



BLACK DIAMOND CATERING

*At The Charter*

*Event Catering*  
M E N U

Managed by

**WYNDHAM**  
VACATION RENTALS™

Catering & Group Sales  
970.845.3163  
molly.furtado@wynvr.com

# Breakfast



# BREAKFAST BUFFETS

*In a word? Variety.*

Our breakfast buffets are sure to delight breakfast lovers of all tastes and appetites. Let us help you start your day in the mountains off right. All breakfast buffets are accompanied with freshly brewed regular and decaffeinated coffee, assorted hot teas and a selection of chilled juices.

*\*Prices are per person and include service for 1.5 hours*

## Birds of Prey Breakfast Buffet | \$22

Fresh sliced seasonal fruit  
Individual fruit yogurts  
Assorted cereals and house made granola  
Assorted breakfast breads, pastries, bagels,  
cream cheese, fruit preserves and butter

## Golden Eagle Breakfast Buffet | \$26

Fresh sliced seasonal fruit  
Individual fruit yogurts  
Assorted cereals and house made granola  
Assorted breakfast breads, pastries, bagels,  
cream cheese, fruit preserves and butter  
Steel cut oatmeal  
Fluffy scrambled eggs  
Breakfast potatoes  
Applewood smoked bacon

## Bald Eagle Breakfast Buffet | \$30

Fresh sliced seasonal fruit  
Individual fruit yogurts  
Assorted cereals and house made granola, steel cut oatmeal  
Assorted breakfast breads, pastries, bagels,  
cream cheese, fruit preserves and butter  
Fluffy scrambled eggs  
Breakfast potatoes  
Applewood smoked bacon  
Breakfast sausage  
+

*Select two:*  
Biscuits and gravy  
Egg, ham, tomato and cheese croissants  
Breakfast burritos w/ eggs, cheese, potatoes, sausage, peppers, and green chile sauce  
Challah French toast w/ warm maple syrup, house made fresh berry coulis and butter  
Waffles w/ warm maple syrup, freshly whipped cream and house made fresh berry coulis  
Buttermilk pancakes w/ warm maple syrup, house made fresh berry coulis and butter  
Quiche florentine with tomato, spinach and parmesan cheese  
Eggs benedict w/ Canadian bacon and hollandaise sauce on a toasted English muffin  
Lox and bagel w/ smoked salmon, cream cheese, tomatoes, onions, capers, chopped egg (+7pp)



*Ala Carte Breaks*

# A LA CARTE BREAKS

For those in-between times morning, noon, or night, we have a solution. From cookies to specialty break packages, there's something sure to offer a quick pick-me-up.

*\*Minimum order of 50% of your guaranteed number of guests*

## Morning Snacks

Biscotti (dz)	\$ 20
Fresh whole fruit (dz)	\$ 30
Assorted muffins (dz)	\$ 30
Assorted pastries (dz)	\$ 32
Variety of granola/energy bars (dz)	\$ 32
Assorted bagels with cream cheese (dz)	\$ 36

## Afternoon Delights

Fresh baked brownies (dz)	\$ 35
Fresh baked cookies (dz)	\$ 32
Variety of candy bars (dz)	\$ 32
Snack mix per 2 lb.	\$ 34
Goldfish per 2 lb.	\$ 34
Pretzel sticks per 2 lb.	\$ 34
Mixed nuts per 2 lb.	\$ 37
House made trail mix per 2 lb.	\$ 37
Tortilla chips and salsa (pp)	\$ 6
Tortilla chips and guacamole (pp)	\$ 8



## Beverages

Regular coffee (per 1.5 gallons)	\$ 45	Assorted sodas (each)	\$ 3
Decaffeinated coffee (per 1.5 gallons)	\$ 45	Bottled water (each)	\$ 3
Assorted hot teas (per 1.5 gallons)	\$ 45	Sparkling water (each)	\$ 4
Hot cider (per 1.5 gallons)	\$ 45	Bottled juice (each)	\$ 5
Hot chocolate (per 1.5 gallons)	\$ 45	Izze sparkling soda (each)	\$ 6
Freshly brewed iced tea (per gallon)	\$ 35	Red Bull Regular/Diet (each)	\$ 6
Lemonade (per gallon)	\$ 35		

