

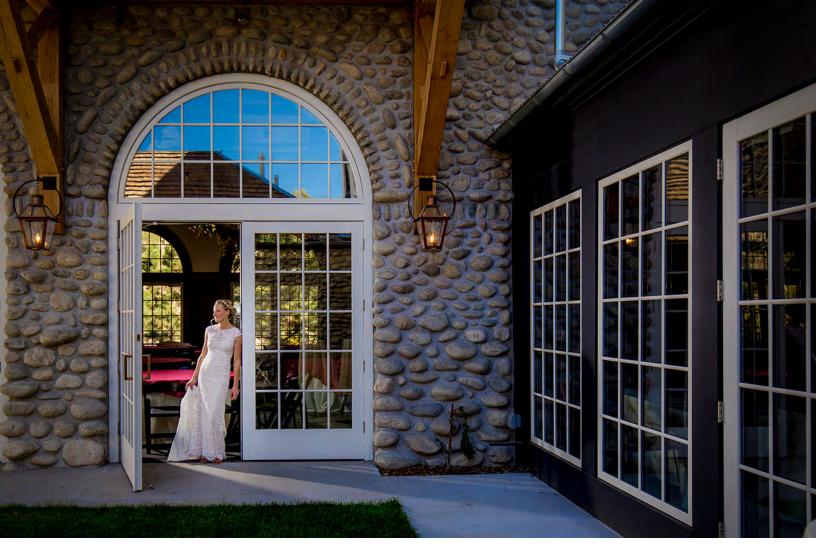
WELCOME TO THE SURF HOTEL

Inspired by the understated elegance of European hotels and the natural beauty of our home in the Rocky Mountains, the Surf Hotel's unique perspective and location offer guests a sense of luxury without pretension. No matter the style or format of your wedding, our hospitality begins in the planning process as we help you curate your unique vision for a day – or several days – of mountain town elegance.

From our charming lobby bar and restaurant to the Ivy Ballroom's river rock framed courtyard, our spaces are designed to adapt to a wide variety of events. We also have a concert venue and host well known performers regularly. We are passionate about hosting great events and our specialty is weddings. A wedding is a once in a lifetime event, so all eyes should be on you! The Surf Hotel only hosts one wedding on the property per day, which means your wedding will receive the time and attention it deserves.

The Surf Hotel's riverfront location in the heart of the vibrant South Main neighborhood, combined with Buena Vista's 300+ days of sunshine each year, stunning mountain views, and laid-back atmosphere, provide endless opportunities for adventure, as well as the perfect framework for your celebration.





IVY BALLROOM

Overlooking the waves of the Buena Vista Whitewater Park, our beautifully detailed Ivy Ballroom is designed to host a range of different events, from seated dinners and dancing to informal cocktail receptions.





IVY BALLROOM

SIZE

1,860 sq ft

CAPACITY

150 Guests, seated indoors*. May 1 – October 31, capacity increases to 180 with guests seated both indoors and outdoors in the Ivy Courtyard.

HOURS

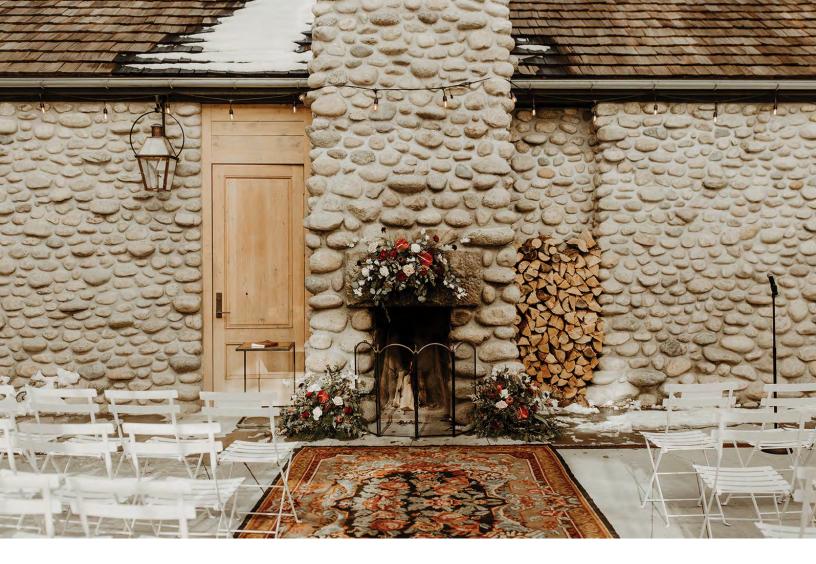
Available until 10pm.

FEATURES

Encapsulating modern elegance, our ballroom blends such elements as classic arched windows and French doors with streamlined, industrial simplicity.

*Capacity reduces to 120 guests (indoors) if bringing a live band. At max capacity tables can be removed to create a dance floor

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IVY COURTYARD

Adjacent to the elegant Ivy Ballroom, and framed by Arkansas River-stone walls, our private outdoor courtyard is the perfect setting for your ceremony or cocktail reception.





IVY COURTYARD

SIZE

1,400 sq ft

CAPACITY

120 Guests, seated for ceremony.

HOURS

Available until 10pm

FEATURES

Making the most of Buena Vista's breathtaking surroundings, our outdoor courtyard is kept cozy by a wood-burning fireplace.

