

*Mountain Weddings*  
1-800-332-MTNS

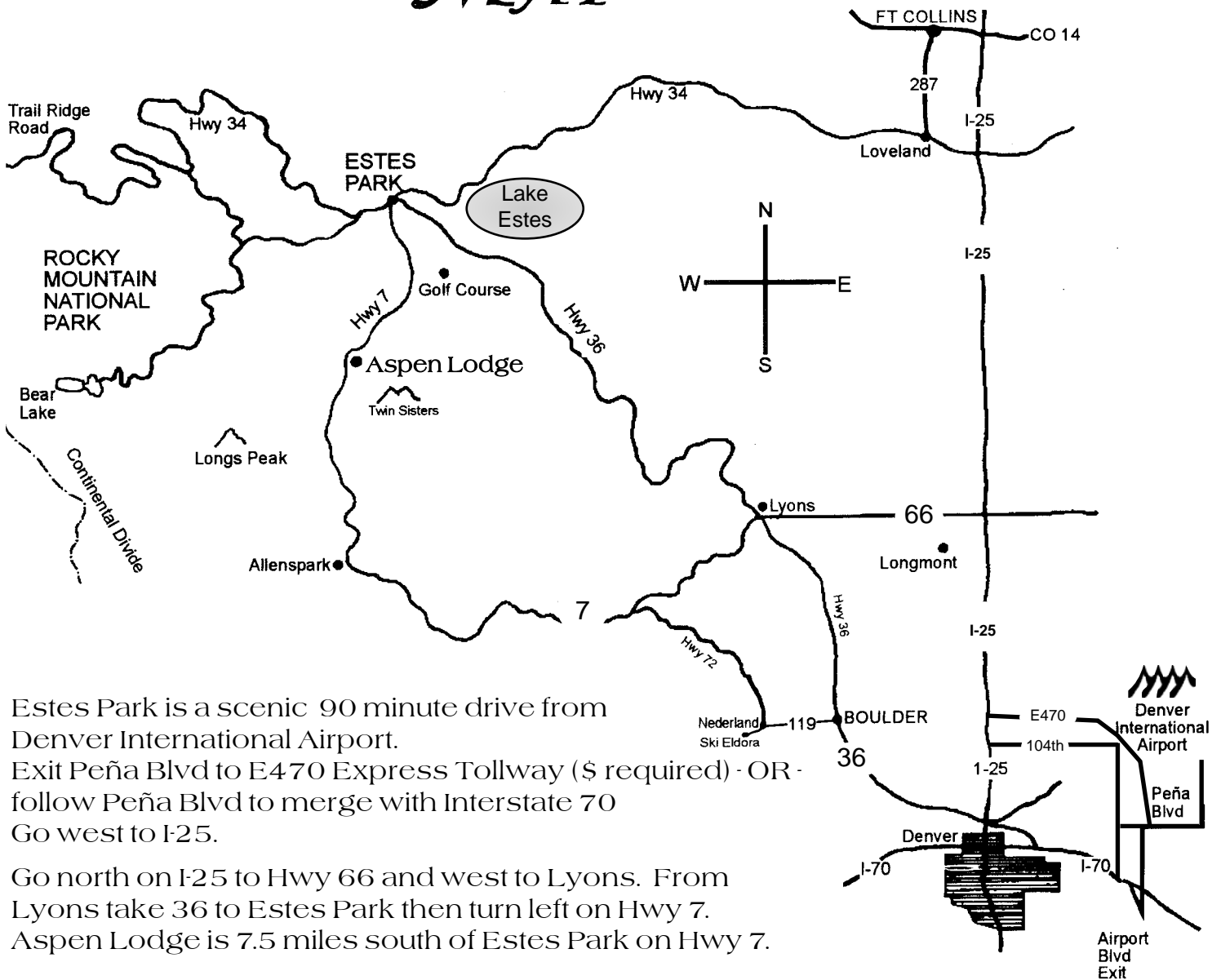
*A Perfect Mountain Setting  
for the Wedding of your Dreams*

*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](http://www.aspenlodge.net)

<p style="text-align: center;"><i>Weddings</i></p> <p style="text-align: center;"><b>15- 200 Guests</b></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 Fireside Room</p>	<p style="text-align: center;"><i>Ceremony Sites</i></p> <p style="text-align: center;"><u><i>Aspen Lodge and Lake Shore Lodge:</i></u></p> <p style="text-align: center;"><b>Indoor \$600 with reception \$950 ceremony only</b> (up to 200 chairs included)</p> <p style="text-align: center;"><b>Outdoor \$700 with reception \$1050 ceremony only</b> (up to 200 chairs included)</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*