# SPECIALTY BREAKS

*\*All prices are per person and minimum order of 50% guest.*

## Daybreak | \$16 pp

Assorted muffins  
Assorted pastries  
Biscotti  
Regular / Decaffeinated coffee

## Alpine | \$15 pp

Assorted frozen fruit bars  
Ice cream sandwiches  
Fudge bars  
Freshly brewed iced tea

## Après | \$15 pp

Tortilla chip  
Fresh guacamole  
Salsa  
Cheese quesadillas  
Freshly brewed iced tea

## Dally | \$12 pp

Freshly popped popcorn  
Assorted candy and candy bars  
Assorted soft drinks

## Health Nut | \$14 pp

House made trail mix  
Assorted fruit yogurts  
Assorted granola/energy bar  
Seasonal whole fruit  
Freshly brewed iced tea

## Berry Picker | \$16 pp

Raspberries, strawberries, blueberries  
Vanilla ice cream  
Assorted berry-flavored Izze sodas  
Frozen berry fruit bars  
Freshly brewed iced tea

## Cinch | \$16 pp

Assorted cheeses  
Variety of crackers  
Vegetable crudités with ranch dip  
Freshly brewed iced tea

## Chocoholic | \$15 pp

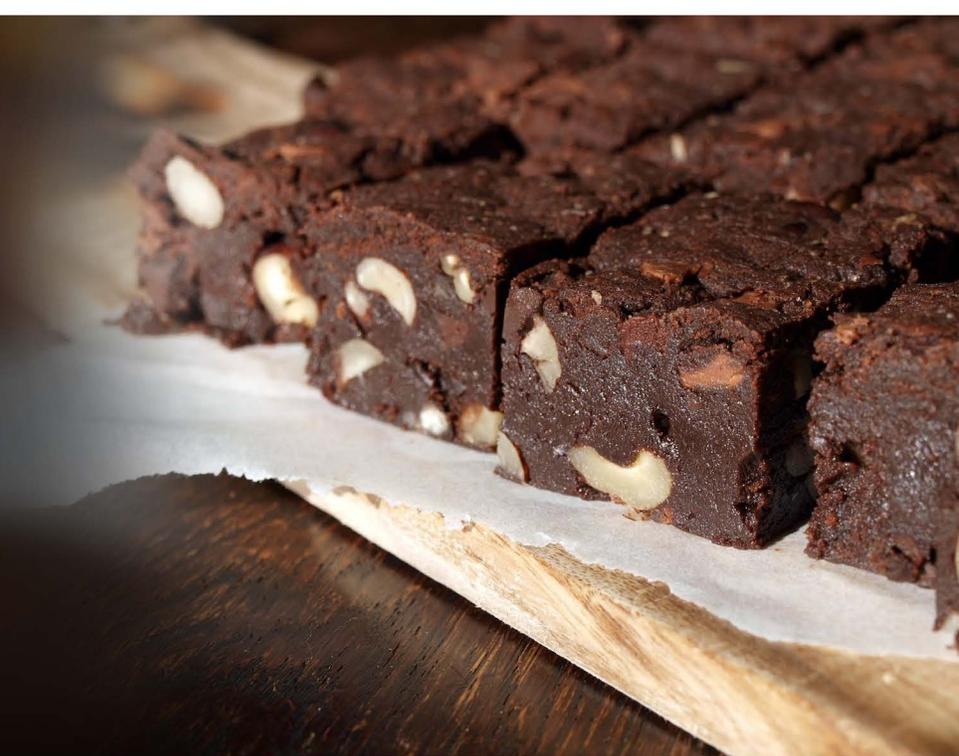
Fresh baked fudge brownies

Chocolate chip cookies

Assorted candy bars

Malted milk balls

Chocolate milk



# Lunch



# PLATED LUNCHES

## 3-Course Plated Lunch | \$42 per person

*\*Includes regular and decaffeinated coffee, assorted hot tea, iced tea, lemonade*

### Soups & Salads

(Select One)

