



THE PERFECT SETTING





START PLANNING YOUR PERFECT DAY

As you plan the details of your joyous event, let the Grand Lake Lodge banquet department help you create an unforgettable reception. Whether an intimate family gathering or a large social event, every Grand Lake Lodge reception displays the same impeccable service and creative menu planning.

The classic Colorado summer mountain lodge is surrounded by the mountains of Rock Mountain National Park. It sits perched on a hillside above Grand Lake Village, Grand Lake and Shadow Mountain Reservoir. Located just beyond the main lodge, in the beautiful green pines, is a variety of rustic cabins that offer many fantastic views - views that you will never forget!

CEREMONY & RECEPTION OPTIONS

Grand Lake Lodge and its surroundings have a rustic charm that makes any size party memorable and personable. The views from the Lodge provide a fantastic setting for any type of event.

Sites are available for rehearsal dinners, wedding ceremonies, and wedding receptions.

DEER DECK

Overlooking Grand Lake, the Deer Deck provides the perfect setting for a cocktail party, family gathering or rehearsal dinner.

- ◆ 35' X 60' area
- ◆ Maximum capacity 75 people, minimum of 20 adults
- ◆ Available from 10 AM to 10 PM
- ◆ Facility fee is \$1500
- ◆ Availability is determined by the Grand Lake Lodge, as other events may use the Deer Deck

NUPTIAL KNOLL

Nuptial Knoll, located on a bluff below the lodge provides commanding views to create an excellent wedding ceremony site. This unique outdoor chapel has awed many couples on their special day.

- ◆ Benches and pews are provided for 150 guests.
- ◆ Maximum capacity 200 people
- ◆ Available from 11AM to 7 PM
- ◆ Facility fee is \$1000 for two hours and includes rehearsal and ceremony
- ◆ Availability is determined by the Grand Lake Lodge
- ◆ Limited handicap accessibility

MOOSE LODGE

This long and open meeting hall is great for rehearsal dinners and intimate wedding receptions. The Moose Lodge contains a small entry room with front foyer and private intimate bathrooms.

- ◆ Maximum capacity 75 people, minimum of 20 adults
- ◆ Available from 8 AM to 9 PM
- ◆ Facility fee for a wedding reception includes the use of Nuptial Knoll for two hours \$3000.
- ◆ Availability is determined by the Grand Lake Lodge

MOUNTAINSIDE PAVILION ON THE TERRACE

Our exclusive, outdoor pavilion sits atop the terrace just below the main lodge building. This split level site offers one of the best views of the Continental Divide, Rocky Mountain National Park and Colorado's largest natural lake, Grand Lake.

- ◆ Recognized as one of the top ten wedding destinations in America.
- ◆ Flagstone patio and bonfire pit
- ◆ Maximum capacity 180 people with round tables, 200 people with banquet style seating.
- ◆ Available from 11AM to 10 PM
- ◆ \$6500 facility fee for a Friday or Saturday wedding reception includes the use of Nuptial Knoll for two hours.
- ◆ \$4500 facility fee for a Sunday thru Thursday wedding reception includes the use of Nuptial Knoll for two hours.

GRAND LAKE LODGE DINING ROOM

The Grand Lake Lodge Dining room is willing to accommodate groups up to 55 people.

Please be reminded the restaurant operates as a busy and sometimes noisy facility, with no private rooms.

- ◆ Available from 8 AM to 8 PM
- ◆ Set group menu is required for parties of 15 or larger.
- ◆ Porch and preferred seating are not available
- ◆ No private rooms available in Dining Room



LET US ANSWER YOUR QUESTIONS

DEPOSIT, GUARANTEE AND FINAL PAYMENT:

Your facility fee is required as a non-refundable deposit to secure the space, along with a signed copy of the contract provided to you by the sales office. Space will not be confirmed as yours until the deposit is received. The estimated final balance is due at the time of the guaranteed count. The guarantee is due four business days prior to your function. A current and valid credit card number will be required to hold on file for any charges that may exceed previous payment. Full payment is due at the conclusion of the event, unless other arrangements are made with the Grand Lake Lodge.

