

TEE ONE



RESTAURANT

Breckenridge, Colorado

Thank you for considering The Breckenridge Golf Club, Tee One Restaurant for your upcoming event. We are located off Tiger Run Road, just 4 miles north of Breckenridge Main Street. Our picturesque settings, welcoming atmosphere and strategic building layout allows the Tee One Restaurant and its staff to create a memorable and unique experience for you.

Our Event & Dining Space

Main Dining Room - Seats 70 comfortably

Our main dining room features a combination of small and large tables with large windows that keeps it nice and bright inside. Small lounging area with fireplace.

Bar Stools & Tables - Seats 34

With stool seating at the bar and tall tables nearby, the area features 2 flat-screen televisions and is an ideal location for small and large groups, golf tournaments, family reunions, corporate retreats, rehearsal dinners, welcome parties and wedding receptions.

Outdoor Patio - Seats 75

The patio offers a nice variety of small tables with umbrellas, tall cocktail style tables and lounging furniture for sitting back and relaxing in the sun. Parties on the patio are subject to weather conditions and additional tent rental is recommended but not required.

Group Booking Procedures

Minimums for Food & Beverages & Room Charges

We require a minimum in food & beverages for each event. Minimums are different amounts and depend on the time of year. Minimums include all food and beverages, but not taxes, gratuities, or booking fees. 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.

There is a separate room charge for us to reserve the space in advance to your arrival time. Room charges vary and are based on the time of year, specific dates and the amount of time needed to reserve the space in advance.

Final menu selections are due 6 weeks before event date, and a guaranteed guest count will be required 4 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 RSVP counts are in.

Taxes, Gratuities & Booking Fees

Events booked at Tee One Restaurant 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. There is also a managing coordinator cost for the day of the event that will be provided on behalf of All Events & Catering to ensure all details established by the client & events director will be managed & carried out as planned.

Black and white tablecloth linen rentals are available upon request and vary in price depending on the size of your group. Any extra equipment (such as decorations, flowers, etc.) that are brought in by the guest may be set up by the managing coordinator on duty for an additional \$150.00-\$550.00 depending on details. Must be discussed prior to event date!

Payment Policies & Deposits

A 35% 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. Deposit payments can be submitted by check, money order or credit card. If mailing a check for the deposit, a copy of the written proposal must be included inside the mailing envelope with the check. Make all Checks out to "Tee One Restaurant".

The final balance will be due at the conclusion of the event on the event date.

Cancellations

Cancellations are accepted up to 60 days prior to date of event for a partial deposit refund. The booking fee amount is *nonrefundable*, no matter the cancellation date. Cancellations less than 60 days before the event results in forfeiture of deposit plus an additional \$1000.00 is required.

Cancellations within 72 hours of the event will require *full payment* of the event order estimated revenue.

*****IMPORTANT NOTICE*****

Prices are subject to change and are based on the current market rate for all menu items throughout the year regardless of signed contracts.

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Full Bar & Spirits Available

Hosted Open Bar Options

Normal pricing, full open bar

House Wines, Draft & Bottled Beer, Spirits & Cocktails \$7 - \$18 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 & Craft Cocktails

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

Normal pricing of \$10 to \$25 each

Paid for by the host, not the guests

Cash Bar

Once the food and beverage minimum has been met, we are happy to close the master tab and move to a “cash bar” (CCs are accepted) for your guests. Normal pricing, individual guests pay for their own. Please notify us in advance so our staff is aware.

