



# WEDDINGS AT YMCA OF THE ROCKIES

June 1, 2024-May 31, 2025

Affordable wedding packages including outdoor, indoor and historic ceremony & reception sites, catering, lodging and on-site activities.









# Congratulations on Your Upcoming Wedding!

Thank you for considering the YMCA of the Rockies-Estes Park Center for this special event in your lives. It is a magnificent mountain location bordered on three sides by Rocky Mountain National Park and only three miles from the village of Estes Park.

# **WEDDING CEREMONY & RECEPTION PACKAGE**

- Choice of any Chapel site and reception site (excluding Mountainside Package)
- 4 hours of exclusive access to the selected Chapel site
- 1.5 hours of ceremony rehearsal at the selected chapel site
- 4.5 hours of exclusive access to selected reception site (Quiet hours 11:00pm)
- Add an hour to any reception venue for \$100 per hour
- Additional 2 hours of exclusive access to reception site for decorating
- Complimentary group tasting for 2 people
- Tables, chairs, linens, napkins, dishware, and glassware included with catering
- Banquet staff during the reception (catering costs for food not included)
- Complimentary cake cutting
- Wedding rate for a block of rooms (Minimum of 10 rooms for two nights on a two night minimum)
- Complimentary 2 lodge rooms for 2 nights (Check-in is 6pm day before the wedding, excluding ceremony/reception only packages.)



# **WEDDING CEREMONY SITES**





# **OVERLOOK CHAPEL**

Outdoor venue, open Memorial Day - October

A beautiful site located on Emerald Mountain overlooking Rocky Mountain National Park. Wooden bench seating for 100 guests with plenty of additional room for standing guests. Limited parking, carpool or shuttle recommended.



# **SARAH SMITH CHAPEL**

Outdoor venue, open year-round

A chapel site surrounded by pine trees with views of Mt. Ypsilon. Wooden bench seating for 200 guests with plenty of additional room for standing guests. Limited parking, carpool or shuttle recommended.



# **PONDER CHAPEL**

Indoor chapel, open year-round

A warm chapel with exposed wooden beamed ceiling and stone fireplace. Seats 110 guests.



# **HYDE CHAPEL**

Indoor chapel, open year-round

A large chapel with hardwood flooring and exposed wooden beams. Accommodates up to 300 quests.



# **RECEPTION SITES**



# **ASSEMBLY HALL**

Available year-round

Our newest addition to our facility featuring a large dividable room. Has seating for 50–500 guests. The large foyer area has two gas fireplaces.



# **UPPER COOKOUT PAVILION**

Available Memorial Day - Labor Day, Sunday - Friday

A large outdoor covered pavilion perfect for a rustic informal wedding reception for 140 guests.



# **WALNUT ROOM or PINE ROOM**

Available Labor Day - Memorial Day

Has a walnut-beamed ceiling with a gas fireplace and large windows with spectacular views if Mt. Ypsilon and the Mummy Range. Seating for 120 people with a dance floor. Adjacent, the historic Pine Room hosts 50 –75 guests.



# **WILLOME CABIN**

Available year-round

A beautiful stand-alone cabin that has seating for 150 people with a dance area.



# **DAKOTA CABIN**

Available year-round

A rustic stand-alone cabin that has seating for 50 people with a dance area.

# HISTORIC MOUNTAINSIDE LODGE PACKAGE









This is a combination package that has beautiful mountain valley views. It includes the historic lodge, outdoor chapel, and a covered pavilion. Between the historic lodge and the annex building, you can sleep 38 people. The outdoor chapel and pavilion reception area can seat 120 guests. Round and long tables with chairs are included.

#### July

3 night package, Thurs - Sun: \$11,944 4 night package, Sun - Thurs: \$10,404 June, August or September

3 night package, Thurs - Sun: \$ 11,184

4 night package, Sun - Thurs: \$ 9,749

Kindly Note: Rate includes the use of all three sites. The outdoor chapel, pavilion or lodge are unavailable to reserve separately. Catering is an additional fee.





#### **BOOKING A CEREMONY OR RECEPTION ONLY**

Available Monday through Thursday from May through October and any day of the week from November through April.

#### **CATERING**

YMCA catering services are required for all reception sites. No outside catering is allowed. Menu prices range from \$42 to \$60 per person. \$1,500 food and 35 person minimum is required.

