blend of cheeses, flatbreads, crudites

Antipasto Board 8 per person

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

Fruit Montage 5 per person

variety of fresh cut seasonal fruit

*Any cold appetizers can be stationed
per price above

Dessert & Coffee

Carrot Cake

4-layer topped & filled with cream cheese frosting

Coffee | Hot Tea | Hot Chocolate Bar 13.50 per person

All Menu Items and Pricing are Subject to Change

Plated Dinner Entrees

\$115 per person / Three Course

Soup or Salad

(SELECT A SOUP & SALAD OR TWO SALADS)

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, sweet drop peppers, parsley, creamy bleu cheese dressing

Entrée

(SELECT 3)

Rocky Mountain Trout

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

Loch Duart Scottish Salmon

seasonal succotash, maple-sage gastrique, pea tendrils

Herb Grilled Chicken Breast

whipped yukon gold potatoes, wild mushroom sauce, haricot vert

Gnocchi (vegetarian/vegan)

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

Filet (gf) 8oz

whipped yukon gold potatoes, bacon wrapped asparagus, bordelaise

Prime New York Strip (gf) 14oz

caramelized onion, whipped yukon gold potatoes, maple bacon brussels sprouts

Slow Roasted Beef Prime Rib

loaded baked potato, garlic green beans, au jus

Lamb Shank (gf)

roasted butternut puree, grilled asparagus, demi-glace

Dessert

(SELECT 2)

Key Lime Pie Tart

real key lime juice, thick graham cracker crust

Carrot Cake

4-layer topped & filled with cream cheese frosting

Triple Chocolate Mousse

a slice of the good life

New York Cheesecake

A slice of decadence

All Menu Items and Pricing are Subject to Change

Plated Dinner Entrees

\$150 per person / Four Course

Appetizer

(SELECT 2)

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 Cucumbers

smoked salmon, cucumber canapé, lemon alouette, capers

Caprese Crostini

mozzarella, tomato, balsamic reduction & pesto

Soup & Salad

(SELECT A SOUP & SALAD OR TWO SALADS)

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

Entrée

(SELECT 3)

Rocky Mountain Trout

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

Loch Duart Scottish Salmon

seasonal succotash, maple-sage gastrique, pea tendril

Herb Grilled Chicken Breast

whipped yukon gold potatoes, wild mushroom sauce, haricot vert

Gnocchi (vegetarian/vegan)

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

Filet (gf) 8oz

whipped yukon gold potatoes, bacon wrapped asparagus, bordelaise

Prime New York Strip (gf) 14oz

caramelized onion, whipped yukon gold potatoes, maple bacon brussels sprouts

Slow Roasted Beef Prime Rib

loaded baked potato, garlic green beans, au jus

Lamb Shank (gf)

roasted butternut puree, grilled asparagus, demi-glace

Dessert

(SELECT 2)

Key Lime Pie Tart

real key lime juice, thick graham cracker crust

Carrot Cake

4-layer topped & filled with cream cheese frosting

Triple Chocolate Mousse

a slice of the good life

New York Cheesecake

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All Menu Items and Pricing are Subject to Change

Shared Apps

One Dozen Fresh Shucked Oysters 54
daily selections, served with mignonette, cocktail sauce, raw horseradish, lemon

Warm Brie (includes 6 mini Brie) 36
spiced apricot glaze, flatbreads, sliced apples

Spinach & Artichoke Dip (4 guests per serving) 18
special blend of cheeses, flatbreads, crudites

Seasonal Bruschetta (8 guests per serving) 20
pesto, caprese, tomato, onion relish

Yellowfin Tuna Poke (4 guests per serving) 21
yuzu, cucumber, avocado, jalapeno crema, plantain chips

Lobster Mac n' Cheese (4 guests per serving) 26
coldwater lobster, mascarpone, gouda, cheddar

Surf & Turf Options

Make any entrée a duo by adding the following:

Shrimp Scampi shrimp in a garlic butter sauce +19 pp
Oscar Style colossal crab, grilled asparagus, béarnaise +28 pp
Two Steamed Lobster Tails (8 oz) +\$100 pp
Crab Legs (1/2lb) +\$MP pp

Family Style Sides

Add on a Special Favorite or Substitute with an Entrée
Each portion serves 3-4 guests with entrée selections 14 each

Creamy Yukon Gold Potatoes, Garlic Green Beans,
Saute'd Wild Mushrooms, Maple Bacon Brussels Sprouts

Bacon Wrapped Asparagus 18 each



Chophouse Italian Buffet

\$73 per person

Buffets are limited to certain guest count and space availability

Antipasto Platter

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

Garden Salad

heirloom tomatoes, cucumbers, carrots, red onions over mix greens with Italian dressing