**\$65 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*

*Mountain*

*Barbeque Reception*

**\$45 Per Person Includes:**

*Three hour rental of cocktail/reception room  
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-*

*Columbine*

*Hors d'oeuvres Party*

**\$55 Per Person Includes:**

*Three hour rental of cocktail/reception room  
Vegetable Crudité Tray  
Choose two hot and two cold selections from our  
delicious hors d'oeuvre menu  
-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 18% service charge and tax.*

*Be Green. We Recycle.*

## *Ceremony and Reception Enhancements*

### *Available at Aspen Lodge or Lake Shore Lodge*

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

### *Available at Lake Shore Lodge or Aspen Lodge*

<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>Additional Champagne Toast</i>	<i>\$4.00 per person</i>
<i>Additional Hour in Reception Room</i>	<i>\$300</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>

### *Available at Aspen Lodge only*

<i>Wagon ride for up to 12 People (reservation and cancellation fees apply)</i>	<i>\$150 per run</i>
<i>Cowboy Entertainment (Average fee, may vary)</i>	<i>\$150 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*

***\$65 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 

## *Columbine Hors d'oeuvres Party Package*

***\$55 Per Person Includes:***

Three 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  
Vegetable Crudit  Tray  
Choice of Two Hot and Two Cold Selections  
from our Delicious Hors d'oeuvre Menu

*~Enhancements~*

Prime Rib Carving Station add \$10 per Person



*All prices subject to 18% service charge and 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 Florentine*

Fresh spinach and shallots in a roasted garlic and mushroom sauce, topped with feta cheese

### *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

### *Pasta Primavera*

Farfalle with grilled eggplant and peppers, alfredo and marinara sauces

### *Pappardelle Fresca*

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

### *Tortellini Carbonara*

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

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.\*

## 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

Pasta Primavera

Pappardelle Fresca

Tortellini 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

Lemon herb rice pilaf

Fettuccine Alfredo

Pasta Primavera

### *Salad Dressing*

#### *~Choose Two~*

Caesar Salad

Raspberry Vinaigrette

Balsamic Vinaigrette

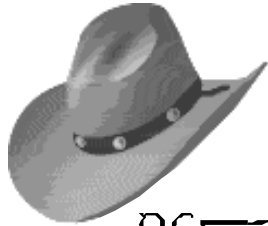
Ranch

French

Creamy Italian

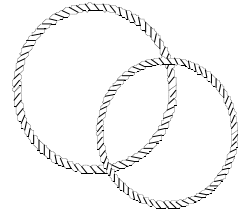
*All prices subject to 18% service charge and tax. All Prices and Menus Subject to change. Room minimums apply.*





## Mountain Barbeque Buffet Reception

*\$45 Per Person Includes:*



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

Three 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 18% service charge and 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, Pan Fried  
Trout, Veggie Kabobs, Bratwurst,  
Buffalo Burgers

### BBQ Buffet Includes:

Seasonal 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 & Shredded  
Cheese

Choose One:  
Sliced Watermelon or 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 18% service charge and 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 \$ 24.95  
2 choices \$ 21.95

### Lighter Options:

4 choices \$ 19.95  
3 choices \$ 17.95  
Bratwurst, Buffalo Burgers, Veggie Burgers, Veggie kabobs, Hot Dogs & Hamburgers.

### All barbecue buffets include:

Corn on the Cob, Coleslaw, Potato Salad, Baked Beans, Flatbread, 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
Beggar's Purses	\$75
Shrimp and Brie in Phyllo Cups	\$75

## Cold Hors d' oeuvres

Prices per 50 pieces

Deviled Eggs	\$50
Chips with Salsa and Guacamole	\$50
Crudit� 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
Carpaccio on Crustini	\$100
Chicken Waldorf Stuffed Celery	\$75
Margarita Crustini	\$75

*All prices subject to 18% service charge and state tax*

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

**Aspen Lodge**  
at Estes Park  
Ranch Resort & Conference Center

# 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*  
Entrée selections for plate service should be included on your invitations for your guest to choose and return. Choose two (2) items. 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](mailto: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 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.