#### **ALCOHOL POLICIES**

The YMCA of the Rockies does not have a license to serve or sell liquor and YMCA employees cannot serve any alcoholic beverages. If serving alcohol, it must be purchased through Peaks Beverage and a bartender through Peak Beverage must be hired.

#### **DRONES**

Due to close proximity to Rocky Mountain National Park, drones are NOT permitted for use.

#### **PAYMENT**

A 50% deposit is due at the time of signing the contract for all venues excluding Mountainside Lodge Package which requires a 35% deposit.

The final guest count and full payment is due 14 days prior to your event.

#### ADD-ONS (for an additional fee)

- Meeting rooms are available for rehearsal dinners
- Backup ceremony site
- Dance Floors 3 sizes: 12X12, 16X16, and 20X20
- AV equipment PA systems, lighting packages, keyboards, etc.
- Pipe and drape
- Shuttle service through third party available
- We have an ordained YMCA Chaplain who can officiate your wedding for additional fees or you may bring your own

# **CONTACT:**

YMCA of the Rockies - Estes Park Center Wedding and Events Sales Manager 888-850-9622 weddingsepc@ymcarockies.org

2515 Tunnel Road Estes Park, CO 80511



# WEDDING PACKAGE RATES

**Wedding Package Includes:** Rehearsal for 1.5 hours, Ceremony Site for 4 hours, Reception site for 4.5 hours, and 2 free lodge rooms for 2 nights (check-in time is 6pm). See additional wedding packet for more offerings.

# **OVERLOOK or HYDE CHAPEL**

We do not offer ceremony only May 15th through October 31st

#### May 1, 2024 - October 31, 2024

**Saturday** – 100 guests or less = \$5,750 • 101 guests up to 250 guests = \$6,750

**Friday or Sunday** - 100 guests or less = \$5,250 • 101 guests up to 250 guests = \$6,250

**Monday through Thursday** – 100 guests or less = \$4,250 • 101 guests up to 250 guests = \$4,750

#### November 1, 2024 - May 15, 2025

(overlook Chapel closes from 11/1-5/15)

#### May 1, 2025 - October 31, 2025

**Saturday** – 100 guests or less = \$6,750 • 101 guests up to 250 guests = \$7,750

**Friday or Sunday**- 100 quests or less = \$6,250 • 101 quests up to 250 quests = \$7,250

Monday through Thursday − 100 guests or less = \$5,250 • 101 guests up to 250 guests = \$5,750

#### November 1, 2025 - May 15, 2026

(overlook Chapel closes from 11/1—5/15)

#### You may book a Back up Chapel in addition to the wedding package:

Hyde Chapel:  $2024 = \$600 \cdot 2025 = \$650$  or Ponder Chapel:  $2024 = \$450 \cdot 2025 = \$500$ 

# **CEREMONY ONLY • Hyde Chapel**

(November through May 15)

**Saturday** - 2024 = \$3,750 • 2025 = \$4,000

**Friday-Sunday** - 2024 = \$3,500 • 2025 = \$3,750

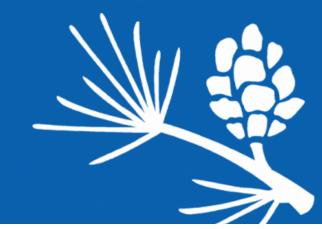
**Monday Through Thursday** - 2024 = \$3,000 • 2025 = \$3,250

Catering & Beverages are separate price. Taxes and gratuity (20% on food only) are not included. Prices subject to change. Backup Chapel are a separate cost from the wedding packages. Memorial Day, Labor Day, Columbus Day, and July 4th are charged at Saturday rates.

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**Wedding Package Includes:** Rehearsal for 1.5 hours, Ceremony Site for 4 hours, Reception site for 4.5 hours, and 2 free lodge rooms for 2 nights (check-in time is 6pm). See additional wedding packet for more offerings.