*Outdoor seating available from May through October





SURF CHATEAU

Our sister property offers a tranquil, secluded stay in stone cottages – akin to an AirBnB in the hill towns of France. Step through the stone archways and enjoy the personalized design of each independent guestroom, circling a communal courtyard ideal for intimate ceremonies.







SURF CHATEAU

SIZE

20 Guestrooms + 1,500 sq ft courtyard

CAPACITY

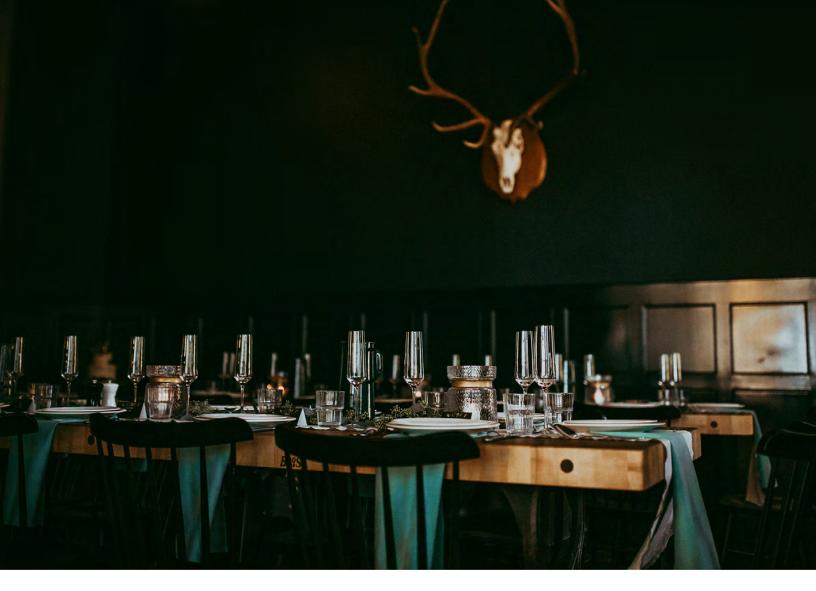
150 Guests, seated in courtyard

FEATURES

Private ceremony in our Aspen-lined courtyard*

*Pending inclusive rental of all Surf Chateau rooms for two nights.





PRIVATE DINING ROOM

Our elegant private dining room and adjoining patio offer a festive environment for a rehearsal dinner, or add on for your larger wedding reception.





PRIVATE DINING ROOM

SIZE

360 sq ft

CAPACITY

30 Guests, seated

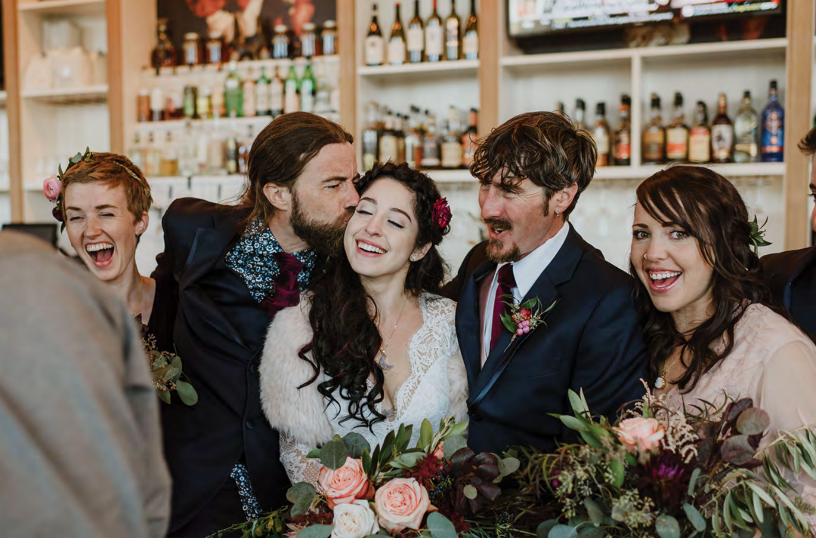
FEATURES

Adjacent riverside patio is available for cocktails and mingling.

If you book the Ivy Ballroom wedding package, the private dining room can be used for your rehearsal dinner for no additional rental charge.

*Subject to availability, f & b minimums apply.





WESLEY & ROSE LOBBY

Wesley & Rose Lobby Bar features a fresh forward menu, designed around healthy social eating. We work hard to source the best ingredients we can find from local farms, producers, and distillers. We use all natural meats, organic dairy, and make our own artisan bread in-house, the old fashioned way.





WESLEY & ROSE LOBBY BAR

CAPACITY

250 Guests with Ivy Ballroom rental, May 1 - October.

200 Guests with Ivy Ballroom rental, November 1 - April 30

FEATURES

The perfect spot to gather for a pre-ceremony cocktail, or an after party, following your wedding reception. Also available as an add on for larger wedding receptions.

HOURS

Available until 10pm



^{*}Only available with a full hotel buyout.



ALL INCLUSIVE WEDDING PACKAGES

Your wedding day should be perfect, and to ensure that every detail is taken care of, the following services are included in our standard wedding package.