- Potato leek soup
- New England clam chowder
- Palisade tomato soup
- Olathe corn bisque
- Roasted butternut squash soup
- Chimayo chicken tortilla soup
- Caesar salad
- Arugula salad with cantaloupe, berries, and prosciutto
- Greek salad with arugula, vine ripened tomatoes, kalamata olives and feta cheese
- Mixed greens with berries, candied pecans and Haystack goat cheese
- Iceberg wedge with applewood smoked bacon, tomatoes and Maytag blue cheese

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### Entrees

(Select Two)

- Grilled flat iron steak with diane sauce and frites
- Penne pasta with roasted butternut squash, mushrooms and sage cream sauce
- Buttermilk fried chicken with potato salad and cole slaw
- Grilled salmon with tabbouleh salad and cucumber raita
- Balsamic glazed pork loin with caramelized onion jus, creamed corn polenta, zucchini

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### Desserts

(Select One)

- Warm peach cobbler
- Flourless chocolate cake
- New York cheesecake
- Callebaut chocolate mousse
- Fresh berry parfait

# LUNCH BUFFETS

The perfect option for hosting a crowd, there's sure to be a buffet option to please. Our lunch buffets are served with freshly brewed iced tea or lemonade, homemade cookies or brownies.

*\*Prices are per person and include service for 1.5 hours*



## Soup & Salad Lunch Buffet | \$29

*Served with artisan baked rolls and butter*

### SOUPS (Select One)

- Potato leek soup
- New England clam chowder
- Wild mushroom soup
- Olathe corn bisque
- Roasted butternut squash soup
- Chimayo chicken tortilla soup

### SALADS (Select Two)

- Arugula salad with cantaloupe, berries and prosciutto
- Caesar salad
- Mixed greens with berries, candied pecans & Haystack goat cheese
- Iceberg wedge with applewood smoked bacon, tomatoes & Maytag blue cheese
- Penne pasta salad with kalamata olives, tomatoes, cucumbers and feta cheese

- Grilled chicken \$6 pp
- Grilled salmon \$9 pp



## Gourmet Sandwich Lunch Buffet | \$35

*Served with:  
house salad  
pasta salad  
potato chips*

### SANDWICHES (Select Two)

- Black forest ham & swiss cheese with whole grain mustard, lettuce, tomato, onion, demi-baguette
- Roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce, tomatoes, ciabatta
- Roast beef with cheddar cheese, lettuce, tomatoes & onions, demi-baguette
- Muffuletta with ham, cappacola, salami, provolone, lettuce, tomatoes and olive relish, ciabatta
- Alcabore tuna salad with kalamata olives and anchovy dressing, lettuce, tomatoes, demi-baguette
- Grilled vegetable wrap with onions & spinach with Haystack goat cheese & balsamic vinaigrette

# LUNCH BUFFETS

The perfect option for hosting a crowd, there's sure to be a buffet option to please. Our lunch buffets are served with freshly brewed iced tea or lemonade, homemade cookies or brownies.

*\*Prices are per person and include service for 1.5 hours*

## Mexican Fiesta Lunch Buffet | \$37

Tortilla chips, salsa, guacamole  
Tomatoes, onions, cilantro, lettuce,  
Cheese, sour cream  
Refried beans  
Spanish rice

### MEAT OPTIONS (Select One)

Grilled chicken fajitas  
Pork carnitas  
Spicy beef tacos

## Wild West Lunch Buffet | \$37

House salad  
Roasted potato salad  
Slow roasted pulled pork  
BBQ brisket  
Herb roasted chicken  
Cowboy beans  
Seasonal vegetables  
Brioche rolls



## Artisan Pizza Lunch Buffet | \$30

*Served with house salad  
(Select Three)*

### MARGHERITA

Fresh mozzarella, basil pesto, sliced tomatoes

### VEGETARIAN

Baby spinach, roasted mushrooms, tomatoes, red peppers,  
caramelized onions

### GREEK

Kalamata olives, sliced tomatoes, feta cheese,  
artichokes, red peppers

### CARNIVORE

Pepperoni, sausage, cappacolla, salame

### ITALIAN

Salame, red peppers, olives, ricotta, roasted garlic

### OMNIVORE

Pepperoni, sausage, mushrooms, caramelized onions,  
red peppers, olives

# LUNCH TO GO

## Boxed Lunches | \$24 per person

*\*All boxed lunches include whole fresh fruit, kettle chips, fresh baked cookie, condiments, utensils and napkins, bottled water  
\*Maximum of two sandwich selections per group*

