

Mountain Weddings
1-800-332-MTNS

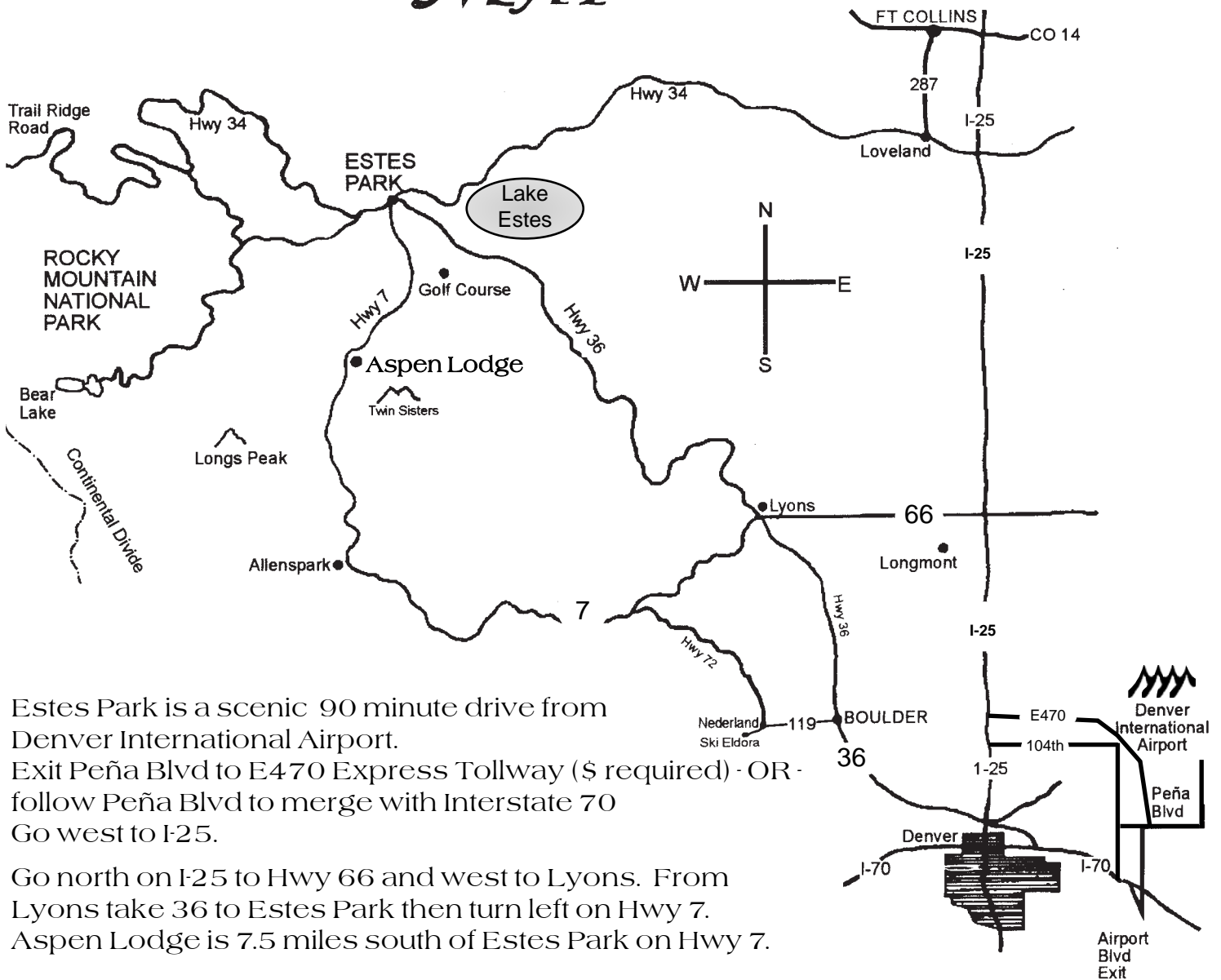
*A Perfect Mountain Setting
for the Wedding of your Dreams*

Aspen Lodge

*Surrounded by pine forest with Aspen groves
Located at the base of Twin Sisters with views across to Longs Peak
Guests arrive by a horse drawn wagon
into a meadow filled with
wildflowers*

*Our professional staff will customize your event to fit your dreams and
your budget. We offer lodging for bridal parties,
their families and guests.*

MAP



Estes Park is a scenic 90 minute drive from Denver International Airport.

