



## CATERING & SPECIAL EVENTS

The Special Events Department at Redstone Inn has been coordinating, perfecting and executing the most personalized and extraordinary events for our guests for over 25 years.

We invite you to utilize our talents and experience to make your special event one that will last a lifetime. Our capabilities are endless. Our priority is you and your guests as we assist you in planning the grandest of events with the utmost proficiency.

It is our skill and fine attention to every aspect of food, service and atmosphere that has kept our rapport with the community for over a decade.

### PRICING

Please contact us for current pricing. Beverages, site fee, gratuity and tax are not included.

We provide all food, beverage, canopies, chairs, tables and linens.

### SITE FEES

Site fees range from \$250 to \$4000 based on the scope of the event and date chosen.

We also have destination wedding packages available to fit your needs. The scenic and historic qualities of the pristine Crystal Valley make Redstone Inn a wonderful and carefree gathering place for family and friends.

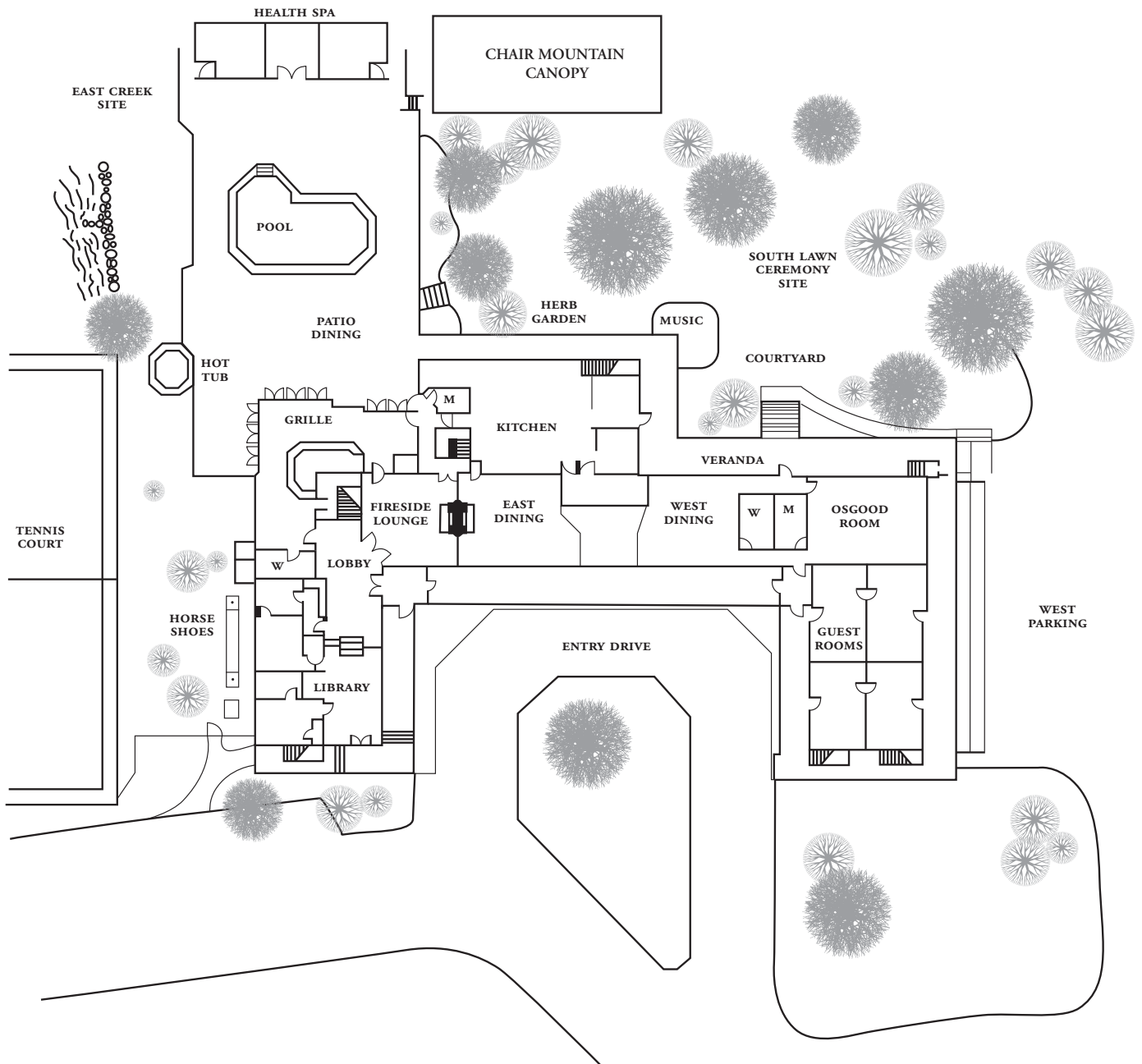
### VENDORS

A list of preferred qualified florists, photographers, musicians, and officiants can be provided.





