

BREATHTAKING MOUNTAINTOP WEDDINGS

GR

GRANBY RANCH

Wedding Guide

GRANBYRANCH.COM

1000 VILLAGE ROAD, GRANBY, CO 80446

WEDDINGS@GRANBYRANCH.COM

970.557.4100





Your wedding day will happen only once and should be exceptional, beautiful, easy, and memorable. Our breathtaking ceremony site on top of the East Mountain, scenic venue choices and talented catering staff make Granby Ranch the perfect setting for your unique Colorado wedding.



WEDDING PACKAGES

CEREMONY AT VISTA RIDGE RECEPTION IN THE SLOPESIDE GREAT ROOM

ACCOMMODATES UP TO 175 GUESTS

Located in a secluded aspen grove on a flower-filled mountaintop overlooking the Continental Divide, our Vista Ridge ceremony spot is known for its extraordinary views of towering mountain peaks and lush valleys.

The Slopeside Great Room includes a cozy indoor dining space, and a large private deck with panoramic views of the Rocky Mountains. Your guests can use the base lawn for casual games and enjoying the views during cocktail hour, as well as our outdoor fire pit to warm up and stargaze between dances late night.

CEREMONY & RECEPTION	SITE FEE	FOOD & BEV. MINIMUM
Saturday/Holidays	\$12,000	\$14,000
Friday/Sunday	\$8,000	\$12,000
Thursday	\$5,000	\$10,000

Available late May through September. Ask about special pricing for parties of 75 or fewer Thursdays

- Package includes full-access and use of space from 10am-10pm.
- You may purchase an additional hour in Great Room for \$1,000.
- Late night after parties available for an additional \$500 in the Bluebird Bistro.
- Vista Ridge Ceremony Site is primarily accessed by chairlift. Walking lift ticket included for all guests.
- 2 shuttles (seats 12) are provided as alternative transportation. One is typically used for decor at the ceremony site and one is for transporting guests unable to ride the lift.
- Additional shuttles may be rented for \$75 per hour per shuttle.

CEREMONY INCLUSIONS

- white wooden padded chairs
- 4'x6' ceremony platform
- PA system for ceremony sound
- use of mountain yurt for bride's finishing touches, photos
- linen topped table with water at ceremony site

RECEPTION INCLUSIONS

- 15'x35' tent on slope side patio deck
- 15'x21' dancefloor
- high-top cocktail tables
- banquet tables & dining chairs
- table linens & dinner napkins
- set up and take down except decor
- cake table, buffet tables, bartops
- glassware, diningware, barware
- lawn games for use at base lawn
- bartender and catering staff

WEDDING PACKAGES

CEREMONY AT VISTA RIDGE TENTED RECEPTION ON THE BASE LAWN

ACCOMMODATES UP TO 250 GUESTS

Located in a secluded aspen grove on a flower-filled mountaintop overlooking the Continental Divide, our Vista Ridge ceremony spot is known for its extraordinary views of towering mountain peaks and lush valleys.

The Base Lawn offers a large green space for an outdoor open-air cocktail hour. The reception takes place in a large white tent space with gorgeous views and can be fashioned with walls open or closed adding an intimate feeling for dinner and dancing.

CEREMONY & RECEPTION	SITE FEE	FOOD & BEV. MINIMUM
150 - 250 GUESTS		
Saturday/Holidays	\$15,000	\$14,000
Friday/Sunday	\$12,000	\$12,000
Thursday	\$11,000	\$10,000
100 - 150 GUESTS		
Saturday/Holidays	\$12,000	\$14,000
Friday/Sunday	\$12,000	\$12,000
Thursday	\$11,000	\$10,000

Available late May through September.

- Package includes full-access and use of space from 10am-10pm.
- You may purchase an additional hour for \$1,000.
- Late night after parties available for an additional \$500 in the Bluebird Bistro.
- Vista Ridge Ceremony Site is primarily accessed by chairlift. Walking lift ticket included for all guests.
- 2 shuttles (seats 12) are provided as alternative transportation. One is typically used for decor at the ceremony site and one is for transporting guests unable to ride the lift.
- Additional shuttles may be rented for \$75 per hour per shuttle.