### HAM & CHEESE

Black forest ham with whole grain mustard, swiss cheese, lettuce, tomatoes and onions on a demi-baguette

### TURKEY

Roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce and tomatoes on a ciabatta roll

### ROAST BEEF

Roast Angus beef with cheddar cheese, lettuce, tomatoes and onions on a demi-baguette

### TUNA

Angus tuna salad with kalamata olives and anchovy dressing with lettuce and tomatoes on a demi-baguette

### ITALIAN

Muffuletta with ham, cappacola, salami, provolone, lettuce, tomatoes and olive relish on a ciabatta roll

### VEGGIE

Grilled vegetable wrap with onions and spinach with Haystack goat cheese and balsamic vinaigrette



# *Appetizers to Enjoy*



BLACK DIAMOND CATERING

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# APPETIZERS

We've yet to host a party where guests don't welcome a delicious spread of appetizers! Tickle everyone's taste buds with some passed hot and cold apps, and add in a platter or two for good measure.

*\*Minimum order is 50 pieces per item. Platters are priced per person with a 25 person minimum*

## Passed Appetizers | \$3 pp

Mushroom and boursin profiteroles  
Spinach and artichoke profiteroles  
Spinach and feta spanakopita  
Bruschetta; mozzarella, basil and tomato  
Bruschetta; hummus, roasted red pepper  
Bruschetta; goat cheese, roasted red pepper  
Prosciutto wrapped asparagus, lemon aioli  
Thai glazed fried shrimp

## Passed Appetizers | \$4 pp

Caramelized onion flatbread, blue cheese  
Vegetable spring rolls with cilantro, ponzu  
Chicken satay with sweet garlic chili sauce  
Grilled chicken quesadillas  
Grilled veggie quesadillas  
Mini quiches  
Pork potstickers, ponzu  
Crab cakes with caper remoulade  
Beef satay with Thai peanut sauce



## Appetizer Platters

*\*25 person minimum order*

### FRUIT TRAY | \$8

Assorted fresh seasonal fruits

### ANTIPASTO TRAY | \$15

Assorted meats, cheeses, olives, peppers, marinated artichokes and grilled vegetables

### VEGETABLE CRUDITÉ TRAY | \$8

Assorted sliced vegetables accompanied by a buttermilk ranch dip

### CHEESE BOARD | \$13

Chef's selection of imported and domestic cheeses served with assorted crackers

### MEDITERRANEAN PLATTER | \$13

Hummus, olive tapenade and tabbouleh dips, toasted pita triangles, vegetable crudité and assorted crackers

### SMOKED SALMON PLATTER | \$14

Bagel chips, smoked salmon, cream cheese, tomatoes, onion, capers, chopped egg



# Dinner

# DINNER BUFFETS

From thoughtful themed spreads to fully customizable build-your-own options, our dinner buffets can't be beat. All buffets are served with freshly brewed iced tea or lemonade, homemade cookies or brownies.

*\*All prices are per person and include service for 1.5 hours. 25 person minimum*

## Mexican Fiesta Dinner | \$46

House salad with cilantro-lime vinaigrette  
Refried beans  
Spanish rice  
House made tortilla chips with salsa  
Guacamole, lettuce, tomato, cheese, sour cream  
Flour tortillas

Marinated skirt steak with grilled poblano, peppers and onions  
Chicken fajitas with grilled poblano, peppers and onions  
Pork carnitas

Homemade brownies and assorted cookies

## Little Italy | \$48

Garlic bread  
Antipasto tray  
Caesar salad

Pasta primavera alfredo  
Chicken parmesan

*Select One:*

Meat lasagna  
Vegetarian lasagna

Tiramisu



## Western Hoedown | \$48

Corn bread  
House salad  
Crispy home fries  
Cowboy baked beans  
Roasted potato salad  
Seasonal vegetables