OUTDOOR CEREMONY

All Ivy Ballroom packages include a ceremony in one of three outdoor locations – Ivy Courtyard, The Meadows, or Surf Chateau Courtyard (subject to availability). Also included are a triangular wedding arbor, white metal ceremony chairs, and a sound system for your officiant.





LODGING

A luxurious suite of your choice, for two nights, for the bride and groom (to be used as a bridal preparation room – exact room selection subject to availability). Plus, a discounted room block for your out of town guests (subject to availability).









EVENT RENTALS

Packages include 5 hours of staffed event time with exclusive use of the Ivy Ballroom, Ivy Courtyard, and riverfront patio. Tables, chairs, place settings, napkins, and linens included for up to 150 guests.

(20) 7' Solid pine farm tables, to be used without linens

(15) 5' Round tables

(12) 6' Rectangular tables

(10) Cocktail tables

(150) White metal ceremony chairs

(150) Black wood padded event chairs

(4) Outdoor propane flame heaters

LINENS - choice of black, white, or ivory

NAPKINS & OVERLAYS in a variety of colors

Display tables for cake, desserts, guest book, etc

All necessary wait and bar staff

Event setup and take down **

**Hotel Property Only. Guest is responsible for setting up and breaking down decor and any other items not owned by the Surf Hotel.





AUDIO & LIGHTING

Whether you have a DJ or a live band, it's going to sound exquisite. The Ivy Ballroom is equipped with a world-class d&b audiotechnik system, designed by Brown Note Productions. Also included is a sound and lighting engineer (some restrictions apply), custom uplighting, and a microphone for toasts.

4K PROJECTOR & SCREEN

The Ivy Ballroom comes equipped with a state of the art 4k projector and 16ft electronic drop-down screen. Perfect for slideshows or movies before, during, or after your reception.





VENUE & PARTY

WEDDING SPECIALIST

Dedicated to assisting with day-of logistics, scheduling, and menu planning.*

PRIVATE COURTYARD & RIVERFRONT PATIO

Think intimate ceremony or casual cocktails.

COMPLIMENTARY PLANNING CONSULTATION

Includes one free night's stay in a riverfront king and a \$200 gift certificate to Wesley & Rose (subject to availability). 2 hour consultation with your designated wedding specialist.

Clients are required to hire a professional wedding planner or day-of coordinator.

*Wedding Specialists do not provide the services of a day-of coordinator or wedding planner.





BUENA VISTA RECEPTION PACKAGE

\$200++ per person

Three Passed Hors d'oeuvres or one Appetizer Display

Premium Dinner Package (two course plated dinner or specialty buffet)

Five Hour Classic Open Bar with three beers,

three wines from classic wine list and two signature cocktails

Wine Service with Dinner

Champagne Toast

Satellite Bar during Cocktail Hour with 125 or more guests

After dinner coffee station

COLORADO RECEPTION PACKAGE

\$265++ per person

Three Passed Hors d'oeuvres

One Appetizer Display

Premium Dinner Package (two course plated dinner or specialty buffet)

Wine Service with Dinner

Five Hour Premium Open Bar with four beers, four wines from classic or reserve wine list and three signature cocktails

One Passed Signature Cocktail during Cocktail Hour

Premium Champagne Toast

Satellite Bar during Cocktail Hour with 125 or more guests

After dinner coffee station

Late Night Pizza

W&R Lobby Bar Afterparty until 11pm

(*Please note, this is not a buy-out. The bar will be open to the general public.)

*Food & beverage minimums apply. Minimums vary by the day of the week and month to month. Costs are per person. 22% gratuity and tax will be added to the final bill. Taxes and fees do not apply towards the food and beverage minimum.

RENTAL FEES

THE IVY BALLROOM + PRIVATE COURTYARD

HIGH SEASON (MAY 1 - OCTOBER 31)

SATURDAY // \$10,000 rental fee; \$20,000 food and beverage minimum

FRIDAY OR SUNDAY // \$7,500 rental fee; \$15,000 food and beverage minimum

MONDAY - THURSDAY // \$5,000 rental fee; \$10,000 food and beverage minimum

LOW SEASON (NOVEMBER 1 - APRIL 30)

SATURDAY // \$4,000 rental fee; \$10,000 food and beverage minimum

FRIDAY OR SUNDAY // \$3,000 rental fee; \$10,000 food and beverage minimum

MONDAY - THURSDAY // \$2,000 rental fee; \$7,000 food and beverage minimum; and a 20%

guestroom discount for wedding guests

HOTEL BUYOUT*

THE IVY BALLROOM + PRIVATE COURTYARD + WESLEY & ROSE

HIGH SEASON (MAY 1 - OCTOBER 31)

\$20,000 rental fee; \$45,000 food and beverage minimum

LOW SEASON (NOVEMBER 1 - APRIL 30)

\$14,000 rental fee; \$20,000 food and beverage minimum



^{*}Does not include guest room rental fees.