Exit Peña Blvd to E470 Express Tollway (\$ required) - OR - follow Peña Blvd to merge with Interstate 70
Go west to I-25.

Go north on I-25 to Hwy 66 and west to Lyons. From Lyons take 36 to Estes Park then turn left on Hwy 7.
Aspen Lodge is 7.5 miles south of Estes Park on Hwy 7.

Aspen Lodge
6120 Hwy 7
Estes Park, CO 80517
970-586-8133
www.aspenlodge.net

<p style="text-align: center;"><i>Weddings</i></p> <p style="text-align: center;">15- 200 Guests</p> <p style="text-align: center;"><i>Outdoor Sites</i> Alpine Glade, Diamond Meadow, Front Lawn, Aspen Meadow, Lakeside Lawn</p> <p style="text-align: center;"><i>Indoor Sites -up to 180</i> Longs Peak Room Aspen Grill Room</p>	<p style="text-align: center;"><i>Ceremony Site Pricing</i> <u>at Aspen Lodge Ranch Resort:</u></p> <p style="text-align: center;">Indoor \$600 with reception package purchase (up to 200 chairs included) \$950 ceremony only without reception package purchase.</p> <p style="text-align: center;">Outdoor \$700 with reception package purchase (up to 200 chairs included) \$1050 ceremony only without reception package purchase</p> <p style="text-align: center;"><i>(All ceremony site prices include chair set-up, tax and service charge.)</i></p>
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Reception Packages

Aspen Gold
Reception

\$70 Per Person Includes:

*Four hour rental of cocktail/reception room
Cheese, Fruit and Vegetable Crudité
Choice of two entrées for plate service or buffet
from our Aspen Gold menu*

Barbeque Reception

Indoor: \$60 Per Person Includes:
Outdoor: \$45 Per Person Includes:

*Four hour rental of cocktail/reception space
Choice of BBQ buffet selections*

Lady Washington
Brunch Buffet

\$50 Per Person Includes:

*Three hour rental of cocktail/reception room
Choice of brunch selections
-Optional Enhancements-*

Full reception package details listed on separate page. Prices subject to change.

Room charge minimums apply to all reception rooms.

All prices subject to 20% service charge and 3.7% tax.

Ceremony and Reception Enhancements

Arches Available

<i>Rustic Aspen Log Arch</i>	<i>\$150</i>
<i>White Decorative Arch Trellis</i>	<i>\$150</i>

Enhancements

<i>Centerpieces (Ask for additional details)</i>	<i>\$8.00 per table</i>
<i>Romance Basket with Champagne, Chocolates, Oils and More</i>	<i>\$60</i>
<i>Room Delivery of Gifts</i>	<i>\$5.00 per room</i>
<i>Chocolate Covered Strawberries at reception (3 per person)</i>	<i>\$7.00 per person</i>
<i>Placement of Favors</i>	<i>\$1.00 per person</i>
<i>Champagne Toast</i>	<i>\$4.00 per person</i>
<i>Dance Floor up to 15ft by 15ft (Smaller sizes available)</i>	<i>\$400</i>
<i>Extra Bar Set-up</i>	<i>\$150</i>
<i>Extra Bartender</i>	<i>\$25 per hour</i>

Add Some Western Flair

<i>Wagon ride for up to 12 People</i> (\$ 150 per additional runs. Limitation and restrictions apply, reservation and cancellation fees apply.)	<i>\$200 1st run</i>
<i>Cowboy Entertainment (Average fee, may vary)</i>	<i>\$200 per hour per entertainer</i>

*All prices subject to service charge and tax.
Contained, column, votive or floating candles are accepted.
No taper candles, rice, birdseed, glitter, confetti, loose beads or sparklers.
Due to Colorado State Law all food and alcohol served in public areas must be provided by the Lodge.
Food and beverages not provided by the Lodge must be stored and consumed in guest rooms.
Wedding cake may be brought in from a licensed caterer or bakery.
Prices subject to change. All items based on availability.*



Aspen Gold Wedding Reception Package

\$70 Per Person Includes:

*Professional and attentive service staff to
help you every step of the way!*



Four Hour Use of Cocktail/Reception Space

China, Silver and Glassware

Detailed Set-up and Break Down

Gift Table, Guest Book Table, Place Card Table

Ivory Table Linen with choice of Ivory, Green or Black Napkin Color

Bar Set-up and Bartender

Cake Table and Cake Cutting Service

Coffee, Iced Tea and Hot Tea

Champagne Toast

Choice of Two Entrées for Plate Service or Build your own Buffet

from the Aspen Gold Menu Selections

Cheese, Fruit and Vegetable Crudit 



All prices subject to 20% service charge and 3.7% tax. All Prices and Menus Subject to change. Room minimums apply.



