



-Private Alpine Ballroom-

GROUSE MOUNTAIN™ G • R • I • L • L

Award Winning Cuisine and Service

Executive Chef, Brian Busker

www.GrouseMountainGrill.com

Phone 970.949.0600

Corporate Events | Wedding Events | Special Occasions

Breakfast Buffets

- 15 person minimum -

Cross Country Continental-\$24.00 per person

Seasonal Whole Fruits

Pineapple, Cantaloupe, Honeydew Salad, Vanilla-Agave Yogurt, House Made Granola

Bagels, Muffins and Breads, Butter, Preserves, Peanut Butter, Whipped Cream Cheese

Daily Pastry

Orange, Cranberry and Apple Juice

Allegro Mocha Java Coffee, Decaffeinated Coffee & Allegro Specialty Hot Teas

Alpine-\$36.00 per person-please select your choices from below

Seasonal Whole Fruits

Pineapple, Cantaloupe, Honeydew Salad, Vanilla-Agave Yogurt, House Made Granola

Steel Cut Oatmeal, Raisins, Brown Sugar, Pecans,

Bagels, Muffins and Breads, Butter, Preserves, Peanut Butter, Whipped Cream Cheese

Daily Pastry

Orange, Cranberry and Apple Juice

Allegro Mocha Java Coffee, Decaffeinated Coffee & Allegro Specialty Hot Teas

Breakfast Entrees-Select Two

Farm Fresh Scrambled Eggs-Plain, Cheddar Cheese, Denver Style or with Mushrooms and Gruyere

Egg, Potato and Chorizo Burrito, Pepper Jack Cheese, Charred Tomato Salsa

Vanilla-Orange Scented French Toast Souffle, Maple Syrup, Butter, Preserves

Sausage, Smoked Gouda and Spinach Frittata

Scrambled Egg Tart, Roasted Tomato, Goat Cheese, Chives

Croissant Sandwich, Scrambled Eggs, Canadian Bacon, Cheddar Cheese

Breakfast Meat-Select One

Applewood Smoked Bacon

Sausage Links

Canadian Bacon

Breakfast potatoes-Select One

Denver Home Fries

Cheesy Hash Brown Gratin

Sweet Potato and Chorizo Hash

Additional Breakfast Selections For Buffets-Priced Per person

Hardboiled Eggs \$4

Steel Cut Oatmeal, Raisins, Brown Sugar, Pecans \$5

Farm Fresh Scrambled Eggs, Plain or with Cheddar and Colby Jack Cheese \$5

Farm Fresh Eggs Scrambled Denver Style or with Mushrooms and Gruyere \$7

Assorted Individual Cereals, Sliced Bananas, Strawberries, Whole and Low-Fat Milk \$5

Egg, Potato and Chorizo Burrito, Pepper Jack Cheese, Charred Tomato Salsa \$8

Vanilla-Orange Scented French Toast Souffle, Maple Syrup, Butter, Preserves \$7

Sausage, Smoked Gouda and Spinach Frittata \$8

Smoked Salmon, Bagels, Cream Cheese, Capers, Onions

Croissant Sandwich, Scrambled Eggs, Canadian Bacon, Cheddar Cheese \$8

Bacon, Sausage or Canadian Bacon \$4 (3 pcs per person)

Lunch Buffets

-15 person minimum-

The Sandwich Artist-\$39.00 per person

Roasted Red Pepper and Tomato Bisque
Baby Gem Lettuce Salad, Caesar Dressing and Balsamic Vinaigrette
Pasta Salad, Chickpeas, Tomato, Black Olive, Parmesan Red Wine Vinaigrette
Build Your Own Sandwich Bar-Deli Sliced Turkey, Ham, Cheddar and Swiss Cheese
Lettuce, Tomato & house made Pickles
Assorted Sliced Breads, Tortillas, and house made Focaccia
Chocolate Fudge Brownies, S'mores bars

The Grill at Grouse-\$44.00 per person

White Bean Chili, Crispy Tortilla Strips, Cheddar Cheese, Sour Cream
Smoked Bacon and Potato Salad, Caramelized Onion, Blue Cheese, Apple Cider Dressing
Cucumber, Tomato and Red Onion Salad, Dill Havarti Cheese
American Wagyu Hamburgers, BBQ Chicken Breasts, Black Bean Burgers
Corn on the Cob, Salted Butter, Chipotle Lime Butter, Honey Butter
Garlic Parmesan Steak Fries
Assorted Buns, Cornbread, Sliced Cheeses, Lettuce, Tomatoes, Onions, Condiments, House Made Pickles
Seasonal Bread Pudding, Vanilla Anglaise, Warm Caramel

