



# *High Peaks Resort Weddings*



AT THE HIGH PEAKS RESORT HOTEL WE ARE COMMITTED TO YOUR WEDDING BEING A TREASURED & MOMENTOUS EVERLASTING OCCASION. OUR BREATHTAKING VIEWS AND STUNNING LOCATION HAVE ALLOWED OUR WEDDING PLANNERS THE HONOR OF TRULY CREATING PACKAGES THAT INCORPORATE THE MYSTIC BEAUTY OF THE OUTDOORS. WE ARE HONORED TO BE A PART OF THIS SACRED EVENT AND HAVE INCLUDED THE FOLLOWING LAVISHNESS ACCOMMODATIONS WITH YOUR PACKAGE OF CHOICE.

(REQUIRES A 50 PERSON MINIMUM)

- ◆ WHITE GLOVE SERVICE DURING YOUR RECEPTION
- ◆ OUTDOOR “AT THE COURTYARD” COCKTAIL HOUR
- ◆ 3 HOUR HOSTED BAR PACKAGE TO INCLUDE BEER, WINE, LIQUOR & SOFT DRINKS
- ◆ CHAIR COVER WITH SASHES, FLOOR LENGTH LINENS FROM OUR WEDDING COLLECTION
- ◆ CHAMPAGNE TOAST
- ◆ PERSONALIZED WEDDING CAKE DESIGNED BY YOU & PREPARED BY OUR PASTRY CHEF
- ◆ PARQUET DANCE FLOOR
- ◆ CHEF ATTENDANT FEES & BARTENDER FEES
- ◆ MENU TASTING FOR UP TO FOUR GUESTS
- ◆ COMPLIMENTARY DELUXE SLEEPING ROOM FOR THE BRIDE & GROOM ON THEIR WEDDING NIGHT, BOTTLE OF CHAMPAGNE & CHOCOLATE DIPPED STRAWBERRIES
- ◆ ROMANTIC DINNER FOR TWO AT OUR SIGNATURE RESTAURANT, REFLECTIONS ON YOUR ONE YEAR ANNIVERSARY DATE



# *Hors D'oeuvre Reception Menus*



FOLLOWING YOUR COCKTAIL HOUR, YOUR GUESTS WILL ENJOY SAMPLING FROM A ENCHANTING CREATIVE ARRAY OF HORS D'OEUVRES, BEAUTIFULLY ARRANGED RECEPTION DISPLAYS & CHEF ATTENDED ACTION STATIONS.

## THE HIGH PEAKS RECEPTION



## THE "LUXURY" RECEPTION



## THE GRAND RECEPTION



RECEPTION PACKAGES ARE BASED ON A 50 PERSON MINIMUM AND ARE SERVED FOR TWO HOURS



# *High Peaks Reception*



## YOUR COCKTAIL HOUR INCLUDES

### PASSED HORS D'OEUVRES

PLEASE CHOOSE THREE PASSED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

### HORS D'OEUVRES DISPLAY

ARTISAN CHEESE BOARD  
FRENCH BREAD, WAFERS, CRACKERS & VINE FRUIT

### VEGETABLE DISPLAY

CHOICE OF TWO DIPS BLUE CHEESE, ONION DIP  
RED PEPPER HUMMUS BABA GHANOUSH

## YOUR RECEPTION WILL FEATURE

### DISPLAY HORS D'OEUVRES

PLEASE CHOOSE THREE DISPLAYED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