# SARAH SMITH or PONDER CHAPEL

We do not offer ceremony only May 15th through October 31st

#### May 1, 2024 - October 31, 2024

**Saturday** – 100 guests or less = \$5,000 • 101 guests up to 250 guests = \$6,000

**Friday or Sunday**- 100 quests or less = \$4,500 • 101 quests up to 250 quests = \$5,500

Monday through Thursday − 100 guests or less = \$3,500 • 101 guests up to 250 guests = \$4,000

#### You may book a Back up Chapel in addition to the wedding package:

<u>Hyde Chapel:</u> 2024 = \$600 • 2025 = \$650 **or** <u>Ponder Chapel:</u> 2024 = \$450 • 2025 = \$500

Winter Wedding packages are combined with Sarah Smith and a mandatory Backup Chapel

#### **November 1, 2024 – April 30, 2025** (With Ponder Backup chapel included)

**Saturday** - 100 quests or less = \$3,975 • 101 quests up to 250 quests = \$4,475

Friday or Sunday - 100 guests or less = \$3,725 • 101 guests up to 250 guests = \$4,225

**Monday through Thursday** - 100 guests or less = \$3,475 • 101 guests up to 250 guests = 3,975

#### November 1, 2024 – April 30, 2025 (With Hyde Backup chapel included)

**Saturday** - 100 guests or less = \$4,050 • 101 guests up to 250 guests = \$4,550

Friday or Sunday - 100 guests or less = \$3,800 • 101 guests up to 250 guests = \$4,300

**Monday through Thursday** - 100 guests or less = \$3,550 • 101 guests up to 250 guests = 4,050

Catering & Beverages are separate price. Taxes and gratuity (20% on food only) are not included. Prices subject to change. Backup Chapel are a separate cost from the wedding packages. Memorial Day, Labor Day, Columbus Day, and July 4th are charged at Saturday rates.

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# WEDDING PACKAGE RATES

#### May 1, 2025 - October 31, 2025

**Saturday** – 100 guests or less = \$5,000 • 101 guests up to 250 guests = \$6,000

Friday or Sunday- 100 guests or less = \$4,500 • 101 guests up to 250 guests = \$5,500

Monday through Thursday − 100 guests or less = \$3,750 • 101 guests up to 250 guests = \$4,500

#### You may book a Back up Chapel in addition to the wedding package:

<u>Hyde Chapel:</u> 2024 = \$600 • 2025 = \$650 **or** <u>Ponder Chapel:</u> 2024 = \$450 • 2025 = \$500

Winter Wedding packages are combined with Sarah Smith and a mandatory Backup Chapel

#### November 1, 2025 - April 30, 2026 (With Ponder Backup chapel included)

**Saturday** - 100 guests or less = \$4,000 • 101 guests up to 250 guests = \$4,500

**Friday or Sunday** - 100 guests or less = \$3,750 • 101 guests up to 250 guests = \$4,250

**Monday through Thursday** - 100 guests or less = \$3,500 • 101 guests up to 250 guests = \$4,000

# November 1, 2024 - April 30, 2026 (With Hyde Backup chapel included)

**Saturday** - 100 guests or less = \$4,300 • 101 guests up to 250 guests = \$4,800

**Friday or Sunday** - 100 guests or less = \$4,050 • 101 guests up to 250 guests = \$4,575

Monday through Thursday - 100 guests or less = \$3,800 • 101 guests up to 250 guests = 4,325

Winter Ceremony only is combined with Sarah Smith and a mandatory Backup Chapel Ceremony only does not include two free lodge rooms for two nights or a reception space.

# SARAH SMITH and PONDER CHAPEL CEREMONY ONLY

November 1st through May 15th

**Saturday** - 2024 = \$2,225 • 2025 = \$2,500

**Friday-Sunday** - 2024 = \$1,975 • 2025 = \$2,250

**Monday Through Thursday** - 2024 = \$1,725 • 2025 = \$2,000

#### SARAH SMITH and HYDE CHAPEL CEREMONY ONLY

November 1st through May 15th

**Saturday** - 2024 = \$2,300 • 2025 = \$2,575

**Friday-Sunday** - 2024 = \$2,050 • 2025 = \$2,325

**Monday Through Thursday** - 2024 = \$1,800 • 2025 = 2,050

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# LET US DO THE COOKING

June 1st, 2024-May 31st, 2025 CATERING
BROCHURE

YMCA OF THE ROCKIES – ESTES PARK CENTER

\*\*All Catering menus must be submitted to the YMCA of the Rockies Catering Manager 30 days prior to event\*\*

#### Revised 10/27/2023

#### YMCA OF THE ROCKIES' PROMISE TO YOU...

We promise to meet your expectations with our quality of service, attention to detail, and professional, caring staff to make your stay filled with memories that last a lifetime. Whether it be a banquet event or special delivery, we provide it while committing to our core values.