Fresh Garlic Bread

Chicken Parmesan

fresh basil, melted mozzarella cheese, marinara sauce over linguini pasta

Chicken Picatta

capers, fresh parsley, white wine butter sauce

Alfredo Fettuccine

white cream sauce

Grilled Italian Vegetables

Tiramisu

OR

Chocolate Dip Cannoli

All Menu Items and Pricing are Subject to Change



Chophouse BBQ Buffet

\$73 per person

Buffets are limited to certain guest count and space availability

Pulled Pork

Brisket

Shredded Chicken

buns to be provided on the side for sandwiches and condiments for sandwiches: bbq sauce, pickles, and mustard

Deviled Eggs

Potato Salad

mayo and mustard base

Mac and Cheese

(cont'd)

Watermelon Salad

feta and mint

Baked Beans

Cole Slaw

Grilled Vegetable Medley

zucchini, squash and onion

Cornbread Muffins

Assorted Cookies

OR

Brownies

All Menu Items and Pricing are Subject to Change



Chophouse Mexican Buffet

\$70 per person

Buffets are limited to certain guest count and space availability

Southwest Tortilla Salad

dressings on the side: chipotle ranch dressing and regular ranch dressing
grilled corn tomato, red onion, bell pepper, cotija cheese, crispy tortilla strips, chipotle ranch dressing

Fajita/Taco Bar/ Entrees

marinated beef steak & seasoned chicken, vegetarian grilled portobello mushrooms. grilled peppers and onions (separate chafar), shredded pepper jack cheese, sour cream, guacamole, pico de gallo, cilantro, lime wedges, salsa verde, and salsa roja

Cheese Quesadillas

(add chicken)

Refried Pinto Beans

Arros Rojo

Cheese Enchiladas with Tomatillo Salsa

Chips and Salsa

Tres Leches Cake

OR

Churros

caramel or chocolate sauce



Chophouse Brunch

\$60 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 12

Steak & Egg Breakfast Burrito 18

prime rib & cheddar with scrambled eggs, onion & bell pepper wrapped in a flour tortilla smothered in Chophouse green chili

Avalanche Omelet 20

three eggs, host's choice of three ingredients

Ingredients: ham, bacon, sausage, aged irish cheddar, bell pepper, crimini mushroom, tomato & onion

Mini Crab Cakes (3) 18

fresh avocado relish, cilantro lime beurre blanc

Cobb Salad (gf) 21

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

Signature Salad (gf) 19

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

BLT with Bacon, Lettuce, Tomato & Fried Egg 15

Turkey Melt 23

ciabatta, arugula, turkey, gouda, bacon, raspberry chipotle jam

+Add Omelet Station

\$21 per person plus \$60/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
12/11/2023*

HOUSE CREATIONS

THE CHOPHOUSE BLOODY MARY 18
tri-pepper infused tito's vodka &
chophouse signature bloody mary recipe

jalapeño bacon +3.5
shrimp +6 side car your choice draft +5

HOT MULLED WINE

red wine, orange, cranberry, honey, house spice blend 15

KEY LIME MARTINI 17

house limecello, coconut cream
graham cracker rim

PINEAPPLE-TINI 17

house infused pineapple wheatley vodka

THE CHOPHOUSE MARGARITA 20

chophouse patron single barrel reposado tequila,
house limecello, patron citronge (*make it spicy +1*)

MANHATTAN BAR

YOUR CHOICE OF A BOURBON/RYE/RUM

OUR chophouse woodford barrel bourbon 22

OUR chophouse laws single barrel rye (CO) 26

angel's envy 10 year caribbean cask rye 31

montanya distillers valentia 4 yr rye finished rum (CO) 22

YOUR CHOICE OF A VERMOUTH OR AMARO

VERMOUTH: antica sweet **or** carpano bianco **or**
vermouth di torino superiore (herbal and and spiced)

AMARO: montenegro **or** nonino

YOUR CHOICE OF BITTERS

angostura, black walnut, cardamom, grapefruit,
peychaud's, whiskey barrel, smoked cinnamon, orange,
hummingbird, rhubarb, sassafrass, japanese umami

YOUR CHOICE OF INFUSED CHERRY

jack daniel's infused bordeaux cherry **or**

old forester citrus cinnamon amarena cherry

HOUSE COCKTAILS

HIGH SEASON empress 1908 gin, grove street cranberry liqueur, winter honey syrup, orange, topo chico, nutmeg 18

CHOPHOUSE WINTER OLD FASHIONED chophouse laws single barrel rye, sassafrass bitters, winter honey syrup, orange flower water 20

