SILVER

$50 per person — minimum of 25 guests
{prices exclude tax and administrative charge}

Main

Shrimp alla Fantasia **S**
pink vodka sauce, rigatoni pasta, shaved parmesan cheese

Citrus Herb Roasted Bone-in Chicken **GF**
sautéed green beans and garlic

Irish Cottage Pie **GF**
ground beef in savory sauce, thick layer mashed potatoes

Sides

Roasted Root Veggies + Potatoes **GF**

Autumn Wild Rice **V** **GF**
butternut squash, pumpkin seeds, spinach, dried cranberries

House Salad **V** **GF**
cucumber, tomatoes, carrot, ranch dressing, red wine vinegar, extra virgin olive oil

Dessert

Chef's Choice

Seasonal Fruit Platter

V Vegetarian **GF** Gluten Free **DF** Dairy Free
N Contains Nuts or Seeds **S** Contains Shellfish

MINERALS HOTEL

WINTER HOLIDAY



Menus are offered from December 1 - February 7, 2026

GOLD

$70 per person — minimum of 25 guests
{prices exclude tax and administrative charge}

Main

Herb-Crusted Salmon GF
pomegranate beurre blanc

Shrimp Scampi GF
orecchiette pasta, blistered cherry tomatoes, spinach, parmesan, herbs

Chicken Roulade GF
artichokes, sundried tomatoes, mozzarella cheese, dijon cream sauce

Braised Short Ribs GF
roasted carrots, port wine demi-glace

Sides

Roasted Potatoes GF
butternut squash, pumpkin seeds, spinach, dried cranberries

Seasonal Vegetable Medley V GF

Red Beet + Goat Cheese Salad V GF
candied walnuts, frisée, orange balsamic vinaigrette

House Salad V GF
cucumber, tomatoes, carrot, ranch dressing, red wine vinegar, extra virgin olive oil

Dessert

S'mores + Red Velvet Cookies

Seasonal Fruit Platter GF

Cheesecake Bites
strawberry drizzle

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MINERALS HOTEL

WINTER HOLIDAY



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PLATINUM

$125 per person — minimum of 25 guests
{prices exclude tax and administrative charge}

MINERALS HOTEL

WINTER
HOLIDAY

One-hour Welcome Reception

Chilled Shrimp Cocktail GF
house cocktail sauce

Passed Hors d'oeuvres GF
strawberry, whipped brie + walnuts, grilled cheese + tomato soup shooters, cocktail meatballs + grape jelly sauce

Artisan Cheese Display GF
sage derby + scarlet royal red grapes, smoked cheddar + mission figs, seasonal crudité mezza, tzatziki + hummus dips, roasted mixed nuts, fig jam, cracker + crostinis

Main

Wild Mushroom Ravioli
exotic mushrooms, truffle cream

Baked Winter Flounder
shrimp + crab meat stuffing, paprika, lemon, white wine

Chicken Saltimbocca GF
prosciutto, sage, sherry brown sauce

Lamb Navarin GF
braised lamb shoulder, turnips, baby potatoes, carrots, pearl onion, savory sauce

Carving Station

Herb-Crusted Prime Rib GF
horseradish cream, beef au jus

Mashed Potato Bar

Yukon Mashed Potatoes
frizzled onions, bacon bites, sour cream, cheddar, brown gravy

Sides

Seasonal Vegetable Medley V GF

Caprese Salad V GF
ciliegine mozzarella, flavor bomb grape tomatoes, fresh basil, balsamic glaze

Winter Salad Bar V GF
leafy greens, radicchio, butternut squash, maple toasted pumpkin seeds, dried cranberries, cucumber, grape tomatoes, goat cheese, orange vinaigrette

Dessert

S'mores + Red Velvet Cookies

Seasonal Fruit Platter GF

Cheesecake Bites
strawberry drizzle

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ADD-ONS

Artisian Cheese $33 per person

Blue Stilton
dried blueberries

Sage Derby
scarlet royal red seedless grapes

Smoked Cheddar
mission figs

Fresh Seasonal Crudité Platter
tzatziki + hummus dips

Smoked Almonds + Candied Walnuts

Fig Jam

Crackers + Crostinis

Antipasto $35 per person

Parmigiano-Reggiano 18 Month
white truffle honey

Marinated Fresh Mozzarella Balls
red pepper flakes, parsley, extra virgin olive oil, parsley

All Natural Cured Salami Meats
abruzzese mild dry, calabrese, sweet sopressata

Marinated Grilled Vegetables
balsamic glaze

Giardiniera + Mixed Olives

Marinated Artichoke Hearts

Crackers + Crostinis

Raw Bar $48 per person

mini tabasco bottles, lemon wedges, cocktail sauce, shallot vinaigrette + aioli

Freshly Shucked East + West Coast Oysters

Long Island Clams on the Half Shell

Scallop Ceviche

Jumbo Peeled Shrimp

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{prices exclude tax and administrative charge}

MINERALS HOTEL

WINTER
HOLIDAY



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BAR

Beer and Wine Only

Two hour open bar $30 per person

Every additional hour $10 per person

Premium Open Bar

First hour $29 per person

Second hour $15 per person

Third hour $10 per person

Luxury Open Bar

First hour $35 per person

Second hour $18 per person

Third hour $13 per person

Complimentary DJ

With bookings of 100 or more guests.

MINERALS HOTEL

WINTER HOLIDAY



Menus are offered from December 1 - February 7, 2026

25 – 300 Guests

{prices exclude tax and administrative charge}

MINERALS HOTEL

WINTER
HOLIDAY

Seafood + Raw Bar $50 per person

Freshly Shucked Blue Point Oyster
tabasco, lemon wedge, mignonette sauce

Sesame Seared Tuna
wasabi cucumber drizzle, seaweed salad

Clams Casino
bacon, bell pepper, shallot, panko, parsley

Shrimp Cocktail
cocktail sauce

Carving Station $45 per person {select two}

Served with appropriate garnishes.

Honey Glazed Smoke House Ham

Rosemary Roasted Boneless Pork Loin

Colorado High Country Leg of Lamb

Roasted Sterling Silver Strip Loin

Marinated Grilled Hanger Steak

Ice Cream Sundae Bar $12 per person

Vanilla, Chocolate + Strawberry Ice Cream
hot fudge, caramel sauce, wet walnuts, sprinkles, maraschino cherries, whipped cream, m&m's, oreo cookie crumbles

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