Tex Mex Colorado-\$43.00 per person

Chicken Tortilla Soup, Crispy Tortillas, Cheddar Cheese, Sour Cream
Black Bean Salad, Corn, Pickled Jalapeno, Cotija Cheese, Tomato-Lime Vinaigrette
Gem Lettuce Salad, Avocado Ranch, Pumpkin Seeds, Orange
Taco and Tortilla Bar-Achiote Braised Pork, Chicken Tinga, Chipotle Mushroom
Accompanied by Tortilla Chips, Salsa, Guacamole, Sour Cream, Radishes, Pickled Jalapeno, Cotija Cheese
Cinnamon Sugar Churros, Tres Leches Cakes

The Salad Bar-\$35.00 per person

Vegetable Farro Minestrone
Tomato Basil Soup
Baby Romaine, Mixed Greens, Spinach with assorted toppings: cucumber, carrots, tomatoes, chickpeas, hardboiled eggs, sunflower seeds, pumpkin seeds, shredded cheddar cheese, blue cheese, bacon, pecans, dried fruits, croutons, avocados, apples, shredded ham, shredded turkey, grilled beef, chicken and portabella mushrooms
Potato Chips and Pasta Salad
House Made Chocolate Chip Cookies, S'mores Bars

Boxed Lunch-\$34.00 per person

Sandwich or Wrap Selections-Please select two

All Boxed Lunches include: Kettle Potato Chips, Apples, Mustard, Mayonnaise, Utensils & Napkin

Honey Ham, Cheddar Cheese, Lettuce, Whole Wheat Bread
Smoked Turkey, Cheddar Cheese, Lettuce, Croissant
Roast Beef, Swiss Cheese, Lettuce, Multigrain Bread
Curry Chicken Salad, Raisins, Almonds, Pita Bread
Chipotle Chicken and Avocado Wrap, Pico de Gallo, Cheddar-Jack Cheese
Tuna Salad, Tomato, Lettuce, Niçoise Vinaigrette, Baguette

Grilled Seasonal Vegetables, Roasted Pepper Pesto, Spinach Tortilla
Roasted Portobello Mushroom, Spinach, Red Pepper Hummus, Goat Cheese, Pita Bread

Salads-Select One

Pasta Salad, Chickpeas, Tomato, Black Olive, Parmesan Red Wine Vinaigrette
Black Bean Salad, Corn, Pickled Jalapeno, Cotija Cheese, Tomato-Lime Vinaigrette
Smoked Bacon and Potato Salad, Caramelized Onion, Blue Cheese, Apple Cider Dressing
Cucumber, Tomato and Red Onion Salad, Dill Havarti Cheese
Crispy Asian Inspired Slaw, Sesame, Soy Ginger Vinaigrette

Dessert-Select one

Chocolate Fudge Brownie
World's Best Chocolate Chip Cookie (Winner of 2018 BC contest)
Granola Bar
Assorted Candy Bars

Brunches, Room Amenities, Bride & Groom Ready Rooms, Late Snacks & Refreshments available on request!

Stationary Hors d'oeuvres

-20 people minimum-

Colorado Farmhouse Cheese Board - \$18.00 per person

Assorted locally made artisan cheeses: Haystack Farms, Mou Co, Jumpin' Good Goat Dairy, assorted crackers, crostini's, house made trail mix, jam

Fire Roasted Vegetable Platter-\$16.00 per person

Portabella Mushrooms, Zucchini, Squash, Cherry Tomatoes, Asparagus, Eggplant, Broccolini, Cauliflower, Baby Carrots, Cilantro Lime Crema, Black Sesame Hummus, Soy Ginger Vinaigrette

Cured Artisanal Meat Display-\$18.00 per person

Assorted meats such as Salami, Bresaola, Chorizo, Sopresetta, Nduja, Prosciutto with whole grain mustard, cornichons and house made bread

Chips, Dips and Spreads-\$15.00 per person

Baked Spinach and Artichoke, Queso Fundido, Smoked Salmon Cream Cheese
Assorted breads, tortilla chips, crackers and pitas

