



Thank you for considering the Quandary Grille for your upcoming event. Located in the heart of Main Street Station Breckenridge, we are famous for our good times and a causal rustic atmosphere.

We offer 3 distinct event areas and customizable dining and beverage packages. Our picturesque settings, welcoming atmosphere and strategic building layouts allow the Quandary Grille and its staff to create a memorable and unique experience for your event.

## Our Event & Dining Space

### **Main Dining Room – Seats 135**

Our Main Dining Room features a combination of table and booth seating availability with a rustic mountain lodge atmosphere.

### **Bar Stools & Tables – Seats 25**

With stool seating at the bar and tables nearby, the area features flat-screen televisions and an ideal location for après ski parties, happy hour socials, welcome receptions and private functions.

### **Outdoor Patio – Seats 80**

We offer ten large wood picnic tables that seat 6 guests per table on the patio. Parties on the Patio are subject to weather conditions and additional tent rental is recommended but not required. Rain or Shine booking is available. Rain delay may be inevitable if you are not reserving entire restaurant at the same time.

Our Patio Space is ideal for outdoor parties overlooking the Maggie Pond and Breckenridge Peak 9 Ski Resort Views.

**Full Restaurant – Seats 150 adults comfortably. 235 with Patio (weather dependent)**

## Group Booking Procedures

### Minimum Food & Beverage Charges

We require a Minimum in Food & Beverages for each event. Minimums are different amounts and depend on the time of year it is. Minimums include all food and beverages, but not taxes or the gratuities. If by the end of the event the minimums have

not been reached, customers may pay the difference and consider the difference a room charge for the space.

Final menu selections are due 5 weeks before event date, and a guaranteed guest count will be required 3 weeks before your event date and stated on the agreement. Once received, this number is final with no changes allowed. Final billing will be based on the guaranteed number of guests stated in the contract. There will be a 10% service charge for any last minute change orders after the final menu selections and RSVP counts are in.

### **Taxes, Gratuities & Booking Fees**

Events booked at The Quandary Grille are subject to 8.875% tax in Breckenridge, unless the group is legally tax-exempt. In addition, 22% gratuity and a 7% booking fee will be added to the food and beverage total at the end of each event for a total of 29% in extra cost.

Black and White table cloth linens rentals are available upon request and vary in price depending on the size of your group. Any extra equipment (such as tents, chairs, decorations etc.) that are brought in by the guest can be set up by the manager on duty and Quandary Staff for an additional \$150.00.

### **Payment Policies**

A 15% deposit of estimated food & beverage will be required for all events, along with a signed confirmation. If deposit is not received by the confirmation date on the agreement, agreement will be rendered null and void, indicating the event cancelled.

Deposit amounts will be deducted from the final bill the day of the event. Full payment of the balance will be due at the conclusion of the event. Payments can be submitted by check, money order or credit card. If mailing a check, a copy of the written proposal must be included inside the mailing envelope with the check.

### **Cancellations**

Cancellations are accepted up to 60 days prior to date of event for a 100% refund on deposit amount. Cancellations less than 60 days, there is no refund on the deposit, and an additional \$1000 cost required for full buy out reservations only.



## **Appetizers & Hors d' Oeuvres**

Trays & Platters \$110 per tray  
Feeds Approximately 20/25 ppl

**Chips, Roasted Salsa & Guacamole Platter**

**Vegetable Platter-** Assorted Veggies with House Made Ranch Dressing

**Vegetable Spring Rolls with Asian dipping sauce**

**Spinach Artichoke Dip**

with veggies, tortilla chips & pita bread

**Roasted Red Pepper Hummus**

with veggies, tortilla chips & pita bread

**Falafel**

with mixed greens, tomatoes, fresh pita & feta dill yogurt sauce

**Fried Brussels Sprouts**

with fresh lemon, shaved parmesan and drizzled balsamic reduction



# QUANDARY GRILLE

FAMILY AMERICAN EATERY

## Heavier Appetizers

Trays & Platters \$150 per tray  
Feeds Approximately 20/25 ppl

### **Stuffed Mushroom Caps-**

Stuffed with Boursin Cheese & Marinara Sauce

### **BBQ Pork Sliders**

Mini Pulled Pork sliders

### **Southwestern Egg Rolls-**

House made- chicken, black beans, corn, jalapeno jack cheese, red peppers & spinach

### **Thai Peanut Chicken Skewers**

Grilled Chicken with Thai Peanut sauce

### **Sweet Thai Chicken Wings or Buffalo Hot Wings**

with dipping sauce

### **Sesame Seared Ahi \$75**

With cucumber slaw, wasabi, ginger and pineapple teriyaki topped with sweet soy glaze

### **Assorted Half Wrap Sandwiches \$185- 25/30ppl**

**Turkey Bacon Avocado** – Sliced turkey, bacon, avocado, lettuce, red onion, tomato and basil truffle mayo

**Santa Fe Chicken** – Grilled chicken, mixed greens, Jalapeño jack cheese & Pico de Gallo and chipotle ranch

**Buffalo Chicken Wrap** – Breaded chicken tenders diced & tossed in a buffalo sauce with gorgonzola crumbles, lettuce, tomatoes & red onion

**Caesar Palace** – with grilled chicken, crisp romaine lettuce, cherry tomatoes and croutons with creamy Caesar dressing

**Mediterranean Vegetarian**- crisp romaine, olives, onions, roasted red peppers, artichokes & goat cheese with balsamic dressing



## Full Bar & Spirits Available

### Cash Bar Option-

Normal pricing, individual guests pay for their own

### Hosted Open Bar Options-

Normal pricing, full open bar-

House Wines \$7-9, Draft & Bottled Beer \$4-7, Well Liquor \$7-9 each

Paid for by the host, not the guests

### Hosted Limited Bar Options-

Normal pricing- offers house wines, draft & bottled beer only.