### SIGNATURE ANTIPASTO DISPLAY

ROASTED SWEET PEPPERS, BALSAMIC ONIONS, ARTICHOKE HEARTS, FRESH MOZZARELLA, PROSCIUTTO WITH  
HOMEMADE ASSORTED BREADS

### FRESH SPINACH & MARINATED MUSHROOM SALAD

CARAMELIZED FRESH SPINACH, RED ONIONS, GOAT CHEESE, CANDIED CASHEWS WITH RASPBERRY  
VINAIGRETTE



# High Peaks Reception



## CARVER

PLEASE SELECT ONE

### ROASTED PRIME RIB OF BEEF

PAN GRAVY AU JUS, HORSERADISH CREAM, MINI ROLLS & HONEY WHIPPED BUTTER

### BONELESS WHOLE ROASTED TURKEY

CRANBERRY COMPOTE, SIGNATURE PAN GRAVY, MINI ROLLS & CHIVE WHIPPED BUTTER

### CURED SMOKED HAM

TARRAGON MAYONNAISE, GOURMET MUSTARDS & HOMEMADE FRESH BREADS

## MASHED POTATO MARTINI BAR

VELVETY POTATOES PRESENTED IN A MARTINI GLASS WITH EXOTIC MUSHROOM BEEF RAGOUT WITH GARNITURE: SWEET PEAS, ONIONS, FIRE ROASTED CORN, SOUR CREAM, AGED CHEDDAR CHEESE & HICKORY SMOKED BACON WITH MINIATURE BAGUETTE STIRRER

## HIGH PEAKS RESORT COFFEE & TEA SELECTIONS

ORGANIC TEA & COFFEE SELECTIONS, IMPORTED SYRUPS, ROCK CANDY STIR STICKS, CINNAMON, WHIPPED CREAM & CHOCOLATE SHAVINGS

## WEDDING CAKE

DESIGNED EXCLUSIVELY BY YOU & PREPARED BY OUR CULINARY PASTRY CHEFS

## HOSTED BAR

FROM OUR PREFERRED SELECTION INCLUDING WINE, BEER, SPIRITS & CHAMPAGNE





# Luxury Reception



## YOUR COCKTAIL HOUR INCLUDES

### PASSED HORS D'OEUVRES

PLEASE CHOOSE THREE PASSED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

### HORS D'OEUVRES DISPLAY

ARTISAN CHEESE BOARD  
FRENCH BREAD, WAFERS, CRACKERS & VINE FRUIT

### VEGETABLE DISPLAY

CHOICE OF TWO DIPS BLUE CHEESE, ONION DIP  
RED PEPPER HUMMUS BABA GHANOUSH



## YOUR RECEPTION WILL FEATURE

### DISPLAY HORS D'OEUVRES

PLEASE CHOOSE THREE DISPLAYED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

### SIGNATURE ANTIPASTO DISPLAY

ROASTED SWEET PEPPERS, BALSAMIC ONIONS, ARTICHOKE HEARTS, FRESH MOZZARELLA, PROSCIUTTO WITH  
HOMEMADE ASSORTED BREADS

### CLASSIC CAESAR SALAD ACTION STATION

CHEF PREPARED HEARTS OF ROMAINE LEAVES, HOMEMADE CAESAR DRESSING, FOCACCIA CROUTONS  
MARINATED HERB GRILLED CHICKEN

### MASHED POTATO MARTINI BAR

VELVETY POTATOES PRESENTED IN A MARTINI GLASS WITH EXOTIC MUSHROOM BEEF RAGOUT WITH  
GARNITURE: SWEET PEAS, ONIONS, FIRE ROASTED CORN, SOUR CREAM, AGED CHEDDAR CHEESE & HICKORY  
SMOKED BACON WITH MINIATURE BAGUETTE STIRRER