EXTRAS

- -\$100 per hour engineering fee to hang items on ballroom ceiling
- -Tent for courtyard*
 - Available April through November,
 - Must request at least one week prior to event
- -Live Band Production \$1,000
 - -Includes an 18' x 12' raised stage in Ballroom
 - -Please note, bands are required to sign a separate Live Music Agreement with Surf Hotel in order to ensure a seamless and enjoyable live music event.
- -Hotel Buy Out required for weddings over 180 guests in the high season, and 150 guests in the low season.
 - -Exclusive use of Ivy Ballroom & Ivy Courtyard, Wesley & Rose Restaurant, Lobby Bar, and Private Dining Room from the hours of 4pm-10pm on Saturday
 - -Available only with a room block consisting of not less than 62 guestrooms.
 - -Service ware for up to 250* total guests (with ballroom rental)
 - -Existing Tables & Chairs present at Wesley & Rose

^{*}Please note, use of the tent is at the Surf Hotel's sole discretion and is not guaranteed. We will erect it automatically if rain is in the forecast and remove it if snow is in the forecast.





DEPOSITS & PAYMENT

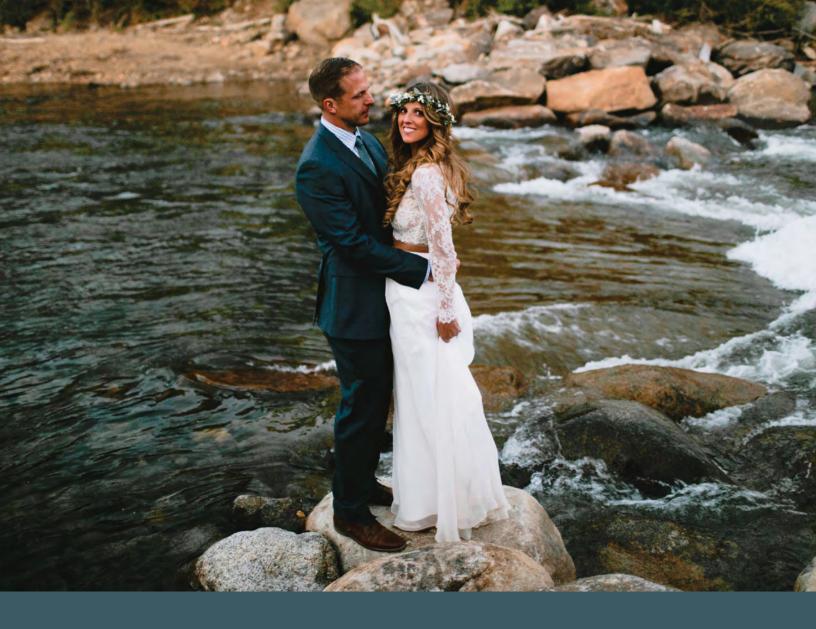
A non-refundable deposit equal to 25% of the package rental fee, and food and beverage minimum, is due at the time of booking.

An additional non-refundable deposit of 25% of the estimated total cost** is due 60 days prior to the event.

The remaining balance of the estimated total cost** is due 5 business days prior to the event, along with a completed credit card authorization for any additional charges incurred at the event.

For inquiries, please contact our group sales team at events@surfhotel.com
*Estimated total cost refers to all fees for Ivy Ballroom rental, food and beverage.





SURF HOTEL

South Main | Buena Vista ----



WEDDING RECEPTION PACKAGES



BUENA VISTA RECEPTION PACKAGE

\$200++ per person

Three Passed Hors d'oeuvres or one Appetizer Display Premium Dinner Package (two course plated dinner or specialty buffet) Five Hour Classic Open Bar with three beers, three wines from classic wine list and two signature cocktails Wine Service with Dinner Champagne Toast Satellite Bar during Cocktail Hour with 125 or more guests After dinner coffee station



COLORADO RECEPTION PACKAGE

\$265++ per person Three Passed Hors d'oeuvres One Appetizer Display Premium Dinner Package (two course plated dinner or specialty buffet) Wine Service with Dinner Five Hour Premium Open Bar with four beers, four wines from classic or reserve wine list and three signature cocktails One Passed Signature Cocktail during Cocktail Hour Premium Champagne Toast Satellite Bar during Cocktail Hour with 125 or more guests

After dinner coffee station Late Night Pizza W&R Lobby Bar Afterparty for 12am

(*Please note, this is not a buy-out. The bar will be open to the general public.)

*Food & beverage minimums apply. Minimums vary by the day of the week and month to month. Costs are per person. 22% gratuity and tax will be added to the final bill.





DINNER PACKAGES

BUENA VISTA DINNER SELECTIONS

Custom Plated Duet, Traditional Plated or Premium Buffet
Choice of three classic hors d'oeuvres OR one appetizer display, one salad, two proteins and two sides

COLORADO DINNER SELECTIONS

Custom Plated Duet, Traditional Plated or Premium Buffet
Choice of three classic hors d'oeuvres AND one appetizer display, one salad, two proteins, two sides and one late night snack

GF - Gluten Free V - Vegetarian Vg - Vegan

*Please note, dinner packages do not include dessert selections.