CHOPHOUSE OLD FASHIONED chophouse woodford barrel bourbon, brown sugar simple, orange & whiskey bitters, orange flower water 20

CHOPHOUSE RANCH WATER chophouse patron single barrel reposado tequila, cucumber shrub, lime, topo chico 18

CHOPHOUSE MULE la luna mezcal, blackberry lemon simple, acqua de dedro citron liqueur, blood orange ginger beer 18

EXPRESSO MARTINI ketel one house infused vanilla vodka, marble espresso vodka, brown sugar simple syrup, cold brew coffee 20

STRAWBERRY LAVENDER LEMONADE wheatley vodka, strawberry puree, lemon, lavender h2o, simple 16

I'M YOUR HUCKLEBERRY 44 north huckleberry vodka, mint, lemon, agave, butterfly pea flower h2o 16

MOUNTAIN SPRITZ aperol, ruffino prosecco, sparkling h2o, orange 20

HOT HOUSE IRISH COFFEE slane irish whiskey, brown sugar simple, french roast coffee, house cream 15

HOT THE BUTTERFINGER bailey's chocolate liqueur, butterscotch schnapps, hot cocoa, whipped cream, butterfinger pieces 15

HOT GINGER TENNESSEE HOT TODDY jack daniel's tennessee honey, domaine de canton ginger liqueur, lemon, agave, cloves 15

HOT FIRE CIDER jack daniel's tennessee fire, whiskey bitters, warm apple cider, chili rim 15

BEER bottles/cans

Delirium Tremens 16.9oz 16

La Chouffe Belgian Golden Ale 14

Pilsner Urquell Golden Pilsner 11

Wibby Brewing Double Dunkel (CO) 10

Vail Brewing Pete's Stash Pale (CO) 16oz 10

Road House Highwayman Pilsner 16oz 10

Holidaily Favorite Blonde (CO) 10 (GF)

Telluride Brewing Mountain Kolsch (CO) 9.5

Bell's Brewery Light Hearted Lo-Cal IPA 9.5

Blue Moon Belgian White Ale (CO) 9.5

Corona 10

Starcut Pulsar Dry Cider 10

High Noon Watermelon Hard Seltzer 10

High Noon Peach Hard Seltzer 10

Bud Light 9

Coors Banquet 9

Michelob Ultra 9

bubbles

2013 Dom Perignon Brut (bottle only), 295

Veuve Clicquot Brut, Champagne, FRA 30/118

Chandon Rosé, CA 17/66

Ruffino Prosecco, ITA 15/58

Korbel Brut, CA 187ml 14

white & rosé

Ferrari Carano Tre Terre Chardonnay, Russian River, CA 21/82

Domaine Carrou Sancerre, Loire Valley, FRA 20/78

Terras Gauda Albarino, Rias Baixas, Spain 15/58

Sonoma Cutrer Chardonnay, Russian River, CA 16/62

Whispering Angel Rosé, Cotes de Provence, FRA 16/62

Kim Crawford Sauvignon Blanc, Marlborough, NZ 16/62

Banfi San Angelo Pinot Grigio, Toscana, ITA 15/58

red

Caymus Cabernet Sauvignon, Napa Valley, CA 40/199(1L)

The Prisoner Red Blend, Napa Valley, CA 25/98

Stags' Leap Petite Sirah, Napa Valley, CA 25/98

Justin Cabernet Sauvignon, Paso Robles, CA 20/78

Van Duzer Pinot Noir, Willamette Valley, OR 18/70

Terrazas Reserva Malbec, Mendoza, ARG 16/62

Stags' Leap Merlot, Napa Valley, CA 20/78

Skyside Cabernet Sauvignon, CA 15/58

Skyside Pinot Noir, CA 15/58

BEER draft

Chophouse Amber Lager by Wibby (CO) 9.5

Eagle River Brewing Helles Lager (CO) 9.5

Vail Brewing Gore Creek IPA (CO) 9.5

Voodoo Ranger Juicy Haze IPA (CO) 9.5

Coors Light (CO) 8.5

Modelo Especial 10

Stella Artois 10.5

Guinness Irish Stout 12

NA BEER

Wellbeing Hellraiser Amber 16oz 10

Heineken 0.0 Lager 9

MOCKTAILS

CUCUMBER COOLER 10

seedlip garden 108, cucumber shrub,
lemon, simple, sparkling h2o

BLOOD ORANGE SPARKLER 9

blood orange puree, lemon,
sparkling h2o

WATERMELON SPARKLER 9

watermelon puree, lime, sparkling h2o

BEVERAGE DIRECTOR

Joe Griffith