# Luxury Reception



## CARVER

PLEASE SELECT ONE

### ROASTED PRIME RIB OF BEEF

PAN GRAVY AU JUS, HORSERADISH CREAM, MINI ROLLS & HONEY WHIPPED BUTTER

### BONELESS WHOLE ROASTED TURKEY

CRANBERRY COMPOTE, SIGNATURE PAN GRAVY, MINI ROLLS & CHIVE WHIPPED BUTTER

### CURED SMOKED HAM

TARRAGON MAYONNAISE, GOURMET MUSTARDS & HOMEMADE FRESH BREADS

## PASTA STATION

PLEASE SELECT ONE

### SHRIMP PASTA PRIMAVERA

ROASTED ZUCCHINI, BASIL, TOMATOES, SAFFRON & EXTRA VIRGIN OLIVE OIL

### MAINE LOBSTER FETTUCCINI

ROASTED RED PEPPERS, PARMESAN CHEESE & CHARDONNAY CREAM SAUCE

## HIGH PEAKS RESORT COFFEE & TEA SELECTIONS

ORGANIC TEA & COFFEE SELECTIONS, IMPORTED SYRUPS, ROCK CANDY STIR STICKS, CINNAMON, WHIPPED CREAM & CHOCOLATE SHAVINGS

## WEDDING CAKE

DESIGNED EXCLUSIVELY BY YOU & PREPARED BY OUR CULINARY PASTRY CHEFS

## HOSTED BAR

FROM OUR PREMIUM SELECTION INCLUDING WINE, BEER, SPIRITS & CHAMPAGNE





# Grand Reception

## YOUR COCKTAIL HOUR INCLUDES

### PASSED HORS D'OEUVRES

PLEASE CHOOSE THREE PASSED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

### HORS D'OEUVRES DISPLAY

ARTISAN CHEESE BOARD  
FRENCH BREAD, WAFERS, CRACKERS & VINE FRUIT

GARDEN VEGETABLE DISPLAY  
CHOICE OF TWO DIPS BLUE CHEESE, ONION DIP  
RED PEPPER HUMMUS BABA GHANOUSH



## YOUR RECEPTION WILL FEATURE

### DISPLAY HORS D'OEUVRES

PLEASE CHOOSE THREE DISPLAYED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

### SIGNATURE ANTIPASTO DISPLAY

ROASTED SWEET PEPPERS, BALSAMIC ONIONS, ARTICHOKE HEARTS, FRESH MOZZARELLA, PROSCIUTTO WITH  
HOMEMADE ASSORTED BREADS

### SEASONAL FRUITS & BERRIES

AGED BALSAMIC REDUCTION

### CLASSIC CAESAR SALAD ACTION STATION

CHEF PREPARED HEARTS OF ROMAINE LEAVES, HOMEMADE CAESAR DRESSING, FOCACCIA CROUTONS  
MARINATED HERB GRILLED CHICKEN

### RAW BAR

PRESENTED WITH AN ICE SCULPTURE, JUMBO SHRIMP, OYSTERS ON THE HALF SHELL & LITTLENECK CLAMS  
LEMONS & COCKTAIL SAUCE



# Grand Reception



## CARVER

PLEASE SELECT ONE

GARLIC STUDDED LEG OF LAMB  
FRESH MINT PESTO & HOMEMADE BREADS

PRIME FILET MIGNON  
NATURAL JUS, BÉARNAISE SAUCE, CHIVE WHIPPED BUTTER

## MASHED POTATO MARTINI BAR

VELVETY POTATOES PRESENTED IN A MARTINI GLASS WITH EXOTIC MUSHROOM BEEF RAGOUT WITH GARNITURE: SWEET PEAS, ONIONS, FIRE ROASTED CORN, SOUR CREAM, AGED CHEDDAR CHEESE & HICKORY SMOKED BACON WITH MINIATURE BAGUETTE STIRRER

## PASTA STATION

PLEASE SELECT ONE

SHRIMP PASTA PRIMAVERA  
ROASTED ZUCCHINI, BASIL, TOMATOES, SAFFRON & EXTRA VIRGIN OLIVE OIL

MAINE LOBSTER FETTUCINI  
ROASTED RED PEPPERS, PARMESAN CHEESE & CHARDONNAY CREAM SAUCE

## HIGH PEAKS RESORT COFFEE & TEA SELECTIONS

ORGANIC TEA & COFFEE SELECTIONS, IMPORTED SYRUPS, ROCK CANDY STIR STICKS, CINNAMON, WHIPPED CREAM & CHOCOLATE SHAVINGS



## WEDDING CAKE

DESIGNED EXCLUSIVELY BY YOU & PREPARED BY OUR CULINARY PASTRY CHEFS

## HOSTED BAR

FROM OUR TOP SHELF SELECTION INCLUDING WINE, BEER, SPIRITS & CHAMPAGNE



 20% Service Charge Plus Applicable Taxes Will Apply 



# *Exclusive Seated Dinner Menus*



BUTLER PASSED HORS D'OEUVRES WILL GREET YOUR GUESTS EITHER ON THE OUTDOOR COURTYARD OVERLOOKING LAKE MIRROR OR IN OUR LAVISH BALLROOM PRIOR TO BEING SEATED AT BEAUTIFULLY APPOINTED TABLES FOR AN ELEGANT FOUR COURSE MEAL