TAXES AND SERVICE CHARGE:

A 7.9% tax will be added to all food and beverage sales. A 20% taxable service fee will be charged to all food and beverage sales. Facility fee is subject to state and local taxes. Bartenders will be allowed to use a tip jar unless other arrangements are made.

MENU PLANNING & LIQUOR SERVICE:

Due to applicable health regulations and liquor laws, the Grand Lake Lodge must supply all food and beverage served at your event. Any food or beverage that is not in compliance will be removed. Guests cannot bring any liquor under any circumstance. Food and beverage not used at the event cannot be removed from the event site. In the interest of responsible purveyors the Grand Lake Lodge limits the service of alcohol to 4 hours of service at any one location.

CHILDREN'S MENU PLANNING:

Children under the age of five are free. Children between the ages of six and twelve are half the food package price. For large groups of children a custom children's menu is available. Please consult the Grand Lake Lodge.

TIME CONSTRAINTS:

Prior access to your reserved site is permitted, but must be arranged and approved by the Grand Lake Lodge at least 15 days prior to your event. Authorized time extensions must be made in advance. If your event exceeds its scheduled time, the facility fee will be adjusted accordingly. Events cannot run later than 11 PM.

PRICING AND CONTRACTS:

Upon receipt of your contract, you will have 10 business days to sign and return it to the Grand Lake Lodge. Due to the fluctuations in market price, food and beverage prices are subject to change until up to 10 days prior to your event.

COURTESY ROOM BLOCKS:

As a courtesy to you and your guests, we encourage you to setup a courtesy room block (room blocks are held for 60 days, and no longer than 45 days prior to your function, whichever is less) at the time of your contract commitment. With the block, we will hold cabins exclusively for guests who call in and individually reserve with a credit card. Any reservations that do not have a deposit will be released back into the general inventory. Reservations may be made by calling the resort or the central reservation office 855-585-0004, or 970-627-3967. Guest will be required to make a deposit on each room they reserve. The deposit will consist of the first and last night stay and include tax. The deposit will be charged at the time the reservation is made. Cabin reservations canceled by the guest will be subject to the cancellation policy and fees.

NOISE DISTURBANCE POLICY FOR ROOM BLOCKS:

To maintain the atmosphere of this family-oriented lodge and to ensure the satisfaction of each guest, the Grand Lake Lodge asks for your cooperation. Quiet hours are from 11 PM to 8 AM. Cabins are close together and sound travels in the mountains, extraordinary commotion will disturb others. Guests creating disturbances at any time that justifies a refund to others, will be held responsible for that refund amount. Please be considerate of others. This policy is included on each confirmation that we send to all the lodge guests. Please make each member of your party aware of this policy before arriving at the lodge.

CHILLED HORS D'OEUVRES

All prices per 50 pieces

Chocolate Covered Strawberries	\$115
<i>Extra large strawberries covered in dark chocolate</i>	
Shrimp Cocktail	\$155
<i>Jumbo shrimp cocktail served with tangy cocktail sauce</i>	
Mini Croissant Sandwiches	\$130
<i>Roast beef, turkey breast and ham</i>	
Chicken Pin Wheels	\$95
<i>Chicken spread rolled in flatbread with fresh tomato salsa</i>	
Fresh Fruit Skewers	\$105
<i>Chilled skewers loaded with pineapple, strawberries and melons</i>	
Bruschetta Crostini	\$105
<i>Tomato, onion and garlic relish on a basil-leaf covered crostini, drizzled with balsamic reduction</i>	
Salmon Canapes	\$155
<i>Cocktail bread with honey smoked salmon, cream cheese and chives</i>	