## CATERING & SPECIAL EVENTS





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### YOUR CHOICE OF AMBIANCE...

#### OSGOOD ROOM & SOUTH VERANDA

Our veranda faces the south lawn, is shaded with tall pines, and has magnificent views of Chair Mountain. The Osgood Dining Room is the ideal location for both indoor and outdoor dining, and it offers the perfect gathering point for an evening of fine dining. Capacity 50 guests.

#### HISTORIC REDSTONE DINING ROOM

Our historic dining room is furnished with a dance floor and a piano. It may be reserved most days until 4pm, or in the evenings during off-season periods. This room will seat 80 guests. Larger groups may use the Fireside Lounge, Redstone Dining Room and Osgood Room in combination. It is the perfect way to accommodate all of your guests Colorado style.

#### CHAIR MOUNTAIN CANOPY

Our 60' x 40' canopy is set on the South Lawn near East Creek. It can accommodate up to 175 guests. With attention to event details and beautiful scenery, it becomes a dream-come-true for dining and dancing in the mountains.

#### CEREMONY SITES

##### SOUTH LAWN

Up to 200 guests can be nestled between the pines on our South Lawn. To watch the ceremonial precession from the veranda to the south lawn makes for a truly picturesque memory.

##### FIRESIDE LOUNGE

This historic and romantic room is the perfect setting for an intimate wedding ceremony. Accommodates up to 50 guests seated.

#### LODGING

We have 35 guest rooms with 10 different room types in a variety of rate tiers. There is something to fit every budget and need.

Included in your site fee, we block all 35 guest rooms plus the chalet for lodging your guests. Weekends are restricted to multiple day stays. We make it simple for your friends and family to call and reserve rooms. Unconfirmed rooms in the reserved block will be released 10 weeks in advance for free sell.

Our Rooms Division Manager will personally manage all of your lodging needs such as room blocks, gift baskets, hosted brunch coupons, sleigh rides and more.

#### DESTINATION WEDDING WEEKENDS

Imagine your friends and family gathered here at the beautiful Redstone Inn. We love hosting Wedding Weekends filled with the magic of the magnificent outdoors and the special charm of our village. As your wedding coordinators, we will work with you to plan a fun and memorable weekend. From the welcome party to the farewell brunch, we plan it with your needs and style in mind.

Your guests take over the Redstone Inn lodging and have exclusive use of all areas for your wedding event.



## CATERING & SPECIAL EVENTS

### APPETIZERS

#### COLD APPETIZERS

*(priced per piece)*

**Smoked Trout Canapé (GF)**

smoked trout, capers, raisins, chives, potato crisp 2.75

**Caramelized Goat Cheese Canapé (V)**

seasonal berries, pumpkin seeds, goat cheese, grilled baguette, honey balsamic drizzle 2.50

**Salmon Salad Cucumber\* (GF)**

roasted salmon salad, chives, lemon aioli, cucumber round 2.50

**Mini BLT Canapé**

cherry tomatoes, arugula, bacon, basil aioli, parmesan puff toast 2.75

**Caprese Skewer (GF)(V)**

fresh mozzarella, grape tomatoes, basil, pumpkin seed pesto 2.50

**Chicken Salad Spoon (GF)**

house chicken salad, toasted almonds 2.50

#### HOT APPETIZERS

*(price per piece)*

**Housemade Meatballs**

choice of rustic italian sauce or house barbecue sauce (2 piece per person) 2.75

**Spinach & Quinoa Stuffed Mushroom (GF)**

tomato cream sauce, basil 2.50

**Mini Grilled Chicken Quesadilla**

green chili peppers, cheddar, pico de gallo 2.50

**Smoked Salmon Cake (GF)**

potato crisp, chives, lemon vinaigrette 2.50

**Chicken & Pesto Skewer (GF)**

grilled chicken, potatoes, onions, pumpkin seed pesto 2.75

**Garlic Parsley Shrimp Kabob (GF)**

jumbo shrimp, green chili peppers 4.50

**Mini Elk Phyllo**

berry balsamic drizzle, goat cheese 3.75

**Warm Brie Tartlet (V)**

brie, seasonal jam, almonds, phyllo tart shell, honey drizzle 2.50

**Mac & Cheese Mini Martini (V)**

crispy bacon, parmesan bread crumbs, scallions 2.75

#### DIPS & PLATTERS

*(priced per person)*

**Chips & Salsa (GF)(V)**

pico de gallo, guacamole 2.75

**Brie Wrapped in Puff Pastry (30 person min) (V)**

choice of local raw honey & almonds or natural michigan maple syrup & walnuts 4.00