CEREMONY INCLUSIONS

- white wooden padded chairs
- 4'x6' ceremony platform
- PA system for ceremony sound
- use of mountain yurt for bride's finishing touches, photos
- linen topped table with water at ceremony site

RECEPTION INCLUSIONS

- large reception tent
- banquet tables & dining chairs
- table linens & dinner napkins
- set up and take down except decor
- dancefloor
- lighting and electricity
- high-top cocktail tables
- cake table, buffet tables, bartops
- glassware, diningware, barware
- catering staff
- set up and take down except decor
- lawn games (cornhole, giant jenga)

WEDDING PACKAGES

CEREMONY AT VISTA RIDGE RECEPTION AT 8350 BAR AND BISTRO

ACCOMMODATES UP TO 40 GUESTS

Located in a secluded aspen grove on a flower-filled mountaintop overlooking the Continental Divide, our Vista Ridge ceremony spot is known for its extraordinary views of towering mountain peaks and lush valleys.

8350 Bar and Bistro offers a more casual elegance perfect for smaller groups. Located on the third-floor of the Base Lodge, the intimate setting features a cozy stone fireplace and beautiful panoramic views from the patio deck. Guests have access to the green base lawn for lawn games and cocktail hour.

CEREMONY & RECEPTION

Thursdays Only

SITE FEE

\$4,000

FOOD & BEV. MINIMUM

\$9,000

Available late May through September.

- Package includes full-access and use of space from 10am-10pm.
- You may purchase an additional hour for \$500.
- Late night after parties available for an additional \$500 site fee.
- Vista Ridge Ceremony Site is primarily accessed by chairlift. Walking lift ticket included for all guests.
- 2 shuttles (seats 12) are provided as alternative transportation. One is typically used for decor at the ceremony site and one is for transporting guests unable to ride the lift.
- Additional shuttles may be rented for \$75 per hour per shuttle.

CEREMONY INCLUSIONS

- white wooden padded chairs
- 4'x6' ceremony platform
- PA system for ceremony sound
- use of mountain yurt for bride's finishing touches, photos
- linen topped table with water at ceremony site

RECEPTION INCLUSIONS

- high-top cocktail tables
- banquet tables & dining chairs
- table linens & dinner napkins
- set up and take down except decor
- cake table, buffet tables, bartops
- glassware, dining ware, barware
- lawn games for use at base lawn
- bartender and catering staff

WEDDING PACKAGES

CEREMONY AT VISTA RIDGE

ACCOMMODATES UP TO 250 GUESTS

Located in a secluded aspen grove on a flower-filled mountaintop overlooking the Continental Divide, our Vista Ridge ceremony spot is known for its extraordinary views of towering mountain peaks and lush valleys.

CEREMONY SITE FEE

Ceremony Only

\$4,000*

*Varies based on number of guests

Available May thru Sept/Thurs-Sun when booked with reception venue

Available for "Ceremony Only" May-Sept/Thursdays and non-holiday weeks during the winter

- Vista Ridge Ceremony Site is primarily accessed by chairlift. Walking lift ticket included for all guests.
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 - Additional shuttles may be rented for \$75 per hour per shuttle.
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SUMMER CEREMONY INCLUSIONS

- white wooden padded chairs
- 4'x6' ceremony platform
- PA system for ceremony sound
- use of mountain yurt for bride's finishing touches, photos
- linen topped table with water at ceremony site

WINTER CEREMONY INCLUSIONS

- One UTV ride to the top for up to 4 average sized guests who may not be able to take the lift and one UTV trip to the top to store any decor in the yurt prior to the mountain being open to the public
- PA system for ceremony sound
- use of mountain yurt for bride's finishing touches, photos



GR

CATERING MENU

2021



granbyranch.com
1000 Village Rd Granby, CO 80446

GRANBY RANCH CATERING

2021

Chef Liana Claire Aghajanian

hors d'oeuvres

3 dozen minimum required for each item.