## THE HIGH PEAKS SEATED DINNER



## THE "LUXURY" SEATED DINNER



## THE GRAND SEATED DINNER





# *The High Peaks Seated Dinner*



## YOUR COCKTAIL HOUR INCLUDES

### PASSED HORS D'OEUVRES

PLEASE CHOOSE FOUR PASSED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

## YOUR SEATED DINNER WILL FEATURE

### FIRST COURSE

PLEASE SELECT ONE

#### WILD MUSHROOM RAVIOLI

SAUTÉED SPINACH, PEAR TOMATOES, WHITE TRUFFLE CREAM

#### LUMP CRABMEAT COCKTAIL

LEMON CAPER AIOLI

#### CRAB & CORN VELOUTE

EN CROUTE



### SECOND COURSE

PLEASE SELECT ONE

#### ORGANIC BABY SPINACH & ARUGULA

MARINATED ARTICHOKE HEARTS, TOMATOES, GARLIC CROUTONS, ROASTED SHALLOT VINAIGRETTE

#### MIXED GARDEN GREEN BABY LETTUCES

ROMA TOMATO, GOAT CHEESE & THYME BAGUETTE, HERB VINAIGRETTE





# *The High Peaks Seated Dinner*



## THIRD COURSE

PLEASE SELECT TWO ENTREES FOR YOUR GUESTS TO CHOOSE FROM

ALL NATURAL FILET OF BEEF  
WILD MUSHROOM CAPS, MARSALA GLAZE

GRILLED BREAST OF CHICKEN & LUMP BLUE CRABMEAT  
RED PEPPER COULIS, CARROT OIL

PAN SEARED MAHI MAHI  
SWEET BASIL-CITRUS SAUCE

ROASTED SONOMA LIBERTY DUCK BREAST & SAUTÉED TIGER PRAWNS  
GRAND MARNIER LINGONBERRY NATURAL



## HIGH PEAKS RESORT COFFEE & TEA SELECTIONS

ORGANIC TEA & COFFEE SELECTIONS, IMPORTED SYRUPS, ROCK CANDY STIR STICKS, CINNAMON, WHIPPED CREAM & CHOCOLATE SHAVINGS

## WEDDING CAKE

DESIGNED EXCLUSIVELY BY YOU & PREPARED BY OUR CULINARY PASTRY CHEFS

## HOSTED BAR

FROM OUR PREFERRED SELECTION INCLUDING WINE, BEER, SPIRITS & CHAMPAGNE



 20% Service Charge Plus Applicable Taxes Will Apply 



# *The Luxury Seated Dinner*



## YOUR COCKTAIL HOUR INCLUDES

### PASSED HORS D'OEUVRES

PLEASE CHOOSE FOUR PASSED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

## YOUR SEATED DINNER WILL FEATURE

### FIRST COURSE

PLEASE SELECT ONE

#### WILD MUSHROOM RAVIOLI

SAUTÉED SPINACH, PEAR TOMATOES, WHITE TRUFFLE CREAM

#### PAN SEARED LUMP CRABMEAT COCKTAIL

LEMON CAPER AIOLI

#### CRAB & CORN VELOUTE

EN CROUTE



### SECOND COURSE

PLEASE SELECT ONE

#### ORGANIC BABY SPINACH & ARUGULA

MARINATED ARTICHOKE HEARTS, TOMATOES, GARLIC CROUTONS, ROASTED SHALLOT VINAIGRETTE

#### MIXED GARDEN GREEN BABY LETTUCES

ROMA TOMATO, GOAT CHEESE & THYME BAGUETTE, HERB VINAIGRETTE





# *The Luxury Seated Dinner*



## THIRD COURSE

PLEASE SELECT TWO ENTREES FOR YOUR GUESTS TO CHOOSE FROM

ALL NATURAL FILET OF BEEF  