**Tomato Bruschetta (V)**

grape tomatoes, fresh basil, gorgonzola, extra virgin olive oil, balsamic reduction, herbed crostini 3.00

**Fruit Board (GF)(V)**

cantaloupe, honeydew, watermelon, fresh berries, golden pineapple, dried fruits, almonds, raw honey 3.50

**Farm Market Crudite (GF)(V)**

seasonal assortment of vegetables, spinach dip 3.00

**Cheese Board**

gorgonzola, brie, cheddar, swiss, mozzarella, provolone, crackers, seasonal jam, dried fruits & nuts 4.50

**Garlic Parsley Jumbo Shrimp Cocktail (per piece)**

ginger cocktail sauce, lemon wedges 4.50

**Gorgonzola Fondue**

assortment of breads 3.75

#### HEAVY APPETIZERS & LATE NIGHT FOODS

*(price per piece)*

**Chef's Assortment of Pizzas 13.00 per pizza**

**Mini Turkey Club Slider**

smoked turkey, swiss, applewood bacon, avocado, basil aioli 3.00

**Petite BLT**

applewood bacon, vine-ripe tomatoes, basil aioli, arugula, grilled sourdough 2.50

**Salmon Reuben Tartine**

mustard seed smoked salmon, apple slaw, house thousand island dressing, grilled rye 3.00

**Bar Snacks 1.50 per person**

kettle chips  
cajun nut mix  
mini pretzels

(V) Vegetarian / (GF) Gluten-Free Ingredients



## CATERING & SPECIAL EVENTS

### DINNER BUFFET PACKAGES

25 person minimum

- Option 1 (choose one salad, two sides, one entrée) 28.75  
Option 2 (choose one salad, two sides, two entrées) 34.25  
Option 3 (choose two salads, three sides, two entrées) 39.95  
Make it Family Style for 4.00 (includes house rolls and butter)

### SALADS

#### House Caesar

crisp romaine, shaved parmesan,  
house caesar dressing, croutons

#### The Sonoma (V) (SF)

local greens, strawberries, jicama, almonds,  
gorgonzola, poppyseed vinaigrette

#### Valley House Salad

local greens, carrots, onions, cucumbers, tomatoes,  
grilled crostini, roasted garlic & herb vinaigrette

#### Centennial Salad (GF) (V) (SF)

spinach, walnuts, apples, goat cheese,  
sticky chardonnay vinaigrette

#### Ancient Grains Salad (GF) (V) (SF)

crispy kale, quinoa, almonds, dried cherries,  
apples, goat cheese, raw honey vinaigrette

#### Caprese Salad (GF) (V)

vine-ripe tomatoes, mozzarella, basil, arugula,  
balsamic reduction, extra virgin olive oil

#### House Dijon Citrus Slaw (GF) (V)

cabbage, red peppers, carrots, scallions

### SIDES

#### Yukon Gold Butter Mashed Potatoes (GF)

#### Gorgonzola Mashed Potatoes (GF)

#### Garlic Mashed Potatoes (GF)

#### Roasted Seasonal Vegetable (GF)

#### Garlic & Herb Roasted Potatoes (GF)

#### Grilled Asparagus (add 1.00pp) (GF) (SF)

#### Mushroom & Spinach Quinoa (GF) (SF)

#### Sautéed Green Beans basil butter (GF)

#### Steamed Broccoli shallot lemon butter (GF)

#### Quinoa Fried Rice (GF)

#### Parsley Herb Baby Carrots (GF) (SF)

(V) Vegetarian / (GF) Gluten-Free Ingredients / (SF) Superfood

### ENTRÉES

#### Grilled Chicken Alfredo

crispy bacon, raw honey drizzle

#### Four Cheese Macaroni (V)

parmesan bread crumbs

#### Pesto Veggie Pasta (V)

(Gluten-Free Pasta available add 1.50)

#### Braised Pork Shoulder

house barbecue sauce

#### Wild Caught Salmon\* (GF) (SF)

local berry balsamic reduction

#### Pepita Pesto Chicken Breast (GF)

roasted tomatoes, fennel, capers

#### Garlic & Herb Roasted Chicken (GF)

#### House Meat Loaf

house ketchup

#### Pumpkin Seed Pesto Salmon\* (GF) (SF)

herb vinaigrette

#### Chicken Enchilada

house ranchero sauce, chihuahua cheese

#### Pork Enchilada

house ranchero sauce, chihuahua cheese

#### Roasted Vegetable Enchilada

cilantro, chihuahua cheese

#### Garlic Parsley Cod Loin (GF)

lemon vinaigrette

### CARVED ITEMS

#### Carved Old Beck Honeycomb Dijon Pork Loin

cider pork demi, seasonal chutney

#### Aspen Ridge Natural Prime Rib\*

bordelaise, horseradish sauce, house steak sauce (add 7.95pp)

#### Aspen Ridge Natural Beef Tenderloin\*

bordelaise, house steak sauce, horseradish sauce (add 13.95pp)

#### \*COOKED TO ORDER

consuming raw or uncooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness especially if  
you have a medical condition.