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<sup>\*</sup>Due to current supply chain issues, menus and prices are subject to change without notice.

# CATERING AT THE YMCA OF THE ROCKIES

Here at the YMCA of the Rockies, we are dedicated to providing an enjoyable experience for your special meal. Please contact our Catering Department for more information.

#### We offer the following:

Full banquet events
Private Barbeques
\*Please check for group minimums\*

# **Catering Policies**

All of our room rentals are based on a 4-hour time frame with a half an hour afterwards for clean-up. Example: if you have an event start time of 4pm, it will end at 8pm, allowing you and your guests until 8:30pm to remove any items you wish to keep (i.e., centerpieces, decorations, etc.) and vacate the room. The catering staff will clean tables, linens, etc.

- There is a \$1,500.00 and 35 person minimum for catered events. Some restrictions apply.
- Additional hours (to extend event) are available for purchase, prior to the event day, at a rate of \$100.00/hour. Your event can not go later than 10:30pm, including clean up time. Our campus wide quiet hours begin at 11pm.
- A charge of \$100.00/half hour will be added to your bill if you do not adhere to the time set for the day of your event. This guideline will be strictly enforced.
- NO outside caterers are permitted on grounds. The YMCA of the Rockies has first rights on catering events
  for catering packet menu selections and appetizers. Bakeries providing dessert and/or wedding cakes are the
  exception. Contact your conference or wedding coordinator for more information. Peak Beverage is our
  exclusive alcohol purveyor. www.peakbev.com
- Catering includes meal with hot holding, House linens in blue, black or green, white paper napkins, dishware, glassware, silverware, cake cutting, and staff to work the event. Some restrictions apply at outdoor venues.
- Catering selections and final head count must be returned to the Conference and/or Special Events
  department a minimum of 30 days prior to your event. Should your menu selection be sent 30 days or less
  from your event date, a 10% upcharge per person will be added to the menu price if we are able
  accommodate the request.
- A 20% gratuity will be added to your final invoice.

The catering staff will set-up the day of the event. If you plan on decorating, you may do so once the tables and linens are in place. Please check with the Catering Manager the week before your event to determine when the room would be open to you, as times will vary depending on the event start time. Also, please check with the Catering Manager for the decorating do's and don'ts for your event.

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# ADDITIONAL POLICIES FOR ALL REUNION CABINS, MEETINGS ROOMS, COOKOUTS, AND OUTDOOR EVENT SPACES

- YMCA catering staff will need to leave any function not being held in the Pine Room, Walnut Room, or Assembly Hall by 8pm, so please plan on having dinner served no later than 5:30pm.
- At all of our outdoor facilities, we use upscale disposable plates and table settings.
  Plastic water glasses, champagne glasses, and wine glasses are provided upon
  request, but will be replaced with paper cups when the banquet team leaves. The
  banquet team will also leave the water and tea for the guests, as the event is still
  going after the banquet team leaves.
- We do not rent our dance floor to buildings, rooms, or pavilions other than the Pine Room, Walnut Room, or Assembly Hall.
  - O Dance Floor 12x12 @ \$250 plus tax
  - o Dance Floor 16x16 @ \$350 plus tax
  - o Dance Floor 20x20 @ \$550 plus tax
- The Pine room booking comes with the rectangular pine tables and chairs in the room, no linens provided.
- The Upper Cookout booking comes with the grey picnic tables in the room, no linens provided. Requesting to have the picnic tables replaced with round tables and white folding chairs will incur and additional \$ 250.00 reset fee.
- Plated meals are not offered at any venue other than the Pine Room, Walnut Room, or Assembly Hall if staffing is available.
- BE BEAR AWARE! Please dispose of any food and/or beverages in our bear proof trash cans.

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# **General Menu Information**

Our chefs are familiar with and skilled in many culinary flavors. If you are interested in having a special menu, or have a special request, we would love to discuss those options and pricing with you.