APPETIZER DISPLAYS

1/

MARKET VEGETABLE DISPLAY (V)

Fresh, Grilled, Roasted & Pickled Vegetables Romesca Goat Cheese Dipping Sauce

FLATBREAD STATION

Balsamic Onions, Roasted Mushrooms, Fontina, Truffle Oil Fennel Sausage, Spicy Salami, Roasted Red Pepper, Mozzarella, Red Sauce Margherita — Tomato, Fresh Mozzarella, Fresh Basil Housemade Lamb Bacon, Local Goat Cheese, Arugula, Sour Cherries

FARMER'S TABLE

Farmhouse Cheeses Local Cured Meats Seasonal Fruits Fresh, Grilled & Marinated Vegetables Hot & Cold Dips Salmon Niçoise Salad Pita, Crackers & Fresh Bread

HORS D'ŒUVRES



CLASSIC PASSED HORS D'ŒUVRES

CHEESE DISPLAY (V)

Local, Artisan, Imported Cheeses

Fresh Fruit Nuts

Jelly

Dried Fruits

House-made Bread & Crackers

Tomato Bruschetta (V)

Avocado Toast (V)

Grapefruit, Goat Feta, Radish

Pistachio Crusted Goat Cheese (GF/V)

Seasonal Jam

Bacon Wrapped Date (GF)

Vegetable Spring Roll (GF/Vg)

PREMIUM PASSED HORS D'ŒUVRES

Meatball (GF) Pesto

Blackened Tuna Spring Roll (GF/DF)

Baby Lamb Pops (GF) Chimichurri

Smoked Salmon citrus, phyllo cup



SALADS



Market (GF/Vg)

Market Greens, Seasonal Vegetables, Citrus Champagne Vinaigrette

Classic Cæsar

Crisp Romaine, Housemade Caesar Dressing, Parmesan, Crostini

Wedge Salad (GF)

- not available for buffet -

Baby Iceberg Lettuce, Heirloom Cherry Tomatoes, Bacon, Bleu Cheese, Pickled Red Onions, Bleu Cheese Dressing

The Harvest (GF)

Harvest Greens, Apples, Dried Cherries, Goat Cheese, Spiced Pecans, Seasonal Vinaigrette

Cous Cous Salad

Cous Cous, Arugula, Dried Fruit, Red Onion, Toasted Almonds, Rosemary Orange Vinaigrette





PROTEIN

1/

BEEF

Beef Tenderloin (GF/DF)

Red Wine Jus

Smoked Prime Rib (GF/DF)

Au Jus

Coffee Rubbed Roasted NY Strip Loin
Bourbon Peppercorn Cream

Colorado Beef Short Rib (DF)

Natural Pan Sauce & Horseradish Gremolata

PORK

Cherry Bourbon Pork Tenderloin (GF/DF)

Warm Cherry Chutney

Herb Crusted Pork Loin (DF)

Madeira Glaze

CHICKEN

Goat Cheese Stuffed Airline Chicken Breast Wild Mushroom Ragu

Honey Chipotle Grilled Airline Chicken Breast (GF/DF)

SEAFOOD

Chef's Choice Fish (GF/DF) fresh, sustainable – strongly suggested

Grilled Atlantic Salmon (GF/DF)

Olive Tapenade

Jumbo Shrimp Skewer (GF/DF)
Pimentone Pepper Sauce

Colorado Striped Bass (GF/DF)
Lemon Olive Tapenade

Colorado Trout (GF)
Sage Brown Butter

WILD MEAT

Bison Prime Rib (GF/DF)

Red Wine Jus

Elk Rack (GF/DF)

Blackberry Gastrique

Salt Herb Crusted Rack of Lamb Rosemary Jus

VEGAN

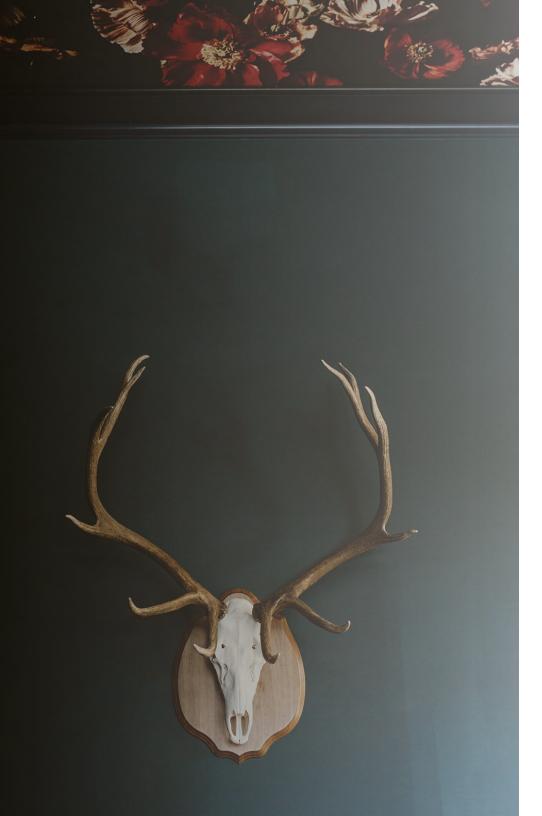
Quinoa Stuffed Bell Pepper (GF/DF)

Piquillo Pepper Sauce

Seasonal Stuffed Portobello Mushroom (GF/DF)

Moroccan Braised Vegetable & Chickpea Stew (GF/DF)

