

MOUNTAIN
BERRY BAKERY
Catering

at EXPEDITION LODGE ESTES PARK



*Thoughtfully prepared menus for
meetings, weddings and special events*



1701 NORTH LAKE AVENUE
ESTES PARK, CO 80517
(970) 586-5363



Breakfast & Brunch

Continental Breakfast

\$15 PP

Choice of Two Pastries
Fresh Fruit
Coffee & Juice

Breakfast Buffet

\$25 PP

Choice of One Pastry
Fresh Fruit
Two Breakfast Entrées
Coffee & Juice

Full Brunch Buffet

\$40 PP

Fresh Fruit
Bacon or Sausage
Potato
Choice of Two Pastries
Two Breakfast Entrées
Two Lunch Entrées
Petite Desserts
Beverage Station

BREAKFAST ENTRÉE CHOICES

Egg Casserole
Scrambled Eggs
French Toast Casserole
Biscuits & Gravy
Quiche
Breakfast Burritos

PASTRY CHOICES

Cinnamon Rolls
Scones
Muffins
Coffee Cake
Lemon Blueberry Streusel
Croissants

Every event is unique. Ask us about custom menu options.



Lunch & Casual Buffets

Sandwich Bar

\$30 PP

2 Salad Choices
Deli Meats & Cheeses
Rolls or Croissants
Condiments /
Toppings
Cookies

Italian Bar

\$35 PP

Caesar Salad
Focaccia Bread
2 Pasta Choices
Cheesecake & Lemon
Bites

Taco Bar

\$35 PP

Chips & Homemade
Salsa Rice
Refried or Black Beans
2 Meat Choices
Variety of Toppings
Flour and/or Corn
Tortillas
Lemon & Brownie Bites

BBQ Bar

\$35 PP

2 Salad Choices
Pulled Pork or Chicken
Rolls
Baked Beans
Cookies & Brownie
Bites

ADDITIONAL LUNCH OPTIONS

Deli Meat & Cheese Tray
Chicken Salad Sandwiches
Roasted Ham

Ask us about custom lunch options for your group.



Appetizers & Reception Bites

Classic Appetizers

————— \$2.50 PP —————

Bacon Stuffed Apricots
Shrimp Cocktail Shots
Salmon Bites
Meatballs
Chicken Salad Puffs
Crudité Vegetables

Cheese & Cracker Tray
Smoked trout Dip
Baked Brie Bites
Spinach Dip
Hummus

Elevated Appetizers

————— \$3.50 PP —————

Bacon Wrapped Scallops
Elk Medallions

Bison Meatballs
Steak Bites

Pricing shown per person, per selection. Minimums may apply.



Dinner Buffet Packages



Dinner Buffet

\$60 PP

Choice of One Salad
Bread
Potato
Choice of Two Entrées or
Pastas
Seasonal Vegetable or
Side Choice of One Dessert

Signature Dinner Buffet

\$65 PP

Choice of One Salad
Bread
Potato
Choice of Three Entrées
or Pastas
Choice of Two Sides
Choice of Two Desserts

Elevated Dinner Buffet

\$75 PP

Choice of One Salad
Bread
Potatoes
One Elevated Entrée
Choice of Two Entrées
or Pastas
Choice of Two Sides
Choice of Two Desserts

Pair any dinner package with reception bites or
dessert enhancements.



Dinner Selections

Salads

Steakhouse Wedge
Caesar
Garden
Cucumber Veggie
Strawberry Spinach
Harvest Apple
Coleslaw
Pasta Salad
Potato Salad

Potatoes & Sides

Roasted Veggies (Seasonal)
Green Beans
Asparagus
Mashed Potatoes
Macaroni and Cheese
Harvest Carrots
Cheesy Hashbrown Casserole
Roasted Petite Potatoes
Baked Beans

Entrées

Herb Roasted Chicken
Chicken Primavera
Shrimp Scampi
Glazed Salmon
Braised Short Ribs
Pork Medallions
London Broil
Steak Frites

Elevated Entrées

Bacon Wrapped Scallops
Roasted Tenderloin
Filet Mignon
Prime Rib
Elk Sirloin
Bison Sirloin



Pasta Dinners

Chicken Alfredo
Pasta Primavera

Lasagna
Baked Ravioli

Baked Rigatoni
Chicken Cacciatore

Dessert

Dessert Offerings

Petite/ Regular Cupcakes
Filled Cupcakes
Cookies
Brownie Bites
Brownies
Cakes
Breads
Pies
Muffins
Scones
Petite/ Regular Bundt Cakes