- We offer a Prime Rib carving station. This can be added to any menu for an additional charge of market price. Additional staffing charges may apply. Currently, \$300.00 per piece (serves 30-40 people and weighs 12lbs approximately after cooking. Price subject to change without notice.
- If you are interested in an all organic menu, there will be a 35% upcharge.
- If you are interested in having a plated menu instead of buffet style, a \$14.00 per person charge will be added to the base price of the chosen menu. This option is based on staffing availability. Please check with your coordinator for approval.
- If you are interested in having a family style serving instead of buffet style, a \$6.00 per person charge will be added to the base price of the chosen menu. This option is based on staffing availability. Please check with your coordinator for approval.
- If substitutions or additions are made, there will be adjustments to your menu price per person. The addition or substitution from another menu will result in the entire customized menu to be priced at the higher of the two menus' pricing.

\*If you require special dietary needs (diary free, gluten free, allergies, etc.) please contact the Conference or Special Event Coordinator. Additional charges may apply.

# Check out our sample menus and pricing on the following pages. These are based on Buffet Service Style.

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# **Appetizers**

Additional \$9.00 per person per selection, when served with a meal:

- Spanakopita with a cucumber tzatziki sauce (NF)
- Fried Ravioli with Pomodoro (NF)
- <u>Vegetable Crudité</u> with dips (NF) (GF)
- Cocktail meatballs Swedish (NF)
- Little Smokies with BBQ sauce (NF) (GF)

Additional \$12.00 per person per selection, when served with a meal:

- Shrimp Cocktail with a horseradish cocktail sauce (GF) (DF) (NF)
- Shrimp Montana with Argentinian Chimichurri (GF) (DF)
- <u>Chicken Brochette</u> with a basil Pesto (GF)
- Caprese Salad with a balsamic reduction (GF) (NF)
- Baked Brie in puff pastry with fruit filling (NF)

Additional \$15.00 per person per selection, when served with a meal:

- Charcuterie Board with assorted meats, olives, preserves, and soft cheese
- Smoked Salmon with herb cheese, lemon, and crostini (NF)
- <u>Cheese and Cracker Tray</u> with an assortment of imported and domestic cheeses, dried fruit, and nuts
- Assorted Game Sausage with fruit preserves (GF) (DF) (NF)

(GF) = Gluten Free : (NF) = Nut Free (DF) = Dairy Free : (V) = Vegan

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# Mt. Ypsilon Dinner

# \$60.00 Adult/\$23.00 Children 6-12

Comes with your choice of two entrees, your choice of two sides, salad bar, fruit tray, dinner rolls, seasonal steamed vegetables, iced tea, and water

# Entrées:

# **Choice NY Strip Steak**

Grilled to perfection (GF) (DF) (NF)

#### Chicken Marsala

Pan seared chicken breast served with Marsala wine and mushroom sauce (NF)

# **Rocky Mountain Rainbow Trout**

white wine and garlic butter (NF)

#### Cedar Plank Roasted Salmon

Served with fresh herb aioli (GF) (DF) (NF)

#### Cauliflower Steak Blackened

with blue cheese (GF) (NF)

# Sides:

Roasted rosemary potatoes (GF) (DF) (NF) (V), rice pilaf (GF) (DF) (NF) (V), roasted asparagus (GF) (DF) (NF) (V), mashed potatoes with gravy (NF), corn on the cob (GF) (NF), macaroni and cheese (NF), or baked sweet potatoes (GF) (DF) (NF) (V)

# Add Ons:

- Add a third side from this specific menu: \$5.00 per person
- Add a third entrée from this specific menu: \$8.00 per person
- Baked Potato Bar served with bacon, cheese, onions, sour cream, and butter: \$7.00 per person

(GF) = Gluten Free : (NF) = Nut Free (DF) = Dairy Free : (V) = Vegan

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# **Fall River Brunch**

# \$54.00 Adult/\$23.00 Children 6-12

Comes with plain yogurt, cottage cheese, fruit tray, selection on pastries, granola, and smoked salmon

# **Your Choice:**

Bacon or Sausage (GF) (DF)

Waffles or French Toast

# Your Choice of 2 Entrées from the Following:

#### **London Broil**

Roast Beef served with caramelized onion and mushroom jus (GF) (DF) (NF)

# **Beef Pepper Steak**

Sliced beef sautéed with bell peppers, onions and brown demi (DF) (NF)