\$75 Additional fee for lesser quantity.

chilled

Mediterranean Ratatouille on Crostini

\$48 per dozen

Fresh Mozzarella, Sun-Dried Tomato and Basil Crostini

\$48 per dozen

Roasted Grape, Boursin Cheese, Spiced Honey on grilled baguette

\$48 per dozen

Smoked Salmon Canapé with Crème Fraîche and Caviar

\$72 per dozen

Coriander Crusted Ahi Tuna, Chermoula, Cucumber

\$72 per dozen

New York Steak Roulade of Boursin with Fresh Herbs

\$72 per dozen

Asparagus and Goat Cheese Wrapped in Prosciutto

\$60 per dozen

Morro Bay Oysters on the Half Shell with Mignonette

\$60 per dozen

Jumbo Prawns with Cocktail Sauce

\$72 per dozen

Wagyu Beef Tataki with Rice Cracker

\$72 per dozen

Wagyu Tartare in Parmesan Crisp with Micro Arugula

\$72 per dozen

GRANBY RANCH CATERING

2021

hors d'oeuvres

3 dozen minimum required for each item.

\$75 Additional fee for lesser quantity.

warm

Vegetable Spring Rolls with Sweet-Sour and Hot Mustard Dipping Sauces

\$48 per dozen

Coconut Prawns with Mango Pineapple Relish

\$72 per dozen

Wild Mushroom, Goat Cheese and Caramelized Onion Tart

\$48 per dozen

Smoked Trout with Cornmeal Blinis

\$60 per dozen

Venison Meatballs with Sherry

\$60 per dozen

Gorgonzola Stuffed Black Mission Figs with Duck Prosciutto (seasonal)

\$48 per dozen

Thai Chicken Saté with Spicy Peanut Sauce

\$60 per dozen

Grilled Wild Salmon Skewers with Kalamata Olive Tapenade

\$60 per dozen

BBQ Pork Empanadas with Crème Fraîche

\$60 per dozen

Fried White Truffle Mac & Cheese

\$48 per dozen

GRANBY RANCH CATERING

2021

plated meal pricing

Starter and Single Protein Entrée
\$70

Starter and 2 Preselected Single Protein Entrées
\$85

Starter and Duo Entrée
\$75

starters

Field Greens, Bosc Pear, Bleu Cheese, Candied Pecans, Aged Balsamic Syrup

Butter Lettuce, Walnuts, Shallots, Goat Cheese Tarragon Dressing

Baby Spinach Salad, Goat Cheese, Shaved Fennel Red Onion, Aged Sherry Vinaigrette

Hearts of Romaine Salad, Caper Berries, Garlic Panko, Parmesan, Caesar Dressing

BLT Wedge, Bacon, Tomato, Red Onion with Avocado Ranch

Potato Truffle Bisque, Parsnips, Celery Root and Crispy Leeks

Chilled Cucumber and Avocado Bisque, Crème Fraîche and Caviar

Corn Chowder, River Bear Bacon

GRANBY RANCH CATERING

2021

entrees

Butternut Squash Ravioli, Brown Butter, Lemon, Candied Pecan, Balsamic (Vegetarian)

Seven Vegetable Tagine, Andean Quinoa, Coriander (Vegetarian/Vegan/GF)

Thai Yellow Curry, Basmati Rice, Baby Corn (Vegetarian/Vegan/GF)

Pan Seared Chicken Breast, Sage Risotto Cake, Pinot Noir Sauce (GF)

Seared Duck Breast, Duck Hash, Pear Chutney, Green Beans

Maple Cured Smoked Salmon (GF)

Grain Mustard Sauce, Mushroom Risotto Cake, Braised Greens

Grilled Colorado Striped Bass (GF)

Jasmine Rice Pilaf, Baby Corn, Coconut Yellow Curry Sauce

Pan Seared Halibut, Polenta, Saffron, Roasted Red Pepper Relish (GF)

Seared Rocky Mountain Trout, Potato Pancake, Bacon Relish, Chive Sauce (GF)

Mustard Brined Pork Tenderloin

Andouille Grit Cake, Braised Greens, Cider Glazed Apples

Elk Striploin (GF)

Parsnip Garlic Pureé, Haricot Vert, Fraser Valley Currant and Juniper Sauce

Pistachio Crusted Lamb Loin, Vegetable Terrine, Mechoui Butter

Herb Crusted Roast Bison Filet, Roast Garlic Mash, Creamed Spinach, Baby Carrot (GF)

Roast Prime Rib, Horseradish Potato Pureé, Au Jus, Seasonal Vegetable (GF)

Colorado Filet Mignon, Red Onion Confit, Potato Soufflé, Haricot Vert

GRANBY RANCH CATERING

2021

duo plates

Petite Filet Mignon and Shrimp
Scampi Style, Mediterranean Vegetable Tian, Roast Fingerling Potatoes