Black Diamond Bistro bbq ribs  
Herb roasted chicken

Warm peach cobbler

## Bistro Buffet | \$50

Fresh baked rolls  
Iceberg wedge salad with applewood smoked bacon, tomatoes, and Maytag blue cheese

Garlic whipped mashed potatoes  
Mac and cheese with three cheeses  
Oven roasted squash with cherry tomatoes

Oven roasted rosemary chicken  
Grilled salmon with tomato beurre fondue

Brioche bread pudding

# DINNER BUFFETS

Build Your Own Buffet | \$62 per person

## Soups & Salads

(Select Two)

Arugula salad with cantaloupe, berries, and prosciutto

Caesar salad

Greek salad with arugula, vine-ripened tomatoes, kalamata olives and feta cheese

mixed greens with berries, candied pecans and Haystack goat cheese

Iceberg wedge with applewood smoked bacon, tomatoes and Maytag blue cheese

Potato leek soup

New England clam chowder

Wild mushroom soup

Palisade tomato soup

Olathe corn bisque

Roasted butternut squash soup

Chimayo chicken tortilla soup



## Entrées

(Select Two)

Pan-seared Alaskan salmon

Herb roasted chicken

Balsamic glazed pork loin with caramelized onion jus

Grilled Angus New York steak

Porcini tortellini with butternut squash and sage cream



## Sides

(Select Two)

Rosemary red potatoes

Creamy garlic mashed potatoes

Crispy corn polenta

Roasted seasonal vegetables

Green beans with crispy onions and sautéed mushrooms

Penne pasta with wild mushrooms and butternut squash

## Desserts

(Select One)

Flourless chocolate cake with crème anglaise

Warm Palisade peach cobbler with Chantilly cream

New York cheesecake with fresh berry coulis

Brioche bread pudding with bourbon caramel sauce

Vanilla bean panna cotta with blackberry coulis

## S'mores Display | \$5 per person

Graham crackers, marshmallows, Hershey's milk chocolate

## Petite Dessert Display | \$15 per person

(Select Four)

Lemon tart with fresh berries

Vanilla bean panna cotta with blackberry coulis

Cheesecake bites

Pecan diamonds

Almond cake with berries, whipped cream

Callebaut chocolate mousse cups with espresso cream

Chocolate dipped strawberries

# PLATED DINNERS

Duo Entrée \$50 | 3 Courses \$55 | 4 Courses \$63

*\*All plated dinners include breads and butter, fresh brewed coffee, decaffeinated coffee, and hot teas*

## Soups & Salads

(Select One)

Potato leek soup

New England clam chowder

Palisade tomato soup

Olathe corn bisque

Roasted butternut squash soup

Chimayo chicken tortilla soup

Caesar salad

Mixed greens with berries, candied pecans and Haystack goat cheese

Arugula salad with cantaloupe, berries, and prosciutto

Greek salad with arugula, vine ripened tomatoes, kalamata olives and feta cheese

Iceberg wedge with applewood smoked bacon, tomatoes and Maytag blue cheese

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## Entrees

(Select Two)

Basil crusted salmon with braised fennel, olives, tomatoes and crispy polenta

Pan-seared Colorado chicken breast with fingerling potatoes and sautéed vegetables

Honey glazed pork chop with creamed corn polenta, zucchini and ancho chile sauce

Colorado striped bass with crispy polenta and ancho chile sauce

Angus New York with garlic mashed potatoes, haricots verts and béarnaise sauce

Wild mushroom ravioli with butternut squash and sage cream

# PLATED DINNERS

Duo Entrée \$50 | 3 Courses \$55 | 4 Courses \$63

*\*All plated dinners include breads and butter, fresh brewed coffee, decaffeinated coffee, and hot teas*

## Duo Plate Option

(Not to be combined w/ other Entrée Selections)

Pan seared free range chicken breast with grilled salmon, gratin potatoes and broccolini

Grilled flat iron steak and jumbo shrimp with twice baked potato cake and haricots verts

Angus New York steak and Maryland crab cake with fingerling potatoes and summer squash

Roasted pork and seared salmon with crispy polenta and ancho chile sauce

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## Plated Dessert

(Choose One)