Cupcake & Bundt Cake Flavors

Chocolate
Vanilla
Lemon
Carrot
Red Velvet
German Chocolate
Champagne
Lavender
Funfetti

Frosting Flavors

Chocolate
Buttercream
Vanilla Buttercream
Cream Cheese
Baily's Irish Cream
Lemon Buttercream
Champagne
Buttercream
German Chocolate

Other Goodies

Cream Puffs
Lemon Bars
Chocolate Covered
Strawberries
Rice Krispy Treats
Scotcheroos
Mousse
Creme Brulee'
Cheesecake Bites
Cheesecake (Whole)
Key Lime Pie Bites

Cookie Flavors

Chocolate Chip
Cranberry White
Chocolate
Frosted Sugar
Lemon Drops
M&M
Oatmeal
Oatmeal With Raisin
Pean Butter Stars
Snickerdoodles
Shortbread

Brownie Flavors

Chocolate Mint
German
Chocolate
Cookies and
Cream
Smores
Carmel

Don't see your favorite? Additional flavors and custom dessert options may be available.
Dietary accommodations, including vegan, vegetarian and gluten-free selections,
may be available upon request.

Small cutting cakes are also available for weddings and special events.
Pricing varies based on dessert selection, quantity, customization and event needs.



Bar Packages

Consumption Bar

\$1,000 Deposit

Client pays for beverages consumed during the event. Any balance above the deposit is due at the end of the event, plus applicable tax and 22% gratuity.

Cash Bar

Guest-Pay

Guests purchase their own beverages throughout the event. Guests purchase beverages individually. Bartender fee applies to cash bars only.

Package One

\$35 PP

For Guests 21+

Beer & Wine

Package Two

\$40 PP

For Guests 21+

Beer, Wine &
Well Spirits

Package Three

\$45 PP

For Guests 21+

Beer, Premium Wine &
Call / Premium Spirits

Selections

Beer

Domestic selections may include:

Coors Banquet

Coors Light

Michelob Ultra

Odell IPA

Wine

Reds:

Cabernet Sauvignon

Pinot Noir

Merlot

Whites:

Chardonnay

Pinot Grigio

Sauvignon Blanc

Brands vary based on availability.

Well Spirits

Whiskey

Rum

Tequila

Gin

Vodka

Brands vary based on availability.

Call / Premium

Bourbon: Crown Royal or Jack Daniel's

Vodka: Tito's or Grey Goose

Gin: Tanqueray or Bombay Sapphire

Tequila: Patrón or Jose Cuervo

Rum: Bacardi or Captain Morgan

Wine: Meiomi or Josh



No shots or Long Island Iced Teas will be served with packages or at weddings. Signature drinks may be available with advance notice and are subject to distributor and ingredient availability.



Event Details & Policies

Everything you need to plan with confidence.

DEPOSIT, PAYMENT & GUARANTEE

A \$1,000 non-refundable deposit, or another negotiated amount for larger events, is required to secure the date. Fifty percent of the estimated total is due 30 days before the event. The final balance and guaranteed guest count are due 14 days before the event.

Guest counts may be reduced by up to 10% without penalty when submitted in writing at least 30 days before the event. Additional reductions will be charged based on the contracted count, less the allowable 10%. Final counts may not be reduced after the 14-day deadline. If no final count is provided, the originally contracted count will apply.

TAXES, SERVICE FEES & BAR SERVICE

Meeting room rental is subject to 8.95% sales tax and a 20% service fee. Mountain Berry Bakery Catering is subject to 8.95% sales tax and a 20% gratuity.

Bar service is subject to 8.95% sales tax. Cash bars require a \$25 bartender fee, per bartender, per hour. Hosted bar packages range from \$35 to \$45 per person and include no bartender fee. A 20% gratuity applies. Taxes and fees are subject to change.

FOOD, BEVERAGE & EVENT CHANGES

All private meals must be provided by Mountain Berry Bakery Catering. Outside food and beverage are not permitted. Menu pricing is guaranteed 14 days before the event.

On-site changes may incur additional labor fees. Outside audiovisual equipment, food, beverage or setup items require advance hotel approval.

SPACE, DELIVERIES & SIGNAGE

The hotel may reassign function space based on the final guest count and event needs.

Event materials may arrive up to three days before the event. Packages must include the meeting name, event dates and sales manager's name. A \$5 per-box fee applies to earlier deliveries.

Signage and banners require hotel approval before being attached to walls, floors, ceilings or curtains.

CANCELLATION

No penalty applies to cancellations caused by acts of God, war, disaster or strikes.

30 days before the event: 50% of total estimated revenue

0 to 14 days before the event: 100% of total estimated revenue