HOT HORS D'OEUVRES

All prices per 50 pieces

Angus Meatballs	\$105
<i>With stroganoff sauce and mini buns</i>	
Buffalo Meatballs	\$140
<i>Prepared fresh with chipotle cowboy gravy</i>	
Stuffed Mushroom Caps	\$105
<i>Sausage, provolone and spinach stuffed</i>	
Buffalo Sliders	\$155
<i>Mini buffalo sliders with jack cheese and caramelized red onion</i>	
Sweet & Spicy Shrimp Skewers	\$155
<i>Lightly seasoned shrimp skewers drizzled with sweet orange sauce</i>	
Teriyaki Beef Skewers	\$115
<i>Sirloin steak skewers with bell peppers and a white wine pineapple teriyaki glaze</i>	
Jamaican Chicken Skewers	\$115
<i>Jamaican jerk-seasoned chicken skewers with an orange ginger glaze</i>	
Crab Cakes	\$185
<i>Mini crab cakes with southwestern remoulade</i>	
Chicken Satay	\$125
<i>Broiled marinated chicken skewers with Oriental sauce</i>	

An 20% service fee and all applicable taxes will be assessed as they are not included in prices listed.
Prices are subject to change until 10 days prior to event.



HORS D'OEUVRES SOCIAL PLATTERS

Prices set as listed

Our social hors d'oeuvre packages offer a variety of menu selections that will enhance any event's dining experience. Choose from any of our pre-selected options to create a social hour that is sure to please.

SOCIAL PACKAGES

GRAND LAKE SOCIAL PACKAGE \$10.50 per person

Served with an array of Fresh Fruit and Vegetables with Dill Dip.

Select TWO Hors d'oeuvres:

(2) pieces per person included in package price.

Chicken Pin Wheels • Bruschetta Crostini

Angus Meatballs • Stuffed Mushroom Caps with Sausage and Cheese

Jamaican Chicken Skewers • Chicken Wings

FRONT PORCH SOCIAL PACKAGE..... \$13.50 per person

Served with an array of Fresh Fruit and Vegetables with Dill Dip.

Select TWO Hors d'oeuvres:

(2) pieces per person included in package price.

Teriyaki Beef Skewers • Sweet 'N Spicy Shrimp Skewers • Buffalo Meatballs

Chicken Satay • Salami & Cheese Platter • Crab Stuffed Mushrooms

HORS D'OEUVRES PLATTERS & DIPS

Per 50 Guests

FRESH FRUIT PLATTER \$155

Seasonal fresh fruit platter with five fresh cut fruits of the season.

FRESH VEGETABLE PLATTER..... \$130

Fresh array of seasonal vegetables, served with dill dip.

CHEESE & CRACKER PLATTER..... \$195

Imported and domestic cheeses, served with crackers and sliced French bread.

ANTI PASTI PLATTER..... \$230

Marinated vegetables, fresh mozzarella cheese, fresh basil cherry tomatoes drizzled with balsamic glaze, pepperoncini peppers, assorted olives, and Italian salami, served with fresh baked bread and assorted gourmet crackers.

SALAMI & CHEESE PLATTER \$200

An assortment of cubed and sliced cheeses, accompanied with Italian salami and buffalo salami, served with a variety of crackers.

CRAB & ARTICHOKE DIP \$180

Our own recipe of blue crab, artichoke hearts and lemon-dill cream cheese, served with French bread and crackers.

SPINACH & ARTICHOKE DIP \$130

Served with sliced French bread and vegetables.

An 20% service fee and all applicable taxes will be assessed as they are not included in prices listed.

Prices are subject to change until 10 days prior to event.

BAR SERVICE

Enjoy a Host or Cash Bar offering full liquor service with call and premium brands, cordials, domestic and imported/microbrew beers, house and signature wines, plus soft drinks and mineral water.

Please inquire for pricing and availability.