WILD MUSHROOM CAPS, MARSALA GLAZE

FETA & SPINACH STUFFED CHICKEN  
ROAST GARLIC & RIPE TOMATO CHUTNEY

PAN SEARED ATLANTIC SALMON  
SWEET BASIL-CITRUS SAUCE

TENDERLOIN OF BEEF & SAUTÉED TIGER PRAWNS  
PEPPERCORN BRANDY, BASIL BUTTER SAUCE



## HIGH PEAKS RESORT COFFEE & TEA SELECTIONS

ORGANIC TEA & COFFEE SELECTIONS, IMPORTED SYRUPS, ROCK CANDY STIR STICKS, CINNAMON, WHIPPED CREAM & CHOCOLATE SHAVINGS



## WEDDING CAKE

DESIGNED EXCLUSIVELY BY YOU & PREPARED BY OUR CULINARY PASTRY CHEFS

## HOSTED BAR

FROM OUR PREMIUM SELECTION INCLUDING WINE, BEER, SPIRITS & CHAMPAGNE



 20% Service Charge Plus Applicable Taxes Will Apply 



# *The Grand Seated Dinner*



## YOUR COCKTAIL HOUR INCLUDES

### PASSED HORS D'OEUVRES

PLEASE CHOOSE FOUR PASSED HORS D'OEUVRES FROM OUR LIST OF OPTIONS  
ONE PIECE OF EACH SELECTION PREPARED PER GUEST

## YOUR SEATED DINNER WILL FEATURE

### FIRST COURSE

PLEASE SELECT ONE

#### WILD MUSHROOM RAVIOLI

SAUTÉED SPINACH, PEAR TOMATOES, WHITE TRUFFLE CREAM

#### LUMP CRABMEAT COCKTAIL

LEMON CAPER AIOLI

#### LOBSTER BISQUE

EN CROUTE



### SECOND COURSE

PLEASE SELECT ONE



#### BOUQUETIERE OF BABY LETTUCES

CABERNET POACHED PEAR, TOASTED PECANS, BLUE CHEESE & CITRUS VINAIGRETTE

#### ENDIVE LOLA ROSA

BABY SPINACH & ARUGULA, ARTICHOKE HEARTS, KALAMATA OLIVES, GARLIC CROUTONS VINAIGRETTE



-- 20% Service Charge Plus Applicable Taxes Will Apply 



# *The Grand Seated Dinner*



## THIRD COURSE

PLEASE SELECT TWO ENTREES FOR YOUR GUESTS TO CHOOSE FROM

### FILET OF BEEF & LOBSTER TAIL

WILD MUSHROOM CAPS, CORIANDER LIME BEURRE BLANC

### SEARED ANGUS FILET & DUNGENESS CRAB STUFFED CHICKEN

ROAST GARLIC & RIPE TOMATO CHUTNEY

### PAN SEARED ATLANTIC SALMON

SWEET BASIL-CITRUS SAUCE

### TENDERLOIN OF BEEF & SAUTÉED TIGER PRAWNS

PEPPERCORN BRANDY, BASIL BUTTER SAUCE



## HIGH PEAKS RESORT COFFEE & TEA SELECTIONS

ORGANIC TEA & COFFEE SELECTIONS, IMPORTED SYRUPS, ROCK CANDY STIR STICKS, CINNAMON, WHIPPED CREAM & CHOCOLATE SHAVINGS

## WEDDING CAKE

DESIGNED EXCLUSIVELY BY YOU & PREPARED BY OUR CULINARY PASTRY CHEFS

## HOSTED BAR

FROM OUR PREMIUM SELECTION INCLUDING WINE, BEER, SPIRITS & CHAMPAGNE





# Wedding Package Enhancements



WEDDING PACKAGE ENHANCEMENTS ARE DESIGNED TO TRULY CREATE A UNIQUE EXPERIENCE FOR YOUR GUESTS. ON THIS MOMENTOUS OCCASION WE INVITE YOU TO ADD CUSTOM TOUCHES AND EMBELLISH ON THESE OFFERINGS.