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### DINNER BUFFET STATION PACKAGE

25 person minimum / \$36.95 per person

#### APPETIZER

##### **Tomato Bruschetta**

grape tomatoes, roasted mushrooms, fresh basil, gorgonzola, extra virgin olive oil, balsamic reduction, herbed crostini

#### STATION 1

##### **Valley House Salad (GF)**

local greens, carrots, onions, cucumbers, tomatoes, grilled crostini, roasted garlic & herb vinaigrette

##### **Roasted Seasonal Vegetable (GF)**

##### **Pesto Veggie Pasta (V) (GF)**

#### STATION 2

##### **Ancient Grains Salad (GF) (V) (SF)**

crispy kale, quinoa, almonds, dried cherries, apples, goat cheese, raw honey vinaigrette

##### **Mushroom & Spinach Quinoa (GF)**

##### **Garlic & Herb Roasted Chicken (GF)**

#### STATION 3

##### **Parsley Herb Baby Carrots (GF)**

##### **Gorgonzola Mashed Potatoes (GF)**

##### **Carved Old Beck Honeycomb Dijon Pork Loin**

cider pork demi, seasonal chutney





## CATERING & SPECIAL EVENTS BUTLER SERVICE

25 person minimum / Includes house rolls & butter

### PLATED SALADS

#### House Caesar

crisp romaine, shaved parmesan,  
house caesar dressing, grilled crostini 2.50

#### The Sonoma

local greens, strawberries, jicama, gorgonzola,  
poppyseed vinaigrette 3.50

#### Valley House Salad

local greens, carrots, onions, cucumbers, tomatoes,  
grilled crostini, roasted garlic & herb vinaigrette 2.50

#### Centennial Salad (GF)

spinach, walnuts, apples, goat cheese,  
sticky chardonnay vinaigrette 2.50

#### Ancient Grains Salad (GF) (SF)

crispy kale, quinoa, almonds, dried cherries, apples,  
goat cheese, raw honey vinaigrette 3.50

#### Caprese Salad (GF)

vine-ripe tomatoes, mozzarella, basil, arugula,  
balsamic reduction, extra virgin olive oil 3.50

### COMBINATION PLATES

#### Petite Aspen Ridge Natural Filet\* (GF)

bleu cheese butter

#### Wild Salmon\* (GF) (SF)

berry balsamic reduction,

#### Forest Mushroom & Spinach Quinoa

#### Seasonal Vegetable

45.00

#### Petite Natural Flat Iron Steak\*

house steak sauce

#### Grilled Chicken (GF)

lemon caper vinaigrette

#### Gorgonzola Mashed Potatoes

#### Seasonal Vegetable

28.95

### ENTRÉES

*(Choice of one option, additional options will have a 3.50pp charge added to each plate)*

#### Herb Roasted Red Bird Airline Chicken (GF)

yukon gold chive mashed potatoes, seasonal vegetable,  
chicken jus 22.95

#### Superior Farms Lamb Chop\*

berry balsamic reduction, seasonal vegetable,  
cheddar au gratin potatoes 45.95

#### Aspen Ridge Natural Filet Mignon\*

CRM 6oz. filet, gorgonzola cheese butter,  
cheddar au gratin potatoes, seasonal vegetable 45.95

#### Herb Roasted Norwegian Salmon\* (GF)

garlic herb vinaigrette, roasted yukon gold potatoes,  
baby carrots 26.95

#### Mountain Trout (GF)

lemon caper vinaigrette, apple walnut salad,  
seasonal vegetable 24.50

#### Aspen Ridge Natural Flat Iron Steak\*

yukon mashed potatoes, grilled asparagus,  
house steak sauce 32.45

#### Pumpkin Seed Pesto Salmon\* (GF)

mushroom & spinach quinoa, berry balsamic reduction 28.95

#### Grilled Bone in Kurobuto Pork Chop\* (GF)

seasonal vegetable sauté, cheddar au gratin potatoes,  
maple cider gastrique 23.95

### VEGETARIAN SELECTIONS

#### Quinoa & Vegetable "Fried Rice" (GF)

wild mushrooms, vegetables,  
eggs, sweet chili sauce (available vegan) 19.50

#### Pesto Veggie Pasta

*(GF Pasta available for 1.00 pp)*

roasted wild mushrooms, artichokes, zucchini,  
pearl onions, peas, spinach, bell peppers,  
toasted almond pumpkin seed pesto 19.50

#### \*COOKED TO ORDER

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or eggs may increase your risk of foodborne illness especially if  
you have a medical condition.