HOUSE BRANDS

Jim Beam Bourbon, Beefeater Gin, Bacardi Light Rum,
CClub, Kettle One Vodka, Dewars Scotch

PREMIUM BRANDS

Johnny Walker Red, Johnny Walker Black, Crown Royal Blended,
Tangueray Gin, 1800 Gold Tequila, Captain Morgan Rum,
Bombay Sapphire Gin

BEVERAGE PACKAGES

All beverage packages include; sodas, iced tea, lemonade and coffee.

BEER & WINE PACKAGE

Includes domestic, handcrafted and draft beer, plus wine selection of four pre-selected house wines:

Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay,
Sauvignon Blanc, White Zinfandel and Pinot Grigio.

2 Hours ~ \$25.50 4 Hours ~ \$39.00

ROCKY MOUNTAIN BAR PACKAGE

Includes premium liquors of vodka, rum, gin, tequila, scotch and blended bourbon.
Domestic, handcrafted and import beer, wine selection of four pre-selected house wines:

Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay and Pinot Grigio

2 Hours ~ \$28.50 4 Hours ~ \$40.50

CHAMPAGNE TOASTS

\$5.50 per person

An 20% service fee and all applicable taxes will be assessed as they are not included in prices listed.
Prices are subject to change until 10 days prior to event.



SPECIALTY BUFFETS

Prices set per person

The Lovers Leap, Rocky Mountain and Tonahutu Creek buffets give you the option of choosing your salad, potato or rice, and vegetable to accompany your buffet.

LOVERS LEAP BUFFET

*Select Two Salads • Select One Potato or Rice • Select Two Vegetables
Served with Rolls & Butter*

ENTRÉE SELECTIONS

Grilled Salmon with lemon caper cream and fresh herbs.

Roasted Chicken with a provolone artichoke and tomato sauce.

Peppered Roast Pork Loin Oven roasted with apple jack brandy sauce.

Prime Rib of Beef Fresh herb encrusted prime rib, slow roasted and served medium rare with Burgundy au jus.

Beef Tenderloin Medallions Slow roasted beef tenderloin medallions served with a horseradish bleu cheese sauce.

Chicken Breast Sauté with cremini mushroom and champagne cream sauce.

TWO ENTRÉES \$39.95 THREE ENTRÉES \$43.95

ROCKY MOUNTAIN BUFFET

Select Two Salads

Select One Potato or Rice • Select One Vegetable

Served with Rolls & Butter

ENTRÉE SELECTIONS

Honey Pepper Salmon

Oven roasted with honey, peppercorns, and sauce bearnaise.

Roast Pork Loin

With pineapple sweet chili sauce.

Chicken Breast

Wild and domestic mushroom cream sauce.

Walleye

Almond panko encrusted with dill hollandaise sauce.

English Cut Prime Rib of Beef

Slow roasted, sliced prime rib, served medium, with cremini mushroom burgundy au jus.

Petite Sirloin Au Poivre

Grilled peppercorn encrusted petite 4oz sirloin steak, medium with a brandy cream sauce.

Tuscan Chicken Breast

Fresh spinach, prosciutto ham, provolone cheese and Madeira wine sauce.

TWO ENTRÉES \$37.95 THREE ENTRÉES \$40.95

An 20% service fee and all applicable taxes will be assessed as they are not included in prices listed.

Prices are subject to change until 10 days prior to event.

SPECIALTY BUFFETS

Prices set per person

The Lovers Leap, Rocky Mountain and Tonahutu Creek buffets give you the option of choosing your salad, potato or rice, and vegetable to accompany your buffet.

TONAHUTU CREEK BUFFET

Select One Salad

Select One Potato or Rice • Select One Vegetable

Served with Rolls & Butter

ENTRÉE SELECTIONS

Chicken Breast Marsala

Sautéed chicken breast in a rich mushroom Marsala wine sauce.

Roast Beef Jardinière

Tender, slow roasted beef with a red wine demi glaze and julienne vegetables.