Petit Filet Mignon and Australian Lobster Tail
Seasonal Vegetable, Potato Gratin

Breast of Chicken and Medallion of Wild Salmon
Mushroom, Spinach, Truffled Mashed Potatoes

Bison Tenderloin and Rocky Mountain Trout
Horseradish Mashed Potato, Braised Greens, Pancetta

Lamb Chop and Jumbo Lump Crab Cake
Creole Remoulade, Parsnip-Yukon Gold Potato Gratin, Buttered Broccoli

Breast of Chicken and Flat Iron Steak
Eggplant Marmalade, Garlic Mashed Potato, Asparagus, Peppers and Onions

a la carte dessert

New York Cheesecake, Fresh Berries

Fresh Fruit Tartlet

Caramel Apple Torte, Vanilla Bean Crème Anglaise

Lemon Tartlet, Fresh Berries, Candied Lemon

Seasonal Bread Pudding

Poppyseed Pound Cake, Lemon Crème

Classic Crème Brûlée (Seasonal Flavors)

live action “buffet” station

2-hour manned action station.

Packages require a minimum of 50 guests.

GRANBY RANCH CATERING

2021

traditional cocktail package

1 carved item

1 sautéed item

Dessert Table

2 Chef Fees at \$125

\$85 per guest

deluxe cocktail package

2 carved items

1 sautéed item

Dessert Table

3 Chef Fees at \$125

\$95 per guest

supreme cocktail package

2 carved items

2 sautéed items

Dessert Table

4 Chef Fees at \$125

\$105 per guest

GRANBY RANCH CATERING

2021

carving stations

SLOW ROASTED TURKEY BREAST

Silver Dollar Ranch Rolls, Cranberry-Onion Relish

HONEY-MAPLE GLAZED COUNTRY HAM

Silver Dollar Ranch Rolls, Whole Grain Mustard Sauce

ROASTED CENTER CUT OF PRIME RIB

Silver Dollar Ranch Rolls, Caramelized Shallot Marmalade

APPLE-FENNEL ROAST PORK LOIN

Silver Dollar Ranch Rolls, Pear-Raisin Chutney Freshly

HERB CRUSTED RACK OF LAMB

Silver Dollar Ranch Rolls, Caramelized Red Onion, Aged Balsamic Glaze

Add \$7 per person

ROASTED BUFFALO TENDERLOIN

Silver Dollar Ranch Rolls, Grain Dijon Mustard, Béarnaise

Add \$7 per person

sauté stations

MEDITERRANEAN PASTA STATION

Rigatoni with Italian Sausage, Roasted Vegetables and Spicy Tomato-Basil Sauce,
Smoked Chicken Fettucine with Pesto, Kendall Farms Crème Fraîche, Pine Nuts,
Ciabatta Bread, Shaved Parmesan Cheese, Basil Chiffonade, Toasted Pine Nuts

SEAFOOD TACO STATION

Marinated Bay Scallops and Rock Shrimp, Flour & Corn Tortillas
Guacamole, Pico de Gallo, Toasted Pepitas, Cilantro, Crème Fraîche

FORAGE WILD MUSHROOM SAUTE

Seasonal Wild and Farmed Mushrooms Sautéed with Olive Oil,
Garlic and Fresh Herbs, finished with White Truffle Oil
served on Grilled Ciabatta Bread

GRANBY RANCH CATERING

2021

dessert table

A wide selection of chef's choice miniature desserts and truffles

dessert action - flambé station

Your choice of Bananas Foster, Cherries Jubilee
or Ice Cream Station with 2 flavor choices

Add \$12 per person, \$125 chef fee

granby ranch signature BBQ

\$65/2 meats \$71/3 meats
(choice of 2 sides, Plated)

All smoked over Hickory & California Red Oak

Slow Smoked Pork Shoulder

Fitch Ranch Beef Brisket

St. Louis Style Ribs

Fitch Ranch Beef Tri-tip

River Bear Hot Links

Roasted Corn Cobettes

Red Skin Potato Salad

Ranch Beans with smoked ham hock

Rolls & Buns or Cornbread

Kale-Cabbage Slaw

Roast Garlic Mashed Potato

Chef's Green Salad

GR

BEVERAGE MENU

2021



granbyranch.com

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weddings@granbyranch.com

bar packages

PREMIUM BEVERAGE PACKAGE

(3) Hour = \$45 Per Person | (4) Hour = \$55 Per Person
(5) Hour = \$63 Per Person | (6) Hour = \$70 Per Person