#### Herb Roasted Chicken

Herb encrusted bone-In chicken with tomato basil relish (GF) (DF) (NF)

#### **Chicken Florentine**

Parmesan breaded chicken breast topped with a spinach and cream sauce (NF)

#### Mahi Mahi

Grilled and served with a seasonal fruit salsa (GF) (DF) (NF)

# Your Choice of 2 Sides from the Following:

Roasted rosemary potatoes (GF) (DF) (NF) (V), rice pilaf (GF) (DF) (NF) (V), roasted asparagus (GF) (DF) (NF) (V), mashed potatoes with gravy (NF), corn on the cob (GF) (NF), macaroni and cheese (NF), baked sweet potatoes (GF) (DF) (NF) (V), or breakfast potatoes (GF) (DF) (NF) (V), frittata (NF)

# Add Ons:

- Add a third side from this specific menu: \$5.00 per person
- Add a third entrée from this specific menu: \$8.00 per person

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YMCA of the Rockies Estes Park | 2515 Tunnel Road Estes Park, CO 80511

Tel. (970) 586-3341 • Ext. 1021 for Conferences • Ext. 1024 for Weddings

# **Longs Peak Dinner**

# \$52.00 Adult/\$23.00 Children 6-12

Comes with your choice of two entrees, your choice of two sides, salad bar, fruit tray, dinner rolls, seasonal steamed vegetables, iced tea, and water

# Entrées:

#### **Grilled Sirloin Steak**

Served with caramelized onions and mushrooms (GF) (DF) (NF)

#### Chicken Florentine

Parmesan breaded chicken breast topped with a spinach and cream sauce (NF)

# **Porter House Pork Chop**

Served with citrus infused olive oil (GF) (DF) (NF)

#### Mahi Mahi

Grilled and served with a seasonal fruit salsa (GF) (DF) (NF)

# **Eggplant Parmesan**

Parmesan breaded eggplant cutlets served on top of marinara with melted mozzarella (NF)

# Sides:

Roasted rosemary potatoes (GF) (DF) (NF) (V), rice pilaf (GF) (DF) (NF) (V), roasted asparagus (GF) (DF) (NF) (V), mashed potatoes with gravy (NF), corn on the cob (GF) (NF), macaroni and cheese (NF), or baked sweet potatoes (GF) (DF) (NF) (V)

# Add Ons:

- Add a third side from this specific menu: \$5.00 per person
- Add a third entrée from this specific menu: \$8.00 per person
- Baked Potato Bar served with bacon, cheese, onions, sour cream, and butter: \$7.00 per person

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# Mt. Meeker Dinner

# \$48.00 Adult/\$20.00 Children 6-12

Comes with your choice of two entrees, your choice of two sides, salad bar, fruit tray, dinner rolls, seasonal steamed vegetables, iced tea, and water

# Entrées:

#### **London Broil**

Roast Beef served with caramelized onion and mushroom jus (GF) (DF) (NF)

#### Herb Roasted Chicken

Herb encrusted bone-In chicken with tomato basil relish (GF) (DF) (NF)

# **Beef Pepper Steak**

Sliced beef sautéed with bell peppers, onions and brown demi (GF) (DF) (NF)

#### Pasta Carbonara

Penne pasta served in a creamy parmesan sauce with bacon, red onion and spinach (NF)

# Vegetable Strudel

Seasonal roasted vegetables and mozzarella baked in a puff pastry with creamy sauce spinach (NF)

# Sides:

Roasted rosemary potatoes (GF) (DF) (NF) (V), rice pilaf (GF) (DF) (NF) (V), roasted asparagus (GF) (DF) (NF) (V), mashed potatoes with gravy (NF), corn on the cob (GF) (NF), macaroni and cheese (NF), or baked sweet potatoes (GF) (DF) (NF) (V)

# Add Ons:

- Add a third side from this specific menu: \$5.00 per person
- Add a third entrée from this specific menu: \$8.00 per person
- Baked Potato Bar served with bacon, cheese, onions, sour cream, and butter: \$7.00 per person
   (GF) = Gluten Free : (NF) = Nut Free (DF) = Dairy Free : (V) = Vegan