Herb Roast Pork Loin

Slow roasted, herb encrusted pork loin with a bourbon cream sauce.

Lemon Pepper Orange Roughy

Baked orange roughy fillets with a sweet bell pepper cream.

Chicken Broccoli Penne

Grilled chicken, broccoli and penne pasta, tossed in creamy Alfredo sauce.

TWO ENTRÉES \$30.95 THREE ENTRÉES \$32.95

BUFFET ACCOMPANIMENTS

SALAD SELECTIONS

Garden Salad

Fresh mixed greens, cherry tomatoes, red onion, carrots, cucumbers and croutons with three dressings.

August Salad

Fresh mixed greens, red onion, sun dried tomatoes, mandarin oranges, Gorgonzola cheese crumbles and roasted walnuts.

Cranberry Spinach Salad

Fresh spinach, red onion, raisins, mandarin oranges and spicy pecans with a cranberry-orange vinaigrette.

Classic Caesar Salad

Chopped romaine, Caesar dressing, croutons and shaved parmesan cheese.

Tomato Caprese

Ripe tomato, fresh mozzarella, red onions, olive oil, fresh basil, balsamic drizzle.

Gourmet Pasta Salad

Tri-colored rotini pasta, salami, black olives, tomatoes, artichoke hearts and provolone cheese with an olive oil and herb dressing.

POTATO & RICE SELECTIONS

Garlic Herb Mashed Potatoes

Roasted Red Jacket Potatoes

Loaded Mashed Potatoes

Au Gratin Potatoes

Rice Pilaf

Wild Rice Blend

VEGETABLE SELECTIONS

Green Bean Amandine

Prince Edward Blend

Orange Honey Carrots

Roasted Vegetable Medley

Fresh Broccoli Florets

with Hollandaise Sauce

An 20% service fee and all applicable taxes will be assessed as they are not included in prices listed.

Prices are subject to change until 10 days prior to event.



COOKOUTS

Prices set per person

ADAMS FALLS COOKOUT

*Impress your guests with a classic cookout!!!
Select from our buffet style cookouts or upgrade your
buffet with a selection from our premium à la carte cookout.*

Includes chef-attended grill and Western style buffet table filled with:

Fresh Garden Salad with Three Dressings
Grandma's Potato Salad & Fresh Dixie Coleslaw
Chuck Wagon Corn & Campfire Baked Beans
Fresh Baked Cornbread with Honey Whipped Butter

ADAMS FALLS COOKOUT

ENTRÉE SELECTIONS

(select one)

Angus Burgers & BBQ Chicken

*Grilled burgers with lettuce, tomato, pickle,
red onion, 2-3 cheeses and Western BBQ glazed chicken.*
\$22.95

BBQ Pork Ribs & Chicken

Finished with a Western BBQ glaze.
\$25.95

Beef Kabobs & BBQ Chicken

*Marinated beef kabobs and
Western BBQ glazed chicken.*
\$27.95

Beef Kabobs & Pork Ribs

*Marinated beef kabobs and
Western BBQ glazed pork ribs.*
\$29.95

Petite Sirloins & Shrimp Skewers

*Choice 6oz grilled top sirloin and garlic
herb shrimp skewers.*
\$34.95

An 20% service fee and all applicable taxes will be assessed as they are not included in prices listed.
Prices are subject to change until 10 days prior to event.

SNACKS, DESSERTS & MORE

DESSERT OPTIONS

In recent years, there has been a shift towards dessert buffet tables at weddings. Many couples are breaking with tradition and opting to serve a variety of desserts at their wedding reception. Our catering staff can offer dessert options available to help make your reception perfect in every way.

SWEET TREATS

Dessert Table

Variety of flavored cheesecakes,
layer cakes and chocolate truffles.