Add \$20 per person per selection**



SIDES

1/

STARCH

Yukon Mashed Potatoes (GF)

Roasted Baby Yukon Potatoes & White Balsamic Onions (GF/Vg)

Rice Pilaf (GF/Vg)

Roasted & Mashed Sweet Potatoes (CF)

Green Chile Asiago Au Gratin (V/DF)

VEGETABLES

- all vegetables are GF and Vegan -

Roasted Local Carrots

Roasted Brussels Sprouts

Sautéed Green Beans

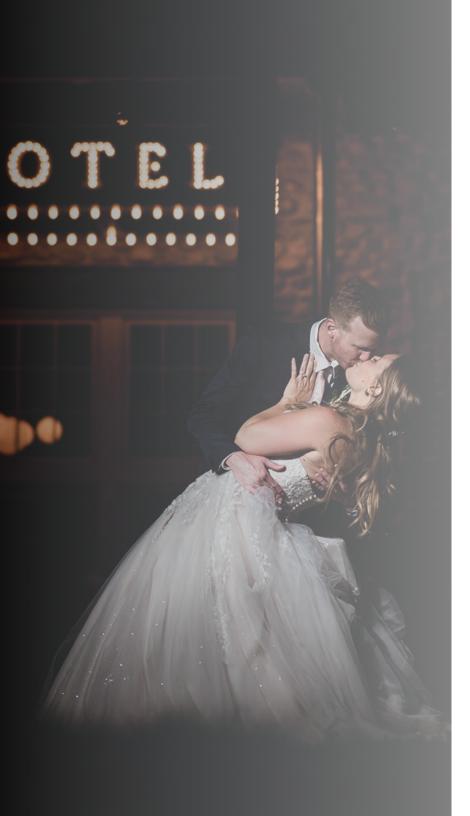
Seasonal Squash

Charred Asparagus

Fresh Local Vegetables



Additional sides or salads for buffet - \$7 per person



LATE NIGHT

available with Colorado Reception package
- available anytime after dinner service until 10:30PM -

PIZZA

Dressed in White

Ricotta, Three Cheese Blend, Honey, Chile Flakes, Herbs

Classic Margherita

EVOO, Cherry Tomatoes, Fresh Mozzarella, Basil

Collegiate Peaks

Red Sauce, Three Cheese Blend, Housemade Sausage, Pepperoni, Mushrooms

SLIDERS

served with ketchup, mustard and mayonaise

Colorado Beef

beef, cheddar, carmelized onions

Pulled Pork

pulled pork, kimchi

Lamb

lamb, olive tapanade, feta





WEDDING DESSERTS

11

\$8 per person per selection - plated or buffet

Basque Burnt Cheesecake

Bourbon Caramel Sauce

Chocolate Torte (GF)

Chocolate Ganache, Raspberry Merlot Sauce
~ a la mode - \$2 per guest ~

Seasonal Bread Pudding

Bourbon Sauce

Seasonal Cobbler

AFTER DINNER S'MORES

\$500 – serves ~ 50 guests

Available gluten – free upon request

[only available with Ivy Ballroom or Courtyard rental]

Hershey's Chocolate, Peanut Butter Cups,

Marshmallows, Graham Crackers

8 INCH CUTTER CAKE

\$75 if purchasing desserts for guests from Surf Hotel \$150 if bringing desserts from outside vendor

Basque Burnt Cheesecake

Bourbon Caramel Sauce

Chocolate Torte (CF)
Chocolate Ganache, Hazelnut Cream,
Hazelnut Praline Topping





PLATED MEAL FOR DIETARY RESTIRCTIONS

11

We are happy to accommodate those with dietary restrictions.

The meal that we offer is gluten free, dairy free, nut free and vegan.

SALAD

The Market

Market Greens, Seasonal Vegetables, Citrus Champagne Vinaigrette

ENTREE

Quinoa Stuffed Bell Pepper

Piquillo Pepper Sauce

While we will do our best to accommodate dietary restrictions, our kitchen and equipment are used to process & prepare a wide variety of ingredients including, but not limited to gluten, nuts, dairy, eggs, soy, fish & meats.

We encourage guests to consider this when choosing menus.

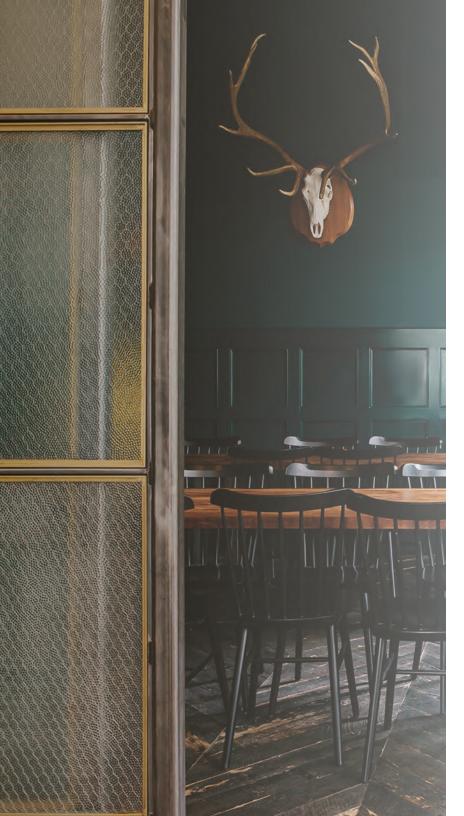
Surf Hotel can accommodate most dietary restrictions upon request.