## AMUSE~BOUCHE

CHEF'S CREATIONS TO COMPLIMENT YOUR MENU SELECTIONS AND ADD ANOTHER TOUCH OF ELEGANCE

## CHOCOLATE FOUNTAIN

IN LIEU OF A GROOM'S CAKE OR TO SIMPLY SATISFY YOUR GUESTS CHOCOLATE DESIRES  
SERVED WITH STRAWBERRIES, PINEAPPLE, & PRETZELS



## ADDITIONAL HORS D' OEUVRE

ADD (1) BUTLER PASSED ITEM TO YOUR COCKTAIL HOUR SELECTION

## GROOMS CAKE

DESIGNED BY YOU AND CREATED BY OUR EXECUTIVE PASTRY CHEF  
PRICED BASED ON YOUR DESIGN



 20% Service Charge Plus Applicable Taxes Will Apply 



# *Cold Hors D'oeuvres*



HORS D'OEUVRES MAY BE SERVED BUTLER PASSED OR DISPLAYED ON YOUR RECEPTION BUFFET

SPICY TEQUILA LIME MARINATED SHRIMP CANAPÉS  
ON BRIOCHE

BRIE CHEESE & MOZZARELLA AND TAPENADE  
ON FRENCH BAGUETTE

BRUSCETTA  
FRESH MOZZARELLA AND TAPENADE WITH TOMATO & BASIL PESTO

MACADAMIA CHEVRE & TANGERINE HONEY  
ON FOCACCIA

CURRY CHICKEN SALAD  
ON TOASTED BAQUETTE

CELERY STUFFED  
WITH BLUE CHEESE & PINE NUTS

CALIFORNIA ROLLS  
WASABI & LIGHT SOY

SESAME CRUSTED AHI  
GRILLED PINEAPPLE SALSA, WASABI AIOLI



 20% Service Charge Plus Applicable Taxes Will Apply 



## *Hot Hors D'oeuvres*



HORS D'OEUVRES MAY BE SERVED BUTLER PASSED OR DISPLAYED ON YOUR RECEPTION BUFFET

ASIAN VEGETABLE ROLL  
FIVE SPICE PLUM SAUCE

SCALLOPS WRAPPED IN BACON

MINI-SMOKED CHICKEN QUESADILLA  
AVOCADO LIME CREAM

PETITE CRAB CAKES  
CAJUN REMOULADE

CURRY CHICKEN SALAD  
ON TOASTED BAQUETTE

LUMP CRAB STUFFED MUSHROOMS  
LEMON MAYONNAISE

MINI BEEF WELLINGTON

SESAME CRUSTED AHI  
GRILLED PINEAPPLE SALSA, WASABI AIOLI





# Wedding Cakes



THE HIGH PEAKS RESORT EXECUTIVE PASTRY CHEF WILL PREPARE YOUR WEDDING CAKE  
CREATED BY YOU

## CAKES

CHOCOLATE      MARBLED      SPICE      CARROT      VANILLA



## FILLINGS

LEMON CREAM      CREAM CHEESE      CHOCOLATE GANACHE

RASPBERRY MARMALADE      STRAWBERRY MARMALADE

DARK CHOCOLATE MOUSE      MILK CHOCOLATE MOUSE      WHITE CHOCOLATE MOUSE



## ICINGS

SWISS BUTTERCREAM      FRENCH BUTTERCREAM      IVORY BUTTERCREAM

SELECT ONE CAKE & ONE FILLING  
THE ITEMS LISTED ABOVE ARE INCLUDED IN YOUR WEDDING PACKAGE

THE HIGH PEAKS RESORT WILL BE HAPPY TO CUSTOMIZE YOUR PERFECT WEDDING CAKE OR  
GROOM'S CAKE. BRING US YOUR IDEAS OR PICTURES & WE WILL PRICE BASED ON  
COMPLEXITY, INGREDIENTS & LABOR