Seasonal Vegetable Crudite-\$15.00 per person

Baby carrots, radishes, Zucchini, Squash, Cherry Tomatoes, Asparagus, Celery, Broccoli, Cauliflower, Lemon basil aioli, Chipotle Ranch, Soy Ginger sauce

Passed Hors d'oeuvres

-2 dozen minimum of each item-prices listed are by piece-

Chilled Selections:

Curry Chicken Salad, Golden Resins, Smoked Almonds, Pita **\$6.00**

Crispy Plantain Tostones, Tomato Caper Sofrito **\$6.00**

Grilled Tofu, Compressed Pineapple, Almond Relish **\$5.00**

Beef Crostini, Truffle Goat Cheese Crema, Arugula **\$7.00**

Smoked Rainbow Trout, Beet, Apple, Horseradish **\$7.00**

Truffle Deviled Eggs, Lobster, Domestic Caviar **\$10.00**

Warm Selections

Roasted Eggplant, Sweet Miso, Sesame, Orange Zest **\$5.00**

Wagyu Beef Wonton Tacos, Avocado Puree, Charred Tomato Salsa **\$7.00**

Lamb Meatball, Spicy Marinara, Pine Nut Pesto **\$6.00**

Mini Grilled Cheese Sandwiches-Mushroom and Goat Cheese, Tomato and Mozzarella **\$6.00**

Creamy Blue Cheese and Bacon Tartlets, Apple Compote **\$6.00**

Grilled Shrimp, Chorizo Skewers, Almond Romesco Sauce, Garlic Aioli **\$7.00**

Teriyaki Salmon or Chicken Skewer, Pineapple, Green Onion **\$7.00**

Gnocchi, Mushroom Ragout, Truffle Butter- **\$7.00**

Duck Quesadilla, Green Chili Crema **\$7.00**

Cauliflower Bisque, Truffle Mushroom Toast **\$6.00**

Sweet Potato Skewer, Massaman Curry, Peanuts, Cilantro **\$5.00**

Crab cake Medallion, Old Bay Remoulade, Preserved Lemon **\$8.00**

Lobster Twice Baked Fingerling Potato, Tarragon Crème Fraiche **\$9.00**

Dinner Menus

Plated Dinners

3 Courses \$75.00. Please select one item from each course to create your desired group menu.

Choice of two appetizers \$10 additional, per person.

Choice of two entrees \$20 additional, per person.

Choice of two desserts \$10 additional, per person.

Choice of Duo Plate \$15 additional, per person

A count on all selections must be given to the Event Coordinator no later than 4 days before the start of the event. Please ask your guests about all food allergies prior to the event and give that information to the Event Coordinator as soon as possible to ensure a flawless execution of the event the day of.

IF YOU DECIDE TO OFFER MULTIPLE OPTIONS FOR EACH COURSE FOR YOUR GUESTS TO SELECT IN ADVANCE, WE ASK YOU PROVIDE PLACE CARDS INDICATING EACH GUEST'S FINAL APPETIZER, ENTRÉE AND DESSERT SELECTION. COUNTS ARE TO BE CONFIRMED FOUR DAYS PRIOR TO THE DATE OF YOUR EVENT.

****A VEGETARIAN ENTRÉE IS AVAILABLE UPON REQUEST AT NO ADDITIONAL CHARGE. PLEASE PROVIDE A COUNT WITH YOUR DINNER SELECTIONS.**

Appetizers-Select 1 appetizer for all guests (choice of two appetizers \$8.00 additional per person)

Sweet Potato Bisque, Orange, Coconut, Cocoa Nibs

Creamy Tomato, Basil Pesto Croutons

Lamb Meatballs, Spicy Marinara, Pine Nuts

Roasted Cauliflower, Pumpkin Seed Chimichurri

Barbecue Carrots, Parsnip Puree, Quinoa Crumble

Crispy Brussels Sprouts, Apple, Salsify, Maple Gastrique

Salmon Poke, Avocado, Radish, Green Apple, Serrano

Gem Lettuce Salad, Creamy Avocado Ranch, Pepita, Orange

Crispy Polenta Cake, Mushroom Ragout, Truffle Cream

Farro Salad, Butternut Squash, Charred Broccolini, Dried Cherry, Hazelnut Dressing

Beef Salad, Goat Cheese, Pistachio, Arugula

Dinner Entrees-Select 1 entree for all guests

Roasted Chicken Breast, Charred Broccolini, Whipped Potato Puree, Sherry Pan Sauce