Clients must provide a place card indicating meal selections for guests receiving special meals.

Dietary Restrictions must be communicated at the time final menu selections are due.







RECEPTION BAR PACKAGES



Open Bar Packages include 5 Hours of unlimited open bar.

All persons over the age of 21 will be counted for open bar service.

BUENA VISTA RECEPTION PACKAGE

Includes wine service with dinner and a toast with Nino Franco Prosecco
Choice of three beers, three classic wines, classic spirits and two specialty cocktails
Coffee Service included after dinner

COLORADO RECEPTION PACKAGE

Includes wine service with dinner and a toast with Domaine Chandon sparkling wine
Pick three beers, four classic or reserve wines, premium spirits and three specialty cocktails
One passed signature cocktail during Cocktail Hour
Coffee Service included after dinner



Specialty alcohol requests not listed on the Surf Hotel Beverage Catering Menu are subject to availability and an upcharge.

Once an order has been placed, the group will be required to pay for that product.

No cancellations will be provided once the product has been ordered.

Basic mixers include coke products, cranberry juice, club soda, lime juice, Angostura bitters, simple syrup, lime slices and lemon slices.



BEER SELECTIONS

1/

Coors Banquet

[the original Colorado mountain lager]

New Image Brewing Co. Pilsner [crushable Italian style pilsner]

Rotating Colorado Lager [local, easy drinking lager]

Elevation Beer Co. 8 Second Kölsch [perfectly crafted, easy drinking German style ale]

Funkwerks Saison [award-winning Belgian style ale]

Odell Drumroll Hazy Pale Ale [bold, juicy, tropically hop-forward brew]

Elevation Beer Co. First Cast IPA [well balanced IPA, grapefruit, citrus & pine]

New Image Brewing Co. Hazy IPA [hazy, juicy, aromatic, hoppy, satisfying]

Odell Brewing Co. 90 Schilling Amber [irresistibly smooth and delicious medium-bodied amber ale]

Left Hand Brewing Co. Milk Stout (Nitro) [super smooth with soft roastiness and mocha notes]

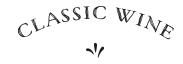
Rotating Hard Cider [small batch, seasonally selected cider]

Rotating Hard Seltzer [seasonally selected seltzer]

Seasonal Beer [carefully selected for your perfect day]







CLASSIC WHITES

La Caña Albariño

Rias Baixas, Spain

Chateau Ste. Michelle/Dr. Loosen "Eroica" Riesling

Columbia Valley, WA

Brocard Sainte Claire Chablis

Chablis, Burgundy, France (Organic)

Herencia Altes Garnatxa Blanca

Terra Alta, Spain (Organic)

Tiefenbrunner Pinot Grigio

Italy

Zenato Lugana San Benedetto

Veneto, Italy

Long Meadow Ranch Sauvignon Blanc

Napa Valley, CA (Organic)

Nautilus Estate Sauvignon Blanc

Marlborough, New Zealand

Long Meadow Ranch Farmstead Chardonnay

Napa Valley, CA (Organic)

Presqu'ile Winery Chardonnay

Santa Barbara County, CA

CLASSIC SPARKLING

Viva Vivet Cava Brut

Catalonia, Spain (Organic)

Gruet Brut Rosé

New Mexico

CLASSIC ROSÉ

Château Pigoudet Premiere Rosé

Côtes du Rhône, Rhone, France

CLASSIC REDS

Saintsbury Pinot Noir

Carneros, CA

Bezel by Cakebread Pinot Noir

Edna Valley, CA

Prunotto Fiulot Barbera d'Asti

Asti, Piedmont, Italy

Lava Cap Merlot

Sierra Foothills, CA

A&G Natale Fantino Rosso dei Dardi Nebbiolo

Tuscany, Italy

Domaine Lafage Tesselae Old Vines GSM

Côtes du Roussillon, France (Organic/Sustainable)

Tenuta di Nozzole Chianti Classico Riserva

Tuscany, Italy

La Rioja Alta Vina Alberdi Reserva Tinto Tempranillo

Rioja, Spain (Organic)

Alpha Estate Amyndeon Xinomavro Hedgehog Vineyard

Macedonia, Greece (Sustainable)

Daou Family Estate Cabernet Sauvignon

North Coast, CA

Routestock Cabernet Sauvignon

Alexander Valley, Sonoma County, California

The Infinite Monkey Theorem Malbec

Grand Valley, CO

Zuccardi Q Malbec

Uco Valley, Mendoza, Argentina

Four Virtues Bourbon Barrel Aged Zinfandel

Lodi, CA

Esporão Alentejo Reserva Red Blend

Alentejo, Portugal (Organic/Sustainable)







RESERVE WHITES

Domaine La Croix Montjoie L'Impatiente

Bourgogne Vezelay, France (100% Chardonnay Grapes)