Includes (3) Beers, (2) House Wines,
and a stocked bar of the Following Liquor Selections:
Vanjak Vodka, Beefeater Gin, Jim Beam Bourbon, Bacardi Rum,
Johnny Walker Red Scotch, Exotico Tequila

LUXURY BEVERAGE PACKAGE

(3) Hour = \$50 Per Person | (4) Hour = \$62 Per Person
(5) Hour = \$72 Per Person | (6) Hour = \$80 Per Person

Includes (3) Domestic Beers & (1) Colorado Craft Beer
La Crema Chardonnay & Pinot Noir,
and a stocked bar of the Following Liquor Selections:
Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon,
Jameson Irish Whiskey, Bacardi Rum, Johnny Walker Black,
El Tesora Tequila

BEER & WINE PACKAGE

(3) Hour = \$40 Per Person | (4) Hour = \$50 Per Person | (5) Hour = \$55 Per Person

Includes (3) Beers and (2) House Wines

RESERVE WINES

Additional \$7 per person - Per Bottle Selection

RESERVE RED WINES

Chemistry Pinot Noir | Willamette Valley, Washington
Nine Hats Cabernet | Columbia Valley, Washington
Morgan Cote du Crow's | Monterey, California

RESERVE WHITE WINES

Seghesio Chardonnay | Sonoma, California
Slo Jams Sauvignon Blanc | Horse Heaven Hills, Washington
King Estate Pinot Gris | Willamette Valley, Washington

SPARKLING WINE

JP Chenet Blanc de Blancs Brut | France / \$25 Per Person / 3oz. Toast = \$5 Per Person
Poema Brut Cava | Spain / \$35 Per Person / 3oz. Toast = \$8 Per Person

bar packages

SIGNATURE COCKTAILS

Premium Liquor: Vanjak Vodka, Beefeater Gin, Jim Beam Bourbon,
Bacardi Rum, Johnny Walker Red Scotch, Exotico Tequila

(3) Hours | 1 Cocktail = \$6 per person | 2 Cocktails = \$10 per person

(4) Hours | 1 Cocktail = \$8 per person | 2 Cocktails = \$12 per person

(5) Hours | 1 Cocktail = \$10 per person | 2 Cocktails = \$14 per person

Luxury Liquor: Grey Goose Vodka, Bombay Sapphire Gin,
Maker's Mark Bourbon, Jameson Irish Whiskey, Bacardi Rum,
Johnny Walker Black, El Tesora Tequila

(3) Hours | 1 Cocktail = \$8 per person | 2 Cocktails = \$12 per person

(4) Hours | 1 Cocktail = \$10 per person | 2 Cocktails = \$14 per person

(5) Hours | 1 Cocktail = \$12 per person | 2 Cocktails = \$16 per person

HOST CONSUMPTION BAR

Payment for a Host Bar is measured on consumption.
The total amount of drinks consumed are calculated at the end of
your event and billed to the appropriate party.

Domestic Beer | \$7
Colorado Craft Beer | \$8
House Wine | \$32/Bottle
Reserve Wine | \$MP/Bottle
Premium Liquor | \$12
Luxury Liquor | \$15

brunch bars

MIMOSA BAR

(2) Hour = \$25 Per Person | (3) Hour = \$35 Per Person

JP Chenet Sparkling, Orange Juice, Cranberry Juice, Grapefruit Juice,

BLOODY MARY BAR

(2) Hour = \$25 Per Person | (3) Hour = \$35 Per Person

Granby Ranch house bloody mary mix, well vodka, & assorted garnishes

MIMOSA & BLOODY MARY BAR

(2) Hour = \$30 Per Person | (3) Hour = \$40 Per Person

non-alcoholic bars

LEMONADE BAR | \$4 per person

Select 3 Flavors: strawberry, raspberry, peach, limeade, blueberry or classic lemonade

HOT CHOCOLATE BAR | \$5 per person

Served with whipped cream, marshmallows, sprinkles and assorted flavored syrups