Pretzel Crusted Pork Chop, Potato Pave, Brussels Sprouts, Honey Mustard Cream

Grilled Salmon, Barbecue Carrots, Date Mole, Parsnip Mash

Braised Beef, Sweet & Sour Beets, Goat Cheese, Fingerling Potato, Beet Ginger Jus

Striped Bass, Truffle White Bean Puree, Mushroom ragout, Red wine butter

Flat Iron Steak, Creamed Spinach Souffle, Brown Butter Potato, Smoked Onion Demi Glace

**Hand made Gnocchi, Mushroom Ragout, Lemon Thyme Cream, Celery Leaves

**Quinoa Risotto, Sweet Potato "Steak", Almond, Golden Raisin, Crispy Spinach

Duo Entrees-Only available to the entire group, choose one. \$15 up charge per person

Pan Seared Chicken Breast, Ruby Red Trout, Black Bean & Corn Polenta Cake, Green Chili Butter

Flat Iron Steak, Striped Bass, Potato Confit, Mushroom Ragout, Red Wine Glace

Grilled Shrimp, Braised Beef, Bok Choy Slaw, Ginger Wasabi Mash Potato, Sweet Soy Glaze

Desserts-Select one dessert for all guests

Banana Bread Pudding – caramel sauce, brandy snaps, nutmeg ice cream, oat crumble

Key Lime Custard – speculaas cookie crumble, blood orange sauce, segmented blood orange, cookie batter french macaron

Dinner Buffets

-20 person minimum-

The Colorado-\$65.00

Great Plains Bison Chili, Cheddar Cheese, Sour Cream, Green Onions
Organic mixed Greens, Butternut Squash, Sunflower Seeds, Goat Cheese, Apple Cider Vinaigrette
Warm Potato Salad, Bacon, Pears, Caramelized Onions, Blue Cheese, Mustard Dressing
Cornmeal Crusted Ruby Red Trout, Toasted Pine Nut Butter, Fines Herbs
Grilled Lamb T-Bones, Cherry Compote
Charred Cauliflower, Pepita Chimichurri
Smoked Gouda Mash Potatoes
Fresh Baked Bread and Rolls
Chocolate Bourbon Bread pudding, Apple Crumb Cake

Around The World-\$67.00

Hot and Sour Soup, Shiitake Mushrooms, Tofu, Green Onion
Asian Inspired Slaw, Sweet and Sour
Cinnamon Scented Couscous Salad, Golden Raisin, Pine Nuts, Curried Cauliflower
Spanish Paella, Chicken, Chorizo, Rock Shrimp
Herb Crusted Salmon Provencal, Lemon Beurre Fondue
Pan Seared Polenta Cakes, Roasted Vegetable Ratatouille
Vegetable Stir Fry, Sesame, Hoisin Glaze
Cinnamon Churros, Mochi Ice Cream

Mangia Colorado-\$68.00

Roasted Red pepper, Tortellini and Italian Sausage Soup
Romaine, Radicchio, Shaved Fennel, Orange Salad, Parmesan Dressing
Arugula and Garbanzo Bean Salad, Salami, Artichokes, Roasted Tomatoes, Pesto Vinaigrette
Slow Cooked Chicken Cacciatore, Stewed Tomatoes, Peppers and Onions
Seared Salmon, Tomato-Caper Sofrito
Baked Vegetable Ziti, Grilled Zucchini, Spinach, Tomatoes, Olives
Roasted potatoes, Parmesan, Parsley, Lemon
Grilled Broccolini, Spicy Red Pepper Butter
Tiramisu, Panna Cotta

Barbecue at Grouse-\$70.00

Smoked Chicken Chowder, Corn, Potatoes, Green Chile
Southwestern Wedge Salad, Black Bean, Tomato, Cotija Cheese, Corn, Chipotle Ranch
Southern Style Cole Slaw
Grilled Organic Chicken Breast, Alabama BBQ
Pulled Pork, Orange Chipotle BBQ Sauce,
Slow Cooked BBQ Ribs
Corn on the Cob, Salted Butter, Chipotle Lime Butter, Honey Butter
Macaroni and Cheese, Green Chile, Bacon
Assorted Rolls and Cornbread
Seasonal Cobbler, Cinnamon Bourbon Whipped Cream

Private Satellite Bar Menus

-Note: all events have access to a complete stock of hundreds of items-

Premium Well Brands - \$9.50

Super Premium Well Brands - \$10.00-\$15.00

Beer

Domestic, Imported and Micro Brew Beers- **\$7.00- \$10.50**

Wine Selections

Wine choices may be made from our full selection of fine wines.

