



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 casual rustic atmosphere.

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

## **Full Bar & Spirits Available**

### **Hosted Open Bar Options-**

*We are happy to limit these to beer and wine only upon request*

### **Base Price Range- \$7 - \$18**

Beverages Include: Wines \$9-18, All Draft & Bottled Beer \$7-9, Spirits & Cocktails \$9-18

### **Second Tier Price Range- \$7- \$22**

Beverages Include: Premium Glasses of Wine \$9-\$22, All Draft & Bottled Beer \$7-9, Spirits & Cocktails \$9-\$22

### **Third Tier Price Range- \$7- \$45**

Beverages Include: Premium Wine \$7-\$45, All Draft & Bottled Beer \$7-9, Spirits & Cocktails \$9-\$45

**Ultra Premium Bar Package-** We offer very exclusive varieties of tequila, mezcal, bourbon, scotch, and wine. Please ask Manager or bartender at time of service.

### **Cash Bar Option-**

Once the *food and beverage minimum* has been met, we are happy to move over to a cash bar for your guests. If you would like to do this, please notify us in advance so our staff is aware. -Normal Pricing- Individual guests pay for their own alcoholic beverages.

## **Appetizers**

Buffet Station, Portioned for 25 people (Option to pass some apps for additional charge):

**- Maple Yuzu Glazed Pork Belly Skewers – \$250**

Coriander, Lime, Togarashi

**- Ahi Tuna Wonton Tacos – \$150**

Ginger, Garlic, Chive, Soy, Sesame Ponzu Cream, Orange Tobiko, Micro Wasabi

**- Angus Beef Sliders – \$240**

Open Faced with Buttered Brioche, Caramelized Onions, Cheddar Cheese, Cherry Tomato, Special Sauce

**- Market Crudites – \$145**

Local Seasonal Raw Vegetables, Choice of Dip (Lemon Garlic Hummus, Beet Lebneh, Spinach Artichoke w/ Parmesan, Carrot Fennel Hummus)

**- Charcuterie Board – \$225**

Assortment of Domestic and Imported Cured Meats, Gourmet Mustards, Cornichon Pickles, Marinated Olives, Crostini

**- Pastrami Reuben Fritter – \$225**

House Cured Pastrami, Swiss Cheese, Sour Kraut, Rye Bread Crumb, House 1000 Island Aioli

**-BBQ Pork Sliders- \$200**

Slow Roasted Pulled Pork, Slider buns

**-Southwestern Eggrolls- \$175**

House made with Chicken, Black Beans, Corn, Jalapeño Jack Cheese, Peppers, Chipotle Ranch

-Jack Daniels Gochujang BBQ, Buffalo Hot, Garlic Parmesan, or Honey Mustard Chicken  
Drummies- \$225  
Ranch, Blue Cheese

## **Quandary Dinner Buffets**

Gluten Free, Vegetarian, & Vegan Options Available Upon Request (Must specify in advance!)

### **Taco Bar- \$30 per person**

Chips with Salsa Rojo & Verde

Ground Beef

*Option to elevate your protein-* Carne Asada \$4 / Shredded Chicken \$2 / Carnitas \$4 / Al Pastor \$4 / Potato \$2 / Crispy Breaded White Fish \$6 / Blackened Shrimp \$6 / Tequila Lime Grilled Mahi Mahi \$6

Ranchero Beans and Spanish Rice

Toppings- Lettuce, Cheese, Pico de Gallo, Jalapenos, Guacamole, Sour Cream, Salsa  
Corn and Flour Tortillas

### **Fajita Buffet- \$35 per person**

Chips with Salsa Rojo & Verde

Mixed Grilled Chicken, Steak, Sauteed Onions, & Bell Peppers

Add Shrimp for \$6 extra per person

Add Portabella Mushrooms for \$4.00 extra per person

Ranchero beans and Spanish rice

Toppings- Lettuce, Cheese, Pico de Gallo, Jalapenos, Guacamole, Sour Cream, Salsa  
Corn and Flour Tortillas

## **Dining Package Option (Buffet) – Starts at \$60**

Plated options available depending on event, ask for pricing and details.

**Appetizers- select two from list above**

**Salad- select one**

- **Market House Salad**

Red & Green Leaf Lettuce, Radicchio, Shaved Carrots, Cucumber, Cherry Tomatoes, Ninja Radish, Pickled Red Onions, Hazelnut Red Wine Vinaigrette

- **Classic Wedge Salad**

Crispy Iceberg Lettuce, Candied Applewood Smoked Bacon, Blistered Heirloom Cherry Tomatoes, Point Reyes Blue Cheese, Creamy Chive Dressing

- **House Chopped Salad**

Mixed Seasonal Greens, Tomato, Cucumber, Radish, Red Onions, Black Olives, Garbanzo Beans, Mozzarella, Sherry Mustard Vinaigrette

**Elevated Options-**

- **Brighton Colorado Beets and Chèvre** - \$3 per person upcharge

Salt Roasted Local Colorado Beets, Goat Cheese, Mizuna Lettuce, Watermelon Radish, Citrus, Candied Salted Pecans, White Balsamic

- **Baby Spinach Strawberry Salad** – \$3 per person upcharge

Local Baby Spinach, Heirloom Cherry Tomatoes, Watermelon Radish, Strawberries, Crispy Fried Goat Cheese, Blueberry Verjus Vinaigrette