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# **Mexican Dinner**

# \$45.00 Adult/\$18.00 Children 6-12

Comes with your choice of two sides, salad bar, fruit tray, tortillas, sour cream, salsa, shredded cheese, limes, iced tea, and water

# **Choose Two Entrées:**

#### Chili Rellenos

Cheese stuffed fried poblano peppers with tomatillo green chili (NF)

#### **Cheese Enchiladas**

3 cheese blend stuffed corn tortillas with red chili sauce (NF)

#### Carne Asada

Marinated grilled steak (GF) (DF) (NF)

#### <u>OR</u>

#### Fajita Bar

(Chicken and Beef with peppers and onions)

Served with soft flour tortillas

#### OR

#### Taco Bar

(Chicken and Beef)

Served with crisp corn tortillas and soft flour tortillas

# Your Choice of 2 Sides from the Following:

Refried pinto beans (GF) (NF), Spanish rice (GF) (DF) (NF) (V), black beans (GF) (DF) (NF) (V), grilled peppers and onions (GF) (DF) (NF) (V), fire roasted corn (GF) (DF) (NF) (V)

# Add Ons:

- Add a third side from this specific menu: \$5.00 per person
- Add a third entrée from this specific menu: \$8.00 per person
- Add guacamole for \$4.00 per person

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# **Italian Dinner**

# \$45.00 Adult/\$18.00 Children 6-12

Comes with your choice of two sides, salad bar, fruit tray, garlic bread, seasonal steamed vegetables, iced tea, and water

# Choose Two Entrées OR 1 Entrée and Pasta Bar:

#### Chicken Parmesan

Parmesan breaded chicken breast on bed of marinara topped with melted mozzarella cheese (NF)

#### **Italian Beef Diavolo Steak**

Sliced beef sautéed with bell peppers, onions and tomato sauce (GF) (DF) (NF)

#### **Beef Meatballs**

Slow cooked in marinara sauce (NF)

#### Pasta Primavera

Penne pasta served with sautéed vegetables in a garlic cream sauce (NF)

# Pasta Bar

Comes with penne pasta (DF) (NF), tortellini (NF), and choice of 2 of the following sauces; marinara sauce (GF) (DF) (NF) (V), alfredo sauce (NF), Bolognese (GF) (DF) (NF), and creamy pesto

# Your Choice of 2 Sides from the Following:

Rice Pilaf, baked sweet potatoes, green beans, roasted seasonal squash, macaroni and cheese

# Add Ons:

- Add a third side from this specific menu: \$5.00 per person
- Add a third entrée from this specific menu: \$8.00 per person

(GF) = Gluten Free : (NF) = Nut Free (DF) = Dairy Free : (V) = Vegan

\*Due to current supply chain issues, menus and prices are subject to change without notice.

# **Trail Ridge BBQ Dinner**

# \$42.00 Adult/\$18.00 Children 6-12

Comes with your choice of two entrees, your choice of two sides, salad bar, fruit tray, cornbread, seasonal steamed vegetables, iced tea, and water

# Entrées:

#### **BBQ Beef Brisket**

Slow roasted beef brisket with BBQ sauce (GF) (DF) (NF)

# BBQ Chicken

Bone in oven roasted chicken with BBQ seasoning (GF) (DF) (NF)

#### Herb Roasted Chicken

Bone in oven roasted herbed chicken (GF) (DF) (NF)

# **BBQ Pulled Pork**

Pulled pork with BBQ sauce (GF) (DF) (NF)

#### Kahlua Pork

Shredded pork with caramelized onions and cabbage (GF) (DF) (NF)

# Cajun Tofu with Vegetable Medley

Blackened tofu with seasonal vegetables (GF) (DF) (NF) (V),

# <u>Sides:</u>

Roasted rosemary potatoes (GF) (DF) (NF) (V), rice pilaf (GF) (DF) (NF) (V), roasted asparagus (GF) (DF) (NF) (V), mashed potatoes with gravy (NF), corn on the cob (GF) (NF), macaroni and cheese (NF), or baked sweet potatoes (GF) (DF) (NF) (V)

# Add Ons:

- Add a third side from this specific menu: \$5.00 per person
- Add a third entrée from this specific menu: \$8.00 per person
- Baked Potato Bar served with bacon, cheese, onions, sour cream, and butter: \$7.00 per person