Paid for by the host, not the guests

Guests are welcome to pay cash for any cocktails on their own

### Hosted Open Bar- Top Shelf & Kraft Cocktails

All wines by the glass or bottle, All liquor & Specialty Cocktails Available

Normal pricing of \$10 to \$15 each.

Paid for by the host, not the guests

### Dessert's Available- Platters \$130 per 25ppl

Freshly baked Chocolate Chip Cookies

Freshly baked Brownies

Assorted Mini Desserts- groups of 20+

Chocolate Covered Strawberries- groups of 20+

Chocolate Decadence Cake

## **Quandary Grille Dinner Buffets**

Groups of 25 and more, \$30 to \$60 per person  
Gluten Free & Vegetarian Options Available Upon Request  
Special Requests taken into consideration

### **Fajita Buffet- \$37 per person**

Grilled Chicken & Steak

Add Portabella Mushrooms for \$4.00 per person

Chips & Salsa

Served with- Sautéed Onions & Bell Peppers,

Ranchero Beans and Spanish Rice

Lettuce, cheese, pico de gallo, jalapenos, guacamole, sour cream, salsa  
with corn and flour tortillas

### **Happy Cowboy Buffet- \$47 per person**

#### **Appetizers- select 2**

Guacamole & Salsa w/ Chips

Red Pepper Hummus & Veggies

Spinach & Artichoke Dip w/ Tortilla Chips

Veggie Spring Rolls w/ dipping Sauce

#### **Salad- Select one**

Classic Caesar Salad

House Salad w/ balsamic & ranch dressing

#### **Entrees- Select two**

Herbed Rotisserie Chicken w/ cracked pepper creamed gravy

Marinated Grilled Chicken Breast

BBQ Pulled Pork

BBQ Pork Ribs

#### **Sides- Select two**

Potato Salad

Southwestern Cornbread

Vegetarian Baked Beans

Macaroni & Cheese

Seasonal Vegetables

Fried Brussel Sprouts



## Rustic Rancher Buffet- \$62 per person

### Appetizers- select 2

Red Pepper Hummus & Veggies  
Spinach & Artichoke Dip w/ Tortilla Chips  
Ahi Tuna- w/ cucumber slaw, wasabi, ginger and pineapple teriyaki  
Thai Chili, BBQ or Spicy Buffalo Chicken Wings  
South West Eggrolls w/ Chipotle Ranch

### Salad- Select one

Classic Caesar Salad  
House Salad w/ balsamic & ranch dressing

### Entrees- Select two

Slow Roasted Prime Rib- available for groups 20+  
Chicken Marsala w/ a mushroom marsala sauce  
Grilled Salmon w/ freshly roasted tomatoes, baby spinach, roasted garlic & herb butter  
Portabella Pasta w/spinach & tomatoes tossed in a pesto cream sauce

### Sides- Select two

Mashed Potatoes  
Au Gratin Potatoes  
Vegetarian Baked Beans  
Seasonal Vegetables  
Fried Brussel Sprouts

## **Trail Rider Buffet- \$72 per person**

### **Appetizers- select 2**

Red Pepper Hummus & Veggies  
Spinach & Artichoke Dip w/ Tortilla Chips  
Ahi Tuna- w/ cucumber slaw, wasabi, ginger and pineapple teriyaki  
Thai Chili, BBQ or Spicy Buffalo Chicken Wings  
South West Eggrolls w/ Chipotle Ranch

### **Salad- Select one**

Classic Caesar Salad  
House Salad- w/ balsamic & ranch dressing  
Baby Spinach- topped with fresh strawberries, candied walnuts & goat cheese w/  
balsamic dressing

### **Entrees- Select two**

Chicken Marsala w/ a mushroom marsala sauce  
Rotisserie Roasted Chicken with a creamed black pepper gravy  
Sliced Filet Mignon with peppered cabernet demi glaze  
Slow Roasted Prime Rib- available for groups 20+  
Grilled Salmon w/ freshly roasted tomatoes, baby spinach, roasted garlic & herb butter  
Rocky Mountain Trout encrusted and topped with balsamic reduction  
Portabella Pasta w/spinach & tomatoes tossed in a pesto cream sauce

### **Sides- Select two**

Mashed Potatoes  
Au Gratin Potatoes  
Vegetarian Baked Beans  
Seasonal Vegetables  
Fried Brussel Sprouts





Our menu is just an example of the dining options we can create for you. We are flexible to customizing any menu you are most interested in.

We can create custom party platters, lunch and brunch menus for offsite or private caterings.

Please contact our Director of Events for any questions or party inquiries over 25 guests.

If you have questions and are interested in availability and a quote, please email us.

Visit our website for additional information: [Alleventandcatering.com](http://Alleventandcatering.com)

Ranay Janaes

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**All Other General Questions please call Quandary Grille Restaurant: 970-547-5969**

Thank you and we look forward to hearing from you soon. Take care.