Sommelier's Pick House Red & White Wines: **\$42.00 per bottle**

House Sparkling: **\$48.00 per bottle**

Non-Alcoholic Beverages

Sodas- **\$4.00**

Aquafina Still Water - **\$4.00**

Sparkling Water- **\$4.00**

Izze Sparkling Soda- **\$4.50**

Orange, Grapefruit, Cranberry, Apple Juices, Lemonade - **\$4.50-\$6.00**

Coffee, Hot Tea, Decaffeinated Coffee, Brewed Iced Tea- **\$4.50-\$5.00**

Fees

Bartender Gratuity Minimum: **\$250.00**

Private Bar Set Up: **\$75.00**

Cashier Fee for Cash Bars Only: **\$75.00**

Bar Packages, per person

Package One:

Premium Well Drinks, Beer Selections, Non-Alcoholic Beverages, \$42.00 House Red and White Wines

1 hour- \$35.00

2 hours- \$45.00

3 hours- \$55.00

4 hours- \$60.00

Package Two:

Beer Selections, Non-Alcoholic Beverages, \$42.00 House Red and White Wines

1 Hour- \$30.00

2 hours- \$40.00

3 hours- \$45.00

4 hours- \$50.00



-Grouse Mountain Grill Dining Room-

General Information & Policies

Food and Beverage

Grouse Mountain Grill is pleased to be your Food and Beverage provider at The Pines Lodge. We strive to provide a high quality product in every area of our business, event meals are not exception. By Colorado law, all food and beverage consumed in the Pines Lodge event spaces and restaurant space must be purchased through Grouse Mountain Grill. Bringing in your own food and/or beverages, including alcohol, by law, is not permitted.

Ambiance

The Alpine Ballroom: Enjoy one of the most beautiful Ballrooms in the Vail/Beaver Creek area. The room has breathtaking views from floor to ceiling windows, a private elevated patio and an adjacent wide foyer area. Seating at rounds for dinner provides a uniform look that is conducive to adding special touches and decorating elements to customize the look.

The Executive Boardroom: Cozy intimacy is the tone of this room making it perfect for smaller gatherings.

Grouse Mountain Grill: Enjoy this mountain modern restaurant with built in bar, fireplace, and gorgeous windows opening to an elevated patio.

Alpine Ballroom Special Events

A Food and Beverage Minimum of \$3,000.00 will apply for private events in The Alpine Ballroom. All food and beverages may be applied to meet the minimum. The event charges will be for the actual sale or the minimum requirement, whichever is greater. Other non-food or non-beverage items, tax and gratuity are additional. There is a site fee of \$500.00 which includes linens, seating diagram, standard centerpieces, custom menus, menu tasting and event outline detailing.

Grouse Mountain Grill Restaurant "Buyout" for Corporate Dinners, Special Events & Wedding Events

Evening Event:

Grouse Mountain Grill may be available for your group to use privately for an evening event. A Food and Beverage Minimum will apply for Private Evening Events in Grouse Mountain Grill. The Minimum varies based on past sales in previous years. Food and Beverage Minimums will be subject to Tax, Resort Fee and Gratuity. All of the group's food and beverage consumption will be applied to meet the Food and Beverage Minimum.

Daytime Event:

A private daytime event ending prior to 3:30 p.m. will be subject to a \$2,500.00 food and beverage minimum. Please inquire for specific details.

Seating Capacities

The Alpine Ballroom- 10-100

Pre-Event Foyer- 70 standing cocktails

The Executive Boardroom- 10-40

Attached private elevated patio- 40 standing cocktails

Grouse Mountain Grill- 110

Grouse Mountain Grill Bar (must be used in conjunction with the restaurant) - 60 standing cocktails

Attached private elevated patio- 50 standing cocktail

Grouse Mountain Grill Restaurant Buyout

A Food and Beverage Minimum will apply for a restaurant dinner buyout, the minimum varies, please inquire.

A private 4 hour daytime event ending prior to 3:30 p.m. will be subject to a \$2,500.00 food and beverage minimum. Please inquire for specific details.