Mathieu Cosme Vouvray Les Promenards Chenin Blanc

Loire Valley, France

Zind-Humbrecht Pinot Gris

Alsace, France

Les Hauts de Lagarde Bordeaux Blanc-Sec

Saint Laurent du Bois, Bordeaux, France (Organic)

Stags' Leap Sauvignon Blanc

Napa Valley, CA

Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc

Marlborough, New Zealand (Organic)

Lail Vineyards "Blueprint" Sauv. Blanc

Napa Valley, CA

Flowers Chardonnay

Sonoma Coast, CA

RESERVE SPARKLING

Nino Franco Rustico Prosecco Superiore

Valdobbiadene, Prosecco, Italy

La Crema Sparkling Rosé

Napa Valley, CA

Domaine Chandon

California

RESERVE ROSÉ

Left Coast Rose of Pinot Noir

Williamette Valley, OR

Miraval Côtes de Provence Rosé

Provence, France

RESERVE REDS

Domaine Chignard Julienas Beauvernay Gamay

Burgundy, France

Régis Bouvier Bourgogne Rouge Pinot Noir

Burgundy, France

Huia Vineyards Pinot Noir

Marlborough, New Zealand (Organic)

Gary Farrell Pinot Noir

Russian River Valley, CA (Sustainable)

Produttori del Barbaresco Nebbiolo

Barbaresco, Piedmont, Italy

Altesino Rosso di Montalcino Sangiovese

Tuscany, Italy

Chateau du Moulin Noir Bordeaux

Montagne-St. Emilion, Bordeaux, France

Twenty Rows Reserve Cabernet Sauvignon

Napa Valley, CA

Le Pich Cabernet Sauvignon

Napa Valley, CA

El Enemigo Malbec

Mendoza, Argentina (Organic)

The Prisoner Red Blend

Napa Valley, CA

Klinker Brick 1850° Red Blend

Lodi, CA

Matthieu Barret Côtes du Rhône Petit Ours Syrah

Rhône Valley, France (Organic)



SPECIALTY COCKTAILS

1/

LIGHT & REFRESHING...

Shacked Margarita

[Classic or Spicy]
Suerte Blanco Tequila, agave, lime, smoked salt

Blackberry Sage Margarita 12

Libélula Joven Tequila, Leopold Bros. Blackberry Liqueur, lime, agave, sage, black salt

Surf's Daiquiri

Montanya Platino Rum, lime, simple syrup

Surf's Mule

Choice of spirit type, lime, Rocky Mountain Ginger Beer

Chateau Standard

Leopold Bros. Whiskey, honey, ginger, lemon, mint, bitters

Naked & Famous

Del Maguey Vida Mezcal, Yellow Chartreuse, Aperol, lime

A WEDDING DAY TIKI...

The Classic Mai Tai

Denzien Merchant's Reserve Rum, Pierre Ferrand Dry Curação, lime, orgeat

Patio Pounder

Toki Japanese Whisky, pineapple, lemon, ginger, honey, mint

Jungle Bird

Montanya Oro, Campari, pineapple, lime, demerara syrup

Tiki Colada

Toki Japanese Whisky, pineapple, Kalani Coconut Rum, orgeat, tiki bitters

BOOZY WEDDING...

Cherry Old Fashioned

Cherry-Infused 291 Colorado Bourbon, Angostura Bitters

Barrel-Aged Manhattan

291 Colorado Rye Whiskey, house blended Vermouth, Angostura bitters

Smoke on the Mountain

291 Colorado Bourbon, Gracias a Dios Mezcal, lemon, maple, clove, cinnamon, star anise

Distrito Federal

Espoón Añejo, house-blended vermouth, Bitterman's Xocolatl Mole Bitters

Vanilla Chai Cream

Woody Creek Roaring Fork Vodka, Kahlua, Chai, heavy cream, vanilla

Eyes Wide Shut

291 Colorado Bourbon, Amaro Averna, Coole Swan Irish Cream Liqueur

A MAGICAL SPRITZ...

The Wizard Trick

Sparkling Rosé, Aperol, grapefruit

River Spritz

Woody Creek Vodka, Lillet Aperitif, passionfruit, vanilla, Domanda Prosecco, basil

Purple Mountain Majesty

Empress Gin, St. Elder Elderflower liqueur, St. George Raspberry liqueur, lemon, Prosecco, raspberry





SPIRITS



Price includes basic mixers. Upgraded cocktails subject to additional charge

BUENA VISTA LIQUOR

Woody Creek Vodka
Titos Vodka
Deerhammer Gin
Tanqueray Gin
Casa Noble Blanco Tequila
Libelula Joven Tequila
Montanya Platino Rum
Montanya Oro Dark Rum
Captain Morgan Rum
Leopold Brothers Colorado Whiskey
Gentleman Jack Whiskey
High West Bourbon Whiskey

COLORADO LIQUOR

Grey Goose Vodka
Empress Gin
Don Julio Blanco Tequila
Roca Patrón Reposado Tequila
Casa Noble Añejo Tequila
Plantation Barbados XO Rum
Montanya Exclusiva Rum
Woodford Reserve Bourbon Whiskey
Deerhammer Whiskey
291 Colorado Whiskey
The Balvenie 14yr Scotch Whisky