Aspen Gold Wedding Menu

Plated Dinner

All served with salad, seasonal vegetables, chef's choice of starch, freshly baked rolls, butter, coffee and tea.

Top Sirloin Steak

Grilled 6oz center cut, topped with a mushroom port demi-glace

Roast Prime Rib of Beef

Slow roasted with fresh herbs and seasonings, served with au jus, horseradish cream

*Roasted Loin of Pork**

Slow roasted with coriander, thyme and an apricot brandy glaze

Chicken Marsala

Sautéed with Marsala wine and medley of mushrooms

Chicken Cordon Bleu

Canadian bacon, imported Swiss and veloute sauce

Chicken Kiev

Sautéed, light crumb coating and creamy maître d'hôtel butter

Pecan Crusted Halibut

Roasted and topped with a raspberry and mango glaze with fresh herbs

Lodge Halibut

Baked halibut with butter, garlic, white wine and mushrooms

Atlantic Salmon

Fresh herb rubbed fillet grilled and served with fresh fruit salsa

Pan Fried Trout

10oz. boneless fillet with seasoned flour, pan fried to perfection with lemon herb butter

Bowtie Fresca

Fresh pasta tossed with sun-dried tomatoes roasted garlic, black olives, artichoke hearts, fresh herbs and Extra Virgin Olive Oil

Penne Carbonara

Fresh pasta with a creamy alfredo, pancetta, prosciutto, peas and fresh herbs

Grilled Portobello Mushroom

Stuffed with wild mushroom & barley grains & sautéed vegetables, resting on a bed of arugula

Buffet Dinner - *Minimum 25 pl.*

All served with salad, seasonal vegetables, rolls, butter, coffee and tea.

Main Entree

~Choose Two~

Top Sirloin Steak

Roast Prime Rib of Beef*

Roasted Loin of Pork*

Chicken Marsala

Chicken Cordon Bleu

Chicken Kiev

Pecan Crusted Halibut

Lodge Halibut

Atlantic Salmon

Grilled Portobello

Bowtie Fresca

Penne Carbonara

Potato, Rice or Pasta

~Choose One~

Herb roasted potatoes

Garlic mashed potatoes

Baked Potatoes

Scalloped sliced potatoes

Au gratin potatoes

Apple cornbread stuffing

Sun-dried tomato risotto

Wild rice medley or rice pilaf

Pasta Primavera

Salad Dressing

~Choose Two~

Caesar Salad

Balsamic or Raspberry Vinaigrette

Honey Mustard

Ranch

French

Creamy Italian

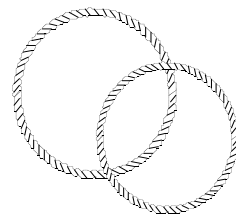
We Proudly Serve USDA Choice Sterling Silver Aged Beef. *These items will be served sliced for a buffet unless you select to have a Chef Attended Carving Station.*

All prices subject to 20% service charge and 3.7% tax. All Prices and Menus Subject to change. Room minimums apply.



Indoor Mountain Barbeque
Buffet Reception

\$60 Per Person Includes:



Professional and attentive service staff to help you every step of the way!

Four Hour Use of Cocktail/Reception Space
China, Silver and Glassware
Detailed Set-up and Break Down
Gift Table, Guest Book Table, Place Card Table
Ivory Table Linen with choice of Ivory, Green or Black Napkin Color
Bar Set-up and Bartender
Cake Table and Cake Cutting Service
Coffee, Iced Tea and Hot Tea
Champagne Toast
Choice of three BBQ entrées for a buffet

*All prices subject to 20% service charge and 3.7% tax
Prices Subject to Change
Minimum room charges apply*

Choose three BBQ entree items and sides for a custom BBQ buffet

BBQ Entrées:

BBQ Pork Ribs, Grilled or BBQ Chicken, 6oz Top Sirloin Steak, BBQ Brisket, Pulled Pork, Trout, Veggie Kabobs, Bratwurst, Buffalo Burgers

BBQ Buffet Includes:

Grilled Vegetables, Baked Beans, Cornbread Muffins with Butter, Coffee and Tea

Side Selections:

Choose One:

Coleslaw or Mixed Green Salad with Choice of Two Dressings

Choose One:

Potato Salad or Baked Potatoes with Sour Cream & Butter

Choose One:

Sliced Watermelon or Fruit Salad

***Outdoor Trails End Barbeque
Buffet Reception***

\$45 Per Person Includes:

*Professional and attentive service staff to
help you every step of the way!*

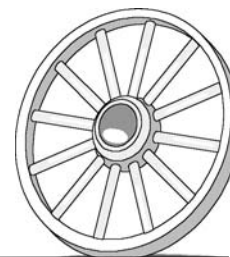
- Four Hour Use of Cocktail/Reception Space
- Paper Plates and Plastic drinkware
- Rolled Silverware in Linen Napkins
- Ivory Table Linen with choice of Ivory, Green or Black Napkin Color
- Detailed Set-up and Break Down
- Waitstaff in Banquet Attire
- Gift Table, Guest Book Table
- Coffee, Iced Tea
- Choice of three BBQ entrées for a buffet

All prices subject to 20% service charge and 3.7% tax

Prices Subject to Change

Minimum room charges apply

Bar Set-up & Service Requires a minimum purchase of \$300



Choose three BBQ entree items and sides for a custom BBQ buffet

BBQ Entrées:

BBQ Pork Ribs, Grilled or BBQ
Chicken, 6oz Top Sirloin Steak,
BBQ Brisket, Pulled Pork, Trout,
Veggie Kabobs, Bratwurst,
Buffalo Burgers

BBQ Buffet Includes:

Grilled Vegetables, Baked Beans,
Cornbread Muffins with Butter,
Coffee and Tea

Side Selections:

Choose One:
Coleslaw or Mixed Green Salad
with Choice of Dressing

Choose One:
Potato Salad or Pasta Salad

Choose One:
Sliced Watermelon or
Fresh Sliced Fruit Salad

Lady Washington Brunch Reception

\$50 Per Person Includes:

*Professional and attentive service staff to
help you every step of the way!*

Three Hour Use of Cocktail/Reception Space (Event Must End by 3 p.m.)
China, Silver and Glassware
Detailed Set-up and Break Down
Gift Table, Guest Book Table, Place Card Table
Ivory Table Linen with choice of Ivory or Green Napkin Color
Bar Set-up and Bartender
Cake Table and Cake Cutting Service
Coffee & Tea
Champagne Toast
Entrée and Side Selections from Our Brunch Menu Options

Lady Washington Brunch Menu Selections

Includes Assorted Juices, Fresh Brewed Coffee and Teas

Choose One:

Scrambled Eggs or Quiche
options- add Vegetables, Cheese, Spanish Style or Plain

Choose Two:

Bacon ~ Breakfast Sausage ~ Sliced Ham ~ Chicken

Choose One:

Herb Roasted Potatoes ~ Scalloped Potatoes ~
Hash Browns ~ Country Potatoes

Choose One:

Pancakes ~ French Toast ~ Crepes with Fruit ~ Cheese
Blintzes with Berry Compote

Choose One:

Sliced Cheese, Fruit and Vegetable Tray or
Assorted Danish, Muffins & Pastry Tray

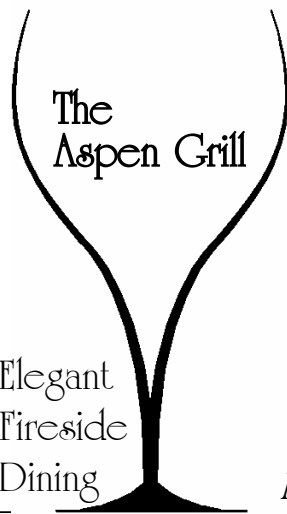
~ Enhancements ~

Priced Per Person

Prime Rib with Au Jus and Horseradish Cream	\$10
Sliced Tenderloin of Beef with Mushroom Madeira Sauce	\$16
Whole Poached Salmon with Citrus Salsa	\$6
Omelet Station with Meats, Vegetables and Cheeses	\$5
Baked Brie en Croute with Fresh Berries	\$3
Peel and Eat Shrimp with Horseradish & Cocktail Sauce	\$6
Chef Attended Carving Station	\$75
Mimosas (30 - 4 oz servings)	\$55

All prices subject to 20% service charge and 3.7% tax. All Prices and Menus Subject to change. Room minimums apply.