Flourless chocolate cake with crème anglaise

Lemon tart with fresh berries

Warm peach cobbler with Chantilly cream

New York cheesecake with fresh berry coulis

Brioche bread pudding with bourbon caramel sauce

Vanilla bean panna cotta with blackberry coulis

Callebaut chocolate mousse with espresso cream

Fresh berry parfait with Grand Marnier pastry cream

# KID'S MENU



## Kids Menu | \$18

*\*Children under age 12. All plated dinners include fresh fruit salad and fresh baked cookie. Select one for the group.*

Macaroni and cheese

Individual pepperoni pizzas

Spaghetti with red sauce and parmesan cheese

Grilled cheese sandwich with French fries

Crispy chicken tenders with French fries

Hamburger with French fries

A top-down view of three glasses filled with a light-colored cocktail, ice, and fresh mint leaves. The glasses are arranged vertically on a rustic wooden surface. A green banner is overlaid on the top glass.

# Cocktails

# DRINK OPTIONS

## Hosted or Cash Bar

*\*Prices applicable to either cash or hosted bar and are based on consumption. Hosted bar option requires one bartender per 75 people. Additional bartender fee is \$75 per hour with a 2 hour minimum. Cash bar option requires a \$150 bartender fee.*

### Call Brands | \$9

MAY INCLUDE:

- Tanqueray gin
- Sky vodka
- Stoli vodka
- Bacardi rum
- Captain Morgan's rum
- El Jimador tequila
- Peligroso tequila
- Jim Beam bourbon
- Jack Daniels whiskey
- Dewar's scotch
- Seagram's 7
- Canadian Club

### Premiums | \$10

MAY INCLUDE:

- Bombay Sapphire gin
- Ketel One vodka
- Breckenridge vodka
- Belvedere vodka
- Grey Goose vodka
- Johnny Walker red
- Patron silver
- Herradura silver
- Meyers dark rum
- Crown Royal whiskey
- Knob Creek bourbon whiskey
- Glenfiddich
- 10th Mountain rye



### Domestic Beer | \$5

- Bud
- Bud Light
- Coors
- Coors Light

### Imports & Microbrews | \$6

- Corona
- Stella Artois
- Fat Tire
- Sam Adams lager
- IPA
- Blue Moon
- Select Colorado microbrews