Appetizers & Hors d' Oeuvres
Trays & Platters \$100 to \$225 per tray
(Feeds Approximately 20-25 ppl)

Wild Game Sausage Platter

Fresh fruit, cheese, crackers

Crispy Brussels Sprouts

Fresh lemon, shaved parmesan, drizzled balsamic reduction

Caprese Skewers

Fresh tomatoes, mozzarella, basil, drizzled balsamic reduction

Boneless Chicken Wings

Choice of BBQ, sweet Thai chili, or spicy buffalo sauce, ranch dressing

Red Pepper Hummus

Carrots, celery, tortilla chips, warm pita bread

Vegetable Spring Rolls

Asian dipping sauce

Grilled Thai Chicken Skewers

Thai peanut sauce

Flank Steak Satay

Marinated Thai Sesame Seed Skewers

Honey Smoked Salmon

Tomatoes, cucumbers, red onions, and capers

Lettuce Wraps

Thai chicken, mandarin oranges, carrots, sesame seeds and green onions, Thai peanut dressing

Pork Carnitas Sliders

Hawaiian Sweet Rolls, pickled onions & jalapenos, cilantro and queso fresco

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Club House Restaurant Dinner Buffets
Gluten Free & Vegetarian Options Available Upon Request
Special Requests Taken into Consideration

Fajita Buffet- \$37 per person

Chips & Salsa
Grilled Chicken & Steak
Add Portabella Mushrooms for \$4.00 extra per person
Served with- Sautéed onions, bell peppers, black beans, and Spanish rice
Toppings- Lettuce, cheese, Pico de Gallo, jalapenos, guacamole, sour cream, salsa
Corn and flour tortillas

BBQ Dinner Buffet- \$45 per person

Salad- Select one

Classic Caesar Salad
House Salad Tossed w/ Balsamic

Entrees- Select two

Grilled BBQ Chicken
BBQ Pulled Pork w/ slider buns
Grilled Hamburgers- w/ & w/ out cheese

Spicy Italian Sausage, Peppers & Onions w/ hoagie rolls

Sides- Select two

Potato Salad
Coleslaw
Truffle Fries
Vegetarian Baked Beans
Macaroni & Cheese
Baked Potato w/ Fixings
Crispy Brussel Sprouts

Fun in the Sun Dinner Buffet- \$50 per person

Salad- Select one

Classic Caesar Salad
House Salad Tossed w/ Balsamic

Entrees- Select two

Grilled Chicken & Veggie Skewers
Grilled Steak & Veggie Skewers
Grilled Shrimp & Veggie Skewers
Portabella Penne Pasta w/ Pesto Cream Sauce, Spinach, Roasted Tomatoes

Sides- Select two

Baked Potato w/ Fixings
Roasted Redskin & Rosemary Potatoes
Macaroni & Cheese
Seasonal Vegetables
Crispy Brussel Sprouts

The Western Star Dinner Buffet
\$75 per person

Salad- Select one

Classic Caesar Salad
House Salad w/ balsamic & ranch dressing
Caprese over mixed greens
Spinach & Strawberry Salad w/ goat cheese, walnuts, & balsamic dressing

Entrees- Select two

Slow Roasted Prime Rib- available for groups 20+
Sliced Filet Mignon with peppered cabernet demi-glaze, served medium rare
Chicken Marsala w/ a mushroom marsala sauce
Grilled Salmon w/ freshly roasted tomatoes, baby spinach, roasted garlic & herb butter
Portabella Penne Pasta w/ pesto cream sauce, spinach, roasted tomatoes

Sides- Select two

Truffle Roasted Potatoes
Au Gratin Potatoes
Chef's Seasonal Vegetables w/ Red Pepper Butter
Green Beans & Cherry Tomatoes w/ Roasted Almonds
Crispy Brussel Sprouts w/ Balsamic Reduction & Shaved Parmesan

Dessert Platters- \$125-\$175
(Feeds 20-30 guests)

Freshly baked Chocolate Chip Cookies
Freshly baked Brownies
Assorted Mini Desserts
Chocolate Covered Strawberries

Please contact our Director of Events for all parties over 20 guests. If you have questions and are interested in availability & quote, please email us.

Visit our website for additional information: Alleventandcatering.com

Jen Mehlin

Director of Events

W. 970.471.9029

Events@AllEventsAndCatering.com