Guarantees

Our reliance on the freshest produce and products prompts the need for finalizing your menus on the date specified on your daily Function Outline, 10 days prior to your function. At that same time, a guaranteed guest count will be required. The guarantee is not subject to reduction after this time. Failure to communicate a guarantee number on the specified date will result in the original expected number automatically becoming the guarantee number. The final billing will be based on the actual guest count or the guaranteed guest count, whichever is greater. Any Food and Beverage cancelled within 10 days of the function will be charged in full.

Gratuity, Sales Tax and Beaver Creek Civic Assessment

By law, Sales Tax (county and state) of 4.4% and Beaver Creek Civic Assessment of 5.35% will be added to all Food, Beverages and Audio/Visual.

Suggested Gratuity for your servers (based upon the food, beverage and audio visual total): □22% □23% □24% □25% . Additional minimum gratuity for a private bartender is \$250.00 and if a chef attendant is needed for a buffet, there is an additional service charge of \$150.00.

Wedding Ceremony

Up to 50 guests: \$300.00

More than 50 guests: \$600.00

Set up with Standard chairs, if available, are included. If the standard chairs are unavailable due to the rest of event needs or if a specialty chair is selected, we are happy to arrange for rental chairs.

Furniture, Linens, Dishes, Flatware, Glassware

All of the event spaces come with tables, chairs, linens (white or ivory), dishes, flatware and glassware. Specialty linens (for any space) and chairs (for The Alpine Ballroom) are available at an additional rental charge plus a \$75 handling fee.

Event Planning

An experienced Grouse Mountain Grill event services manager will detail your Event Order keeping it up to date with all of the specifications and charges, provide a diagram, oversee the event set up to the specifications outlined and transition the event to the scheduled staff manager.

Approved centerpieces, table top items, welcome table items, guest book and place cards may be delivered for placement by our staff for your event. Escort Cards should be provided by the host of the event in alphabetical order, Place Cards in bags with table numbers for each bag of cards indicated. Unscented votive candles or floating candles are the only type of candles permitted. Confetti, rose petals, rice, sparklers and the like are not permitted.

In the case of a wedding related event, our staff is happy to assist with timing details such as announcements, introductions, cueing of the toasts, first dance and cake cutting if needed.

Our staff is happy to make a menu for your event, including a logo or heading, at no additional charge.

At the conclusion of the event, the staff will place all provided décor items in a central location for packing up and removal by the guest. Advance approval should be requested to leave items until the following day for pick up and removal. Abandoned items left for more than 4 days will be discarded.

Dance Floor

Any size Dance Floor is available for your event. The cost for a typically used 15' x 15' Dance Floor including delivery and take down is approximately \$600.00.

Wedding Event Menu Tasting

Once a Wedding Reception or Rehearsal Dinner is confirmed with a deposit, a complimentary tasting is provided for up to four guests. The tasting will be arranged in advance based on the anticipated menu for your group. It usually occurs during regular dinner service at a mutually agreed upon date and time. Tastes of wines, as it pertains to style, will also be provided. There is no charge for the tasting, but it is requested that the guest leave a tip for the service (\$50 for 2 guests, \$75.00 for 3-4 guests or more at your discretion).

Event Time Allowances and Music Ordinance

Lunches, Dinners, Rehearsal Dinners and Wedding Receptions without dancing- 4 hours

Wedding Receptions with dancing- 6 hours

For events lasting longer than the time allowance, an additional service charge may apply.

Amplified Music must be in compliance with Beaver Creek's Noise Ordinance. In all cases, amplified music must end at 11:00 p.m.

Audio/Visual

A full selection of audio/visual equipment is available to you and will be ordered and set up for you through our local company PSAV. Pricing is based upon your selections.

Parking on site

For guests arriving from off-site (not staying at The Pines Lodge), parking at the location is not available. Beaver Creek's complimentary Village Connect can transport your guests to and from The Pines Lodge anywhere within Beaver Creek. Please download their app to request a ride.

Mailing Address

Packages or mail arriving via

UPS or Federal Express should come to:

141 Scott Hill Road, Beaver Creek Resort, Avon, CO 81620

About Executive Chef, BRIAN BUSKER

Brian Busker was born and raised on Delaware's eastern shore where he spent every summer flounder fishing, crabbing and clamming from his grandparent's pontoon boat. In his teen years he became hooked on the adrenaline of trolling for game fish such as bluefish, tuna and marlin. Between the fishing with his dad's parents and the cooking with his mom and her Italian side of the family, Chef Brian feels he was destined to spend his life around food.