Rehearsal Dinners



Aspen Lodge would be pleased to host your rehearsal dinner

Private Dining and Elegant Dinner Menus
\$20.00 - \$50.00
per person plus tax and Service Charge.

Please see our Banquet Menus for meal selections.

Rehearsal Dinner
with Western Flare

Aspen Lodge Outdoor BBQ Menu

Choice of Entrées:

BBQ Chicken, Top Sirloin Steak, BBQ Smoked Pork Ribs, Grilled Veggie Kabobs, Pan Fried Trout, BBQ Brisket.

3 choices \$ 29.95
2 choices \$ 24.95

Lighter Options:

4 choices \$ 21.95
3 choices \$ 19.95
Bratwurst, Buffalo Burgers, Veggie Burgers, Veggie kabobs, Hot Dogs & Hamburgers.

All barbecue buffets include:

Corn on the Cob, Baked Beans, Coleslaw, Potato Salad, Cornbread muffins, sliced Watermelon, Fresh Baked Cookies and beverages.

Subject to Tax & Service Charge.



Appetizers

Hot Hors d' oeuvres

Prices per 50 pieces

Hot Chicken Wings with Carrots, Celery and Blue Cheese	\$50
BBQ Chicken Wings with Carrots, Celery and Blue Cheese	\$50
Chicken Skewers with Thai Dipping Sauce	\$65
Beef Skewers with Southwest Dipping Sauce	\$85
Veggie Egg Rolls with Asian Dipping Sauce	\$65
Puffed Pastry Wrapped Summer Sausage with Honey Mustard Dipping Sauce	\$65
Brie with Fresh Berries, Crackers and Raspberry Melba	\$70
Crab Stuffed Mushrooms	\$75
Bacon Wrapped Scallops	\$100

Cold Hors d' oeuvres

Prices per 50 pieces

Deviled Eggs	\$50
Chips with Salsa and Guacamole	\$50
Crudité of Vegetables, Domestic & Imported Cheeses, Crackers	\$60
Fresh Sliced Fruit Tray	\$65
Smoked Colorado Trout Mousse with Flatbread Crackers	\$60
Smoked Salmon Display with Water Crackers and Condiments	\$125
Peel and Eat Shrimp	\$50
Margarita Crustini	\$75

All prices subject to 20% service charge and 3.7% tax

Please see
our "After Hours" menu
for fine selections of
Beer, Wine and Liquors
to enhance your
dining experience



Planning Guide

Aspen Lodge
Estes Park CO 80517
970-586-8133
(800) 332-MTNS

What to do next

Below is a list of things to do to help you with your planning.

- Book your event space with a sales person*
The sales person will send you a contract to sign.
- Return signed contract and deposit*
The sales person will sign and return a copy of the contract with both signatures for your records. You will receive a questionnaire to fill out for planning your event. The questionnaire is due 30 days prior to your event.
- Create a calendar for important dates to remember*
Fill in the important dates from your contract regarding deposits, room block dates, questionnaire due back, etc.
- Book your other vendors, ie.*
Minister for ceremony, musician or D.J., cake, florist and decor, photographer, etc.
- Decide on plate service or buffet service from current menus*
General entrée selections for plate service should be included on your invitations for your guest to choose and return. Choose two (2) items, ie. beef or chicken. A vegetarian option may be added to your choices if necessary.
- Send deposits according to contracted times*
See deposit schedule listed in your contract. Deposits are not pre invoiced. You are responsible for getting deposit sent on time. Refer to your calendar.
- If you have a room block, call your sales person 45 days out from your event and confirm your room block. Rooms without names attached will be released for resale at this time. Attrition clauses will apply.*
- Fill out your questionnaire and return a copy one (1) month before your event*
Call the Event Coordinator at the lodge if you have any questions or make an appointment with them to go over details by phone or in person. Please fill out your questionnaire as best you can before this appointment.
Aspen Lodge - 970-577-3402 or email to events@aspenslodge.net
- Send final deposit according to contracted time*
See deposit schedule listed in your contract.
- Receive banquet event orders (BEOs) from your event coordinator*
- Return email approval or signed BEOs to the event coordinator*
- Guaranteed numbers are due two (2) weeks before your event*
Entrée counts are due for a plate service event. Place cards must have your guests name and clearly indicated choice of entrée. A master entrée list is required with table name or table number to facilitate food service.