**Entrees- select two**

- **Bison or Beef Burgers**

All the fixings

- **Brick Chicken**

½ Organic Chicken Brined and Cooked Crispy a la Plancha, Chef's Dry Rub, Fresh Herbs, Olive Oil, Lemon

- **Chicken Mushroom Marsala**

Red Bird Organic Chicken Breast Cutlets, Wild Colorado Mushrooms, Dry Vermouth, Marsala Wine, Garlic, Fresh Herbs, Touch of Heavy Cream

- **BBQ Smoked St Louis or Baby Back Ribs**

Smokehouse Hickory, BBQ Sauce, Crispy Onions

- **Pork Schnitzel**

Thin Sliced Pork Loin, Crispy Panko Breadcrumbs, Creamy Dijon Green Peppercorn Sauce

- **Honey Garlic Pork Chops**

Berkshire Heritage Bone In Pork Chops, Clover Honey, Roasted Garlic, Ginger, Cracked Black Pepper

**Elevated Options-**

- **Cherry Thyme Braised Bison Short Ribs** - \$10 per person upcharge

Colorado Bison, Dark Cherrie Red Wine Jus, Charred fennel

- **House Cured Pastrami** – \$10 per person upcharge

12 Day Cured, Smoked and Roasted, Shaved Onion, Pickle, Mustard Chive Cream

- **Faroe Island Salmon** - \$10 per person upcharge

Olathe Sweet Corn Broth, Basil Oil, House Chili Garlic Crisp

- **Prime Rib** - \$15 per person upcharge

Natural Au Jus, Horseradish Sour Cream Sauce

- **Slow Roasted Beef Tenderloin** - \$15 per person upcharge

Garlic Herb Crusted, Sweet Bell Pepper Chimichurri, Natural Jus

**Sides- select two**

- **Garlic Mashed Potatoes**

Russet Potatoes, butter, cream, white pepper

- **Garlic Smashed Baby Potatoes**

Baby Red Potatoes, Avocado Oil, Roasted Garlic, Kosher Salt, Cracked Black Pepper

- **Hasselback Fingerling Potatoes**

Avocado Oil, Garlic, Thyme, Parsley, Kosher Salt, Cracked Black Pepper

- **Twice Baked Potato**

Russet Potato, Chives, Butter, Sour Cream, Cheddar Cheese

- **Wild Rice Pilaf**

Carrots, Celery, Onions, Garlic, Parsley, Blended Wild Rice

- **Classic Italian Risotto**

Arborio Rice, Onions, White Wine, Garlic, Butter, Parmesan Cheese

Make it flavored Risotto- Beet, Asparagus, or Mushroom

- **Seasonal Market Vegetable Sauté**

Seasonal Market vegetables Sautéed with Butter, White Wine, Garlic, Parsley

- **Lemon Thyme Grilled Asparagus**

Fresh Lemon Zest & Juice, Thyme, Olive Oil, Sea Salt, Cracked Black Pepper

- **Roasted Root Vegetables**

Carrots, Turnip, Parsnip, Beets, Avocado Oil, Touch of Red Wine Vinegar, Chives, Parsley, Oregano, Sea Salt, Cracked Black Pepper

- **Sautéed Spinach**

Shallots, Garlic, White Wine, Olive Oil

- **Creamed Spinach**

Baby Spinach, Red Onions, Garlic, Touch of White Wine, Heavy Cream, Aleppo Pepper

**Desserts - \$175-\$225**

Platters portioned for 25 people

Freshly Baked Cookies

Sticky Gooey Toffee Pudding

Tahini Brownie w/ Peanut Butter Fudge Ice Cream

Chocolate Covered Strawberries

**Cake Cutting Fee-** If you bring a cake, we are cutting it for you. No exceptions. If you bring in outside dessert, we are still charging \$3.00 per person. We cut and serve the cake for you. Includes plates and forks.

*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.*

## **Our Event & Dining Space**

### **Main Dining Room – Seats 100**

Our main dining room features a combination of table and booth seating availability with a rustic mountain atmosphere.

### **Private Banquet room – Seats 30**

### **Bar Stools & Tables – Seats 35**

With stool seating at the bar and tables nearby, the area features flat-screen televisions and an extensive tequila and bourbon selection connoisseurs will sure to love.

### **Outdoor Patio – Seats 100**

We offer many tables that seat 4+ guests on the patio. Parties on the patio are subject to weather conditions and additional tent rental is recommended but not required. Our Patio space is ideal for outdoor parties overlooking the Maggie Pond and Breckenridge Peak 9 Ski Resort Views. Patio seating is only offered in addition to dining room seating as well, guests must have the option to come in if weather does not cooperate.

### **Full Restaurant – Seats 100 adults comfortably, 200 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. Minimums include all food, beverages, and linens but not taxes, booking fees or 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 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 menu selections and RSVP counts are in.

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

Events booked at the Quandary 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 tablecloth linen 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 may be set up by the manager on duty and Quandary staff if discussed in advance for an additional charge.

### **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 partial deposit refund. The booking fee amount is *nonrefundable*, no matter the cancellation date. For cancellations less than 60 days from the event, there is no refund on the deposit, and an additional \$1000 is required for full buy out reservations. 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.*

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

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