# DRINK OPTIONS

## Banquet Bar Package Pricing

### HOUSE WINE & BEER PACKAGE

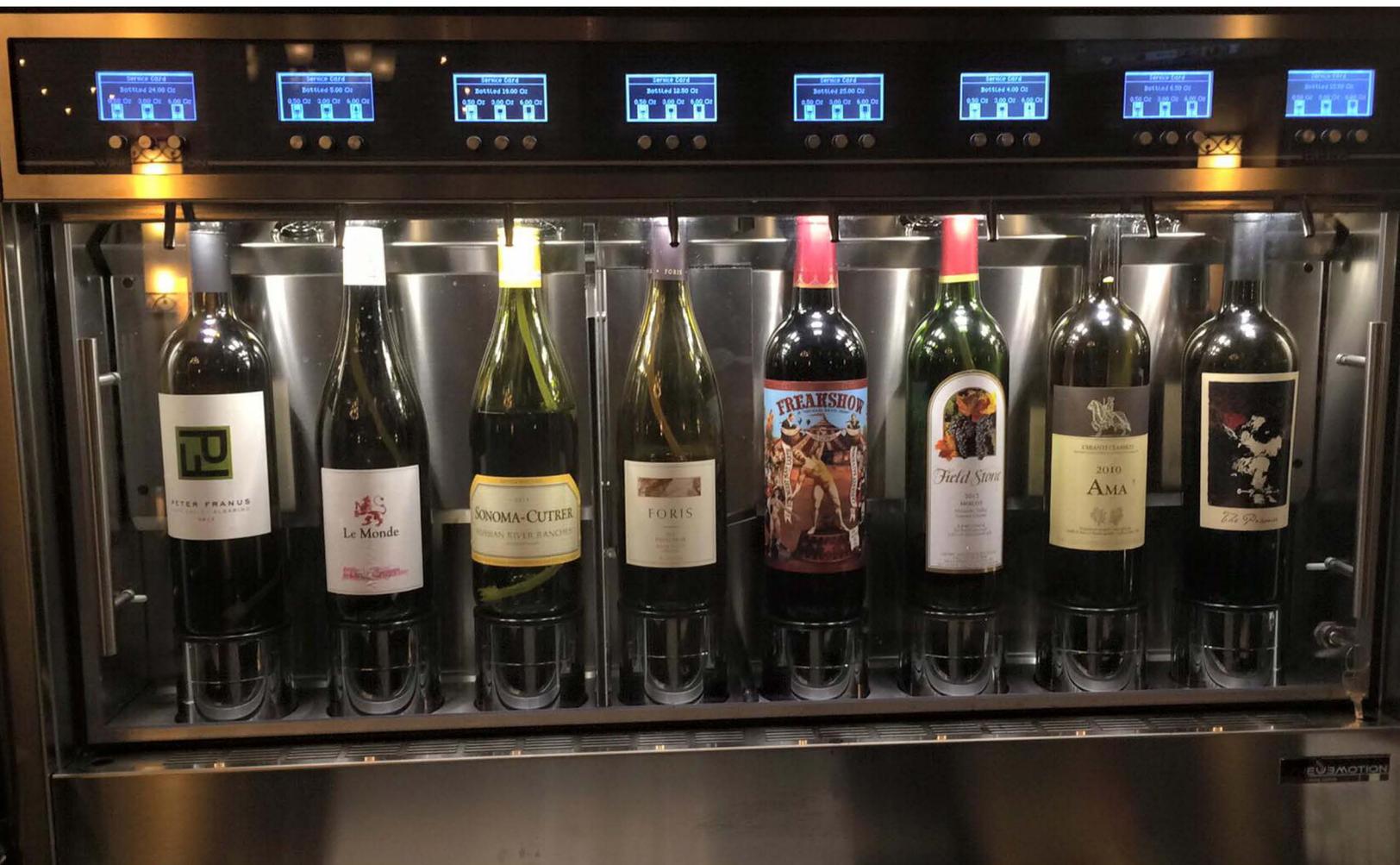
First hour \$14/person, additional hour \$8/person

### CALL COCKTAIL PACKAGE

First hour \$18/person, additional hour \$10/person

### PREMIUM COCKTAIL PACKAGE

First hour \$20/person, additional hour \$12/person



# Terms and Guidelines

## GUARANTEES:

In arranging for private functions, the attendance must be specified and communicated to the Group Sales office by (7) seven working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be the guaranteed number or actual attendance, whichever is greater. If a guarantee is not given to the Hotel by 12:00 noon on the day it is due, the number(s) on the Contract will become the guarantee. The Hotel cannot be responsible for identical service for more than 5% over guarantee.

## PRICES:

While we make every attempt not to increase prices once your selections have been made, economic conditions dictate that we have this flexibility. All prices are subject to change.

## TAX & SERVICE CHARGES:

Menu prices do not include applicable taxes and a 22% service charge.

## COLORADO LAW:

All food and beverage must be purchased from The Charter at Beaver Creek in accordance with Colorado State Law. Wedding cakes are an exception to the rule. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another. The Colorado State Division of Alcoholic Beverages and Tobacco regulates the sale of alcoholic beverages. The Charter is responsible for the administration of those regulations. Colorado law prohibits alcoholic beverages to be brought in or taken out of the restaurant and meeting spaces.

## SMALL GROUPS:

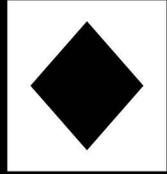
Additional service charge of \$100 may apply on groups smaller than 15 people.

## AUDIO VISUAL:

A wide selection of audio visual equipment and services are available on a rental basis. Audio visual arrangements must be made three (3) days in advance of your function. Cancellation of audio visual equipment must be received at least two (2) business days prior to the scheduled function in order to avoid the rental fees

## ENTERTAINMENT:

All entertainment within the Restaurant and Patio must conclude no later than 10:00 pm. This is in respect to other hotel guests. This is in accordance with Beaver Creek ordinances.



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