Brian traveled and worked extensively from 1995-2003 throughout the United States and finally settled in Florida. While attending culinary school at the Le Cordon Bleu College of Culinary Arts-Orlando, he took on the role as sous chef at the Gaylord Palms Hotel. After having lived in Vail in his twenties he was ready to return and focus on his career. In 2009 then became the Banquet Chef/Executive Sous Chef for the Vail Cascade Hotel under the highly acclaimed Chef Adam Votaw.

In January of 2011 he heard Nobu was coming to town and began sending resumes, making phone calls and whatever it took to get on the opening team for Matsuhisa. Fortunately, his persistence paid off and he was hired in July of 2011 as a Sous Chef before being promoted to Executive Chef, eight months later. Working for Nobu allowed him a platform to showcase his ideas at multiple James Beard Celebrity Chef dinners, Bocuse D'or Foundation Dinners as well as multiple high-profile events around the United States which ultimately led him to Grouse Mountain Grill. "Since I've been working with Nobu, I've been able cook alongside him and with celebrity chefs: Jose Andrés, Daniel Boulud and Thomas Keller. This paired with the beautiful mountain life of Vail, Colorado is what I would say is the greatest reward for all of my hard work".

The following vendors are recommended by Grouse Mountain Grill for product quality and familiarity with our location.

Wedding & Event Planners

Kelly Karli Weddings & Events
Kelly Karli
kellykarliweddingsandevents.com
kelly@kkweddingsandevents.com
970-279-3957

The Soiree Studio
Christine Ashburn
www.thesoireestudio.com

Gemini Event Planning
Meg Stepanek
970-376-3315
meg@geminieventplanning.com
www.geminieventplanning.com

Mountains & Meadows
JoAnn Moore
970-926-2177
www.mmweddingscolorado.com

Snapdragon Celebrations
Jill Chalfant
970-376-5320
snapdragoncelebrations@gmail.com
www.snapdragoncelebrations.com

Florists

Petals of Provence
970-926 4233
www.petalsofprovence.com

Vintage Magnolia
970-926 5000
www.vailvintagemagnolia.com

A Secret Garden
970-476 2241
www.secretgardenvail.com

Petals and Pours
Signe Jones
303-503 3548
petalsandpours@yahoo.com
www.petalsandpours.com

Flowers & Colors

Toni Stoeva
970-376-0469

www.flowersandcolors.com
flowersandcolors@mail.com

Photographers

Brooke Heather Photographer- Brooke Thomas
970-389-6277

<http://www.brookeheatherphotographer.com>

Entertainment

Tony Gulizia, Jazz Pianist (Solo, Trio, Band-ceremony and/or reception)
Grouse Mountain Grill

NUFUSION

Omar Nunez

omar@nufusionproductions.com

www.nufusionproductions.com

970-581-0868

Colorado Wedding Productions

DJ, Master of Ceremonies

720-503-6993

www.coloradoweddingproductions.com

A Great Times DJ

Full Service DJ & Do-it-Yourself DJ, Projector & Screen Rentals

970-845-8566 x 1 (erik) x 2 (fred)

www.greatimedj.com

info@greatimedj.com

ear2ear Photo Booth

www.ear2earphotoboosts.com

info@ear2earphotoboosts.com

Rentals

Alpine Party Rentals

970-328-6707

www.alpineparty.com

Event Rents

www.eventrents.net

303-951-4524

Event Design

Pink Monkey Solutions

970-331-4815

www.pinkmonkeysolutions.com

Design Works

720-941-7440

www.designworksevents.com

Specialty Linen

www.wildflowerlinens.com

Vail and Beaver Creek Chapel

www.vailchapel.com

Pines Lodge Room Sales

Jessica Greene

Wedding Lodging Sales Manager

970-754-3614

Jgreene@vailresorts.com

Village Connect (Within Beaver Creek Resort)

Please download their app to request a ride

Group Transportation

Vail Coach- Brad Fanger

970-477-0001

www.vailcoach.com

info@vailcoach.com

Creekside Pavilion for Outdoor Ceremonies, managed by Beaver Creek Resort Company

Liz Jones Beaver Creek Resort Company

970-845-5971

Ejones1@bcresortco.com

Beaver Creek Wedding Deck

Catherine Pollock

970-754-5780