  (GF) = Gluten Free : (NF) = Nut Free (DF) = Dairy Free : (V) = Vegan

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# **Dessert Menu**

#### Cakes

Cake flavors include chocolate, vanilla, carrot and spice
Frosting flavors include chocolate, vanilla and cream cheese

Half sheet - \$60.00- feeds 40 people

Full sheet - \$100.00- feeds 80 people

Cupcakes (Vanilla Bean, Peanut Butter Chocolate, Red Velvet) - \$36.00 a dozen

\*specialty cupcakes are subject to additional charges\*

#### Cookies

\$14.00 per dozen (choose 2 flavors or bakers' choice)

Chocolate chip, mocha, molasses, oatmeal raisin, peanut butter

#### **More Desserts**

Brownies \$18.00 per dozen

Assorted Pies (lemon meringue, pecan, blueberry, apple, French silk) - \$14.00 per person Assorted Cheese Cakes (Classic NY Style, blueberry, or crème brulee) - \$18.00 per person

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# **Meal Drops**

# \$25.00 Adult/\$15.00 Children 6 - 12

#### **Deluxe Continental Breakfast**

Bagels, cream cheese, pastries, fresh seasonal fruit, yogurt, granola, cold cereal, coffee, juice and milk

#### **Deli Lunch**

Fresh sliced meats, cheeses, assorted breads, condiments potato chips, one cold salad, assorted sodas and bottled water.

#### **Health & Fitness**

Fresh fruit tray and vegetable tray with dip, whole grain muffins hummus, pita and assorted fruit juices.

# \$22.00 Adult/\$14.00 Children 6 - 12

#### **BBQ** Dinner

Choice of BBQ brisket or BBQ pulled pork. Comes with mac and cheese, cornbread, and coleslaw.

Includes choice of brownies or cookies

#### **Italian Dinner**

Comes with meatballs, penne pasta, marinara, garlic bread, and family style salad, parmesan cheese.

Includes choice of brownies or cookies

# Pizza Party

16" Pie, \$ 20.00 per pizza

Cheese, Pepperoni and Vegetable Pizzas are the options available. No substitutions or additional toppings.

Mixed green salad may be added at \$ 4.00 per person with dressings provided of Ranch and Vinaigrette.

Call for availability. Group Pricing and Policies Apply

# **Delivery Policies**

THIS IS NOT A CATERED EVENT 

Minimum of 25 people required for all deliveries

Items will be delivered hot and will not include food hot holding containers, staff service, drinks tables or linens

Deliveries include disposable plates and utensils

Price, hours and menus are subject to change at any time

Prices do not include sales tax or gratuity. 3.70% sales tax and gratuity (20% of food price) will be added to the final invoice.

Sales tax is subject to change at any time  $\ensuremath{\bullet}$  Children 5 and under are free

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YMCA of the Rockies Estes Park | 2515 Tunnel Road Estes Park, CO 80511

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# <u>Beverages</u>

**Coffee & Tea Bar:** Includes - Regular, Decaf, Hot Water for Tea, random assorted tea bags in tea caddy.

\$100.00

<u>Sodas:</u> Selection available are Coke, Diet Coke and Sprite. We will provide for your group 70% Coke, 10% Diet coke and 20% Sprite according to your group size. Product is presented at 1.5 cans per person and is limited to this calculation.

Per person pricing up to 100 guests is \$ 3.50 per person.

Over 100 guests would require staffing to replenish throughout the event. And additional per person fee will be \$ 5.00 per person to accommodate the larger group size.

<u>Hot Cocoa:</u> Self-Serve from our Cambro's, up to 100 guests. Over 100 guests would require staffing to replenish throughout the event. And additional per person fee will be \$ 5.00 per person to accommodate the larger group size.

\$ 24.00 per gallon

<u>Hot Cider:</u> Self-Serve from our Cambro's, up to 100 guests. Over 100 guests would require staffing to replenish throughout the event. And additional per person fee will be \$ 5.00 per person to accommodate the larger group size.

\$ 20.00 per gallon

<u>Lemonade:</u> Self-Serve from our Cambro's, up to 100 guests. Over 100 guests would require staffing to replenish throughout the event. And additional per person fee will be \$ 5.00 per person to accommodate the larger group size.

\$ 20.00 per gallon

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