\$10.00 per person

Candy Bar Table

Choose FIVE: (Jars & Scoops Provided)

Chocolate M&M's • Peanut M&M's • Chocolate Covered Mints

Gummy Bears • Jelly Beans • Cherry Sours • Life Savers

Peppermints • Tootsie Rolls • Chocolate Covered Raisins

\$8.00 per person

Cookie & Gourmet Bar Table

Assortment of freshly baked chocolate chip,
snickerdoodle and oatmeal raisin cookies.

Variety of mound caramel oatmeal,
raspberry rhapsody, seven layer and lemon bars.

\$8.00 per person

KIDS MENUS

Kids meals are available for children six to twelve years at half the food package price.

For large groups of children, a custom children's menu is available.

Please consult the Grand Lake Lodge event coordinator.

SPECIAL DIETARY NEEDS

Please inquire with our event coordinator to discuss special menu choices or any dietary requirements you may have.

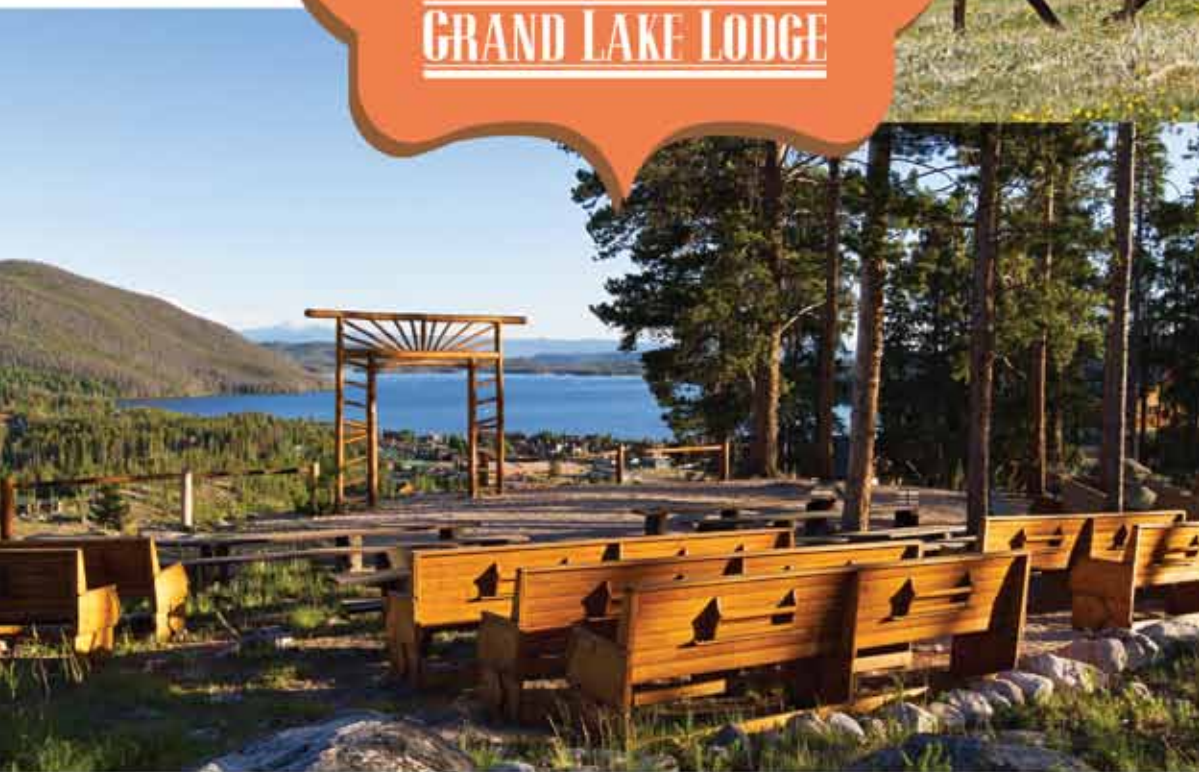
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GRAND LAKE LODGE



GRAND LAKE LODGE
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